

Celebrate and enjoy

This Christmas  
and New Year

HOTEL  
WROXHAM

SINCE 1972

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01603 782061

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# *Welcome to the Christmas 2024 season at Hotel Wroxham*

Our family and team at the hotel would like to extend a very warm welcome to you, your friends, family, and colleagues this Christmas.

We are all looking forward to celebrating this festive period and cannot wait to offer you the warmest of festive hospitality. We offer a celebration for everyone, from party nights to a fine dining experience. All our menus have been specially designed by Head Chef Nigel, who is passionate about championing seasonal ingredients, sourced from our trusted local suppliers. Our food is modern English, seasonally traditional with an authentic international twist.

There are many sleep offers to enjoy, from our popular Christmas Residential, to our spectacular New Year's Gala Eve package.

If you are looking for a complete dining experience, mixed with the finest in hospitality, where the hotel is filled with seasonal sparkle, warm candlelight and magical Christmas trees galore, then we would love to help you plan your 2024 celebrations with us here at Hotel Wroxham, in the heart of the Norfolk broads.

## **VOUCHERS**

We have experience vouchers for all occasions, including those with a monetary value, making these the perfect gift for a loved one this Christmas. Vouchers can be purchased by contacting our reception team. All vouchers are valid for 12 months.

## **SHOP@HOTEL WROXHAM**

Our shop (located just in front of the hotel) will be open during the festive season, serving handmade Norfolk chocolate truffles and inspirational artisan homeware and giftware.

Gift vouchers are also available.



## Festive Menu

Cauliflower and chestnut soup- granary cob (v)

Classic prawn & smoked salmon cocktail

Cured prosciutto & parmesan croquettes - tomato - chilli jam

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Roasted Norfolk turkey - apricot & cranberry stuffing - pigs in blanket - goose fat roast potatoes - honey roasted carrots and parsnips - buttered Brussel sprouts & seasonal vegetables

Oven roasted sea bream - parmentier potatoes - vegetables - leek and caper puree - lemon velouté

Wild mushroom and truffle oil risotto - parmesan & rocket salad

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Craquelin choux bun - white chocolate and baileys cream - dark chocolate glaze

Apple & Christmas pudding strudel - spiced cranberry & cinnamon gel - vanilla ice cream

Local artisan cheese board - shallot onion tart tatin -biscuits - chutney

**£36 per adult**

(Pre booked and pre-ordered for tables of 10 and above)

### **A Seasonal Private Dining Experience**

At Hotel Wroxham, we are proud to offer various areas where customers and guests can enjoy a fine dining experience away from the main restaurant. Our private dining experiences are completely versatile and can be tailored around any occasion. Why not create a special memory this festive period in our intimate private dining room.



# Christmas Festive Afternoon Tea

A unique experience. Festive afternoon tea is served throughout December in our beautiful restaurant or bar with our cosy log fire, surrounded by Christmas trees and candlelight. Enjoy your traditional seasonal afternoon tea whilst overlooking the stunning and relaxing views of the river Bure.

**£26 per person**

**Please see our example menu;**

Turkey, stuffing and cranberry sandwiches

Brie and cranberry sandwiches

Cooked ham and Christmas chutney sandwiches

Smoked salmon, dill cream cheese and cucumber cocktail sandwiches

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Fruity festive sausage rolls

Cheese fondue & sea salt twists

Vegetable root crisps

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Fruit scones, jam and Rodda's clotted cream

Gingerbread men & mince pies

Baileys and white chocolate profiterole

Dark chocolate roulade

Festive shot glass

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Tea and coffee

Why not add a glass of warm festive mulled wine,  
a Christmas cocktail, or sparkling bubbles?

(Mulled wine, cocktail, bubbles not included in the price)



# Christmas by the Norfolk Broads

## Arriving Christmas eve

Your room will be available from 3pm onwards. Once you are settled in pop downstairs and enjoy a glass of mulled wine by our cosy log fire. Soak up the atmosphere of the tranquil and beautiful river Bure and the Norfolk Broads or have a mooch around Wroxham and its various shops. In the evening, we will be serving a delicious two-course candlelit dinner in our riverside restaurant.

## Christmas Day

Enjoy our delicious continental and full English breakfast served between 8.00 - 9.30am.

From midday you will be able to sit down, relax and enjoy your delicious traditional Christmas lunch at your chosen time.

After lunch you may want to take a walk along the river, have a nap, or even play your favourite board games in our cosy bar area.

Rest and relax in front of our roaring log burner.

We will be serving our light bites buffet from 7pm.

## Boxing Day

A traditional continental and full English breakfast are served between 8am and 10am. Checkout will be at 11.00am, however you will be welcome to use the hotel facilities throughout the day.

