



The Norfolk Mead

HOTEL • SPA • VENUE

CHRISTMAS 2026

www.norfolkmead.co.uk/christmas



Accommodation Packages Christmas



Christmas Eve

Check into your bedroom from 15:00.

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

A traditional cooked and continental breakfast awaits
you in the morning in our Restaurant.

After present opening, 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 optional extra.

Boxing Day

Our traditional cooked and continental breakfast awaits
you in the morning.

Relax 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
optional extra.

Sunday 27th December

Breakfast will be served in our main Restaurant.

Check out at 11:00.



Prices

Standard Room from £1,475.00 (2 people)

Deluxe Room from £1,500.00 (2 people)

Luxury Suite from £1,960.00 (2 people)

Sweet Chestnut Cottage £3,275.00 (4 people)

Blackberry Cottage £4,560.00 (6 people)

Christmas Party Nights

Celebrate the festive season with friends and colleagues at our Christmas Party Nights - perfect for groups of 8 or more. Enjoy an evening of great food, celebration, and dancing with our DJ.

Priced from £60.00 per person

Menu

Starters

Spicy Sesame and Sweet Potato Soup, Red Lentils, Coriander Oil (VE)
Ham Hock Terrine, Apple Gel, Sourdough, Sauerkraut
Confit Duck Filo Tart, Hoisin, Sesame, Asian Salad
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose (GF)
Caramelised Shallot and Goat's Cheese Tart Tatin, Rocket Salad, Balsamic (V)

Mains

Roasted Norfolk Bronzed Turkey, Traditional Trimmings, Bread Sauce, Rich Turkey Gravy
Pork Belly, Dauphinoise, Tenderstem, Roast Carrot, Cider Jus (GF)
Pan Fried Hake, Roast New Potato, Leek and Bacon Cream, Tenderstem, Herb Oil (GF)
Butternut, Sage and Hazelnut Tart, Crushed Potato, Seasonal Vegetables, Bearnaise (V)
Vegan Nut Roast, Traditional Trimmings, Vegan Gravy (VE)

Desserts

Christmas Pudding, Brandy Sauce, Fruit and Nut Fudge, Redcurrant Gel
Chocolate Delice, Salted Caramel, Dark Chocolate Soil, Almond Tuile (GF)
Vegan Cinnamon Roll Cheesecake, Winter Compote, Candied Pecans (VE)
Egg Custard Tart, Nutmeg, Espresso Mousse, Brown Butter Crumble
Selection of Norfolk Cheese, Crackers, Celery, Grapes, Chutney (£6.00 Supplement)

Fresh Tea or Coffee with Homemade Baby Mince Pies

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

Available Dates:

Friday 4th December - £72.50

Saturday 5th December - £72.50

Thursday 10th December - £60.00

Friday 11th December - £72.50

Thursday 17th December - £60.00

Friday 18th December - £72.50

Saturday 19th December - £72.50

Make a night of it!

Enjoy 15% off our rooms. Simply quote 'PARTY15' when booking your stay to receive the discount.

Please email
events@norfolkmead.co.uk
or call 01603 737 531 to
book your table(s)!



Wreath-Making and Afternoon Tea

Join the talented team from Sadie's Florist for a festive wreath-making workshop in our beautiful event space.

Enjoy a welcome drink, get creative with your own handmade wreath, and indulge in either our famous Christmas Afternoon Tea or Festive Grazing Boards.

For an extra treat, some sessions also include three hours' use of our award-winning spa - complete with outdoor hot tub, sauna, steam room, and more.

Christmas Wreath Workshop and Afternoon Tea - £78.00

- Thursday 26th November - 14:30 to 17:30
- Thursday 26th November - 18:30 to 21:30 (Grazing Board)
- Friday 27th November - 14:30 to 17:30
- Saturday 28th November - 11:00 to 14:00
- Saturday 28th November - 15:30 to 18:30
- Sunday 29th November - 11:00 to 14:00
- Sunday 29th November - 15:30 to 18:30
- Monday 30th November - 14:30 to 17:30
- Tuesday 1st December - 14:30 to 17:30
- Wednesday 2nd December - 14:30 to 17:30

