



THE  
ACLE  
STEAK

*Join us for*  
**CHRISTMAS**  
AT THE ACLE STEAK

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2025



# Festive Buffet

Our festive menu and buffet are available from 24th November until 24th December, as well as our regular menu. The festive menu will also be offered on Boxing Day & New Year's Day.

Book online or email [pub@thekingsheadacle.co.uk](mailto:pub@thekingsheadacle.co.uk)

## Selection of seasonal sandwiches including: (GFO)(DFO)

- Turkey and stuffing with cranberry sauce (DF)
- Roasted red pepper, hummus and beetroot (DF)(V)(VE)
- Smoked salmon, cream cheese & cucumber
- Brie and cranberry (V)

Roast new potatoes, drizzled in sour cream & chives (GF)(V)

Pigs in blankets, honey & mustard glaze (GF)(DF)

Chestnut, sage and mushroom rolls (DF)(V)(VE)

Warm pork & cranberry sausage rolls

Chilli and lime glazed chicken wings (GF)(DF)

Roast parsnip and cumin bhaji's, spiced yoghurt (GF)(DF)(V)(VE)

Panko coated King prawns, sweet chilli dip (GF)(DF)

Spiced short bread (GF)(DF)(V)(VE)

Ginger and cinnamon festive cupcakes

Mince pies

Cranberry and white chocolate flapjack (GF)(V)

**£18.95 PER PERSON, MINIMUM OF 15 PEOPLE**

To book contact [pub@thekingsheadacle.co.uk](mailto:pub@thekingsheadacle.co.uk). A £10 non-refundable deposit per person will be taken at the time of booking. Please note, menus are subject to change.

**BOOK NOW!**





# Festive Menu

## Starters

### Bloody Mary King Prawn Cocktail

Crispy baby gem, herb oil, blanched celery ribbons, bloody Mary dressing, melba toast

(GFO) (DF)

### At The Table Steak Tartare

Finely diced fillet, hens egg yolk, baby capers, cornichons, shallots, mustard & melba toast - assembled by you at the table, to your taste (GFO) (DF)

### Norfolk Game Terrine

Spiced pear chutney, toasted brioche, crushed walnuts, micro herbs (GFO) (DF)

### Tempura Cauliflower & Sprouts

Pickled samphire, soy, maple & chilli glaze (GF) (DF) (V) (VE)

## Mains

### Roast Norfolk Bronze Turkey

Duck fat roast potatoes, honey glazed parsnips, roasted carrot puree, sautéed maple and bacon sprouts, rich red wine braised red cabbage, butchers sausage meat & cranberry stuffing, pig in blanket and seasonal greens (GF) (DF)

### Pan Roasted Duck Breast

Crisp duck fat fondant potato, crispy pancetta, sautéed sprouts, mulled wine jus (GF) (DF)

### Pan Roasted Cod Loin

Cromer crab butter, crushed new potatoes, samphire & confit cherry tomatoes (GF)

### Wild Mushroom & Chestnut Risotto

Crushed walnuts, grilled blood orange segments, truffled rocket (GF) (DF) (V) (VE)

### Chargrilled Picanha Steak With Festive Spice & Herb Rub

Grilled mushroom & tomato + your choice of premium side & our festive steak sauce - Sloe gin & juniper jus (GF) (DF)

## Desserts

### Homemade Christmas Pudding

Brandy crème anglaise, rum soaked glacier cherries (GF) (DFO) (V) (VEO)

### Spiced Fig and Walnut Cake

Honey whipped mascarpone (GF) (V)

### Gingerbread Posset

Caramelised pear, nut praline (GF) (DF) (V) (VE)

### Black Forest Trifle

Boozy cherry jelly, nutmeg custard, whipped cream, dark chocolate shavings (GF) (V)

**£29.95 FOR 2 COURSES | £34.95 FOR 3 COURSES**

For tables of 8 or more a £10 non-refundable deposit per person will be taken at the time of booking and a pre-order will be required.

BOOK NOW!





## Sparkling Breakfast

**The perfect way to start  
a day of celebrating**

**A glass of fizz**

**Selection of fresh  
juices, tea and coffee**

**Continental  
breakfast buffet:**

Pastries, selection of  
cereal, toast and jam,  
yoghurt, fresh fruit

**A cooked breakfast  
of your choice:**

Full English  
Vegetarian breakfast  
Smashed avocado  
on toast  
Eggs Benedict,  
Egg on toast

**£35 PER PERSON  
£15 UNDER 12S**

Book online or email [pub@thekingsheadacle.co.uk](mailto:pub@thekingsheadacle.co.uk). A £10 non-refundable deposit will be taken at the time of booking with full payment on the day.



