



The  
**Norfolk Mead**  
HOTEL • SPA • VENUE

CHRISTMAS SEASON 2024

# CHRISTMAS & NEW YEAR AT THE NORFOLK MEAD

Spend your Christmas and New Year in the relaxing grounds of The Norfolk Mead. Whether you are spending time with family or enjoying a party night with friends and colleagues, you will be warmly welcomed with a roaring log fire and a festive atmosphere.

We have over eight acres of lovingly kept private grounds for you to enjoy at The Norfolk Mead. From our expansive front lawn to the gardens that circle the Hotel and extend right to the banks of the River Bure. Our private lake has swans, geese and other wildfowl. This is a perfect setting to work up an appetite for breakfast, lunch or dinner with a crisp winter walk.

Executive Chef, Damien Woollard and his experienced team design our innovative menus around locally sourced quality ingredients to provide a simply delightful dining experience in our lively yet intimate restaurant. Our range of wines have been carefully selected to compliment the menus and ensure that everyone can find a wine that they love at The Norfolk Mead.

If you require any further information about the packages listed in our brochure please contact us via phone or email, where a member of our dedicated team will be more than happy to help with your enquiry.

01603 737 531

[info@norfolkmead.co.uk](mailto:info@norfolkmead.co.uk)



## Accommodation Packages

### Christmas

#### Christmas Eve

Check into your bedroom from 3 pm.  
Enjoy a glass of Prosecco in our bar or lounge area  
Relax and enjoy the beautiful grounds before a  
Three-course dinner in our Restaurant.

#### Christmas Day

Our traditional cooked and continental breakfast  
awaits you in the morning served in our Restaurant.  
After you have opened all your presents, join us for  
your seven-course Christmas Luncheon.  
After lunch, enjoy a lazy afternoon until the evening  
when a snack menu is available as an extra option.

#### Boxing Day

Our traditional cooked and continental breakfast  
awaits you in the morning served in our Restaurant.  
Enjoy a relaxed morning until Boxing Day Lunch is  
served in our Restaurant.  
Partake in a walk or enjoy board games until the  
evening when our light snacks menu will be  
available as an extra option.

#### Monday 27th December

Breakfast will be served in our main Restaurant.  
Check out at 11 am.



Standard Room £1,400

Deluxe Room £1,525

Luxury Suite £1,800

Sweet Chestnut Cottage £2,650

Blackberry Cottage £3,700

Prices based on 2 guests per room unless stated.

# Accommodation Packages

## New Year



Standard Room £525

Deluxe Room £575

Luxury Suite £675

Sweet Chestnut Cottage £1,050

Blackberry Cottage £1,450

Prices are based 2 guests per room unless otherwise stated.

### New Year's Eve

Check into your bedroom from 3pm.  
Glass of prosecco or Tea and Scone on arrival.  
Relax and enjoy the beautiful grounds before a ten course Gala dinner in the Restaurant, 6.30pm arrival for a 7pm sit down. After dinner head towards the Garden Room for dancing and fireworks at Midnight!

### New Year's Day

A traditional breakfast awaits you in the Restaurant if you feel up to it!  
Check out at 11am.

Please note: The Hotel cannot accept liability for any self inflicted headaches on New Year's Day.



# Accommodation Packages In the 'Garden Room'

## Party Nights

It's party night at The Norfolk Mead. 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.

Please contact the events team to book and for availability  
[events@norfolkmead.co.uk](mailto:events@norfolkmead.co.uk) or 01603 737 531

Those staying for a party night will be offered a 15% discount on room rate.

Please quote 'Partynight15'.

Discount excludes any bookings made via third party sites.

### November:

Friday The 29th  
Saturday The 30th

### December:

Friday The 6th  
Saturday The 7th

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Thursday The 12th  
Friday The 13th

-

Thursday The 19th  
Friday The 20th  
Saturday The 21st

# In the 'Garden Room' Party Nights

Pre-Order required

It's party night at The Norfolk Mead. 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**

## Starters

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)

## Mains

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)

## Desserts

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



# In the 'Dining Room' Festive Menu

This is ideal for smaller groups/couples who prefer more of a taster menu experience with a unique and creative twist.  
If you wanted to join our guests in the Garden Room for a dance, there would be a £10pp supplement.

