



Christmas Day at The Georgian Townhouse

Served midday to 3pm · By reservation only

To Begin

Honey roasted parsnip & apple soup PB

To Follow

'Waveney Valley' smoked salmon rillettes & gin cured salmon, horseradish crème fraiche, pickled cucumber & dill, toasted sourdough

Or

Porcini mushroom & slow roasted chestnut pate, cranberry granola, cranberry & thyme jam, toasted sourdough PB

The Main Event

Roasted free-range Norfolk bronze turkey, chestnut & cranberry farce, roasted potatoes & vegetables, bacon & almond brussel sprouts, Yorkshire pudding, pigs in blankets, red wine gravy

Or

Roasted fillet of halibut, soft herb crust, boulangere potato, shrimp & cockle lemon butter sauce G.I.F

Or

Vegan nut roast of red lentils, pistachio nut & apricot, roasted potatoes & vegetables, Yorkshire pudding, almond & cranberry brussel sprouts, apple & ginger stuffing, sage gravy PB

The Sweets

Traditional Christmas pudding, stewed red berries, brandy custard
Or

Dark chocolate delice, rum & orange crème fraiche

Or

Raspberry trifle, vanilla set custard, poached raspberries PB G.I.F

To Finish

Selection of Norfolk & British cheese, date & fig chutney, celery, grapes, water biscuits

Tea or coffee & festive petit fours

Five courses £85.00 per person / £42.50 for under-12's

A discretionary service charge of 10% will be added to your final bill. All prices include VAT

V = Vegetarian PB = Plant based G.I.F = Gluten Ingredient Free. Full allergen information available upon request. Whilst all reasonable precautions are taken, we cannot guarantee that our foods do not contain traces of other allergens. We recommend that you speak with a member of the team before ordering if you have an allergy to any food stuff. Fish dishes may contain bones. Where possible, our fish is sustainably sourced & our ingredients are seasonal & local



Boxing Day at The Georgian Townhouse

Served 12noon to 5pm · Booking advised

To Start

A selection from our local supplier feasting tables

Meat

A selection of 'Marsh Pig' cured meats,
Norfolk game & 'Dingley Dell' pork terrine G.I.F
Pork & apple Scotch egg
Chicken & wholegrain mustard rillettes G.I.F

Seafood- G.I.F

'Waveney Valley' smoked salmon
Hot smoked potted salmon
Mackerel fillets
Crayfish & prawn salad
Brancaster oysters

Garden table- G.I.F

Mixed olives, pickles, hummus,
baba ganoush, crudites, olive tapenade,
spiced butternut squash falafels, house chutney,
Greek salad, Moroccan couscous salad, Caprese salad,

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Selection of baked breads

To follow

Roasted Hereford cattle beef sirloin, Yorkshire pudding, roasted potatoes, pan gravy

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Honey & mustard glazed roasted gammon, roasted potatoes, peppercorn sauce G.I.F

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Slow-roasted shoulder of lamb shepherd's pie G.I.F

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Pan roasted salmon, new potatoes, green beans, lemon, caper & herb butter sauce G.I.F

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Roasted butternut squash, sweet potato & coriander curry, onion bhaji, coconut cream PB G.I.F

All main courses are served with family style bowls of seasonal vegetables

Pudding stand to share

Christmas pudding crème brulee, mini truffles, chocolate delice with orange crème fraiche,
lemon meringue tart, mince pie & brandy butter

Tea or coffee & mini mince pies

Three courses £32.50 per person / £15 for under-12's

A discretionary service charge of 10% will be added to your final bill. All prices include VAT

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Private Festive Dining at The Georgian Townhouse



By reservation only ~ Early booking advised

To Start

Honey roasted parsnip & apple soup PB

'Dingley Dell' pork & Norfolk game terrine, apple & date chutney, house pickles, sourdough

Gin cured smoked salmon, dill & pickled cucumber salad, horseradish cream G.I.F

Waldorf salad, Binham blue cheese mousse, chicory, celery & apple, candied walnuts V

To Follow

Roasted free-range Norfolk bronze turkey, chestnut & cranberry farce, roasted potatoes & vegetables, bacon & almond brussel sprouts, Yorkshire pudding, pigs in blankets, red wine gravy

Herb crusted cod loin, roasted tomato & red pepper, butter bean ragu, buttered spinach G.I.F

Slow braised Norfolk Hereford beef brisket, root vegetable mash, kale, slow cooked onions, pan gravy G.I.F

Roasted quinoa, aubergine & lentil moussaka, cashew nut béchamel, crispy artichoke, Greek salad PB & GIF

To Finish

Traditional Christmas pudding, stewed red berries, brandy custard

Raspberry trifle, vanilla set custard, poached raspberries PB & G.I.F

Dark chocolate tart, vanilla & orange mascarpone, mint syrup

Binham blue & Baron bignod cheese, quince jelly, celery, grapes, water biscuits

£30.00 per person

Inclusive of tea or coffee, mini mince pies & Christmas crackers

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Drinks Packages

Why not get a little...

