

MAKE CHRISTMAS MAGICAL at The Assembly House

HRISTMAS AT THE ASSEMBLY HOUSE is really something special: delight in an enchanting festive season with all the traditional trimmings at the most glamorous House in Norwich.

No Christmas experience would be complete without delicious food and drink, and The Assembly House's festive menus provide the perfect excuse to indulge - there are new menus to enjoy this year and a brand-new themed afternoon tea.

We have a gorgeous range of rooms to dine, celebrate and raise a glass at the House, whether you're looking for afternoon tea under chandeliers,

an indulgent dinner with family, a cosy stay in one of our antique-filled bedrooms or the perfect place for a glittering party.

Our trio of sparkling igloos return to our front lawn in November with new menus and the chance to cosy up with Festive Beforenoon Tea, our brand new for 2022 Christmas Afternoon Tea or our Après-Ski menu filled with share-board treats and the chance to enjoy cocktails overflowing with Christmas cheer.

This year we welcome a new fairytale theme for Christmas Afternoon Tea as The Nutcracker arrives at The Assembly House: a magical tea inspired by the enchanting story of the little girl who wakes at midnight on Christmas Eve and is taken on an enchanted journey to the faraway Land of Sweets by her toy Nutcracker.



"This year we welcome a new fairytale theme for Christmas Afternoon Tea as The Nutcracker arrives at The Assembly House."

Head of Pastry Mark Mitson will be a creating a tea in four Acts for our famous service: Act I, sandwiches; Act II, savouries; Act III; Scones and Act IV, delicate pastries. Perfect for Princes and Sugar Plum Fairies of all ages.

As ever, our halls will be well and truly decked for Christmas, along the with sparkling winter wonderland of trees in front of our stunning fountain and beside our igloos.

Indoors, there are more trees, hearty seasonal menus, festive feasts and lots of rooms to suit every kind and size of party and lots of celebrations we'd love you to join.

We've got festive supper clubs and cooking demonstrations and lessons from The Richard Hughes Cookery School, traditional festive dinners on offer throughout December and, of course, the chance to make The Assembly House your home-from-home with our Christmas Eve and Christmas Day packages.

The lead up to Christmas in Norwich is a charmed time: the streets fill with festive markets, twinkling lights are strung overhead and the sound of carols spills out of church doors, most notably St Peter Mancroft, just a few steps from The Assembly House.

Why not stay with us in the heart of the city and take

advantage of one of our stay-shop-and-eat deals for a night or two in one of our stunning bedrooms? Or join us for a hearty breakfast before tackling your Christmas shopping or a reviving slice of cake and creamy hot chocolate afterwards? How about our wonderful winter afternoon tea before the pantomime at Norwich Theatre Royal next door?

And where better to hold your office party than in the Georgian splendour of the House?

The Assembly House has thought of every finishing touch to make your Christmas the most magical ever. So however you choose to celebrate this Christmas. celebrate with us at The Assembly House - we'd love you to be our quests.

Love The assembly House







ATHER YOUR FRIENDS AND FAMILY for festive celebrations at The Assembly House. Our Christmas menu is available from Wednesday November 16 to Friday December 23 in private rooms (minimum of 10 people). Enjoy all the traditional trimmings in the grandeur of one of our beautiful rooms.

ASSEMBLYHOUSENORWICH.CO.UK







FESTIVE MENU

Winter vegetable, sage and apple soup, almond and chive VG DF

Goat's cheese, walnut and cranberry pâte, spiced apricot chutney, fig loaf V GFA

Terrine of ham hock, parsley and cider, celeriac remoulade, toasted sourdough DF



Roasted Norfolk turkey, pigs in blankets, sage, apricot and onion stuffing, cranberry, roast potatoes, cinnamon-spiced red cabbage, Brussels sprouts, roasted root vegetables DF GFA

Seared escalope of salmon, fricassee of peas, spinach and tomato, crushed new potatoes, dill and vodka yoghurt, pastry fleuron DFA

Roasted spiced butternut squash, chestnut and spinach Wellington, apple sauce, beetroot and Puy lentil gravy. Roast potatoes, cinnamon spiced red cabbage, Brussels sprouts, roasted root vegetables VG



Soft chocolate cake, sea salt caramel, honeycomb, whipped cream $\overline{\text{DFA}}\ extsf{V}$

