NEW YEARS EVE

Strollers and our lovely Bistro - Served from 7pm - 9pm followed by music with DJ Andy in our Mermaid Bar from 9.30pm 'til late





KING PRAWNS & SCALLOPS GF pan fried in chilli & garlic butter

HONEY GLAZED HAM HOCK TERRINE

side salad, piccalilli and toasted french stick

HALLOUMI, WATERMELON & MINT SALAD V warmed pitta bread



GRILLED RIB EYE STEAK

cooked medium

sautéed potatoes, baby leaf spinach, vine cherry tomatoes & onion rings choice of sauces; peppercorn, red wine or blue cheese GF

TUSCAN CHICKEN

parmesan, garlic, spinach & sun dried tomato cream sauce combined with penne pasta

BAKED SALMON & COD EN CROUTE

steamed tenderstem broccoli, white wine & prawn cream sauce

MUSHROOM, BRIE & CRANBERRY WELLINGTON V
mushroom miso gravy & vegetables



CHOCOLATE PUDDING V chocolate sauce

APPLE STRUDEL V sauce anglaise

STRAWBERRY & PROSECCO ROULADE V GF chantilly cream SELECTION OF BRITISH CHEESES & BISCUITS V

COFFEE & BON BONS

£48.00 per person

NEW YEARS EVE ₂₇

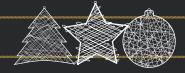
🎵 MERMAID BAR - FREE ENTRY 🖋

DJ Andy spinning all your favourite tunes seeing in the New Year 2024 from 9.30pm

If you want to make a night of it, why not stay in one of our lovely comfortable modern rooms followed by a delicious full English breakfast in the morning?

Our friendly Mermaid bar will be open throughout and available for all your favourite festive tipples and plenty more.

Meet up with family & friends of old and new.



CHRISTMAS DAY

APOLOGIES

we've given most of the Proms little helpers the day off, so unfortunately we won't be serving Christmas dinner this year

BUT

If you would like to join us for a festive tipple the Mermaid bar will be open between 10.30am - 4.00pm

Plenty of eggnog, sherry, hot toddies, mulled wine, hot chocolate, festive cocktails and plenty more will be on offer



Festivel Season



WISHING YOU ALL SEASON'S GREETINGS & GOODWILL FOR THE FESTIVE HOLIDAYS

PROM HOTEL

77 Marine Parade, Gt Yarmouth, Norfolk NR30 2DH Tel: 01493 842308

Email: christmas@promhotel.co.uk www.promhotel.co.uk

Unfortunately due to the uncertainty of suppliers/transport/costs at the moment, certain dishes may vary





FESTIVE FAYRE





FRIDAY 01 DECEMBER TO SATURDAY 23 DECEMBER

12 - 2^{PM} 6 - 9^{PM}

Mermaid bar, Bistro, Strollers or Green Room available for small to large parties private hire also available numbers between 25 - 45 - Strollers 45 - 90 - Green Room



LUNCH OR DINNER 2 Course £24.75 3 Course £30.75

Tea/coffee & mince pies £2.50 including party paraphernalia your meal (for whole party only)



PARTY DATES WITH DISCO 'TIL MIDNIGHT

in our lovely Green Room

FRIDAY & SATURDAYS THROUGHOUT DECEMBER

mid week available for private hire

3 course £38.50, Tea/coffee& mince pies £2.50

including party paraphernalia

Add £14.75 per person to include wine throughout your meal (for whole party only)

BUTTERNUT SQUASH & SWEET POTATO SOUP V

roasted sweet potato cubes, pumpkin seeds, yoghurt, black pepper, basil & warmed bread

DUCK LIVER & PORK PATE WITH PORT

fig & date chutney, pickle fennel salad garnish & melba toast

PRAWN, SMOKED SALMON & CRAYFISH TIMBALE

bound in horseradish creme fraiche, cucumber pea & chive salad. brown bread & butter

STUFFED PORTOBELLO MUSHROOM V GF

goats cheese, roasted red pepper & sun dried tomato, topped with parmesan & balsamic vinegar



ROAST BREAST OF NORFOLK TURKEY

chestnut stuffing all the festive trimmings

HONEY, DIJON MUSTARD ROASTED PORK LOIN

thyme, sweet onions and wild herb jus

All served with pigs in blankets, duck fat roasted potatoes, brussel sprouts with crispy shallots & almonds, carrots, fine green beans, peas & honey roasted parsnips & roast onion gravy

BAKED COD LOIN GF

asparagus & sweet onions, chive mash with saffron & prawn cream sauce

MOCK LAMB VVG GF

seasonal vegetables, vegetable oil roasted potatoes & vegan mint gravy



STEAMED CHRISTMAS PUDDING V

steeped cranberries, orange brandy cream

SHERRY TRIFLE SUNDAE V

HOT CHOCOLATE CAKE V

moist dark chocolate cake, filled with dark chocolate truffle & belgium chocolate sauce

BAILEYS CHEESCAKE V



BOXING DAY

Strollers and our lovely Bistro



* to Start *



MUSHROOM, CHESTNUT & THYME SOUP V

dollop of creme fraiche

MARINATED KING PRAWNS GF

lime & coriander on a classic caesar salad

PAN FRIED CHICKEN LIVERS

brandy & cream on toasted focaccia bread

MELON BALL SKEWERS V VG

basil mint dressing







burgundy sauce, batter pudding

CONFIT OF DUCK GF

dauphinoise potatoes, cranberry and orange sauce

ROQUEFORT AND MUSHROOM CHICKEN ROULADE GF

sweet shallot and wild mushroom sauce. dauphinoise potatoes, carrots and fine beans

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON V GF

mixture of rice, butternut squash, lentils and almonds wrapped in a puff pastry

All served with chefs seasonal vegetables and potatoes

BAKED SALMON, OREGANO & DILL HERB CRUST

tomato and basil sauce





BLACKFOREST GATEAU V retro desserts are back layers of kirsch soaked chocolate sponge, cherry sauce and fresh cream

MANGO & PASSION FRUITICE CREAM SUNDAE V GF

BLUEBERRY CRUMBLE V creme anglaise

SELECTION OF BRITISH CHEESES & BISCUITS V

COFFEE & BON BONS

ADULT: 2 Courses **£33.00** - 3 Courses **£38.00**

CHILDREN (UNDER 12): 2 Courses £16.50 - 3 Courses £22.00

