



A HAPPY CHRISTMAS ON THE NORFOLK COAST
TWO NIGHT STAY FROM WEDNESDAY 24TH To FRIDAY 26th DECEMBER

You are invited to relax and enjoy your Christmas celebrations by the sea.

We have created the perfect festive retreat – imagine crisp December days filled with invigorating walks along the pristine Brancaster beach followed by cosy evenings of games and conversation beside our roaring log fire. As twilight falls, craft cocktails await, and intimate dinners in our restaurant

Chef Elliott Ketley's exceptional festive menus celebrate the season, and a thoughtfully curated optional wine pairing that includes fine and rare wines, concluding with moreish digestifs to make every evening truly memorable.

Upon arrival on the 24th, we will welcome you to The Ship with freshly baked mince pies and a festive Clementine Bellini. In your room some delicious local handmade chocolates and a bottle of NV Domaine Collins, Cremant Rosé to ease you into the holiday.

On Christmas Eve you can enjoy a leisurely three course supper selected from our a la carte menu.

For Christmas Day, a champagne breakfast to start your celebrations, followed by more champagne and canapés before our indulgent five course Christmas lunch.

A brisk walk on the beach maybe needed before a light evening supper in front of the fire in our bar.

We have attended to every detail to ensure your Christmas with us will be both relaxing and memorable.



Rates per room for two nights, based on two guests sharing.

- Classic Room – £1,285
- Deluxe Room – £1,485
- Junior Suite - £1, 585

Christmas Eve

- Mince pies and Clementine Bellini
- Room gifts – local chocolate and a bottle of NV Domaine Collins, Cremant Rosé
- Three course dinner in the restaurant

Christmas Day

- Norfolk breakfast with Champagne or Bloody Mary
 - Pre-lunch champagne and canapés
 - Five course Christmas lunch
 - Christmas supper

Boxing Day

- Norfolk breakfast with Champagne or Bloody Mary

Terms and conditions

- 25%, non refundable deposit to confirm booking
 - Full payment by Monday 17th November
 - Rates shown are for double occupancy
 - Optional wine pairing on Christmas Day lunch not included
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CHRISTMAS LUNCH

CANAPES

Houghton Hall venison croquettes, spiced cranberry, shaved chestnut

Sage and onion arancini, truffle aioli, parmesan

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TO START

Smoked salmon, celeriac, apple & horseradish remoulade, Guinness soda bread

or

Baron Bigod 'cheese on toast', fig and walnut bread, winter leaf salad

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MAIN COURSE

Norfolk Bronze turkey, sage and onion stuffing, parsnips, sprouts, goose fat roasties

or

Pumpkin, squash and wild mushroom wellington, truffle and port sauce

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Champagne and Campari granita, almond biscuits

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Desserts

Blood orange trifle, Cointreau, bitter chocolate

or

Warm Christmas pudding, stilton, red currant jelly

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Coffee and warm mince pies