Assembly House Christmas pudding, spiced pear, Cognac custard DFA

Binham Blue, Mrs Temple's Walsingham Cheddar, apple chutney, Miller's Damsel crackers V



Coffee, mince pies

V VEGETARIAN VG VEGAN DF DAIRY FREE GF GLUTEN FREE A AVAILABLE

THE NUTCRACKER

at The Assembly House Christmas Afternoon Tea 1st November to 8th January



OIN CLARA AND HER HANDSOME

NUTCRACKER PRINCE as they journey into the enchanting Land of Sweets where the candy canes dance and the Sugar Plum Fairy weaves her delicious spell...Head of Pastry Mark Mitson has created a fairytale afternoon tea with extra sparkle for Christmas.

Clara finds an enchanted Nutcracker doll under the tree on Christmas Eve and, as midnight strikes, she creeps downstairs to find a magical adventure awaiting her. A magician transforms Clara's drawing room into a battle between mice and toy soldiers and when Clara saves her Nutcracker's life, she breaks the spell that turned him from a boy to a toy and defeats the Mouse King. In celebration, the magician sweeps Clara and her Prince off to the Kingdom of Sweets where they meet the Sugar Plum Fairy. When Clara wakes on Christmas Day, she discovers her adventures may have been more than a dream...

Dreams are curious and magical things, and the dreams that are dreamed on Christmas Eve are the most curious and most magical of all...







Indulge in a slice of the finest British tradition and enjoy Afternoon Tea at The Assembly House this Christmas

November 1 to January 8



£27.95 per person. £16.95 for under 12s.

Vegetarian, vegan, dairy-free and glutenfree adaptations available, please mention when booking and to your server.







THE ASSEMBLY HOUSE IGLOOS



NUGGLE UP in our pop-up private igloos this Winter for a cosy dining experience with a difference – get together with the people you love most and enjoy Beforenoon Tea with a festive twist, fondue menus with a distinctly Après-Ski flavour or our

new Nutcracker Afternoon Tea.

The domes of delight will be open from November 1 to January 8 and are only available for private hire: deposits will be taken at the time of booking. Your package and the price you pay includes the private use of the Assembly House Igloo, located on The Assembly House lawn amidst Christmas trees. With their wooden frame and secure, sturdy clear panes, our igloos are snug and cosy and return to our lawn year after year.

Igloos have seating and table space for six (minimum) to 10 people (maximum), are heated have Bluetooth speakers, fairy lights and your own personal service staff!

There are four chances to book throughout the day from breakfast to bedtime. Choose from our festive version of Beforenoon Tea – the breakfast edition of our award-winning afternoon tea – two sittings for Nutcracker Afternoon Tea or our Après-Ski lodge-style fondue menu at night.

Bookings need to be made directly by calling 01603 626402 between 9am and 5pm. Please note: igloos are snapped up incredibly quickly, for the past two years most have been booked by the end of June. Please act quickly to get the date you'd like.

A £100 deposit, non-refundable, non-transferable, will be taken at the time of booking, full payment will be required two weeks prior to your booking.





Please note: igloos close at 10pm.





FESTIVE BEFORENOON TEAINANIGLOO



£30 per person. £18 for under 12s, includes igloo hire.

Vegetarian, vegan, dairy-free and glutenfree adaptations available, please mention when booking and to your server.



Start your day in Alpine-style with the breakfast edition of our award-winning afternoon tea, Beforenoon Tea. We've given the top tier of Beforenoon Tea a festive twist for Christmas.

November 1 to January 8 - 9am to 11.30am









A Breakfast Bellini or a mocktail



Choose from:

Fried egg, bacon, sausage, mushroom, tomato and toast. Vegetarian and vegan fry-up options available

We even provide boxes for you to take away cakes and pastries if you

can't eat it all!

