

TABLE TALK



Dinner Menus

Autumn/Winter Dinner Menus 2010

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask



Starters

Fish

Portland Scallops - seared Dorset scallops with braised chicken winglets, spiced carrot purée and vanilla beurre noisette

Cornish Mackerel - lightly smoked fillet of Cornish mackerel with apple and horseradish panna cotta, roasted rhubarb and lemon oil

Curried Crab - mild curried crab tart, served warm with a citrus and fine herb salad, mustard seed dressing

Tuna Carpaccio - raw tuna with artichoke mousse 'ravioli', marinated tomato salad, pickled fennel and lemon purée

Ballotine of Brown Trout - butter and lemon poached brown trout fillet, blue salad potatoes, pickled salsify, watercress and a quail egg and caper dressing

Cured salmon - Beetroot and orange cured salmon fillet with beetroot mousse and jelly, crème fraîche and orange dressing

Meat

Roast Quail - marinated boned roast quail on a pear and parsnip tart tatin with winter truffle, glazed chestnuts and land cress

Venison Pastrami - cured and smoked venison loin with beetroot relish, breakfast radish, grilled potato and rosemary sourdough, woodland sorrel

Duck Terrine - rolled terrine of confit leg and smoked breast, marinated foie gras with a carpaccio of pear and toasted brioche

Rabbit Rilette - terrine of confit leg and poached loin with spiced date purée, Jerusalem artichoke and a carrot and raisin salad

Lamb Salad - marinated lamb breast with pickled carrots, broad beans, sweetbread bonbons, grain mustard dressing

Ostrich Carpaccio - Tandoori spiced ostrich carpaccio, spiced tomato chutney, samosa wafers and baby salad leaves

Vegetarian

Pumpkin raviolo - pumpkin and chestnut raviolo with sage butter sauce, sautéed spinach and whipped Taleggio

Wild Mushroom Tart - herbed tartlet with a wild mushroom ragoût, truffled poached hen's egg, red wine syrup and watercress

Red Wine Risotto - herb and Barolo risotto with Porcini mushrooms and parmesan chantilly

Cappuccino of Cannellini Beans - creamy white bean soup with truffle butter tortellini, sauté of trompette mushrooms and herb oil

Tarte Fine - grilled Mediterranean vegetables with Sicilian pesto, rocket and aged balsamic vinegar

Winter Vegetable Terrine - A mosaic of winter root vegetables with organic goat's curd, pinenut purée and a Cabernet and maple dressing

Cippolini and Truffle Mousse - Cippolini onion and truffle mousse with grilled globe artichoke and French bean salad, toasted Poilane.

All served with a selection of our own breads with unsalted English butter



Main Courses

Fish

Sea Bass - crisp fillet of sea bass, crayfish tail, herbed spätzle with a courgette, tomato and shellfish sauce, sea kale

Spanish Monkfish - Roast fillet of monkfish with planchada bean and pequillo pepper casserole, morcilla sausage and leaf spinach

Paupiette of Sole - Dover sole with scallop mousseline, dill gnocchi, cauliflower purée, samphire and a caper and raisin dressing

Daube of Halibut - roast halibut with Alsace bacon, baby onions and Paris mushrooms, parsley mash and red wine sauce

Miso Glazed Cod - steamed fillet of cod, braised pak choi, stir fried Asian vegetables and a seaweed butter sauce

Loch Duart Salmon - roast fillet with orange braised bronze fennel, crab and potato beignet, winter greens and a cider butter sauce

Meat

Lamb - rack of lamb with soft herb crust, provençal vegetable and braised mutton cannelloni, dauphinoise potatoes, buttered greens and rosemary jus

Rump of Lamb - Roast rump of West Country lamb with shoulder, shin and neck fillet hot pot, braised red cabbage, buttered baby leeks and carrots and rosemary jus

Aberdeen Angus - roast fillet of beef with sticky short rib, parsley and shallot purée, roast Jerusalem artichoke and butternut squash.

Beef fillet - Lightly smoked and roasted fillet of Herefordshire beef with peppered bone marrow, caramelised onion tart fine, spinach, pumpkin, and a Bordelaise sauce.

Roast fillet of aged MacDuff beef, fondant potato stuffed with wild mushroom and brandy cream, served with French beans and roasted Chantenay carrots.

Blanquette of Veal - slow cooked rosé veal breast with baby root vegetables, truffle mash, lemon and herb blanquette sauce

Trio of Duck - peppered Barbary duck breast, confit leg pithivier, salardaise potatoes, braised cavalo nero and truffled duck egg

Corn Fed Chicken - spinach and ricotta stuffed chicken breast, porcini and white onion raviolino, sweetcorn pancake, buttered leaf spinach with pancetta

Free Range Guinea Fowl - roast breast with boned and stuffed leg, creamed Savoy cabbage, verjus glazed carrots and fondant potato

Vegetarian

Wild Mushrooms - pithivier of wild mushrooms, grillote onion mousse, leaf spinach, Loupiac glazed carrots and a truffle cream sauce

Cannelloni - Cannelloni of goat's cheese and spinach with capponata, toasted pinenuts and pecorino crisps

Aubergine Schnitzel - aubergine, fresh parmesan and tomato schnitzel on a crisp potato cake with a pesto and spiced red pepper sauce

Spiced Spinach Parcel - with paneer, aubergine pickle, tomato and ginger sauce and pumpkin pulao

Cheese and Onion Pie - Montgomery cheddar and Roscoff onion pie with buttered root vegetables, sauté potatoes and a mustard and cider sauce



Desserts

Chocolate and Lemon Feuilletine - lemon chocolate mousse on a chocolate sablé, lemon grass ganache and praline feuilletine

Passionfruit Tuille - filled with passionfruit cream and vanilla meringue, rhubarb sorbet and mango caviar

Caramelised

Pain Perdu - pain d'epices ice cream with roast figs and confit pears

Clementine Trio - sauté of clementines, clementine sorbet and clementine almond cake, praline cream

Hot Chocolate Fondant- with mascarpone ice cream

Chocolate Cremeux - on almond cocoa crumble, 'super fruit' ice cream - served with pomegranate sauce

Brandy Snap Box - filled with toffee sponge, salted caramel cream and a confit of apples

Mango Tarte Fine - served with rum and raisin ice cream

Apple and Calvados Bavaois - with a Granny Smith coulis and apple crisp

Chilled Devon Cream and Vanilla Rice Pudding Mousse - with griottine cherry compôte and almond tuille

Rhubarb Crumble Tart - with a rhubarb and ginger ice cream and rhubarb syrup

A selection of English and Continental cheese and biscuits served with fruit and chutneys. Served as an individual course or on a cheese table

Amuse Geueles

Hot smoked muntjac with cantaloupe melon, sauternes jelly and redcurrant

Fresh crab salad wrapped in tuna with tomato foam and avocado salsa

Royale of truffle and parmesan served in an egg cup with sweet corn purée and brioche soldiers

Chilled carrot soup with pink grape fruit, hazelnuts and green olives

Palate Cleansers

Campari and pink grapefruit sorbet

Rock melon sorbet with Champagne jelly

White peach sorbet with Marsala syrup

Each dish is priced individually. Our team will price any combination of dishes, and will suggest appropriate menus for your specific budget.

All dinners and lunches are served with fresh filter coffee, teas, fresh mint tea and herbal infusions.