





We can't promise you a white Christmas at The Assembly House, but if you love the season even half as much as we do, then we can promise you a host of festive treats, delicious seasonal food and a warm welcome from an award-winning front-of-house team all served up in front of a roaring open fire: Christmas is truly spectacular at The Assembly House.



CELEBRATE WITH US EVERY DAY...

This year we have a spectacular new addition to our Assembly House traditional Christmas: a magical private igloo complete with cosy blankets and heaters which you can book for up to 12 people at a time.

And there's more: this year we've been granted a special license from The C.S Lewis Foundation to create our very own Assembly House Afternoon Tea in Narnia and there will be the chance to see the famous wardrobe (and maybe the lion!) at the House while enjoying Head of Pastry Mark Mitson's beautiful themed cakes as part of our famous tea service.

As ever, our halls will be well and truly decked for Christmas with a special new theme through the House and then, of course, we still boast the biggest and best Christmas tree in Norwich in front of our stunning fountain.

The Assembly House is undoubtedly one of Norwich's brightest Christmas stars.

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





...THROUGHOUT THE CHRISTMAS SEASON!

Why not join us for one of our magical musical nights, a fun, informative and delicious cooking demonstrations from The Richard Hughes Cookery School or simply unwind before the Big Day (and on it!) in one of our stunning bed and breakfast rooms?

We have tempting stay-shop-and-eat offers and a present selection which will suit everyone on your Christmas shopping list, whether you buy them a voucher for a cookery class, a supper club night, afternoon tea for two or a luxurious stay in one of our bedrooms.

There are traditional Christmas dinners on offer throughout December and on the big day itself, let us do all the hard work while you relax and enjoy a fabulous locally-sourced, seasonal feast with your loved ones.

Perhaps you'd prefer to 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 guests.





CHRISTMAS AT THE ASSEMBLY HOUSE

FESTIVE MENU

Winter vegetable, sage and apple soup, almond and chive *vg, df*

Goat's cheese, walnut and cranberry pâté, frisée, grilled apricot,
fig and walnut loaf, truffle oil dressing *v*

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



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

Seared escalope of salmon, fricassée of peas, spinach, tomato and smoked
salmon, crushed new potatoes, dill and horseradish yoghurt *dfa*

Butternut squash, parsnip, chestnut and spinach Wellington, caramelised
Savoy cabbage, apple sauce, beetroot and Puy lentil gravy *v, vg, df*



Alpine chocolate and almond cake, sea salt caramel, honeycomb, vanilla ice cream *v*

Assembly House Christmas pudding, red wine-poached pear, Cognac custard *v, dfa*


Long Clawson Stilton, Norfolk Dapple, apple chutney, Miller's Damsels crackers



Coffee, mince pies

Gluten free option available on all dishes (please notify when booking)

V Vegetarian **VG** Vegan **VGA** Vegan Available **DF** Dairy Free **DFA** Dairy Free Available





*Available for 10 to 160
guests for lunch and
dinner in any one of
our stunning private
rooms from Wednesday
November 25 to
Wednesday December 30.*

Lunch 12 noon to 2pm **£35pp**

Dinner Sunday to Thursday **£40pp**

Friday, Saturday **£45pp**

Includes menu, service and room hire



CHRISTMAS AT THE ASSEMBLY HOUSE

FESTIVE PARTY POTS & SHOTS

Available from Wednesday November 25th to Wednesday December 30th.

We have the perfect solution for your Christmas event if you prefer to eat on the move and mingle with everyone else in the room. Our staff will serve little pots and exquisite shots of fabulous festive food guaranteed to get you and your guests - in the spirit of Christmas! Cheers!

Warm venison sausage rolls (df), warm squashage rolls (vg, df) on arrival



Norfolk turkey and ham hock cobbler, sage and onion crumb, cranberry df

Wherry-battered fish and chips, Maldon sea salt and malt vinegar df

Slow-cooked brisket beef chilli, rice, guacamole, sour cream, crispy onions dfa

Wild mushroom, truffle, garlic and red onion ragout with parsley crumble vg

Roasted squash and chive risotto, crème fraiche, spring onion v



Warm Christmas pudding, Brandy custard, cherry compote v, dfa

Tangerine and clotted cream cheesecake shot with
Grand Marnier cream and honeycomb v

Billionaire's sea salt chocolate shortbread mousse v

Sunday to
Thursday
£27pp
Friday,
Saturday
£32pp

Gluten free option available on all dishes (please notify when booking)

