

TABLE TALK



Table Talk Dinner Menus

Spring / Summer 2011

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



Starters

Fish

Lime cured wild Scottish halibut, pickled cucumber, tomberries, sorrel and radish

Crayfish, prawn and avocado salad with crisp lettuce and a roast tomato mayonnaise

Seared Dorset scallops, home-salted cod fritters, marinated baby carrots and a spiced tomato vinaigrette

Slow cooked sea trout with its own tartare, avocado, horseradish cream, and golden trout caviar

Lemon poached Loch Duart salmon fillet, black truffle potato salad, Welsh lava bread mayonnaise and watercress salad

Seared tuna rolled in herbs with a marinated mixed tomato salad, shaved fennel and black olive oil

Meat

Chicken liver and foie gras parfait, toasted brioche, English cherry jelly

Roast spiced Welsh Black lamb with a salad of asparagus, fresh mint leaves and baby broad beans, quince and mustard relish

A warm salad of boned quail with candied walnuts, Cox's apple, glazed pearl onion, crisp smoked bacon and a sherry vinaigrette

Slow cooked free range chicken roulade, rolled in air dried Cumbrian ham with a marinated pear, chervil and lemon salad, toasted hazelnuts

Seared rib eye of beef and bulls blood salad, onion marmalade and a horseradish and red wine dressing

Home smoked duck breast salad, sweet and sour cherries, celeriac and mustard remoulade, snow pea shoots

Vegetarian

A colourful salad of baby Spring vegetables, herbs and edible flowers with a Welsh soft goat's cheese and a zesty dressing

Salad of smoked Heritage beetroot with glazed figs, almond mousseline and truffle infused honey

Watts Farm baby asparagus and quail egg salad with Jersey Royals, baby salad leaves and a mustard dressing

Heirloom tomato salad with bruléed Bosworth Ash, oven-dried black olives and a basil emulsion

Home made soft buffalo milk cheese, pea and broad bean salad, mixed fresh herbs, lemon and mint oil

Tarte fine of penny bun mushrooms, caramelised onions and aubergine, Cornish Yarg and wild garlic

Crispy butternut raviolo, with sage butter sauce, sautéed spinach and whipped Taleggio

All served with a selection of breads with unsalted English butter



Main Courses

Fish

Baked Scottish halibut, braised little gem, sautéed charlotte potatoes, crisp pork belly and a red wine sauce

Roast cod fillet with a rarebit glaze, grilled baby leeks, baked heritage tomato fondue and mustard potatoes

Roast Dover sole with Cornish crab, glazed salsify, steamed samphire, lemon and parsley potatoes and a caper and tomato nut butter

Baked sea bass fillet with a potato and crayfish crust, buttered seakale and a tomato and broad bean vinaigrette

Roast Orkney salmon fillet on steamed spinach, crushed herbed new potatoes, lemon and dill sauce

Cornish turbot with green and white asparagus, baked potato purée, salted grapes and grape syrup

Roast monkfish wrapped in prosciutto with warm Niçoise salad, grilled pink fur apple potatoes, parmesan crisp and balsamic dressing

Meat

Roast McDuff fillet of beef, crisp roast potatoes, braised pearl onions, baby carrots and a red wine jus

Roast rump of Launceston lamb, roast violet artichokes, fine green beans, vine tomatoes and black olives

Roast cannon of lamb, steamed leaf spinach, creamy dauphinoise potatoes and rosemary jus

Cornfed chicken breast, stuffed with soft herbs and goat's cheese, smoked Ayreshire bacon, grilled baby leeks, celeriac gratin and vine tomatoes

Roast Gressingham duck breast with gooseberry sauce, Spring greens, braised lettuce hearts, potato and celeriac purée

Breast of Melton Mowbray guineafowl, crushed Cornish new potatoes, pea timbale, morel mushrooms and morel cream

Grilled Aberdeen Angus sirloin, tomato and tarragon béarnaise, triple cooked hand cut chips, Portabella mushrooms and watercress salad

Vegetarian

Wild mushroom 'Scotch' duck egg, green and white asparagus, caramelised onion and Devon Oak tarte fine with a lemon butter emulsion

Roast globe artichoke heart with a broad bean and goat's cheese stuffing, sautéed spinach and a warm herb, tomato and olive dressing

Warm seven mushroom salad on a potato rösti with slow roast tomatoes and balsamic braised red onions

A gratin of pink fir apple potatoes, Heritage cauliflower and Montgommery cheddar, fricassé of Scottish girolle mushrooms and wild garlic leaf

Nettle and barley risotto with sautéed root vegetables and crispy onion rings

Crunchy parmesan coated poached egg in a darphin potato nest with spinach, celeriac julienne and hollandaise

Aubergine cannelloni with roasted peppers and confit cherry tomato, served with spinach purée and romesco sauce



Desserts

Pistachio and olive oil cake with roast apricots and nougat ice cream

Eton Mess layered with berries, meringue, panna cotta and raspberry purée

Trio of summer fruits:

Raspberry, rose and mangoustan macaroons

Blueberry sorbet in a brandy snap basket

Strawberry and white chocolate trifle

Warm chocolate soufflé sponge with woodland strawberries, pink pepper sauce and lime foam

Ginger crème brûlée, rhubarb sorbet and mini madeleine

Bakewell tart with poached white peach and home made raspberry ripple ice cream

Tonka bean chocolate and vanilla mousse cake with praline and hot chocolate sauce

Fromage frais mousse on a muesli biscuit with blueberry compôte and blueberry sorbet

Vanilla cheesecake with nut butter crumbs, lemon meringue and strawberry sorbet

Apple and thyme tarte tatin with clotted cream

Semi candied strawberries with verbena ice cream and mint crisps

Elderflower jelly with white summer fruit and Granny Smith posset

Baked pear and honey custard tart with whipped vanilla cream

Cassis mousse on almond sponge, frosted red currants and chantilly cream

Tutti Frutti Summer tart with hazlenut and meringue smeifredo

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

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, and herbal infusions.