**BOOK NOW!**

Book online or email [pub@thekingsheadacle.co.uk](mailto:pub@thekingsheadacle.co.uk). A non-refundable £25 per person deposit will be taken at the time of booking. Full payment and a pre-order will be taken on 1st December.

## Christmas Day Lunch

**Homemade Seasonal Foccacia & Norfolk Crunch Rolls,**  
flavoured butters, oils and balsamic (GFO) (DFO) (V) (VEO)

### Starters

**Gin & Beetroot Cured Salmon,** pickled cucumber ribbons,  
horseradish cream, homegrown herb oil, beetroot tuille (GF) (DFO)

**Chicken and Duck Liver Parfait,** mulled wine jelly, spiced apple  
chutney, melba toast (GFO)

**Winter Root Vegetable Terrine,** rocket and walnut salad,  
cranberry and balsamic reduction, pumpkin seed brittle (GF) (DF) (V) (VE)

### Appetiser

**Butternut and Ginger Soup,** coconut cream, toasted pumpkin  
seeds (GF)(DF)(V)(VE)

### Intermezzo

**Prosecco Sorbet** (V) (VE) (GF) (DF)

### Mains

**Roast Norfolk Bronze Turkey,** with rosemary & garlic roast  
potatoes, honey glazed parsnips, roasted carrot puree, sautéed  
maple & bacon sprouts, rich red wine braised red cabbage, butchers  
sausage meat & cranberry stuffing, a pig in blanket, seasonal greens,  
cauliflower cheese, Yorkshire pudding (GFO) (DFO)

**Homemade Nut Roast,** with rosemary & garlic roast potatoes,  
herby parsnip & carrot batons, sautéed sprouts, braised red cabbage,  
seasonal greens (GFO) (DFO) (V)(VE)

**Beef Wellington,** wild mushroom and celeriac fricassee,  
duchess potatoes, dark chocolate and port jus

**Pan Roasted Sea Bream Fillet,** Champagne & caper cream  
sauce, buttered greens, fondant potato (GF) (DFO)

**Beetroot Wellington,** wild mushroom duxelle, new potatoes,  
winter greens, walnut & lemon cream sauce (DF) (V) (VE)

### Desserts

**Homemade Christmas Pudding,** brandy creme anglaise, rum soaked  
glacier cherries (GF) (DFO) (V) (VEO)

**Blackforest Trifle,** chocolate sponge, kirsch soaked cherries, chocolate  
ganache, cherry compote, vanilla mascarpone, chocolate curls (GF) (V)

**Spiced Poached Pear,** almond crumble, vanilla coconut cream  
(GF)(DF)(V)(VE)

**£125 PER PERSON | £39.95 UNDER 12S | £14.95 UNDER 5S**

(GF) Gluten Free (DF) Dairy free (V) Vegetarian (VE) Vegan. If you have  
any specific dietary requirements please enquire at the time of booking





## Festive Stays

### Stay with us this December

Enjoy a one-night escape to the Norfolk Broads - perfect for a festive retreat and ideally located for shopping trips to Great Yarmouth or Norwich.

#### FESTIVE GETAWAY PACKAGE

One night stay between 24th November - 24th December  
Includes a festive 3 course meal in the evening, and a cooked breakfast in the morning.

From £130 per night.



## WE'RE OPEN...

### Boxing Day & New Years Day

Join us for a set menu served between 12pm - 6pm on Boxing Day and New Years Day. Enjoy 2 courses for £29.95 or 3 courses for £34.95. Book now through our website or email [pub@thekingsheadacle.co.uk](mailto:pub@thekingsheadacle.co.uk)





## *Festive Opening Times*

### **Christmas Eve**

Breakfast 9am-12pm, Lunch & Dinner 12pm-8pm

### **Christmas Day**

Sparkling Breakfast 9am-11am (Bookings only)

Christmas Day Lunch 12pm-3pm (Bookings only)

### **Boxing Day**

Breakfast 9am-12pm, Lunch & Dinner 12pm-6pm

### **New Year's Eve**

Breakfast 9am-12pm, Lunch & Dinner 12pm-8pm

### **New Year's Day**

Breakfast 9am-12pm, Lunch 12pm-6pm



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The Kings Head, home of The Acle Steak



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