

The Pembroke Rooms

£30.00

for 3 Courses to include tea & coffee

Starters

TGT house soup, homemade bread

Chicken liver parfait, grape & fig chutney, toasted brioche

Woodland mushroom & Norfolk quail egg, celeriac, artichoke & parmesan salad

Norfolk smoked salmon rilette, crème fraiche, caviar, toasted sourdough

Main Courses

Roasted breast of free-range Norfolk chicken,
champ mash, spinach, slow-roasted cherry tomato, pea & thyme sauce

Grilled Loch Duart salmon,
buttered spinach, crushed new potatoes, butter sauce & cockles

Roast rump of Norfolk lamb,
dauphinoise potato, fine beans, confit garlic, lamb sauce

Grilled Mediterranean vegetables,
new potato fondants, vine tomatoes, piquillo pepper, spinach, aged balsamic, basil

Puddings

Lemon & vanilla cheesecake, mango gel

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate tart, poached berries, vanilla mascarpone

Vanilla crème brûlée, raspberry sorbet, shortbread biscuit

Full allergen information is available upon request

We do require the same starter, main course and dessert to be selected for all guests, with the exception of any special dietary requirements. Alternatively, we can offer a pre-order based on the menu above, at a supplement of £2.50 per person. Please also note, a discretionary service charge of 10% will be added to the final bill

These dishes are ones we know well, and we feel confident offer an excellent, approachable range of options for your guests! This being said, we are not a menu A, B or C kind of place and will always be happy to discuss personalised menus with you to ensure the day is just as you'd imagined!

In addition to the set price above, we can also arrange:

Cheese course or plates for the table from £6.00 per person

Intermediary or sorbet courses from £2.50 per person

Matched wines or beer flights to accompany your meal