

## Starters

Artichoke, truffle soup  
Smoked salmon pannacotta  
Duck & goose terrine  
Baron Bigod tart, walnut

## Mains

Turkey Wellington, pigs in blankets  
Venison cottage pie  
Cod, shrimp bisque  
Salt baked celeriac, truffle

## Desserts

Christmas pudding  
Spiced orange caramel tart  
Coffee, chocolate parfait

Coffee & mince pies

**£50 per person**

Please inform your server of any dietary requirements before they take your order. A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.

---

# Christmas Eve Menu

## **Starter**

Squash soup

Duck & goose terrine

Crab agnolotti, chilli

Binham blue tart, walnut

## **Mains**

Beef Rossini, Madeira Sauce, dauphinoise

Halibut, crispy oyster, artichoke

Cauliflower, laksa sauce

Pork loin, burnt apple

## **Dessert**

Tipsy cake, pineapple

Chocolate, praline delice

Salted caramel tart

**Adults £65**

**Children £40**

Please inform your server of any dietary requirements before they take your order. A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.

# Christmas Day Menu

## ***Canapés***

- Mushroom & truffle tartlet (VG)
- Cheese gougère
- Smoked salmon, caviar
- Whipped feta, watermelon (VG)
- Beetroot tart, hazelnut tapenade (VG)

## **Starter**

- Duck & goose liver parfait
- Carrot, spinach parfait (VG)

## ***Intermediate***

- Turbot, hazelnut, artichoke, truffle
- Celeriac, truffle (VG)

## **Main Course**

- Norfolk bronze turkey, chestnut, cranberry, apricot
- Beet Wellington, mushroom (VG)

## ***Pre-Dessert***

- Yoghurt, clementine & pistachio (VG)

## **Dessert**

- Christmas pudding (VG)

**Adults £150**

**Children £95**

VG = Vegan

Please inform your server of any dietary requirements before they take your order. A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.

## Breakfast Table

Greek yoghurt

Choice of homemade granola, apple and cinnamon compote, seasonal berry compote, toasted seeds

Selection of freshly baked pastries

Fresh fruit salad

Cheese and roasted ham

Fresh sourdough toast and preserves

Porridge, apple and cinnamon compote, local honey

## Kitchen

Butchers' sausage, dry cured bacon, black pudding, slow baked mushroom, homemade hash brown, rosemary and thyme roasted tomato

Vegetarian sausage, vegan black pudding, slow baked mushroom, homemade hash brown, rosemary and thyme roasted tomato

*All the above served with eggs of your choice*

Cley kipper, poached egg and spinach

Benedict - topped with dry cured bacon, poached egg and hollandaise sauce

Florentine - topped with wilted spinach, lime and coriander crushed avocado, poached egg

Royale - topped with Brancaster Staithe smoked salmon, poached egg and hollandaise sauce

Dry aged rump cap burger, topped with crisp gem lettuce, red onion marmalade and blue cheese

Chicken and waffles - deep waffle, topped with crispy chicken and chipotle sauce

Deep American style pancakes, topped with crisp caramelised bacon and maple sauce

Waffles, topped with maple, pecan and clotted cream

Sourdough toast, topped with crushed avocado, chilli, and slow roasted tomatoes

**Adults £30**

**Children £20**

Please inform your server of any dietary requirements before they take your order.

A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.

# New Year's Eve Menu

## ***Canapés***

Mushroom & truffle tartlet (VG)  
Cheese gougère  
Smoked salmon, caviar  
Whipped feta, watermelon (VG)  
Beetroot tart, hazelnut tapenade (VG)

## **Starter**

Foie gras parfait, pistachio  
Artichoke, truffle soup (VG)

## ***Intermediate***

Scallop, truffle  
Oyster mushroom, celeriac (VG)

## **Main Course**

Beef Wellington, dauphinoise  
Beet Wellington, mushroom (VG)

## ***Pre-Dessert***

Yoghurt, fig  
Coconut yoghurt, fig (VG)

## **Dessert**

Chocolate, hazelnut, pear (VG)

## ***Coffee and Tea***

Petit fours (VG)

## **Adults £150**

VG = Vegan

Please inform your server of any dietary requirements before they take your order. A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.

## **Breakfast Table**

Greek yoghurt

Choice of homemade granola, apple and cinnamon compote, seasonal berry compote, toasted seeds

Selection of freshly baked pastries

Fresh fruit salad

Cheese and roasted ham

Fresh sourdough toast and preserves

Porridge, apple and cinnamon compote, local honey

## **Kitchen**

Butchers' sausage, dry cured bacon, black pudding, slow baked mushroom, homemade hash brown, rosemary and thyme roasted tomato

Vegetarian sausage, vegan black pudding, slow baked mushroom, homemade hash brown, rosemary and thyme roasted tomato

*All the above served with eggs of your choice*

Cley kipper, poached egg and spinach

Benedict - topped with dry cured bacon, poached egg and hollandaise sauce

Florentine - topped with wilted spinach, lime and coriander crushed avocado, poached egg

Royale - topped with Brancaster Staithe smoked salmon, poached egg and hollandaise sauce

Dry aged rump cap burger, topped with crisp gem lettuce, red onion marmalade and blue cheese

Chicken and waffles - deep waffle, topped with crispy chicken and chipotle sauce

Deep American style pancakes, topped with crisp caramelised bacon and maple sauce

Waffles, topped with maple, pecan and clotted cream

Sourdough toast, topped with crushed avocado, chilli, and slow roasted tomatoes

**Adults £30**

**Children £20**

Please inform your server of any dietary requirements before they take your order.

A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.