Tier 1

Mark Mitson's breakfast shot

glass with granola, yoghurt

and fruit compote

Chocolate Krispie Cake with

Sea Salt Caramel

'Fried Egg' Mango Cheesecake

Iced Cranberry Cinnamon Bun

Clementine Syllabub Snowball

Eggs Benedict, Royale or Florentine GFA Two poached free-range eggs, toasted English muffin, hollandaise, with either Norfolk ham, smoked salmon or wilted baby leaf spinach



Tier 2

Mini croissant filled with cream cheese, smoked salmon and chives / Warm Assembly House sausage roll / Three-cheese toastie with cranberry chutney

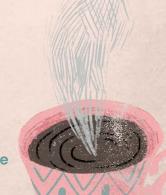


Cheddar Cheese, Colman's Mustard and chive scone served with bacon jam

English breakfast tea or coffee

Festive Beforenoon Tea is also available in the restaurant from November 1 to January 8





THE NUTCRACKER AFTERNOON TEA in an Assembly House Igloo



TEP INSIDE OUR BEAUTIFUL FAIRY-LIT IGLOOS on

the lawn and into a world of enchantment!

Enjoy views of the twinkling Assembly House and a veritable forest of Christmas trees as you enjoy a fairytale festive afternoon tea. Experience our new Nutcracker Afternoon Tea with a glass of sparkles on arrival, hot chocolate and your own festive tunes – there are two services to choose from, 12noon until 2.30pm or 3pm to 5.30pm.





Vegetarian, vegan, dairy-free and gluten-free adaptations available, please mention when booking and to your server.









Igloos at Night: APRESSKI ALPINE FONDUE MENU

6.30pm to 9.30pm



£44pp, price includes private hire of the igloo

Vegetarian, vegan, dairy-free and gluten-free adaptations available, please mention when booking and to your server.





A Fairytale Christmas AT THE ASSEMBLY HOUSE



Olives, Caramelised Nuts, Truffle-Scented Crisps



Assembly House Three-Cheese Swiss Fondue (Tomato, pepper and basil fondue VG)

Charcuterie meats, mini chipolatas, sun-dried tomato arancini, new potatoes, crusty bread, pickles

DJ Barnards Meats slider beef burgers, brioche bun, red onion marmalade, tomato, baby gem, bacon and Swiss cheese

Sweet potato fries with sour cream and chive

Rocket, sundried tomatoes, balsamic dressing, herby apple slaw

Vegetarian / vegan options

Spiced roasted root vegetables, squashage rolls, sun-dried tomato arancini, new potatoes, crusty bread, pickles

Spiced bean and toasted seed burgers, granary bun, red onion marmalade, tomato, baby gem, facon bacon and Swiss/vegan cheese



Snowy Profiterole tower; light choux buns filled with whipped Chantilly cream

Served with hot chocolate sauce and sea salt caramel sauces VGA

A Winter Wonderland dessert board of sweet treats!

Meringues, brownie and blondie bites, chocolate-dipped strawberries, mince pies, macarons, satsumas, candy canes, marshmallows, chocolate truffles VGA



Coffee, mince pies

V VEGETARIAN VG VEGAN DF DAIRY FREE GF GLUTEN FREE A AVAILABLE









CHRISTMAS SUPPER CLUB

Winter Vegetable Soup with fresh sage and apple VG



Served plated to the table

Roasted Norfolk turkey and a thick slice of marmalade glazed local gammon ham, pigs in blankets, sage, apricot and onion stuffing

Roasted spiced butternut squash, chestnut and spinach Wellington, apple sauce, beetroot and Puy lentil gravy VG

All served family-style to the table: roast potatoes, cinnamon-spiced red cabbage, Brussel sprouts, roasted root vegetables, cauliflower cheese, cranberry sauce



A dish to each table

Snowy Profiterole tower; light choux buns filled with whipped Chantilly cream

Served with hot chocolate sauce and sea salt caramel sauces VGA

Christmas pudding with Cognac custard VGA

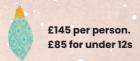


Coffee and mince pies

V VEGETARIAN VG VEGAN DF DAIRY FREE GF GLUTEN FREE A AVAILABLE







CI-IRISTMAS DAY LUNCI-I

Sunday 25th December



Let us serve you a superior feast in our spectacular dining rooms and take all the hard work out of Christmas Day! Have a merrier Christmas at The Assembly House!

