

An amazing place to celebrate for couples, families and friends #atasteofnorfolklife

Christmas and New Year 2018

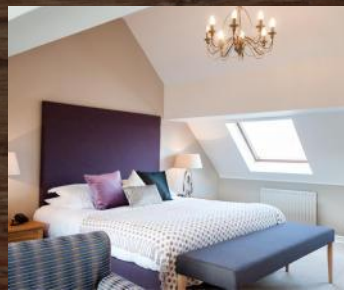


New Year's Eve Overnight Break

New Year's Eve - Monday 31 December. Arrive between 2-5pm to a Briarfields' Posh Afternoon Tea, a gourmet four-course dinner with coffee and homemade chocolates served from 8pm followed by dancing to our resident DJ and a glass of bubbly at midnight.

New Year's Day - Tuesday 1 January. Breakfast is served from 8am until 10am, kindly depart rooms by 11.30am.

(Additional nights prior or after New Year's Eve - £115 bed & breakfast or £160 dinner, bed & breakfast. Supplements apply to bedroom upgrades. Dogs are welcome in some of our courtyard bedrooms and are charged at £10 per night.)



Classic bedroom
£375
Superior bedroom
£395
Deluxe bedroom
£415

A non-refundable deposit of £100 per room is payable upon booking. Cancellation policy - 50% charge (*less any deposit already paid*) will be made for any cancellations within one month of arrival and if less than 48 hours' notice is given a 100% charge is payable. The rates quoted are for double occupancy of a double or twin bedroom, single occupancy can be quoted for - please contact the hotel.

Briarfields

01485 210742

info@briarfieldshotelnorfolk.co.uk
briarfieldshotelnorfolk.co.uk

Main Road, Titchwell
Norfolk PE31 8BB



New Year's Eve *(pre-booked only)*

Arrive from 7-7.30pm and enjoy a gourmet four-course menu served at 8pm, dancing to our resident DJ and a glass of bubbly at midnight - a perfect way to see in the New Year. Carriages at 1am. Dress should be smart/casual.



A taster of honey roast parsnip and chestnut soup

Textures of salmon, confit salmon fillet, salmon scotched quails egg, saffron aioli
Ham hock and parsley terrine, apple, compressed celery, parsnip, mayonnaise
Wild mushroom arancini, pomegranate
Haddock croquette, smoked hollandaise and frieze

Venison loin, beef fat potato, celeriac purée, beetroot
Lemon sole, broccoli, almonds, parmentier potato
Trio of pork, slow braised belly, mini ham hock pie, smoked pancetta croquette, spiced apple purée, crackling, Scrumpy sauce
Blue cheese and confit red onion tart, cherry tomato and basil salad

Fig and date pudding, vanilla ice-cream
Chocolate marquise, toasted hazelnuts, orange cream, confit clementine
Banana and passionfruit cheesecake, caramelized bananas, passionfruit coulis
Selection of cheese and biscuits, cranberry and red onion chutney, celery, frozen grapes

Our New Year's Eve dinner must be pre-ordered and we politely request a non-refundable deposit of £10.00 per person to confirm a booking. A pre-order from this menu with each guests choices and final payment must be received no later than 1 December. Cancellation policy - any cancellations (including a reduction in number) will incur a 100% charge if less than 48 hours' notice is given.

£69.95 per person

Party Nights

A great opportunity to get together with family, friends or work colleagues before the big day or enjoy an annual works outing. Arrive from 7pm and enjoy dinner from 7.30pm, followed by fantastic music by our resident DJ until midnight. Available on Saturday 8, Saturday 15, Friday 21 and Saturday 22 December.