V Vegetarian VG Vegan VGA Vegan Available DF Dairy Free DFA Dairy Free Available







Gluten free option available on all dishes (please notify when booking)

V Vegetarian **VG** Vegan **VGA** Vegan Available **DF** Dairy Free **DFA** Dairy Free Available



NARNIA

AT THE ASSEMBLY HOUSE

CHRISTMAS AFTERNOON TEA

"Meanwhile," said Mr Tumnus, "...it is winter in Narnia, and has been for ever so long, and we shall both catch cold if we stand here talking in the snow. Daughter of Eve from the far land of Spare Oom where eternal summer reigns around the bright city of War Drobe, how would it be if you came and had tea with me?"

Join us for an enchanting Christmas Afternoon Tea with a distinctly Narnian flavour. You can also complement the pastries and cakes with Turkish Delight cocktails and mocktails and a selection of special hot chocolates, such as rose, mint or Baileys.

*Available from
Thursday November 12th to
Sunday January 3rd.*

**Narnia Afternoon Tea is not available on Christmas Day or on Boxing Day. A special Boxing Day Afternoon Tea will be available instead.*

£24pp, £47 for two

Available at extra cost: Turkish Delight Cocktail, Aslan's Freakshake, Turkish Delight Hot Chocolate; Vegetarian, vegan, gluten-free, dairy-free available with at least 48-hours notice, please order directly by calling 01603 626402 or emailing admin@assemblyhousenorwich.co.uk. Without prior notice we cannot guarantee being able to accommodate all dietary requests; Smaller, children's versions of this afternoon tea are available for £15.00; Theming is restricted to cakes and menus only, not to room decoration. Staff are not in fancy dress

Dainty finger sandwiches of:

Free range egg and cress, Smoked salmon, lemon mayonnaise and black pepper, Cream cheese and pickled cucumber and Norfolk baked ham



Soft finger roll of roasted Norfolk turkey, sage and onion stuffing, cranberry

Assembly House sausage roll

Three-cheese toastie, smoked tomato chutney



Scones and cakes:

Cheese, Colman's mustard and chive scone

Fruit scone, Norfolk strawberry jam and clotted cream

White Witch Gateau Opera - White Witch cake of coconut and lime, Turkish delight icing

Faun gingerbread cupcake

Frozen Toadstool macaron, blueberry and vanilla filling

Snowy Black Forest shot with chocolate and cherry

Jardis' ice wand



CHRISTMAS DAY LUNCH

Friday December 25th - Let us serve you a superior feast in our spectacular dining rooms and take all the hard work out of Christmas Day!

A glass of Champagne and festive canapés on arrival



A little cup of lightly-spiced butternut squash soup, coconut cream *vg, df*



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

Goat's cheese, apple and celeriac strudel, beetroot and Vodka dressing, potato tartare *v*

Terrine of confit duck, pheasant and Parma ham, frisee, orange, sticky fig chutney *df*



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

Grilled fillet of seabass, crispy Cromer crab cake, wilted spinach, brown shrimp, saffron and Vermouth cream, baked tomato *dfa*

Sage roasted celeriac, wild mushroom ragout, pistachio, apple and chestnut pie, Puy lentil gravy *df, vg*

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



Black Forest Gateau Opera, vanilla ice cream, poached cherries *v*

The Assembly House Christmas pudding, mulled pear, Cognac custard *v, dfa*

Three cheeses from Mrs Temple of Copys Green Farm in Wighton, North Norfolk, celery, fig chutney, Miller's Damsel crackers



Coffee served with mince pies, fudge, chocolates and macarons

£125pp, under 12s £80pp

Gluten free option available on all dishes (please notify when booking)





CHRISTMAS AT THE ASSEMBLY HOUSE



CHRISTMAS SUPPER CLUB

Served in The Music Room on communal tables, with plenty of festive spirit!

Wednesdays 2nd and 9th December 7.30pm

Light curried cauliflower soup with parsnip and onion bhajis *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 *df*

Butternut squash, red onion, chestnut and spinach Wellington, caramelised Savoy
cabbage, apple sauce, beetroot and Puy lentil gravy *vg, df*

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:

Grandma's tipsy sherry trifle *v*

Dark chocolate and almond cake, syllabub and meringue *v*

Christmas pudding with Cognac custard *v, dfa, vga*

Coffee and mince pies

£28pp

Guests
seated on
communal
tables

v Vegetarian **VG** Vegan **VGA** Vegan Available **DF** Dairy Free **DFA** Dairy Free Available



OFFICE CHRISTMAS PARTY NIGHTS!