A glass of Champagne and festive canapés on arrival



A little cup of lightly-spiced butternut squash soup, coconut cream VG



Thick-cut Smokehouse salmon, salmon and dill mousse, pickled cucumber, horseradish yoghurt, pumpernickel

Whipped Binham Blue, oat granola, pear, port syrup, walnut bread V

Terrine of duck and pheasant, Parma ham, sticky fig chutney, marmalade dressing, frissée

Roast Norfolk turkey, pigs in blankets, apricot, sage and onion stuffing, cranberry sauce

Grilled fillet of seabass, wilted spinach, crushed new potatoes, leek, brown shrimp, saffron and Vermouth cream **GF**

> Sage butter-roasted celeriac, wild mushroom ragout, pistachio, apple and chestnut pie, Puy lentil gravy VG

Served with roasted potatoes, roasted root vegetables, Brussel sprouts, spiced red cabbage, cauliflower cheese



Black Forest Gateau Opera, vanilla ice cream, poached cherries

The Assembly House Christmas pudding, mulled pear, Cognac custard

Baron Bigod, truffle honey, Colston Basset Stilton, celery, apple chutney, Miller's Damsel crackers



Coffee served with mince pies, fudge, and macarons







CHRISTMAS COOKERY DEMO

In the Music Room



Sunday December 4

CHRISTMAS PATISSERIE DEMONSTRATION WITH
ASSEMBLY HOUSE HEAD OF PASTRY AND KING OF THE
LAND OF SWEETS MARK MITSON, FOLLOWED BY THE
NUTCRACKER AFTERNOON TEA

With a career which incorporates Swiss patisserie training, lengthy stints as head of pastry at Claridge's and the Mayfair Intercontinental, Mark Mitson has a CV that reflects his passion, dedication and skill and makes him one of the leading pastry chefs working in the UK today. We are hugely proud to have Mark on the team here at The Assembly House and delighted that he has agreed to open up his recipe book to share some of his festive secrets with students.



11.00am demonstration, coffee on arrival, followed by afternoon tea at 1pm with a glass of fizz, £40pp



NEW YEAR'S EVE EARLY SUPPER



Saturday December 31



Join us for the opening act before your big night out on New Year's Eve! We will be serving supper from 5.30pm to 7pm (last orders), for the perfect start to your celebrations.

Canapés and a sparkling Christmas cocktail on arrival



Roasted pumpkin soup, maple syrup, pumpkin seeds, fresh sage VG

Slow-cooked ham hock, cider and parsley terrine, sticky fig chutney, toasted sourdough GFA DF

Goat's cheese, walnut and thyme arancini, red pepper compote, white truffle mayonnaise V

Locally smoked salmon, poached salmon mousse, pickled cucumber, horseradish yoghurt, pumpernickel GFA Pan-fried seabass fillet, prawn, dill and cucumber dressing, new potato tartare, tomato and red pepper fondue GF DFA

Char-grilled fillet of local beef, slow-cooked beef fritter, thyme-roasted carrots, dauphinoise potatoes, classic Chasseur sauce DF

Rosemary-roasted chicken breast, baked celeriac, creamed wild mushroom, spinach, sherry and tarragon GF

Parsnip, red onion, chestnut and sage Wellington, roasted celeriac, braised lentils, apple sauce VG



Black Forest Gateau Opera, vanilla ice cream, poached cherries V

Sticky toffee apple pudding, sea salt caramel sauce, vanilla ice cream V

Baron Bigod, truffle honey, Colston Basset Stilton, celery, apple chutney, Miller's Damsel crackers



Champagne macaron, and baby mince pies and coffee

Three courses, canapés and coffee £48pp

Please note the restaurant will close at 10pm. We will of course be serving our breakfast, lunch and afternoon tea menus throughout the day

V VEGETARIAN VG VEGAN DF DAIRY FREE GF GLUTEN FREE A AVAILABLE







STAY WITH US... FOR CHRISTMAS!

RRIVE ON CHRISTMAS EVE and enjoy our beautiful Nutcrackerthemed festive afternoon tea with Champagne before checking into vour room.

Wake up to an Assembly House Christmas gift box outside your

room - delivered by Santa during the night - and then head down for a delicious freshly-cooked breakfast, or have it delivered to your luxurious room if you'd rather enjoy breakfast in bed!

Relax in your room for the morning or take a brisk walk through our beautifully decorated city before your head to our stunning restaurant for Christmas Day lunch.

If you're still peckish after a sumptuous lunch, you can experience a much quieter Assembly House for your Christmas supper; a buffet table of cold cuts, cheeses, salads, Christmas cake and fresh fruit, 7pm to 8.30pm, to eat in the Grand Hall or take in back to comfort of your room to eat at your leisure (House residents only). Help yourself to complimentary wine and port! After a good night's sleep, wake up for a Boxing Day breakfast feast before heading home.



