



Festive Nights

AT THE KING WILLIAM IV

**Christmas & New Year
Overnight Packages**



Christmas Three Night Package

FROM £595 PER PERSON FOR A STANDARD ROOM

Christmas Eve

3-5pm **Arrive for tea and cakes**

6-7pm **Pre-Dinner Champagne and canapés in the bar**

7-9pm **Three course À La Carte**

Christmas Day

8-10am **English/continental breakfast with a glass of Bucks Fizz**

12-3pm **Three course traditional Christmas lunch, a glass of champagne to start and a bottle of house wine between two with your meal**

5-6pm **Christmas Day Quiz**

6-7pm **Christmas Bingo**

7:30pm **Evening cold meats buffet**

Boxing Day

8-10am **English & continental breakfast**

2-5pm **Afternoon tea & cakes**

6:30-9pm **Three course À La Carte**

Full payment in advance. 50% refundable if cancelled before 1 December 2022 thereafter non refundable.



Christmas Day Menu

AVAILABLE SUNDAY 25TH DECEMBER
PRE-BOOKING REQUIRED

Starters

Maple-Roasted Parsnip Soup* VE

Warm ciabatta (363 kcal)

Crispy Brie Wedges*V

Rocket salad and sticky red onion chilli jam (354 kcal)

Chicken Liver & Cognac Pâté*

Toasted ciabatta and
spiced Christmas chutney (507 kcal)

Salmon Gravadlax*†

Horseradish cream, toasted sourdough
and lemon oil (561 kcal)

Mains

Traditional Christmas Dinner with all the Trimmings*

Hand-carved roast turkey, Cumberland pigs-in-blankets, pork & sage stuffing, roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (817 kcal)

Butternut Squash, Mushroom & Ale Pie V, VE

Roast potatoes, maple-roasted root vegetables, Brussels sprouts with red wine gravy (1040 kcal)

Pan-Fried Sea Bass GF †

King prawn & Prosecco risotto (646 kcal)

Slow-Roast Pork Belly GF

Dauphinoise potatoes, braised red cabbage in a caramelised apple & cranberry sauce, sautéed greens and a red wine gravy (1474 kcal)

Short-Rib of Beef GF

Hasselback potatoes, caramelised shallots and sautéed greens (1470 kcal)

Desserts

Christmas Pudding V

Brandy sauce with
rum & raisin ice cream (486 kcal)

Rich White Chocolate Cheesecake V

Chocolate honeycomb, dark chocolate shavings and a raspberry fruit coulis (413 kcal)

Chocolate & Clementine Torte VE, GF

Jude's blood orange sorbet and clementine (432 kcal)

Selection of Artisan Cheese*

Sourdough, chutney, celery and grapes (743 kcal)

To Finish

Coffee and Mince Pie V, VE

*Gluten-free option available. Please speak to a member of the team for more details.



New Year Eve Two Night Package

FROM £365 PER PERSON FOR A STANDARD ROOM

New Year's Eve

7pm Three Course Dinner & bottle of house red or white for the table

8pm-1am Christmas Party with live music

New Year's Day

English Continental breakfast with a glass of bucks fizz

3-5pm Tea & Cakes

7pm Three course À La Carte

2nd January

8-10am English & continental breakfast



New Year's Eve Menu

AVAILABLE SATURDAY 31ST DECEMBER
PRE-BOOKING REQUIRED

Starters

King Prawn Cocktail

With avocado & blackened lime

Tomato & Mozzarella Bruschetta v

Pesto dressed mixed leaves

Game Terrine

Crusty bread and chutney

Mains

Norfolk Haggis

Neeps & tatties with a whiskey sauce

Seabass and Prawn Roulade

Tarragon butter, saffron infused potatoes and wilted greens

Fillet Steak

Truffled mushrooms, roasted cherry tomatoes on the vine, creamy mash and a rich red wine jus

Roasted Butternut Squash (v)

Stuffed with chickpeas and kale drizzled with tahini dressing. With tenderstem broccoli

Desserts

Lemon tart

Raspberry coulis

Chocolate mousse

With hazelnut cream

Local Cheese Selection

With crackers & onion marmalade

*Gluten-free option available. Please speak to a member of the team for more details.