

THE

FARMHOUSE

AT REDCOATS

RESTAURANT & HOTEL



Private Dining at The Farmhouse...



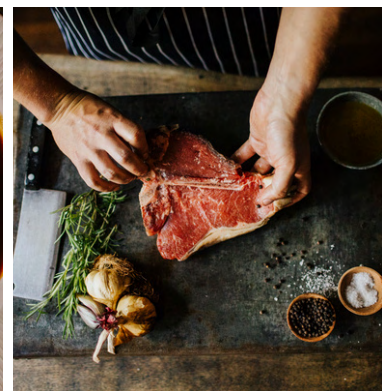
Few places do private dining quite like the Farmhouse. Join us for one of our signature cocktails before making your way to one of our 3 private dining rooms to enjoy an unforgettable eating experience with your family and friends.

Locally sourced produce from nearby farmers, game from the best local shoots and the freshest seafood from North Norfolk fishermen are combined with homegrown fruit and veg, foraged finds and honey from our very own beehives - all under the watchful eye of Sherwin Jacobs Executive Chef.

The result is a menu that continually changes and consistently delights.

We are a member of The Sustainable Restaurant Association, 2AA rosette kitchen and have extensive vegetarian and vegan menus.

Allergen menus are available at request.



The Old Kitchen



8 - 10 diners

The best parties always happen in the kitchen, and ours is at the heart of the Farmhouse. The gigantic dresser drips with cups, cutlery and jars befitting an old farmhouse kitchen and the open fire is surrounded by gleaming copper pots.

It is the perfect room to gather together over the delights of our afternoon tea, or with family enjoying our Sunday Roast.



The Oak Room

10 - 13 diners

The Farmhouse was the hunting ground for King Henry VIII and by candlelight it is easy to imagine the historic gatherings playing out underneath the antler chandelier.

The Oak Room provides a memorable backdrop for any occasion, be that popping Nyetimber to celebrate that milestone birthday or indulging with friends in a 5-course tasting menu, paired with a wine flight curated by our specialist wine team.





The Victorian Room

14 - 16 diners

The Victorian Room takes you on a historical journey, with portraits of the Butterfield family who lovingly farmed our land from 1916 up until they opened the Redcoats Farmhouse hotel in the early 1970's.

Being the largest of our private dining rooms, it is the ideal space to gather for our Farm-to fork dining for up to 16 people. Why not end the night with one of our Flat White Martinis or our Farmhouse Cheese board coupled with a glass from our extensive range of Ports or digestives.



Bookings

All of our private dining bookings require a food pre-order from our seasonal menu. The room is complimentary to hire, based on all of the guests pre-ordering at least 2-courses. If the number of guests in your party drops below the minimum requirement, please note that the room/table may be subject to change.

We do require a set of card details to guarantee all bookings, no payment is taken in advance but in the event of a no show or late cancellation, charges are applicable of £25 per person.

If you require any further information, please feel free to contact us.

We look forward to hearing from you.

Contact:

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