Roasted vegetable soup, lemon oil
Duck liver parfait, kumquat chutney and toasts
Home smoked salmon, pickled cucumber, yoghurt
Glazed fig with Parma ham, goats cheese, cranberry dressing

Roast turkey with all the trimmings
Rump of Norfolk beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy
Pan seared seabass, parmentier potatoes, brussel sprouts and bacon, celeriac purée
Wild mushroom wellington, sweet potato mash, kale

Christmas pudding with brandy sauce
Chocolate delicé, roasted chestnuts
Lemon posset, vanilla shortbread
Selection of cheese and biscuits, cranberry and red onion chutney, celery, frozen grapes

(Menu pre-booked only)



Our party night menu must be pre-ordered and we politely request a non-refundable deposit of £10.00 per person to confirm a booking. A pre-order from this menu with each guests choices and final payment must be received no later than 21 days prior to the date you are dining. Cancellation policy - any cancellations (including a reduction in number) will incur a 100% charge if less than 48 hours' notice is given.

£29.95 per person

Inc: festive crackers, party poppers and streamers

Christmas Day Lunch

Relax by one of our log burners in either of our traditionally decorated lounges or restaurant, or wrap up and enjoy a stroll down to the beach and take in the view of the stunning salt marshes.

Cauliflower soup, smoked cheese beignet
Pressing of confit goose leg, pistachio
Verrine of smoked salmon, crayfish and crab, lemon mayonnaise
Blue cheese and cranberry tartlet, pear and walnut salad

Lemon and prosecco sorbet

Traditional turkey with all the trimmings
Roast sirloin of Norfolk beef, fondant potato, pancetta and sautéed cabbage
Pan seared tuna loin, garlic mashed potatoes, creamed spinach and roast beetroot, lemon butter
Steamed carrot gateau, roast carrots and kale, pecorino and poppy seed crisp, orange and balsamic glaze

Christmas pudding with brandy sauce
Chocolate and cherry cheesecake, white chocolate ice-cream
Glazed lemon tart, poppy seed tuille, raspberries
Selection of cheese and biscuits, cranberry and red onion chutney, celery, frozen grapes

Coffee and mince pies

Our Christmas Day lunch menu must be pre-ordered and we politely request a non-refundable deposit of £10.00 per person to confirm a booking. A pre-order from this menu with each guests choices and final payment must be received no later than 1 December. Cancellation policy - any cancellations (including a reduction in number) will incur a 100% charge if less than 48 hours' notice is given.

Adults £71.50/Children £35.75

Includes luxury Christmas crackers

Christmas Break

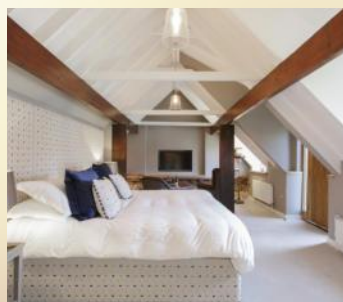
Christmas Eve - Arrive to a Champagne Posh Tea by the fires from 2-5pm, three-course à la carte dinner from 6-8.30pm with a glass of mulled wine while you choose your meal.

Christmas Day - Breakfast from 8-10am. Enjoy a four-course Christmas lunch with coffee and mince pies between 12noon until 3pm and a festive evening buffet served from 8pm.

Boxing Day - Breakfast from 8-10am, tea, warm homemade scones with clotted cream and jam served in the lounges from 4-5pm, three-course à la carte dinner from 6-8.30pm

Thursday 27 - Breakfast from 8-10am, kindly depart rooms by 11am.

(Additional nights prior or after the three-day break £115 bed and breakfast or £160 dinner, bed and breakfast. Dogs are welcome in some of our courtyard bedrooms and are charged at £10 per night. Supplements apply for bedroom upgrades.)



Classic bedroom
£875
Superior bedroom
£935
Deluxe bedroom
£995

A non-refundable deposit of £100 per room is payable upon booking. Cancellation policy - a 50% charge (*less any deposit already paid*) of the three-day break will be made for any cancellations within one month of arrival and if less than 48 hours' notice is given 100% is payable. The rates quoted are for double occupancy of a double or twin bedroom, single occupancy and additional beds for children can be quoted for - please contact the hotel.