

Festive Menu 2024

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

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Christmas Day Menu

Canapés

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

Starter

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

Intermediate

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

Main Course

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

Pre-Dessert

- Yoghurt, clementine & pistachio (v)

Dessert

- Christmas pudding v

Adults £150

Children £95

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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 (G, VE)

Adults £30

Children £20

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New Year's Eve Menu

Canapés

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

Starter

- Foie gras parfait, pistachio
- Artichoke, truffle soup (v)

Intermediate

- Scallop, truffle
- Oyster mushroom, celeriac (v)

Main Course

- Beef Wellington, dauphinoise
- Beet Wellington, mushroom (v)

Pre-Dessert

- Yoghurt, fig
- Coconut yoghurt, fig (v)

Dessert

- Chocolate, hazelnut, pear (v)

Coffee and Tea

- Petit fours (v)

Adults £150

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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 (G, VE)

Adults £30

Children £20

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