



THE
ACLE
STEAK

Christmas

AT THE ACLE STEAK

2026



Christmas Day Menu

APPETISER

Truffle, Chestnut & Wild Mushroom Arancini

Cranberry gel and crispy sage (v) (ve) (gf) (df)

STARTERS

Chicken Liver & Brandy Pâté

Clarified-butter seal, spiced plum chutney and toasted brioche

Classic King Prawn Cocktail

Marie Rose sauce, avocado, baby gem, cucumber and brown bread (gfo)

Roasted Parsnip & Apple Soup

Crispy sage and warm bread (v) (ve) (gfo) (df)

PALATE CLEANSER

Prosecco Sorbet

Raspberry grit (v) (ve) (gf) (df)

MAINS

Norfolk Bronze Turkey

Roast bronze turkey, rosemary & garlic roast potatoes, honey glazed parsnips, roasted carrot puree, sautéed maple & bacon sprouts, red wine braised red cabbage, butchers sausage meat & cranberry stuffing, a pig in blanket, seasonal greens, cauliflower cheese and a Yorkshire pudding (gfo) (dfo)

Individual Beef Fillet Wellington

Garlic mash, buttered greens and red wine jus

Roasted Halibut Fillet

Hasselback potatoes, Jerusalem artichoke purée, crispy Jerusalem artichokes, buttered kale, clams and Champagne & chive velouté (gf) (df)

Celeriac, Kale & Truffle Pithivier

Celeriac purée, glazed baby carrots, pickled walnut, red wine gravy and crispy kale (v) (ve) (df)

DESSERTS

Traditional Christmas Pudding

Brandy custard, rum-soaked raisins and candied orange (v) (veo) (gf) (dfo)

Dark Chocolate & Blood Orange Delice

Hazelnut praline, chocolate crumb and blood orange sorbet (v) (ve) (gf) (df)

Caramelised Pear & Almond Frangipane

Mulled-wine poached pear, vanilla ice cream and toasted almonds (v)

Passion Fruit & Champagne Pavlova

Rum-roasted pineapple, coconut crèmeux and passion fruit sorbet (v) (gf)

£99

Per Person

£39.⁹⁵

PP Under 12's

£14.⁹⁵

PP Under 5's

A £25 non-refundable deposit will be taken per person at the time of booking. Pre-orders and full payment will be taken on December 1st.

BOOK NOW





Festive Menu

STARTERS

Chicken Liver & Brandy Pâté

Spiced plum relish and toasted brioche

Braised Beef & Ale Croquette

Peppercorn mayonnaise, crispy shallots and beef gravy (gf) (df)

Crispy Brie Wedges

Cranberry sauce and dressed leaves (v)

Roasted Parsnip & Apple Soup

Crispy sage and warm bread (ve) (gfo)

MAINS

Roast Turkey & Sage Stuffing Ballotine

Duck-fat roast potatoes, pigs in blankets, glazed roots, Brussels sprouts, cranberry sauce and turkey gravy (gfo)

10oz Festive Flat Iron Steak

Rosemary & thyme salted chips, pigs in blankets, roasted shallot, creamed Brussels sprouts with bacon bits, and peppercorn sauce

Roasted Cod Loin

Hasselback potatoes, Jerusalem artichoke purée, buttered kale, clams and clam & chive velouté (gf)

Crispy Confit Duck Leg

Sprout, chestnut & smoked bacon fried rice and spiced plum cream sauce (gf) (df)

Celeriac, Kale & Truffle Pithivier

Rosemary roast potatoes, glazed roots and red wine gravy (ve)

Individual Beef Fillet Wellington

Garlic mash, buttered greens and red wine jus (+£9)

DESSERTS

Traditional Christmas Pudding

Brandy custard and candied orange (v) (veo) (gf) (dfo)

Dark Chocolate & Orange Delice

Hazelnut praline and blood orange sorbet (v) (ve) (gf) (df)

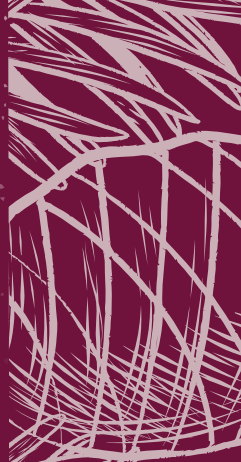
Caramelised Pear & Almond Frangipane

Mulled-wine poached pear and vanilla ice cream (v)

Passion Fruit Crème Brûlée

Coconut shortbread and rum-roasted pineapple (v) (gf)

Our Festive Menu is available from 23rd November until 24th December, alongside our regular menu. It will also be offered on Boxing Day and New Year's Day. For tables of 8 or more a £10 pp non-refundable deposit will be taken at the time of booking, and a pre-order is required. Please email us to book for tables of this size.



BOOK NOW

£29.⁹⁵

for 2 Courses

£34.⁹⁵

for 3 Courses

For tables of 8 or more a £10 non-refundable deposit will be taken at the time of booking





BOOK NOW

£19.95

per person,
minimum of
15 people

A £10 non-refundable deposit per person will be taken at the time of booking with the balance paid 7 days in advance. To book please email the pub.

Festive Buffet

Selection of seasonal sandwiches including: (gfo) (dfo)

- Turkey & Stuffing with Cranberry Sauce (df)
- Roasted Red Pepper Hummus & Beetroot (v) (ve) (df)
 - Prawn Marie Rose
 - Brie & Cranberry (v)

Roast new potatoes, drizzled in sour cream & chives (v) (gf)

Pigs in Blankets, honey & mustard glaze (gf) (df)

Chestnut, Sage & Mushroom Rolls (v) (ve) (df)

Warm Pork & Cranberry Sausage Rolls

Lemon & Pepper Glazed Chicken Wings (gf) (df)

Roast Parsnip & Cumin Bhaji's, spiced yoghurt (v) (ve) (gf) (df)

Panko Coated King Prawns, sweet chilli dip (gf) (df)

Spiced Short Bread (v) (ve) (gf) (df)

Ginger & Cinnamon Festive Cupcakes

Cranberry & Dark Chocolate Flapjacks (v) (ve) (gf) (df)

Available Monday 23rd November - Thursday 24th December.

Festive OPENING TIMES

Christmas Eve

Food served 9am - 8pm | Bar until 10pm

Christmas Day

Breakfast served 9am - 11am | Food served 12pm - 3pm (Bookings only) | Bar open 11pm - 4pm

Boxing Day

Food served 9am - 6pm | Bar open until 8pm

New Year's Eve

Food served 9am - 8pm | Bar open until 10pm

New Year's Day

Food served 9am - 6pm | Bar open until 8pm

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