Christmas Wreath Workshop, Afternoon Tea and Spa Access - £120.00

- Friday 27th November - Spa 15:30 to 18:30, Wreath Making 18:30 to 21:30 (Grazing Board)
- Monday 30th November - Spa 15:30 to 18:30, Wreath Making 18:30 to 21:30 (Grazing Board)
- Tuesday 1st December - Spa 15:30 to 18:30, Wreath Making 18:30 to 21:30
- Wednesday 2nd December - Spa 15:30 to 18:30, Wreath Making 18:30 to 21:30



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Festive Menu

Pre-Order required

Available from 1st to 23rd December

This is ideal for smaller groups/couples who prefer more of a taster menu experience with a unique and creative twist.
Extend your evening and join our Garden Room for a dance (£5.00 pp supplement).

Priced at £67.50 per head

Caraway Milk Bread, Salted Thyme Butter
Leek, Potato & Baron Bigod Velouté with Croutons, Leek Oil

Starters

Pigeon Wellington with Puy Lentils, Kale, Pancetta, Buckwheat, Port Jus
Scallops with Roasted Cauliflower, Sea Vegetables, Roe Taramasalata, Prosecco Sauce
Whipped Norton's Lavender Cheese with Jerusalem Artichokes, Girolles, Dukkah Crumb

Mains

Norfolk Bronze Turkey with Braised Leg Vol-au-Vent, Celeriac Purée, Chestnut Stuffing, Pigs in Blankets, Traditional Sides & Condiments
Seabass with Smoked Haddock Croqueta, Leek Purée, Potato Puff, Samphire, Mangetout, Smoked Haddock & Saffron Velouté
Smoked Beetroot with Carrot, Whipped Black Garlic Feta, Kale, Wild Mushroom Dumplings, Chipotle Dressing, Pumpkin Seeds

Desserts

Christmas Pudding with Clotted Cream Ice Cream, Orange Crème Anglaise, Candied Nut Crumb
Hazelnut Blondie with Chocolate Mousse, Coffee Jelly, Mascarpone Ice Cream, Coffee Crisp
Clementine Parfait with Gingerbread, Torched Clementine, Sesame & Orange Tuile, Brown Sugar Meringue

Optional 3 Cheese Course £12 per person

Mince Pies

Red Currant Pâte de Fruit

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.



Christmas Day Luncheon

Pre-Order required

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 £180 per adult/ £125.00 per child

Arrival snacks

Arrival Nibbles, Cheese Straws, Olives, Christmas Spiced Nuts, Sausage & Chestnut Roll
Pumpkin & Norfolk Crunch Rolls, Salted Thyme Butter

Starters

Beetroot & Apple Soup with Potato Ricotta Dumplings and Tarragon Oil
Smoked Goose Breast with Celeriac & Mushroom Pithivier, Mushroom Broth, Roasted Celeriac, Celeriac Purée and Wild Garlic Stalks
Blackened Cod with Sweetcorn & Miso Purée, Nori Potato Crisps, Baby Corn, Seaweed Spätzle and Charred Leek Cream
Salmon Gravlox with Horseradish Crème Fraîche, Potato Salad, Pickled Fennel, Cucumber, Caviar, Linseed Crisp and Dill
Pork, Wild Boar & Pistachio Pâté en Croûte with Pain d'Épices Prune Purée, Pancetta & Apple Salad and Quail's Egg
Sun-Blushed Tomato & Burrata Arancini with Baba Ghanoush, Balsamic Pine Nuts, Pesto and Crispy Olives

Mains

Norfolk Bronze Turkey with Roast Potatoes, Braised Turkey Leg Vol-au-Vent, Parsnip Purée, Pigs in Blanket, Chestnut Stuffing, Sprouts, Braised Red Cabbage, Glazed Carrots,
Rich Turkey Gravy, Bread Sauce and Cranberry Sauce on the Side
Tandoori Monkfish with Sweet Potato Tarka Dhal, Roasted Garlic Dressing, Crab Bhaji, Mange Tout, Samphire, Almonds
Sea Bream with Leek Purée, Sea Vegetables, Poached Lobster, Parisian Potatoes, Salsify, Leek Ribbons, Lobster Bisque
Mushroom & Norton's Lavender Cheese Roulade Filo Parcel with Artichoke Purée, Rosemary Emulsion, Roasted Artichoke, Hazelnuts

