

In the 'Garden Room'

Party Nights

Pre-Order required

Join us with your friends and colleagues, ideal for groups of all sizes.
Private Hire is available in both the Hotel and the Garden Room.

Priced at £60.00 per person

DJ

Table Decoration

Bar until Midnight

Spiced Roast Parsnip and Coconut Soup, Puy Lentils, Chilli Oil (VE)
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yogurt, Baby Gem, Marie Rose (GF)
Ham Hock Terrine, Dijon Mayonnaise, Gherkin and Red Onion Salsa, Sourdough
Confit Duck Filo Tart, Asian Salad, Hoisin, Sesame, Coriander
Whipped Feta, Beetroot, Frisee, Rye Cracker, Walnut (V)

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Roasted Norfolk Bronzed Turkey, Traditional Trimmings, Bread Sauce, Rich Turkey Gravy
Braised Flank Steak, Mustard Mash, Tenderstem Broccoli, Carrot, Red Wine Jus (GF)
Ginger Glazed Salmon Fillet, Asian Honey and Garlic Potatoes, Smashed Cucumber and Cashew Salad
Wild Mushroom and Manchego Tart, Herb Crushed Potato, Carrot, Kale, Hollandaise (V)
Vegan Nut Roast, Traditional Trimmings, Vegan Gravy (VE)

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Christmas Pudding, Red Currant Gel, Orange Anglaise, Almonds
Vegan Tiramisu, Cocoa Powder, Chocolate Soil (VE)
Chocolate Nemesis, Salted Caramel, Honeycomb (GF)
Lemon Tart, Matcha, Crème Fraiche, White Chocolate Soil

Fresh Tea or Coffee with Homemade Mini Mince Pies

(V) Vegetarian
(GF) Gluten Free
(VE) Vegan

Dates we have available are:

29th November, 30th November
6th, 7th, 12th, 13th, 19th, 20th, 21st December

Arrival for 7pm, Carriages at Midnight. (Pre-booked Taxis are essential) Please
contact the events team to book events@norfolkmead.co.uk or 01603 737 531