Bon Voyage and wishing you a merry Christmas!

**Two nights for two persons in a Balcony room £875**

**Two nights for two persons in a standard room £750**

**Our special offer for the third night is £125  
including full English breakfast.**



# Christmas Day Menu

Celeriac, hazelnut and truffle oil soup - focaccia (V)

Cured raspberry and vodka salmon - salsa verde - salmon roe - horseradish and chive crème fraiche - croutons

Fillet of beef carpaccio - capers - parmesan - Dijon mustard aioli - balsamic glaze - pickled berries

Goats cheese mousse - beetroot - pearl barley - pesto

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Roasted Norfolk turkey - apricot & cranberry stuffing - goose fat roast potatoes - honey roasted carrots & parsnips  
- cauliflower cheese - Brussel sprouts - seasonal vegetables - bread sauce

Roasted sirloin of beef - apricot & cranberry stuffing - goose fat roast potatoes - honey roasted carrots & parsnips  
- cauliflower cheese - Brussel sprouts - seasonal vegetables

Oven roasted monkfish - winter vegetable ratatouille - potato croquette - fennel beurre blanc

Roasted butternut squash stuffed puy lentil, cranberry and pistachio - orange & maple carrots - rosemary potatoes  
- brussels sprouts - cranberry jus

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Traditional Christmas pudding - spiced cranberry compote - Armagnac crème anglaise - hazelnut fudge

Dark and orange chocolate delicé - white chocolate baileys mousse - chocolate orange ice cream - chocolate snow

Clotted cream rice pudding - cinnamon - poached pear

Gingerbread, date and caramel panacotta - ginger ale jelly - caramelised pecans - salted caramel gel

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Local artisan cheeseboard - biscuits - shallot & thyme tarte tatin - chutney

Coffee and petit fours

**£112 per adult, £70 per child**



## New Year's Eve Package

Your room will be available from 2pm onwards, you will then be able to relax and enjoy some time to yourselves. Maybe, soak up the unique experience of the beautiful broads in our cosy bar, take a walk or relax in front of the log burner.

At 7.30 your seven-course gala dinner will be served in our spectacular candlelit function room which overlooks the river Bure.

Ron Barrett will be singing favourites and classics throughout the evening and will be followed by a disco DJ, Andy who will welcome us all into the new year. Dance the night away and toast in the new year of 2025 with friends, loved ones, family and our team.

*"A truly memorable night"*

## New Year's Day

Come down and enjoy a full traditional English breakfast, served between 8.30am-10.30am and take advantage of our late checkout 12.00 pm.

**Two persons New Year's Eve package, balcony room £545**

**Two person's New Year's Eve package, standard room £485**

**Enjoy an extra night stay for only £125  
including full English breakfast.**





## New Year's Eve Menu

Butternut squash velouté - crispy pancetta - chive cream

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Lobster & dill ravioli - fennel leaves - chive oil - lobster bisque

Pan fried wood pigeon - pearl barley and truffle oil risotto - crispy parmesan - baby corn - bread crumb - red wine

Roasted fennel - clementine - burrata and chilli salad

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Bruschetta of cheese - Wells Alpine - caramelised onion chutney - blueberry cream cheese

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Clarks fillet steak - wild mushrooms - port - morel mushrooms- caramelised shallots - pomme puree  
wholegrain mustard pearl barley - kale

Fillet of cod - romanesco - fish bonbon - roasted hazelnuts and almonds - tenderstem broccoli - tomato romesco sauce

Wild mushroom and ricotta ravioli - wild mushrooms - truffle infused butter - morels - parmesan

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Orange sorbet

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Opera cake - almond sponge - coffee ganache - dark chocolate glaze - shot of espresso

White chocolate panacotta - honeycomb - strawberry jelly - vanilla sorbet - white chocolate soil

Pineapple upside-down cake - spiced rum - caramel - clotted cream

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Coffee and petit fours

**£117 per adult, £80 per child**



# Booking Procedures

## **How do we book?**

Call our team on 01603 782061 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 and boxing day bookings. Christmas Day and New Year's Eve require a £25.00pp non-refundable deposit with final balance due 7 days prior. Room bookings for the Christmas & New Year Packages require a £100 non-refundable deposit per room with final balance payable on the 15th of 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 two-week 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 terms and conditions**

Menu choices must be pre-ordered 14 days prior to the event. Please be aware that all menus are subject to change. Please inform us of any dietary requirements at time of booking. The Hotel reserves the right to cancel any function or accommodation reservation without prior notice. 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 our main menu is also available throughout December.



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Wishing you a  
very Merry Christmas and a Happy New Year!

From all the team at Hotel Wroxham xx

**HW**  
**Contact us**

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