



Table Talk Dinner Menus

Christmas 2010

Christmas Dinner Menus at £30.00 + VAT per person

Starters

Seasonal and wild mushroom soup with chestnut cream and parmesan oil
 Home cured salmon with cucumber and fennel salad, focaccia croute and wasabi and ginger dressing
 Caramelised onion tarte tatin with goat cheese fondu and Cabernet Sauvignon syrup

Main courses

Roast breast of chicken with sage and onion stuffing, pumpkin purée, spiced red cabbage and honey roast parsnips
 Roast fillet of Scottish salmon with sauté potatoes, buttered leeks and spinach purée with beurre rouge
 Spinach and chestnut ravioli with pumpkin veloute and trompette mushrooms

Desserts

Traditional Christmas pudding with brandy custard
 Christmas trifle with a chocolate tuille
 Port poached pears with Christmas cream

Christmas Dinner Menus at £32.00 + VAT per person

Starters

Pheasant and label Anglais chicken with quince purée and walnut toasts
 Shellfish mousse with smoked salmon powder, watercress salad and keta caviar
 Ravioli of butternut squash and toasted chestnuts with glazed beetroot dressing

Main courses

Roast Goosenagh duck breast and confit duck leg with landaise potato, wilted spinach and redcurrant jus
 Roast breast of guinea fowl, pork and apple chippolata wrapped in Ramsey's streaky bacon, fondant potato, Savoy cabbage and rosemary jus
 Artichoke and almond soufflé with rocket salad and truffle dressing

Desserts

Mulled wine spiced meringue with honey glazed seasonal fruits
 Cinnamon and toffee mousse with gingerbread and a Christmas pudding ice cream
 Brown sugar tart with vincotto and pickled apples



Christmas Dinner Menus at £36.00 + VAT per person

Starters

Ballotine of foie gras with peppered pineapple, balsamic, ginger, and brioche
Roast sea trout fillet with maple glazed chicory, preserved orange butter and pinenuts
Parmesan chiboust with caponata and balsamic onions

Main courses

Roast organic bronze turkey with hispi cabbage, chippolata sausages, roast potatoes, cranberry stuffing and parsnip purée
Roast two bone lamb rack with slow cooked breast, butternut squash and parmesan gratin, buttered leeks, and a celeriac fondant with rosemary and redcurrant jus
Cavalo nero and wild mushroom cannelloni with spiced carrot purée and chestnut gnocchi served with a rich wh

Desserts

Poached quince and chestnut tart with chestnut ice cream and brandy Anglaise
Caramelised pears with filo pastry, macadamia praline parfait and dark chocolate mousse
Chocolate fondant with brandy steeped cherries and cinnamon cream

Please select one starter, main course, and dessert for your menu. Our team will suggest suitable vegetarian alternatives once a menu has been chosen.

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

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