



## Table Talk Mini Meal Menu

### Spring / Summer 2011

#### Fish and Shellfish

Prawn Balti	Marinated tiger prawns in a spiced tomato sauce with roast sweet potatoes and peppers with fragrant pilau rice
Haddock Kedgeriee	Smoked haddock risotto with mild curry spices, baby spinach and crispy leeks
Salmon Fishcakes	Salmon and hake with fresh herbs, spinach and a lemon butter sauce
Prawns Cocktail	Icelandic and tiger prawns bound in a spicy cocktail sauce with crisp lettuce, tomato and avocado
Fish and Chips	Beer battered plaice, thick cut chips and mushy peas with tartare sauce
Seared Tuna salad	Yellowfin tuna with new potatoes, green beans and rocket with a tomato, black olive and caper dressing

#### Meat and Chicken

Duck salad:	Home smoked Barbary duck breast with celeriac and apple rémoulade and reduced orange dressing
Bangers and Mash	Mini Cumberland sausages with creamy mashed potatoes and caramelised onion gravy - served in a miniature saucepan
Moroccan Lamb Tagine	Chermoulah spiced braised lamb shoulder, lemon and mint cous cous and a date and orange salad
Steak, Egg and Chips	Grilled Scottish sirloin served with tripple cooked chips, fried quail egg and bois boudrin sauce
Guineal Fowl	Cornfed breast braised with smoked bacon, baby onions and chestnut mushrooms served with celeriac purée and a cider and grain mustard
Chicken salad	Vietnamese poached chicken and glass noodle salad with shredded vegetables and roasted peanuts - served in a bamboo cup



## Vegetarian

Agnolotti	Spinach and ricotta agnolotti with a warm salad of broad beans, tomatoes and artichokes
Roast Beetroot Salad	Roast beetroot, walnut and fig salad with Devonshire Blue, watercress and walnut dressing
Risotto	Crispy red pepper risotto with a salad of goat's cheese, rocket and roast cherry tomato with black olive dressing
Thai Curry	Thai Massaman vegetable curry with potato, squash, green beans and peppers with basmati pilaf rice
Mushrooms	Parmesan gnocchi with a fricassé of wild mushrooms, rocket and truffle cream sauce
Mediterranean tart	Roast red pepper, grilled aubergine and red onion tart with baby leaves and a herb vinaigrette

## Desserts

Eton Mess layered with berries, meringue, panna cotta and raspberry  
 Bakewell tart with raspberry ripple ice cream  
 Elderflower jelly with white summer fruits and Granny Smith posset  
 Summer pudding roulade with crème fraîche  
 Chocolate soufflé sponge with woodland strawberries  
 Tutti frutti summer tart

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