If you're a smaller group looking for a big party atmosphere, shared Christmas parties at The Assembly House are ideal! Our shared Christmas parties are perfect for tables as small as eight and up to 12 and include all you need to celebrate Christmas in style, from seasonal menus and fun entertainment to food and drinks packages.

If you've not heard of shared parties before, then let us explain: a shared party is an event ideal for small groups, who would like to experience all the atmosphere of a larger party night. The night will be attended by other groups and you'll all come together to create a vibrant, festive ambience and celebrate things in true style.

This Christmas party gives you a great atmosphere without the large price tag. So book your office team a table at one of our shared Christmas party nights - it's just the ticket to get into the spirit this festive season!

We love planning an office Christmas party for different companies to come together to join in the celebrations. Perfect for smaller teams and offices or anyone on a budget, these events come with Christmas spirit built in!



*Share in the celebrations at a big
night for small businesses! Thursday
10th, Thursday 17th December
Arrive at 7.30pm to eat at 8pm.
Event closes at 11.30pm*



CHRISTMAS AT THE ASSEMBLY HOUSE



OFFICE PARTY MENU

*A glass of Prosecco, three course dinner followed by a disco,
all for £40 per person! Book a table, available for parties of eight, 10 or 12*

Winter vegetable, sage and apple soup, almond and chives *vg*

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,
Brussel sprouts, roasted root vegetables *df*

Butternut squash, parsnip, chestnut and spinach Wellington, caramelised Savoy cabbage,
apple sauce, beetroot and Puy lentil gravy *vg*



Triple chocolate brownie with sea salt caramel,
honeycomb, vanilla ice cream *v, vga*

Assembly House Christmas pudding, red wine
poached pear, Cognac custard *v, dfa, vga*

Long Clawson Stilton, Norfolk Dapple, apple chutney,
Miller's Damsels crackers



Coffee and mince pies

Gluten free option available on all dishes (please notify when booking)

V Vegetarian **VG** Vegan **VGA** Vegan Available **DF** Dairy Free **DFA** Dairy Free Available





THE ASSEMBLY HOUSE IGLOO

*Snuggle up in our
pop-up private igloo
this Winter for a cosy
dining experience
with a difference –
get together with
the people you love
most and enjoy
sharing menus with
a distinctly Apres-Ski
twist or our Narnia
afternoon tea*



Our igloo will be open from November 7 to January 20 and is only available for private hire: deposits will be taken at the time of booking.

Food must be pre-booked, cocktail menus and sharing jugs will be available.

Your package includes the private use of the Assembly House Igloo, located centre stage on The Assembly House lawn.

The Assembly House Igloo has seating and table space for eight to twelve people (maximum), is heated, contains faux fur blankets, an iPod docking station, fairy lights and your own personal service staff!





APRES-SKI IGLOO MENU

Hot venison sausage rolls (df),
hot squashage rolls (vg, df)



Alpine Lodge Cheese Fondue, crusty bread

Charcuterie meats, pigs-in-blankets, hot new
potatoes, assorted arancini fritters, pickles



Assembly House Baked Alaskan Igloo: A baked
confection of vanilla ice cream, sponge cake,
Italian meringue and kirsch-soaked cherries v

Hot chocolate fondue, marshmallows,
strawberries, sponge fingers v

Norfolk cheese board, sticky fig chutney,
Miller Damsel crackers

£35pp*

*We can also serve you breakfast in
the Igloo from 9am to 11.30am!*

Please note the Igloo closes at 10.30pm.

*Add to
your menu:
DJ Barnard
beef burger
or our very
own nut
burger
sliders with
red onion
marmalade,
bacon
and Swiss
cheese,
sweet
potato
wedges
with sour
cream
and chive.
**Additional
£12pp**

AFTERNOON TEA IN THE IGLOO

*Is there anything more magical? Experience
our Narnia-inspired Afternoon Tea, with a
glass of fizz, hot chocolate and festive tunes,
available from 12.30pm to 4.30pm*

We'll also have some special drinks to warm
the cockles of everyone's hearts with Narnia-
themed hot chocolates, hot toddies and
Alpine Lodge-style cocktails.