Desserts

Salted Caramel & Coffee Panna Cotta with Clementine Gel, Toffee Popcorn, Buttermilk Ice Cream, Torched Clementine
Christmas Pudding with Brazil Nut Fudge, Stem Ginger Cream Purée, Orange Anglaise, Brandy Snap
Pistachio & Matcha Opera Cake with Mascarpone Ice Cream, Pistachio Custard, Candied Pistachios, Tuile
White Chocolate Crème Brûlée with Poached Rhubarb, Vanilla Doughnuts, Macadamia Nuts, Caramelised White Chocolate
Chocolate & Hazelnut Délice with Cherry Gel, Hazelnut Cake, Crème Fraîche Sorbet, Cherry Cookie
Ice Cream or Sorbet Selection

Optional Cheese Board for the Table £7.00 per person
Mince Pies & Red Currant Pâte de Fruit



Boxing Day Luncheon

Pre-Order required

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/ £60.00 per child

Cheese Straws & Olives

Norfolk Crunch & Ale Rolls with Salted Butter

Starters

Roasted Celeriac with Mushroom & Celeriac Soup, Pickled Shimeji, Crème Fraîche and Croutons

Prawn, Crayfish & Lobster Stack with Avocado Purée, Cucumber, Tomato, Baby Gem and Marie Rose Dressing

Confit Duck & Ham Hock Pressing with Peach Chutney, Turmeric Duck Fat Emulsion, Potato Puff, Rocket and Hazelnut Salad

Roasted Butternut Squash & Feta Gyozas with Spiced Carrot Relish, Tarka Dhal, Roasted Garlic Dressing and Almonds

Lamb Shoulder & Apricot Fritter with Chipotle Dressing, Lamb Ragu, Puy Lentils, Kale and Crispy Butterbeans

Mains

Roasted Sirloin with Braised Beef Cheek Stuffed Yorkshire, Beef Dripping Stuffing, Roast Potatoes, Seasonal Vegetables and Rich Gravy

Roasted Pork Loin with Shredded Pork Stuffed Yorkshire, Sage & Apple Stuffing, Roast Potatoes, Seasonal Vegetables and Rich Gravy

Chicken Breast with Potato Pressing, Confit Leg Kiev, Kale, Jerusalem Artichokes, Pickled Shimeji Mushrooms and Albufera Sauce

Salmon with Sea Vegetables, Cauliflower Purée, Ricotta & Lemon Gnocchi, Cauliflower Greens, Kohlrabi and Prosecco Sauce

Cod Loin with Miso Leek Purée, Salt Cod Cake, Samphire, Mange Tout, Leek Ribbons and Saffron Sauce

Apricot Corn Cake with Smoked Beetroot, Baby Corn, Sriracha Dressing, Feta, Kale and Dukkah Crumb

Desserts

Treacle Tart with Gingerbread, Salted Caramel Ice Cream, Black Treacle Purée and Tuile

Poached Pear with Brandy Snap Basket, Mascarpone Chantilly Cream, Pear Polenta Slice and Candied Pecans

Honeycomb Parfait with Coffee Chocolate Sauce, Vanilla Doughnuts, Nutty Nougat and Coffee Custard Purée

Chocolate Hazelnut Torte with Clotted Cream Ice Cream, Chocolate Mousse and Hazelnut Crumb

Ice Cream or Sorbet Selection

Optional Cheese Board for the Table £7.00 per person

Fruit & Nut Fudge

Passion Fruit Pâte de Fruit



Booking Procedures

How do we book?

Call our team on 01603 737 531 to book.

How do we pay?

A non-refundable deposit of £15.00pp is required on our Festive menu. Christmas Day and New Year's Eve require a £50.00pp non-refundable deposit. Boxing Day bookings require a £25.00pp 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 and 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 Year's Eve are strictly for persons over the age of 18.

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 a discretionary 10% service charge will be added if dining in the Hotel.

If you have any queries, please call our team on 01603 737 531 or email info@norfolkmead.co.uk.

Christmas at The Norfolk Mead

- Accommodation Packages
- Group Party Nights
- Festive Taster Menus
- Christmas Day and Boxing Day Luncheon
- New Year's Eve Party
- Christmas Afternoon Tea
- Christmas Wreath Making

View our
Christmas Events



www.norfolkmead.co.uk/christmas