



Table Talk Mini Meal Menu

Autumn/Winter 2011 - 2012

Fish and Shellfish

Fish & Chips:	Beer battered plaice with thick cut chips, mushy peas and tartare sauce served in a miniature frying basket
Prawn Balti:	Marinated tiger prawns in a spiced tomato sauce with roast sweet potato and peppers, served in a miniature cast iron pan with pilau rice
Poached Scottish Salmon:	Loch Duart salmon poached in olive oil with crab, horseradish and potato fritter, spinach and lemon butter sauce
Roast Gurnard:	Crisp fillet of gurnard, flame grilled leek, home-made macaroni with brandade, mushroom purée and truffle
Smoked Haddock Soufflé:	With its own Scotch egg, watercress emulsion and vierge dressing
Spanish Cod:	Roast cod fillet, butterbean and Piquillo pepper casserole with smoked paprika, chorizo and parsley, served in a terracotta bowl

Meat and Chicken

Steak, Egg and Chips:	Roast Herefordshire sirloin with triple cooked chips, fried quail egg and bois boudrin sauce
Launceston Lamb Shoulder:	Marinated with garlic and rosemary, cooked for 12 hours and pressed, served with flageolet bean puree, ratatouille and braising juices
Bangers and Mash:	Mini Cumberland pork sausages with creamy mashed potatoes and caramelised onion gravy served in a stainless steel sauce pan
Butter Chicken:	Free range chicken marinated and cooked in a spiced tomato and yoghurt sauce with fragrant rice, mango chutney and homemade Naan bread
Irish Stew and Dumplings:	Slow braised neck of lamb, in its own juices with potatoes, carrots and parsley dumplings
Guinea Fowl and Cider:	Organic guinea fowl braised in Somerset cider and apple brandy and cream with mushrooms, bacon and spring onion mash

Vegetarian

Gnocchi:	Parmesan gnocchi with a fricassée of wild mushrooms, rocket and a truffle cream sauce
Agnolotti:	Pumpkin and chestnut agnolotti and buttered spinach in a chestnut and sage cream sauce with toasted pumpkin seeds and pea shoots
Thai Curry:	Massaman curry with potatoes, squash, snake beans and peppers with fragrant jasmine rice and roasted peanuts

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Warming Risotto:	Creamy cauliflower, truffled brie and spinach risotto with toasted walnuts and cauliflower crisps
Beetroot Salad:	Baby beetroot and goat's cheese salad with smoked Marcona almonds, extra virgin rape seed oil, apple jelly and balsamic
Stilton Soufflé:	Cropwell Bishop soufflé, mulled red wine poached pears , pickled walnuts and watercress salad

Mini Desserts

Rum Baba:	Rum baba with tropical fruits and vanilla cream
Cheesecake:	Baked cheesecake with orange and passionfruit compôte, diced crumble topping
Griotte Compôte:	Griotte compôte with white tonka bean mousse, meringue topping
Praline Jellies:	Mandarin and praline jellies with hazelnut streusal and praline espuma
Chocolate Mousse:	Light and dark chocolate mousse, spiced apples and chocolate tuille
Trifle:	Traditional English sherry trifle

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