Whether you prefer mulled wine or hot-
buttered rum, Turkish Delight or Bailey's
flavoured hot chocolate (with or without
whipped cream and marshmallows!) or a
hot toddy with whisky, honey, lemon and
cloves or a 1970s-style Snowball cocktail,
we will have the drink to get you in the
Christmas spirit (or spirits!).

We'll also have some mocktails for
younger visitors or those that are the
designated sleigh driver...

£35pp, under 12s £22pp

Gluten free option available on all dishes (please notify when booking)

V Vegetarian **VG** Vegan **VGA** Vegan Available **DF** Dairy Free **DFA** Dairy Free Available



CHRISTMAS AT THE ASSEMBLY HOUSE

CHRISTMAS COOKERY DEMOS

IN THE MUSIC ROOM

SUN 6TH DECEMBER

*Christmas patisserie demonstration
with Assembly House head of pastry
Mark Mitson*



With a career which incorporates Swiss patisserie training, lengthy stints at The Connaught, Claridges, and as Head Pastry Chef for 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.

**11.30am demonstration, coffee on arrival,
followed by afternoon tea at 1.30pm with a
glass of fizz - £40pp**

SUN 13TH DECEMBER

*Christmas Made Simple: Cookery
demonstration with Chef Director
Richard Hughes*

Chef Director Richard Hughes will showcase simple starters and desserts which are ideal to accompany the big roast on the day itself or for Boxing Day lunch. Make sure you're prepared for that last-minute supper or unexpected family gathering this Christmas! Having cooked Christmas dinner for more than 40 years for up to 250 people at a time, Richard will let you into the secrets for his failsafe way to cater for crowds during the festive season or simply spoil yourself! Make your Christmas food memorable for all the right reasons in 2020!

**11.30am demonstration,
coffee on arrival, followed by
afternoon tea at 1.30pm with a
glass of fizz - £40pp**



CHRISTMAS AT THE ASSEMBLY HOUSE

FOOD FESTIVAL

THROUGHOUT FEBRUARY

Festivals are great, but food festivals are even greater! We are building on the success of last year's fantastic Food Festival and creating a month packed with foodie fun to get your teeth stuck into.

Last year we welcomed food critic Jay Rayner, Norfolk favourite Richard Bainbridge, leading game expert José Souto and we even had Elvis in the building! One of our favourite events saw Fat Duck chef Liam Penn create an incredible fine dining feast of vegan food at a spectacular event that none of the diners who attended will ever forget.

For 2021 we've secured some of the country's leading young culinary lights and have a couple of returnees by popular demand! The full line-up will be announced in October 2020: check our website, monthly newsletters and social media for more information!



CELEBRATE CHRISTMAS

IN THE COOKERY SCHOOL

SAT 5TH DECEMBER

Italian Festive Baking

Enjoy a taste of an Italian Christmas! No one celebrates Christmas like the Italian and so we'll be taking a journey to the country where food isn't just part of the festive celebrations, it IS the celebration! We'll be making fig, honey and nut tart, beautiful biscotti, iced lemon and polenta cake and Parmesan shortbread. Bella!

Saturday Morning Kitchen. Hands-on practical class. 9.45am start, class finishes at 3pm, includes our Narnia at The Assembly House Christmas Afternoon Tea - £160pp

THUR 10TH DECEMBER

Christmas Cocktail and canapé making



A match made in Christmas heaven, we'll show you how to make a selection of Christmas canapés, whilst our

resident mixologist will make you three cocktails to get you in the party mood! Make sure you book a taxi home! A perfect pre-Christmas get-together.

Thursday evening class, begins at 7pm, finishes at 9.30pm - £75pp, £140 for two

SAT 12TH DECEMBER

The Ultimate Vegetarian Christmas

Christmas doesn't have to mean turkey and the trimmings: our vegetarian Christmas Dinner class will show you how you can make three courses of mouth-watering food to make any carnivore envious! You can freeze the whole meal, ready for the big day, or eat it for dinner that evening! Faux gras lentil pâté, Squashage Wellington with tomato gravy, chocolate and cherry cheesecake.

Saturday Morning Kitchen Hands-on practical class. 9.45am start, class finishes at 3pm, includes our Narnia at The Assembly House Christmas Afternoon Tea - £160pp



Whether you're keen to learn how to make crowd-pleasing creations for celebrating with friends and family, want to find out how to cook up a vegetarian storm that you can pre-prepare for the big day, fancy learning how to make an Instagrammable Christmas Cake with cake magician Laura Grix or just want to escape for a few hours to learn a new skill and have fun, we have a class for you!