'Tipsy' Drinks on arrival £5.00 p.p.
Your choice of mulled wine or cider, chilled Prosecco, spiced rum punch or festive G&Ts

'Wobbly' Arrival drinks & wine with dinner £12.50 p.p.
Arrival drinks as above, followed by a ½ bottle of our Cuvee des Vignerons Blanc or Rouge

'Sozzled' Drinks, wine & digestif £17.50 p.p.
Arrival drinks, ½ bottle of wine & choice of a Sloe Gin Negroni or Espresso Martini to finish

Alternatively, you can pre-order from our full drinks & wine list - just speak with a member of the team

Christmas Day

Join us on the big day for a sumptuous celebratory five course luncheon. Bring the whole family, put your feet up and let us do the work whilst you enjoy the magic and sparkle of Christmas Day at The Georgian Townhouse. A traditional menu with distinctive twists rings the yuletide chorus.

£85.00 per person / £42.50 for under-12's

Boxing Day

Relax and unwind with a casual spread, featuring the best of local produce on Boxing Day. Celebrate with your family and friends over boards of hors d'oeuvres, followed by finest roasted meats and then dainty sweet treats to finish.

£32.50 per person / £15.00 for under-12's

New Year's Eve

Sign 2019 off in style, enjoy an evening of fizz, canapes, three course dinner & late night pizza's. Dance into 2020 with our NYE DJ
£50 per person/ £10 evening entry & pizza



Festive Dining at The Georgian Townhouse

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To Start

Honey roasted parsnip & apple soup PB

'Dingley Dell' pork & Norfolk game terrine, apple & date chutney, house pickles, sourdough

Gin cured smoked salmon, dill & pickled cucumber salad, horseradish cream G.I.F

Waldorf salad; Binham blue cheese mousse, chicory, celery & apple, candied walnuts v

To Follow

Roasted free-range Norfolk bronze turkey, chestnut & cranberry farce, roasted potatoes & vegetables, bacon & almond brussel sprouts, Yorkshire pudding, pigs in blankets, red wine gravy

Herb crusted cod loin, roasted tomato & red pepper, butter bean ragu, buttered spinach G.I.F

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Roasted quinoa, aubergine & lentil moussaka, cashew nut béchamel, crispy artichoke, Greek salad PB & GIF

To Finish

Traditional Christmas pudding, stewed red berries, brandy custard

Raspberry trifle, vanilla set custard, poached raspberries PB & G.I.F

Dark chocolate tart, vanilla & orange mascarpone, mint syrup

Binham blue & Baron bignod cheese, quince jelly, celery, grapes, water biscuits

Two courses £24.00

Three Courses £28.00

Inclusive of tea or coffee, mini mince pies & Christmas crackers

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£50 per person/ £10 late night entry & pizza

Doors open at 6.30pm

Dinner is served at 7.30pm · Live DJ from 9.30pm

Fizz on arrival

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Canapes

Quail egg, celery salt G.I.F
Duck liver, melba toast, onion jam
Smoked salmon mousse, tartare puree

Starters

Roasted butternut squash & pumpkin soup
pumpkin seed pesto, curry foam G.I.F & PB

Smoked chicken & wholegrain mustard rillettes, seared chicken liver,
toasted brioche, port reduction

Beetroot cured salmon, lemon curd, roasted beetroot,
salmon caviar, horseradish cream G.I.F

Binham blue cheese & thyme panna cotta
candied walnut granola, honey roasted figs

To follow

Pan-roasted Hereford beef fillet, slow cooked Ox cheek, creamed potato,
rainbow chard, heritage carrot, roasted shallot & red wine jus G.I.F

Mushroom, sweet potato & chestnut wellington,
roasted carrots, spinach, mushroom & thyme sauce PB

Poached fillet of lemon sole, salmon & crab mousseline, saffron creamed potato,
courgette tagliatelle, lemon butter sauce G.I.F

Puddings

Assiette of TGT desserts

Triple chocolate fudge brownie, vanilla crème brulee, lemon tart, raspberry sorbet

Late night pizzas

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