Priced at £60.00 per person

Pre-Order required

Cheese Straws & Olives

Bread Rolls & Salted Butter

### Starters

Roasted Celeriac & Apple Soup, Chestnuts, Rosemary Oil.  
Maple Cured Salmon, Douglas Fir Emulsion, Crispy Capers, Pickled Artichoke, Caviar.  
Confit Duck Pressing, Kewpie Dressing, Crispy Quail's Egg, Sesame & Panko Crumb, Torched Orange.  
Gorgonzola Mousse, Pickled Pear, Baby Beetroot, Radicchio, Pomegranate, Puffed Grains.

### Mains

Roasted Turkey, Chestnut Stuffing, Sprout & Pulled Turkey Leg Vol au Vont, Red Cabbage Puree, Pigs in Blanket, Roast Potatoes, Cranberry & Bread Sauce, Turkey Jus.  
Smoked Prawn & Spinach Stuffed Plaice, Wrapped In Crispy Potato, Jerusalem Artichoke Puree, Parisian Vegetables, Vermouth Beurre Blanc.  
Roasted King Oyster Mushroom, Celeriac Puree, Pickled Shimji Mushrooms, Cavolo Nero, Roasted Garlic Dressing, Coolea Cheese, Potato Puff.  
Braised Chuck Of Beef, Creamy Mashed Potato, Savoy Cabbage, Bacon Lardons, Roscoff Onion, Beer Braised Carrot, Beef Fat Crumb.

### Desserts

Our Christmas Pudding, Red Currant Gel, Orange Sauce, Clotted Cream Ice Cream.  
Chocolate Mousse, Malt Cake, Coffee Ice Cream, Caramel Crunch, Cherry Gel  
Rhubarb & Meadowsweet Custard Parfait, Honeycomb, Poached Rhubarb, White Chocolate  
English Cheese Board, Crackers, Grapes, Celery, Chutney (£8 per person supplement)  
Teas & Coffees Served With Mini Mince Pies, Mixed Fruit & Nut Fudge.

Pre ordering is required for this menu.  
Menu available from 1st December until 23rd December evenings.  
All dietary requirements catered for.  
Lunchtimes available for eight guests or more.  
Garden Room is an optional extra on selected dates only - please ask for more information.





# In the 'Dining Room' Christmas Day Luncheon

Join us to celebrate Christmas Day with family and friends with our seven course Luncheon.  
Enjoy the roaring fires, a walk down to the river or simply relax in our bar or lounge.

Priced at £150.00 per adult/ £110.00 per child

Pre-Order required

Norfolk Mead Focaccia  
Whipped Pesto Butter, Thyme Oil

## Starters

Chestnut Mushroom Velouté, Taleggio Fritters, Tarragon Oil, Crème Fraiche, Puffed Rice  
Crispy Duck Egg, Jerusalem Artichoke Puree, Pickled Girolle Mushrooms, Black Truffle, Smoked Cheddar Crisps, Lovage Emulsion,  
Coronation Chicken Pate En Croute, Crispy Chicken Skin, Smoked Chicken & Mango Scotch Egg, Baba Ghanoush, Lime Yogurt Dressing,  
Braised Lamb Belly, Caper Berry Salsa Verde, Spiced Apricot Puree, Boulangère Potato Terrine, Kale, Paprika & Madeira Jus  
Roasted Scallop, Pickled Samphire, Scallop Roe & Smoked Haddock Thermidor, Pea Goddess Sauce, Gruyere Crisp  
Maple-Cured Sea Trout, Lemon Ricotta, Crispy Capers, Smoked Trout Belly, Caviar, Poppy Seed Crackers, Dill Oil, Fennel,

## Mains

Roasted Norfolk Bronze Turkey, Chestnut Stuffing, Maple Syrup & Pancetta Sprouts, Goose Fat Roast Potatoes, Pigs In Blankets, Carrot Puree,  
Sides Of Red Cabbage, Bread Sauce, Cranberry Sauce & Turkey Gravy,  
Braised Black Angus Beef, Creamy Buttered Mashed Potato, Alsace Bacon Lardons, Savoy Cabbage, Caramelized Roscoff Onion Tart,  
Bone Marrow & Pickled Wild Garlic Port Jus.  
Black Truffle & Morel Mushroom Stuffed Corn-Fed Chicken Breast, Pomme Anna, Jerusalem Artichoke, Confit Leg Fritter, Roasted Sprouts, Madeira Jus  
Cajun Monkfish Loin, Tomato XO Ragu, Coriander Dumplings, Tenderstem Broccoli, Kewpie Dressing, Coriander Oil, Puffed Rice.  
Sea Bream, Roasted Leek Puree, Lobster & Saffron Risotto, Smoked Cheddar, Samphire, Mangetout, Seaweed Potato Puff, Lobster Bisque.  
Roasted Celeriac, Chestnut & Manchego Ballontine Wrapped In Feuilles De Brick, Pickled Winter Chanterelles, Kale, Artichoke, Potato Pressing, Cèpe Sauce