SUNDAY 13TH DECEMBER

The Alternative Christmas Cake

Our resident cake magician Laura Grix will show you how to make the most memorably modern Christmas cake your guests have ever seen: fondant iced with all the sparkles hiding Laura's own recipe fruit cake. We'll bake the cake, you can decorate and take the glory!

Sunday Morning Kitchen
Hands-on practical class, 9.30am start, class finishes at 3.30pm, includes our Narnia at The Assembly House Christmas Afternoon Tea - £180pp

SUNDAY 20TH DECEMBER

Get Ahead For Christmas Day Lunch!

The secret to delivering a successful meal is getting organised! On this very special course we will make your starter, a couple of desserts and the mince pies ready for the big day, so all you need to do is concentrate on the turkey and the wine. We'll make a seriously impressive terrine as a show-stopping starter, be it smoked salmon with chive and horseradish or Bingham Blue, walnut and cranberry, little soda breads, a Black Forest chocolate and cherry roulade and Viennese mince tarts. All dishes can be frozen if required.

9.30am start, the day finishes at 3.30pm, includes our Narnia at The Assembly House Christmas Afternoon Tea - £180pp

Your very own Christmas Cookery Party

An alternative Christmas party with great food, great wine and great company! Born raconteur Richard Hughes will cook you up a four course dinner in front of your very eyes! Eat it seated in the cookery school kitchen, accompanied by four wines and a glass of fizz on arrival!

Available Monday to Thursday evenings, private hire for groups of six to 14 - £80pp





GARY WINTER TRIO

*A Christmas burst of Bublé from the
Gary Winter Trio! Sunday December 13th and 20th*

Feliz Naviad! Have yourself a Merry Little Christmas with a wonderful evening of songs from Gary Winter and his special guests Kayleigh Gare and Josh Oram who together perform an amazing set which sold-out in record time last year. Stripped-down and acoustic, get ready for a Winter Wonderland of songs featuring all your festive favourites from Mr Bublé and many others in our gorgeous Music Room.



A delicious three-course dinner menu will be served from 5pm, last orders at 6.30pm for the show, dinner is £25 per person, tickets for the show (which starts at 7.45pm) and a glass of fizz are £25pp.



CHRISTMAS AT THE ASSEMBLY HOUSE

GARY WINTER TRIO MENU

Winter vegetable, sage and apple soup, parsnip crisps *vg, df*

Goat's cheese, walnut and cranberry pâté, frisée, grilled apricot,
fig and walnut loaf, truffle oil dressing *v*

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

Pan-roasted free-range chicken, bacon, mushroom and baby onions,
red wine, fondant potatoes *df*

Seared escalope of salmon, fricassee of peas, spinach, tomato and smoked salmon,
crushed new potatoes, dill and horseradish yoghurt *dfa*

Sage-roasted celeriac, a little squashage roll, caramelised Savoy
cabbage, apple sauce, beetroot and Puy lentil gravy *vg*

Alpine chocolate and almond cake, sea salt caramel, honeycomb, vanilla ice cream *v, dfa*

Vanilla ice cream, meringue, whipped cream and winter berry compote *v*

Long Clawson Stilton, Norfolk Dapple Cheddar, apple chutney,
Miller's Damsel crackers

Gluten free option available on all dishes (please notify when booking)

V Vegetarian **VG** Vegan **VGA** Vegan Available **DF** Dairy Free **DFA** Dairy Free Available



CHRISTMAS AT THE ASSEMBLY HOUSE

NEW YEAR'S EVE EARLY SUPPER

*Join us for the opening act before your big night out on New Year's Eve!
We will be serving supper from 5pm to 7.30pm (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*

Sea-salt grilled mackerel fillet, beetroot, vodka
and black pepper sorbet, tomato and basil salad *df*

Slow-cooked ham hock, cider and parsley terrine,
sticky fig chutney, toasted sourdough *df*

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

Herb-crusted salmon, crispy Cromer crab cake,
wilted spinach, roasted tomatoes, smoked salmon
and and lemon dressing *dfa*

Treacle-cured and roasted loin of beef, slow-
cooked beef fritter, thyme-roasted carrots,
smoked mashed potato, gremolata *dfa*

Rosemary-roasted chicken breast, fondant potato,
creamed wild mushroom, sherry and tarragon *dfa*

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*

Three cheeses from Mrs Temple of Copys Green
Farm at Wighton, celery, fig chutney, Miller's
Damsels crackers

Champagne macaron, chocolate rum truffles,
baby mince pies and coffee

Three courses, canapés & coffee £48.00
Please note the restaurant will close at 10pm

We will of course be serving our breakfast, lunch
and afternoon tea menus throughout the day.

