

Menu

Chef's choice of bread for the table

STARTERS

Ham hock and smoked chicken terrine, piccalilli, puffed pork, toasted brioche, apple (gfo)

Harissa-roasted cauliflower, coriander hummus, toasted seeds (ve, gf)

Binham Blue and pear tart, winter salad (v, veo)

MAINS

Roasted Norfolk turkey, roast potatoes, root vegetables, pig in blanket, stuffing, winter greens (gfo)

Slow braised beef short rib, horseradish mash, roasted winter vegetables, chimichurri (gf)

Root vegetable, wild mushroom and chestnut wellington, dauphinoise potato, creamed leeks (v, veo, gfo)

DESSERTS

Chef's trio of desserts - mini christmas pudding and brandy cream, clementine meringue, dark chocolate and sour cherry marquise

Add a cheese board for the table at £12.50 per person

ALLERGEN KEY: gf - made without gluten v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

[Click here for full allergen information](#)

Private Party Nights

Make The Landscape exclusively yours and host a Christmas party designed around your team.

The suite offers a private bar, illuminated dance floor and access to its own outdoor patio. For an elegant drinks reception before dinner, The Gallery can also be added to your celebration.

Room hire

FRIDAY & SATURDAY

£995.00

minimum 120 guests

SUNDAY - THURSDAY

£695.00

minimum 60 guests

Catering

60 - 119 GUESTS

£63.95pp

120+ GUESTS

£60.95pp



EXCLUSIVE
ROOM HIRE



LUXURY THREE
COURSE MEAL



THEMED DECOR
& CRACKERS

Booking information

Payment of the applicable room-hire fee is required to secure your booking. The remaining balance, final guest numbers and pre-orders are due 14 days before the event. Full terms and conditions apply.