## Desserts

Pump Street Chocolate Mousse, Coffee Ice Cream, Mascarpone Custard, Rye & Coffee Crisps, Cherry Gel  
Christmas Pudding, Orange Custard, Clotted Cream Ice Cream, Stem Ginger Fudge, Brandy Snap  
Free Standing Vanilla Crème Brûlée, Poached Rhubarb, White Chocolate & Irish Cream Parfait, Linzer Biscuit, Rhubarb Gel  
Sweet Malt Gateau, Hazelnut Puree, Condensed Milk Ice Cream, Macaron, Malted Coffee Sauce  
Norfolk Mead Ice Cream / Sorbet Selection

Norfolk Cheese Board For The Table, Multiseed Crackers, Celery, Figs, Grapes, Homemade Chutney  
Mini Mince Pies  
Fruit & Nut Fudge





# In the 'Dining Room' Boxing Day Luncheon

Boxing Day is the perfect time to relax with friends and family. Why not treat yourself to our Boxing Day Luncheon and let us do the hard work for you!

Priced at £85.00 per adult/ £55.00 per child

Cheese Straws & Olives

Lacons Beer & Norfolk Crunch Bread Roll, Salted Butter

Pre-Order required

## Starters

Baron Bigod, Leek & Potato Soup, Crispy Quails Egg, Truffle Oil, Leek Crisps

Chicken Liver Parfait, Brioche, Fig Chutney, Bacon & Rocket Salad, Roasted Garlic Emulsion

Hot Smoked Salmon, Confit Lemon Ricotta, Linseed Crisp, Watercress Pesto, Caviar, Pickled Fennel

Pigeon & Black Pudding Wellington, Roasted Celeriac Puree, Pickled Apple, Celeriac Crisps, Kale, Port Jus

Prawn, Crayfish & Lobster Stack, Avocado & Yogurt Puree, Tomato Concasse, Cucumber, Baby Gem Lettuce, Marie Rose Dressing

Roasted Heritage Carrots, Whipped Black Garlic Feta, Carrot Ketchup, Dukkha Crumb, Pickled Wild Garlic Stalks, Nasturtium.

## Mains

Roast Sirloin Of Beef, Carrot Puree, Beef Cheek & Celeriac Crumble, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Sides Of Red Cabbage & Gravy

Roast Pork Belly Roll, Sage & Roasted Onion Stuffing, Apple Sauce, Carrot Puree, Roast Potatoes, Seasonal Vegetables, Sides Of Red Cabbage & Gravy

Guinea Fowl Breast Stuffed With Morels, Potato Terrine, Jerusalem Artichoke Puree, Tender Stem Broccoli, Roasted Heritage Carrots, Albufera sauce

Herb-cruste Loin Of Cod, Roasted Leek & Caper Puree, Parisian Vegetables, Potato & Ricotta Dumplings, Leek Ribbons, Mangetout,

Smoked Haddock & Sweetcorn Velouté

Blackened Salmon, Miso & Sweet Potato Puree, Pakchoi, Sesame-coated King Prawns, Roasted Sweet Potato Dumplings, Toasted Sesame Sauce

Nut Roast Wellington, Artichoke Puree, Sprouts, Heritage Carrots, Smoked Cheddar Custard, Potato Puffs, Roasted Artichokes, Wild Mushroom & Madeira Sauce

## Desserts

Coffee & Candied Pecan Choux Bun, Coffee Caramel Cubes, Chocolate Coffee Mousse, Pecan Butter Ice Cream, Mascarpone Custard.