Gluten free option available on all dishes (please notify when booking)



SPECIAL BOXING DAY AFTERNOON TEA

*Now that the presents are unwrapped,
it's time to sit back and relax at The
Assembly House with friends and family
for an extra special Afternoon Tea.*

*Before Narnia returns, we'll have one day only of
this tea which includes a Christmas cocktail, a little
cup of soup, sausage rolls, cheese straws amongst
other treats and a plate packed with festive
favourites such as Grandma's Boxing Day Trifle.*

A Christmas cocktail of Earl Grey tea syrup,
Hendrick's Gin and Champagne on arrival
(A festive mocktail will also be available)



A little cup of cream of cauliflower and sweet
sherry soup served with a warm venison sausage
roll or chestnut squashage roll



Delicate finger sandwiches on granary,
white and brown bread of

Honey-baked ham, whole grain mustard
Mature Cheddar and Winter chutney

Free-range egg and cress mayonnaise

Smoked salmon and cucumber



Brioche finger roll of Norfolk turkey,
sage and onion stuffing, cranberry

Cheese and paprika straws

Three-cheese toastie and smoked tomato chutney

Prawn cocktail vol-au-vent



Scones and cakes:

Cheese, Colman's mustard and chive scone

Fruit scone, Norfolk strawberry jam and clotted
cream Assembly House Viennese mince pies

Coconut and cherry English madeira cake
madeleines

Black Forest Gateau Opera

Grandma's Boxing Day sherry trifle with
hundreds and thousands

£35pp, £68 per couple, children £22

Gluten free option available on all dishes and afternoon tea (please notify when booking)

V Vegetarian **VG** Vegan **VGA** Vegan Available **DF** Dairy Free **DFA** Dairy Free Available



STAY WITH US

THIS FESTIVE SEASON

Unwind in luxury and enjoy a peaceful night of tranquillity and comfort before getting into the Christmas spirit or treat yourself to a well-earned break once the celebrations are over.



Join us for a December Shop-Stay-Eat break and enjoy a complimentary Festive Afternoon Tea for two on arrival and free parking throughout your stay.

Prices start from £300 for two nights based on two sharing for bed and breakfast.

Our 11 luxury bed and breakfast rooms perfectly complement the grand 18th century Assembly House and every suite is a feast for the eyes. This year, we're gilding the lily by adding a wonderful room service menu which will be available from breakfast until into the evening.

Decorated by celebrated interior designer Annabel Grey, each room is filled with stunning artwork and antiques and boasts a marble bathroom – most with their own freestanding claw-feet dual-bathing baths and all with underfloor heating – cosy ViSpring beds, high-tech in-room entertainment systems and drench showers. Some have private gardens or balconies, others offer wonderful rooftop views of Norwich city centre or across our gardens and courtyard with its famous fountain.

Our guests continually tell us how astonished they are that, despite being in the middle of the city, their room still felt like a peaceful, quiet retreat.

A stone's throw from the colourful canopies of Norwich Market and the excellent shopping to be found at the award-winning Norwich Lanes, The Assembly House is the perfect place to stay if you want somewhere inspiring to choose the perfect presents for everyone on your Christmas shopping list.



*Arrive on
Christmas
Eve, stay for
Christmas Day
and leave after
a special Boxing
Day breakfast
- we would love
you to spend
Christmas here
at The Assembly
House. The
ultimate
indulgent break
awaits you and
we are ready
to open a box
of seasonal
delights for you
with our magical
festive breaks
in the heart of a
Fine City*



STAY WITH US FOR CHRISTMAS DAY!

Arrive on Christmas Eve and enjoy our Narnia-themed festive afternoon tea with Champagne before checking into the room of your choice to luxuriate in Georgian splendour where a special gift from The Assembly House team will await you.

Add some extra sparkle to your visit by walking through the Winter Wonderland which is Norwich at Christmas - take a stroll through the fairy-lit streets, take in a pantomime performance next door at the Theatre Royal and see in Christmas Day at the atmospheric St Peter Mancroft - all on The Assembly House's doorstep.

