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*the georgian*  
**TOWNHOUSE**

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*The Pembroke Rooms*

£30.00

for 3 Courses to include tea & coffee

*Starters*

TGT house soup,  
with artisan bread

Smooth chicken liver and pancetta parfait,  
with celeriac remoulade, balsamic onions & toasted focaccia

Hot smoked salmon,  
guacamole, clementine and star anise chutney, wild rocket

*Main Courses*

Slow braised lamb shank,  
thyme mash potato, green beans, rich braising liquor

Pan fried salmon,  
crushed new potatoes, aioli leaves, red pepper piperade

Chargrilled free range chicken breast,  
goat's cheese mash, Mediterranean vegetables, basil pesto

Butternut squash, blue cheese and hazelnut orzo pasta,  
spinach, truffle and pea shoots

*Puddings*

Vanilla crème brûlée, with mango sorbet

Glazed lemon tart with blood orange sorbet, passion fruit

Dark chocolate pot, vanilla ice cream, TGT biscotti

*Full allergen information is available upon request*

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*the georgian*  
TOWNHOUSE  
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*The Pembroke Rooms*

£35.00

for 3 Courses to include tea & coffee

*Starters*

TGT house soup,  
with artisan bread

Smoked chicken and foie gras terrine,  
leek and poppy seed relish, toasted carrot & hazelnut bread

Grilled line caught seabass,  
crayfish, samphire, caper & herb nage

*Main Courses*

12 hour braised beef cheek,  
truffled mash potato, buttered spring greens, parsnip puree, red wine jus

Roast loin of Dingley Dell pork,  
fondant potato, braised red cabbage, honey roast carrots, pommery mustard cream jus

Lightly curried monkfish,  
saffron & lemon risotto, courgette tagliatelle, fine prawns

Baked confit onion & brie tart,  
grape molasses, aged balsamic, herb leaf salad

*Puddings*

Dark chocolate tart, salted caramel, clotted cream

White chocolate & orange crème brulee, raspberry sorbet

Lemon curd bakewell tart, vanilla ice cream

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*The Pembroke Rooms*

£40.00 per person,  
for 3 Courses to include tea & coffee

*Starters*

TGT house soup,  
with artisan bread

Kings Lynn brown shrimp & avocado tian,  
quail egg, pink grapefruit, tarragon oil

Free range pork & black pudding Scotch egg,  
tomato & garlic relish, ruby chard

Pan fried pigeon breast,  
celeriac puree, puy lentils, smoked bacon, port reduction

*Main Courses*

Chargrilled ribeye of beef with cheddar & parsley crust,  
house chips, aioli, wild rocket, aged balsamic

Parma ham and chicken ballotine,  
spinach, mascarpone, sautéed potatoes, mushroom & chive sauce

Roast leg of English lamb,  
fondant potato, shallot and thyme baked tomato, Niçoise jus

Pan fried halibut,  
new potatoes, leeks, broad beans, crayfish, samphire & caper

Aubergine and lentil dahl,  
tempura courgette flower, red pepper and coriander salsa

*Puddings*

Vanilla & yoghurt pannacotta, mango sorbet, tuille biscuit

Dark chocolate brownie, fudge sauce, chocolate chip ice cream

Apple and rhubarb crumble, toffee pecan ice cream

Selection of British & Continental cheeses, biscuits, grapes & chutney

- Please select a maximum of 3 choices for each course for your guests to choose from -

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Canapé Menu

Choose 2 hot and 2 cold	£6.50 p.p.
Choose 4 hot and 4 cold	£8.50 p.p.
Choose 8 hot and 8 cold	£11.50 p.p.

*Cold*

Melon and Parma ham  
Creamed feta with sundried tomato  
Sweet chilli and coriander prawn bruschetta  
Smoked salmon and cream cheese roulade  
Peanut and sesame chicken, filo basket  
Olive, salami & mozzarella skewer  
Brie and red onion tartlet  
Quail egg with celery salt and herb mayonnaise

*Hot*

Mini croque madame  
Teriyaki beef skewers  
Mini Yorkshire puddings with roast beef and horseradish  
Duck spring rolls with hoisin sauce  
Mini fish and chip pokes  
Tempura prawns, sweet chilli mayo  
Cheese parcels with plum and pear chutney  
Honey and mustard sausages

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Finger Buffet

£10.95 per person

A selection of sandwiches with chef's choice of cakes to follow...

Smoked gammon & mustard

Free range egg & cress

Roast chicken & cranberry

Mature cheddar & chutney

*Sandwiches are served on white & brown breads (gluten free bread available on request)*

Additional items to add to your buffet...

+2 items £13.95      + 4 items £16.95      + 6 items £18.95

Spurgeon's chipolatas, tomato relish

Leek & cheddar tartlets

Crispy chicken fillets, lime & chilli mayonnaise

TGT fishcakes, tartare sauce

Mini tomato and mozzarella pizzas

TGT style caramelised onion sausage rolls

Sweet potato wedges, yoghurt & chive dip

Mini beef burgers with Russian dressing

Mini fish & chip pokes

Evening offerings

Spurgeon's smoked back bacon rolls

A selection of British and Continental cheeses with biscuits, grapes celery & chutneys

Crispy haddock fish & chip pokes

BBQ pulled pork rolls with crackling & apple sauce

- Pricing available upon request -

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