Warm Cherry Frangipane Tart, Stem Ginger Ice Cream, Brandy Snap, Cherry Gel, Almond Crumb

Chocolate Slice, Salted Banana Caramel, Peanut Butter Custard, Malted Milk Gel, Peanut Butter Ice Cream

Fig Leaf & Lemon Verbena Parfait, Apple Caramel, Coconut Meringue, White Chocolate, Poached Apple

Norfolk Mead Ice Cream/Sorbet Selection

Cheese Board For Table Multiseed Crackers, Celery, Figs, Grapes, Homemade Chutney

Selection Of Petit Fours

# In the 'Dining Room' New Year's Eve Taster Menu

See in the New Year with friends and family in our main Restaurant or Georgian Room

Priced at £140.00 per adult (No under 18's)

Includes the following:-

6.30pm arrival – 7.00pm sit down

Canapes on arrival

Ten Course Menu (Includes Cheese and Coffee)

Fireworks at Midnight

Carriages at 02.00

## Arrival Snacks

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Caramelised Onion Focaccia, Thyme Oil, Olive Tapenade Butter

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Smoked Beetroot Veloute, Roasted Apple & Cheddar Fritter, Crème Fraiche, Pancetta Crumb

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Roasted Celeriac, Pickled Pear, Whipped Gorgonzola, Malted Spelt & Pecan Crumb

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Scallop, Apricot Corn Cake, Miso Scallop Roe Taramasalata, Thai Green Sauce, Puffed Rice

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Suffolk Duck Breast, Jerusalem Artichoke, Spiced Date Puree, Duck Leg Ragù Stuffed Roscoff, Duck Fat Potato Pressing, Cassis Jus.

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Sour Cherry, Apple Cocoa Nib Crumb

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Pump Street Chocolate, Rye Crisp, Malted Milk, Caramel.

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Norfolk Cheese Board, Multi Seed Crackers, Curried Peach Chutney, Figs, Celery & Grapes For The Table

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Banoffee Macaron

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Blood Orange Pate Du Fruit With Tea & Coffee



# In the 'Garden Room' New Year's Eve Party

Celebrate and dance the night away with friends and family in our Garden Room.  
A perfect way to see in 2025!

£40.00 per adult (No under 18's)  
8 pm arrival

Includes the following:-  
A glass of Prosecco upon arrival  
Substantial Canapes  
DJ  
Fireworks at Midnight  
Carriages at 2am

Ticket Entry only – Tickets must be pre-purchased.





# Booking Procedures

## How do we book?

Call our team on 01603 737 531 to check the availability of the date required. We are unable to accept bookings without deposits.

## How do we pay?

A non-refundable deposit of £10.00pp is required on our Festive menu. Christmas Day, Boxing Day and New Year's Eve require a £50.00pp non-refundable deposit. Room bookings for the Christmas & New Year Packages require a £500 non-refundable deposit per room with final balance payable on the 1st December. Room reservations made after this date will require full pre-payment. Cash, Debit and Credit cards may be used as payment. We reserve the right to release any rooms or reservations which are not fully paid by the due date. Prepaid deposits will be retained in lieu of final payment.

## What happens if we need to cancel?

All deposits are non-refundable, non-transferable. Parties booked for Christmas Party nights or Festive menus carry a two week cancellation policy. Cancellation during the two week period will incur the final balance charge. Room bookings for Christmas or New Year packages will carry a one month cancellation policy. If a cancellation occurs during this time full payment will be charged. Any other charges occurred during events or accommodation will

be chargeable on the day by cash, debit or credit card. These cannot be invoiced for later payment unless prior arrangements have been made. Fortified deposits cannot be used to offset any other additional costs.

## Other conditions

Menu choices have to be pre-ordered 14 days prior to the event and no later than December 1st for Christmas Day and Boxing Day bookings. Please inform us of any dietary requirements at time of booking. All private Christmas Corporate events run through our events team will receive a separate set of terms and conditions to apply to their individual events.

The Hotel reserves the right to cancel any function or accommodation reservation without prior notice.

All party nights in our Garden Room and New Years Eve are strictly for persons over the age of 18 unless arrange with the venue itself.

All reservation dates are subject to availability at time of booking. The Hotel reserves the right to charge, cancel or offer alternate arrangements or to return monies owed in the event of cancellation of any function without prior notice. Prices are correct at time of going to print. The Hotel reserves the right to amend prices.

All prices are inclusive of 20% VAT. Please note that service charge is not included but an optional 10% service charge will be added.

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