

# 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

## ★ to Start ★

**NEEPS & TATTY SOUP**  
with a quenelle of haggis

**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

## ★ to Follow ★

**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

## ★ to Finish ★

**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

## 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 tippie 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**

**Prom Hotel**  
\*\*\*\*\*  
BAR & RESTAURANT

*Festive Season*  
2023

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](mailto:christmas@promhotel.co.uk)

[www.promhotel.co.uk](http://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 - 2PM 6 - 9PM

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

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

# ★ PARTY NIGHTS ★

## 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)



## ★ to Start ★

**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

## ★ to Follow ★

**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** V VG GF  
seasonal vegetables, vegetable oil roasted potatoes & vegan mint gravy

## ★ to Finish ★

**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 CHEESECAKE** 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

## ★ to Follow ★

**ROAST TOPSIDE OF BRITISH BEEF**  
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

## ★ to Finish ★

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

**MANGO & PASSION FRUIT ICE 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