



CHRISTMAS & NEW YEAR



CHRISTMAS PARTY MENU

Available for booking throughout December for tables from 1 – 100 guests.

For large groups why not book the whole house, we can tailor the evening for your needs. The Cellar is great for get-togethers of up to 12 guests.

For more information call 01603 879900 or email info@thedialhouse.co.uk.

STARTERS

Chicken liver parfait, apricot chutney, pistachios and toast

Grilled red mullet, beetroot, roasted orange dressing

Polenta crusted goats cheese, pickled cucumber, roasted chicory ▼

MAINS

Spiced hake fillet, spring onion, chickpea and tomato stew, lime yogurt

Roast chicken breast, creamed potato, confit shallot, savoy, prosciutto

Slow cooked celeriac, roasted carrots, truffled honey, oven dried tomatoes ▼

DESSERT

Christmas pudding with brandy sauce

Warm vanilla rice, homemade raspberry jam

White chocolate cheesecake, dark chocolate gelato

Norfolk cheeses, biscuits, chutney and fruit £3 supplement

£25 per person

Pre-payment and pre order needed two weeks prior to the event



CHRISTMAS DAY LUNCH

STARTERS

Truffled goats cheese mousse, beetroot salad, pomegranate, herb crumb ▼

House cured salmon, apple, dill, pickles and toast

Tea smoked duck breast, roasted orange dressing,
fennel, celeriac and pistachio

MAINS

Roasted Norfolk turkey or beef sirloin
served with all the trimmings

Baked, parmesan crusted halibut, saffron potatoes,
wild mushroom, spinach and tarragon

Crisp, Norfolk Dapple polenta, roasted cauliflower,
red onions and sauce Vierge ▼

PUDDING

Homemade Christmas pudding for the table, brandy custard

Dark chocolate torte, amoretto crumble, orange sorbet and candied zest

Selection of Norfolk cheeses, muesli bread, crackers, date chutney and fruit

£70 per person

Pre-payment and pre order needed two weeks prior to the event



NEW YEAR'S EVE

CANAPES

Rare beef, tartare sauce and oat crackers

Prawn and sesame tarlets

Binham Blue bon bons ▼

STARTERS

Duck rillettes, apple sauce and cucumber salad

Hot and cold smoked salmon, avocado, tomato dressing

Heritage tomato, basil and homemade cheese, sherry vinaigrette ▼

MAINS

Pan roast pork tenderloin, smoked belly, heritage carrots, celeriac, fondant potato

Almond crusted sea trout, oven dried tomatoes, pickled cucumber, beetroot and potato

Winter vegetable wellington, truffle pomme purée,

dapple creamed leeks and wild mushrooms ▼

DESSERT

Assiette of Dial House sweet treats and cakes from the trolley

CHEESE

Norfolk selection, biscuits, muesli bread and fruit – from the servery

£50 per person

Pre-payment and pre-order is required two weeks prior to the event



STAY WITH US

Take yourself back to Georgian times this Christmas, when Britain was leading the way, industry and production was at full tilt, wealth being created in abundance, and a world waiting to be explored.

Our new rooms tell the tale of Georgian passions interests and discoveries. Book a night at **THE RAJ**, meet contemporary notables in **THE PRINT ROOM**, marvel at the weird and wonderful Cabinet Of Curiosities and test your knowledge of **NATURAL HISTORY** classification. How about a night in **ITALIAN PALACE** or the stunning **CHINA ROOM**? Pick up your travel papers and spend a night in each for a taste of what our Georgian ancestors discovered.

B&B rooms available over Christmas and New Year period.

Prices start from £175 B&B.

NORFOLK
PASSPORT

Exclusive Norfolk Passport offer

20% off accommodation

2nd January – 28th March 2018

Excludes February half term and Valentines Day

norfolkpassport.com



OPENING TIMES

1st-24th December open daily from 9am.
Evening suppers by reservation (last seating at 8.30pm)

CHRISTMAS EVE Booking advisable

Open all day • Evening service limited to only one room.

CHRISTMAS DAY Reservation only. Open for lunch

Arrive from 12noon • 1pm sit down • Closed for evening service

BOXING DAY

Open from 10.30am-3pm (lunch served from 12noon)

TUESDAY 27th-30th Booking advisable

Normal opening hours • Open daily from 9am • Evening supper available

NEW YEAR'S EVE Booking advisable Closed 3.30pm-7.30pm

Open 9am-3pm, our famous Sunday lunch from 12-3.30pm.

New Year's Eve knees up from 7.30pm! 8pm sit down **bookings only**

NEW YEAR'S DAY BRUNCH

Late opening at 10am • Brunch through to 1pm • Normal open hours from 1pm.

Normal opening hours resume after January 2nd



PRIVATE DINING

Available daily throughout December for lunch, afternoon tea and dinner

THE CELLAR

(IDEAL FOR UP TO 12 GUESTS)

Down the steps to our exposed brick, candlelit cellar, which has become famous for private dining offering a unique and quirky experience.

THE SECRET ROOM

(IDEAL FOR UP TO 8 GUESTS)

Situated overlooking the Reepham market square this is an ideal space for creating your own unique dining experience, including your very own butler!

For that extra special festive get-together why not try our five course tasting menu with accompanying wines!

DATES FOR THE DIARY

AGA SUNDAY ROASTS

Served every Sunday in December
from 12noon to 4.30pm, booking advised

REEPHAM'S 'FESTIVAL OF LIGHT'

7th December • 5.30pm