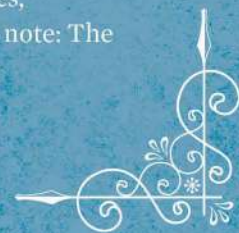
A warming supper will be served followed by dinner at 7.30pm (room service will be available) and then you can enjoy the best night's sleep in the city in one of our luxury rooms.

Wake up to a fantastic breakfast before your spectacular Christmas day lunch, with all the traditional trimmings prepared for you by Chef Director Richard Hughes and his team.

In the evening, we will deliver a Norfolk hamper full of choice cheeses, marvellous meats and other picnic treats to enjoy in your room (please note: The Assembly House closes at 5pm on Christmas Day).

Enjoy your Boxing day breakfast feast before we bid you farewell.

**Our two night
Christmas
break is priced
from £795
per couple
sharing a room.
Additional
nights available
from as little
as £100.**



CHRISTMAS AT THE ASSEMBLY HOUSE

CHRISTMAS. CRAFTERNOON TEA!

FESTIVE WREATH-MAKING WORKSHOP AND AFTERNOON TEA

Create your own
evergreen wreath
to take home and
decorate it from
Shelley's box of
treasures to create

something rustic, glamorous or minimalist –
the choice is yours!

In addition to your wreath workshop you'll
also be treated to our fabulous Narnia at The
Assembly House Christmas Afternoon Tea
and a glass of fizz! A perfect pre-Christmas get
together that will leave you feeling inspired
and full of festive cheer! £80 per person,
includes all wreath-making equipment,
tuition and Afternoon Tea with fizz served
on a communal oval table with your fellow
classmates. Dietary requirements can be
catered for with notice, 18 spaces per class.

**Arrival in time for tea served promptly at
6.30pm. Dates available are November 11,
16, 18, 23, 25, 30. Pre-book only. Christmas
Crafternoon tea must be paid in full at the
time of booking, please call 01603 626402
for details.**



*Get into the festive swing with Florist
Shelley Newton from The Flower House
in Old Costessey, who will be bringing
festive flower power to the House with
her wonderful wreath-making classes.*



*Every wreath will be different. Wreaths shown were made
with Shelley Newton but will vary in appearance.*



GIVE THE GIFT OF LUXURY

WITH PERFECT PRESENTS FROM THE ASSEMBLY HOUSE

Get your Christmas list ticked off early this year by buying a gift that lets you 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 would-be 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.

Gift vouchers from The Assembly House and The Richard Hughes Cookery School are the perfect present to give... and to receive.

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.

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 year in which to spend their voucher from the date of purchase.





PERFECT
GIFT

COOK WITH US AT THE RICHARD HUGHES COOKERY SCHOOL

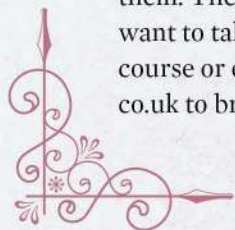
From his stunning bespoke kitchen, Richard Hughes offers a huge range of courses that will suit home cooks of all ages and abilities, whether you're a keen amateur, yearning for a career change that will take you into a professional kitchen or just want to increase your recipe repertoire.

And there's no need to worry that too many cooks might spoil the broth: our class sizes are deliberately small so that tutor Richard can give you his full attention and pass on culinary skills to last you a lifetime.

If you'd rather sit back and enjoy the view, enjoy a cooking demonstration by Richard with plenty of tasty tidbits, from our ever-popular Tuesday evening Masterclasses, Wednesday late morning and lunch clubs or our early evening dine and wine classes.

Choose a gift voucher for The Richard Hughes Cookery School with courses ideal for the kitchen novice or the talented amateur chef. From half-day introductions to residential programmes, dinner party master classes to children's courses, there's something for everyone.

With so many cookery courses to choose from, you can be sure that your gift recipient will find the perfect one for them. They'll have 12 months to choose the course they want to take and can use the voucher against any cookery course or event. Visit www.richardhughescookeryschool.co.uk to browse through all the options.



Give the people you love – or yourself! – an inspirational cookery gift this Christmas with either a cookery lesson or one of our delicious foodie events at The Richard Hughes Cookery School.



BUY ONE GET ONE FREE AFTERNOON TEA!

*Banish the January blues with the
best ever sale: our famous Buy One,
Get One Free Afternoon Tea!*



THE ONLY JANUARY SALE YOU NEED!