Prices from £795 per couple sharing a room. Additional nights from as little as £120







SHOP & STAY

at The Assembly House this Christmas



WINKLING LIGHTS, the finest Christmas tree in Norwich, festive flavours and a warm welcome: The Assembly House in the heart of the city is the perfect base for a winter escape.

Indulge in the festivities during the most wonderful time of the year without having to lift a finger and tick off your Christmas list by visiting

Norwich's incredible Lanes, packed with independent shops and present ideas for everyone.

Our Christmas Shop and Stay, Afternoon Tea packages are available from Wednesday November 16 to Thursday December 22.



Prices start from £350 for two nights based on two sharing for Bed & Breakfast, Afternoon Tea for 2

CHRISTMAS. PARTIES



HERE'S A **ROOM** to suit every kind of Christmas party House. Whether

for an informal get-together, a long, luxurious lunch or a grand both the celebration rooms and



Call our award-winning team today to make a Christmas plan!



WONDERFUL GIFTS FROM THE ASSEMBLY HOUSE





OR UNIQUE and memorable
Christmas presents, choose an
Assembly House gift. We have a
variety of extra special experiences
on offer which can be bought in
person or online.

Wrap up the charm of The
Assembly House and present it as a Christmas treat
that will be remembered for years to come. Whether
you're searching for the perfect present for the wouldbe chef in your life, the cake connoisseur or the foodie
in the family we have a wonderful array of gifts to
guarantee delight on Christmas Day.

Give friends, family, staff members or valued clients a gift they will treasure – for example, our famous Afternoon Tea with or without Champagne for two, a voucher to spend on a decadent dinner or lunch or the height of luxury, a stay in one of our luxury bed and breakfast rooms in the heart of Norwich.

And if you can't quite decide what to give, choose one of our all-purpose vouchers with a monetary value from £10 so the recipient can choose for themselves how they'd like to enjoy time with us at The Assembly House or The Richard Hughes Cookery School.

Perfect for the people who have everything this Christmas, vouchers are available to buy from our Reception desk at The House or available online at assemblyhousenorwich.co.uk.

Your recipient will have a full two years in which to spend their voucher from the date of purchase.







Term and Conditions

Restaurant

A maximum of 10 people for festive afternoon tea in the restaurant. Private rooms available or larger groups. Bookings can be made for this and our other restaurant menu at www.assemblyhousenorwich. co.uk or by calling 01603 626402. The three-course festive menu is not available in our restaurant

Private Dining

Only available for parties of 10 or more. Minimum numbers for individual rooms apply. A provisional booking for a private room can be held for a maximum of 14 days, after which time we require a £250 deposit and a signed event contract to secure the booking. This deposit is non-refundable and non-transferable. The estimated final invoice will be issued one month prior to the event and is payable in full two weeks prior to the event date. The balance of any other charges will be invoiced after the event and must be paid within seven days of the invoice date.

Christmas Day

A £40 per person deposit is required at the time of booking. This deposit is non-refundable and non-transferable. The full balance is due by no later than Friday 25th November. Should you need to cancel your booking after this time, we will make every effort to re sell your table. If we are unable to do this, all monies will be retained.

New Year's Eve Early Supper

Book directly with us on 01603 626402 or by emailing admin@assemblyhousenorwich.co.uk. A £20 per person deposit is required at the time of booking. The balance is to be settled in full on the evening. Please note, the restaurant closes at 10pm.

Christmas Supper Club, Cookery School Events

Full payment is to be made at the time of booking. Visit our website to book all these events or call us on 01603 626402. Bookings for these events are non-transferable and non-refundable.

Bedrooms

Bookings for bedrooms or our shop and stay breaks require a £100 deposit to secure the booking. The remaining balance is due on check out. Please see your booking confirmation email for full cancellation policy

Christmas Day Stay, two nights

A £250 per room deposit is required at the time of booking. This deposit is non-refundable and non-transferable except in the case of enforced closure of the business or Covid-related numbers restrictions. The full balance is due by no later than Friday 18th November. Should you need to cancel your booking after this time, we will make every effort to re sell your table. If we are unable to do this, all monies will be retained.



