



3 Night Christmas Package

Join us for a 3 course Christmas lunch, champagne, canapés, English/Continental breakfast, quiz, 3 nights in one of our comfortable rooms and much more!



Classic Rooms
£770

Superior Rooms
£810

Prices are per couple inclusive.

Deposit of £300 required with booking, balance due 1st December 2018

Please call Nick or Liz on
01485 571765 to book


THE KING WILLIAM IV
Country Inn & Restaurant

Join us for the perfect
Pre-Christmas Party!



2 Courses
£18.95
per person

3 Courses
£23.95
per person

To join us for Christmas Day Lunch and/or New Year's Eve Dinner please see inside for menu details. Turn to the back if you would like to stay overnight.

3 Night Christmas Package

Monday 24th December, Christmas Eve 2018

3-5pm Arrive for Tea and Cakes
6-7pm Pre-Dinner Champagne and Canapés in the Bar
7-9pm Dinner – 3 course À La Carte

Tuesday 25th December, Christmas Day 2018

8-10am English/Continental breakfast with a glass of Bucks Fizz
10-12noon Local events: see the Royal Family at Sandringham/
Charity swim at Hunstanton
12-3pm Three course traditional Christmas lunch with coffee and mince pies, a glass of champagne to start and a bottle of house wine between two with your meal.
7.30pm Evening cold Buffet menu. Residents only Quiz in the bar.

Wednesday 26th December, Boxing Day 2018

8-10am English/Continental breakfast.
10-3pm Day of leisure (or a walk on the beach!)
3-5pm Tea and cakes
6.30-9pm Dinner – 3 course À La Carte

Thursday 27th December 2018

8-10am English/Continental breakfast
By 11am Depart

2 Night New Year's Eve Package

Monday 31st December, New Year's Eve 2018

7.30pm Dinner – 3 course New Year's Eve menu & coffee, picture quiz and piped music. Bar till 1am

Tuesday 1st January, New Year's Day 2019

8-10am English/Continental breakfast with a glass of Bucks Fizz
10-3pm Day of leisure
3-5pm Tea and cakes
6.30-9pm Dinner – 3 course À La Carte

Wednesday 2nd January 2019

8-10am English/Continental breakfast
By 11am Depart

2 Night New Year's Eve Package

Join us for a 3 course New Year's Eve menu, champagne, English/Continental breakfast, quiz, piped music, 2 nights in one of our comfortable rooms and much more!

Classic Rooms
£420

Superior Rooms
£440

Prices are per couple inclusive.

Deposit of £100 required with booking, balance due on departure

Call now to book on 01485 571765

For pre-order forms, visit
www.thekingwilliamsedgeford.co.uk

Heacham Road, Sedgeford, PE36 5LU

Pre-Christmas Party Menu

1 December-26 December 2018 (January groups by arrangement)
Excluding Sunday Lunch & Christmas Day
(Saturday evenings minimum 4 people).
Booking essential £10 Deposit per person required.



STARTER

Parsnip & Thyme Soup
with crusty bread

Beetroot Gravadlax

Beetroot pickled Quail's Egg, horseradish cream and mixed leaves

Spinach & Goat's Cheese Roulade (v)

Caramelised red onion and balsamic dressed rocket



MAIN COURSE

Roast Turkey

Duck fat potatoes, bacon wrapped chipolata, honey roasted parsnips, chestnut buttered sprouts, chantenay carrots, sausage & cranberry stuffing and turkey gravy

Slow Roasted Pork Belly

Apple & thyme potato dauphinoise, chestnut purée, roasted sprouts with pancetta lardons and a cider sauce

Salmon Fillet

with a cranberry, parsley & walnut crust, dill crushed baby potatoes, buttered baby spinach and a mussel & parsley cream sauce

Vegetarian Nut Roast (v)

Chantenay carrots, honey roasted parsnips, chestnut buttered sprouts, roasted potatoes and vegetarian gravy



DESSERT

Black Cherry & Chocolate Chip Cheesecake

Kirsch cream and a cherry & balsamic coulis

Orange & Mascarpone Crème Brûlée

with a gingerbread biscuit

Christmas Pudding

Brandy sauce

2 courses £18.95 per person

3 courses £23.95 per person

Includes Christmas Crackers.

Booking, £10 Deposit and Pre-Order essential

Christmas Day Menu

Tuesday 25th December 2018 – served noon – 3pm



APERITIF

Glass of Champagne on arrival



STARTER

Oak Smoked Salmon Fishcakes

Poached beetroot and marinated feta salad
with a blackened lime dressing

Game Terrine

Cornichons, cranberry gel and toasted multiseeded bloomer

Chestnut, Caramelised Shallot & Mushroom Tarte Tatin (v)

with balsamic dressed mixed leaves



MAIN COURSE

Served with a bottle of House Red or White wine between 2 guests

Roast Turkey

Duck fat potatoes, bacon wrapped chipolata, honey roasted parsnips, chestnut buttered sprouts, chantenay carrots, sausage & cranberry stuffing and turkey gravy

Fillet Steak

Chestnut & pancetta potato gratin, roasted cherry tomatoes, green beans and wild mushroom sauce

Sea Bream

Clam & asparagus tagliatelle with a carbonara sauce
and truffle oil

Vegetarian Nut Roast (v)

Chantenay carrots, honey roasted parsnips, chestnut buttered sprouts, roasted potatoes and vegetarian gravy



DESSERT

Strawberry Delice

with meringue shards and Chantilly cream

Christmas Pudding

with Brandy sauce

Walnut Macaroons

Coffee cream & coffee pearls

English & French Cheeses

Cheddar, Brie & Stilton with grapes, celery, chutney and a selection of biscuits



AFTER

Fresh Coffee and warm mince pies

£80 per person • U12s £30 per person

Booking, £20 Deposit and Pre-Order essential

New Year's Eve Menu

Monday 31 December 2018

Fun Picture Quiz

Bar open till 1am



STARTER

Smoked Haddock Chowder

with poached egg and crusty bread

Chicken Liver Pâté

with cranberry sauce and melba toast

Roasted Mediterranean Vegetable

& Mozzarella Tartlet (v)

on a wholegrain mustard dressed salad



MAIN COURSE

Rutland's Norfolk Haggis

with 'Neeps & Tatties' and a Whisky Cream Sauce

Sea Bass Fillet

with dill crushed baby potatoes, buttered baby spinach
and a brown shrimp butter sauce

Pan-seared Rib-Eye Steak

Grilled mushroom & tomato, potato wedges, beer battered
onion rings, peas and a green peppercorn sauce

Binham Blue Cheese Stuffed Mushrooms (v)

Potato dauphinoise, chantenay carrots,
Tenderstem broccoli and a black garlic sauce



DESSERT

Chocolate Orange Truffle Tart

with Grand Marnier cream and candied orange

Sticky Toffee Pudding

with vanilla ice cream

Local Cheese and Biscuits

Binham Blue, Gurney Gold & Wells Alpine
with grapes, celery and a homemade chutney



AFTER

Coffee or Tea

£50 per person • U12s £20 per person

Booking £10 Deposit and Pre-Order essential.