They say
there's no such
thing as a free
lunch – but
bah humbug to

lunch, we've got a free Afternoon Tea
for you in our sale to beat all sales!

Our famous January-buy one, get-one free deal is back from Monday January 4 and all our Norfolk Passport holders can enjoy one free tea for every full price tea purchased. Whether you treat someone to a free tea or go halves, it's up to you – whatever way you choose to pay, it's a once-a-year bargain which sells out fast, so get booking!

The Norfolk Passport is a free to join membership scheme which gives you instant access to exclusive perks across leading Norfolk experiences – including us! Our sister businesses at The Richard Hughes Cookery School, Byfords, The Pigs, The Ffolkes Arms, Sponge, Norfolk Country Cottages and Beachside in Sheringham are all part of the Norfolk Passport scheme.

Join here www.norfolkpassport.com and make it your New Year's Resolution to eat more cake!

* Offer only open to Norfolk Passport holders, Norfolk Passport MUST be shown at point of purchase.

* Valid Monday to Friday ONLY. Later sittings will be available on selected dates, please call us to discuss on 01603 626402.



ARE YOU DREAMING OF WHITE WEDDING?

*It may be cold outside,
but there's always a
warm welcome for your
wedding party at The
Assembly House.*

Transformed into a romantic winter wonderland twinkling with fairy lights and the biggest and best Christmas tree in Norwich, we can offer endless photo opportunities for couples capturing their first magical moments of married life together. And if you marry in November, December or early January, your pictures can benefit from Norwich's gorgeous festive light display right on our doorstep.

Indoors, our range of beautiful newly-decorated Georgian rooms create a wonderfully regal backdrop for a winter wedding with show-stopping chandeliers, a roaring fire, opulent decor and hearty menus designed by Chef Director Richard Hughes and his talented team of chefs.

Our in-house wedding team will guide you every step of the way towards the day of your dreams, whether you're planning an intimate wedding for

close friends and family or a huge event with a reception for several hundred guests, we will create the perfect bespoke wedding for you.

Licensed for civil and partnership ceremonies, and also a spectacular backdrop for sophisticated hen parties and anniversary celebrations, it's the most wonderful time of the year to enjoy the most important day of your life when you become Mr and Mrs, Mr and Mr or Mrs and Mrs at The Assembly House. Choose to spend the most important day of your life with us during the winter months of November, January, February and March and we will add some extra special seasonal touches for no extra charge.

Let us send you our beautiful wedding brochure - email admin@assemblyhousenorwich.co.uk or call 01603 626402.



TERMS & CONDITIONS



Restaurant

A maximum of 10 people for festive afternoon tea in the restaurant. Bookings can be made for this and our other restaurant menus, including the Burst of Buble pre-show dinner at www.assemblyhousenorwich.co.uk or by calling 01603 626402. The three- course festive menu is not available in our restaurant areas.

Private Dining

Only available for parties of 11 or more (eight people for the Igloo). 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 full two weeks prior to the event date. The balance of any other charges will be invoiced after the event and must be paid with seven days of the invoice date.

Assembly House Party Nights

A £10 per person deposit is required at the time of booking. This is non-refundable and non-transferable. The full payment is required at least two calendar weeks before the event. All other purchases are to be settled on the date of the event. Please note this is a communal event and the room will be shared by other groups celebrating their Christmas parties.

Christmas Day

A £10 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 27th November. Should you need to cancel your booking after this time, we will make every effort to resell your table. If we are unable to do this, all monies will be retained.

Boxing Day Afternoon Tea

Full payment is required at the time of booking for our Special Boxing Day Afternoon Tea. Should you need to cancel your table, full refunds can be obtained up until Friday 27th November. A 50 per cent refund can be obtained if cancelling between Saturday 28th November and Wednesday 23rd December.

New Year's Eve Early Supper

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

Christmas Supper Club, Cookery School Events, Wreath Making and a burst of Buble

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 £50 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

A deposit of £250 is required at the time of booking. Please note, this is non- refundable and non-transferable. The full balance for the package is due 14 days prior to arrival. If cancelled between 14 days and 24 hours of arrival the full balance will apply. We will however make every effort to resell the room and refund any monies paid if this is successful.





THE ASSEMBLY HOUSE

admin@assemblyhousenorwich.co.uk | 01603 626402 | www.assemblyhousenorwich.co.uk

The Assembly House, Theatre Street, Norwich NR2 1RQ