

TABLE TALK



Table Talk Dinner Menus

Autumn / Winter 2009

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



Starters

Fish

Seared sashimi yellow fin tuna, soy marinated watermelon, endive and wakame salad with snow pea sprouts and wasabi mayonnaise

Cornish sea bass with a Niçoise salad of black olive, French beans and rocket, soft boiled pheasant egg, Rollingers Celtic mustard

West Mersey crab mayonnaise, crayfish brandade mousse, roast Catalan peppers and avocado dressing

Slow cooked salmon, pickled Braeburn apples, white radish and watercress salad, watercress emulsion

Warm oat crusted mackerel fillet, pickled beetroot and horseradish, poached pears and Cabernet Sauvignon dressing

Warm salad of pan fried brown trout fillet, bitter orange glazed chicory, beurre noisette and capers

Meat

Ballotine of foie gras, blood orange purée, poached plums, toasted quinoa and wild rice with turnip oil

Kromeski of duck rilette, roast celeriac, tarragon mustard and hazelnut mayonnaise

Pheasant and corn fed chicken terrine, quince chutney and a pheasant and quince beignet

Slow cooked lamb cannon with ras el hanout, spiced pequillo peppers, imam byaldi and red pepper jam

Seared fillet of beef carpaccio, artichoke and truffle mousse, cep sablé powder and truffle emulsion

Raviolo of grouse and St Georges mushrooms, mushroom velouté and rocket micro salad

Vegetarian

Balsamic and goat's cheese mousse, Heritage beetroot three ways, salad of baby leaves

Field mushroom tart with cream, pine nut foam, watercress emulsion

Warm parmesan custard with potato crisp toasts and potato praline

Fourme d'Ambert blue cheese chiboust, Chanterais melon, Sauterne jelly and rocket

Tomato and basil risotto, tomato essence, confit cherry tomato and parmesan wafer

Chefs salad of artichoke, winter vegetables, soft boiled pheasant egg and truffle dressing



Main Courses

Fish

Roast John Dory, chestnut ravioli, braised cabbage with pea purée and smoked bacon cream

Roast cod with a pistachio crust, artichoke purée, white bean cassoulet, pine nut velouté

Aromatic Bream fillet with red pepper rouille, baby root vegetables and lobster reduction, with pomme maxim.

Cornish roast monkfish fillet, purple potatoes, baby corn and spring onion, clam chowder

Pan fried salmon, braised endive, wilted spinach, lemon purée with caper butter and crisp potato

Pan fried red mullet, Szechuan pickled cucumber, shiitake mushrooms and udon noodles, scallop and lemongrass dumplings, shellfish consommé

Meat

Roast fillet of 28 day aged beef, 24 hour cooked beef short rib, truffled potato, wilted spinach and leeks and sautéed field mushrooms

Roast breast of confit chicken pot au feu, braised root vegetables, natural jus, landaise potato with crisp pancetta

Roast loin of roe deer en croûte, braised red cabbage, fondant potato, parsnip purée and dark chocolate sauce

Breast of guinea fowl, pumpkin gnocchi, spiced carrot purée, ash-baked celeriac and trompette mushrooms

Rump and shoulder of English lamb roasted in balsamic, aubergine glazed with miso, wilted spinach, spiced tomato sauce.

Breast of slow cooked veal, choucroûte with pancetta and Morteau sausage, pearl onions and foie gras sauce

Vegetarian

Roast palm hearts, goat's cheese mousse, Borlotti beans with tomato, courgette, chive and a lemon velouté

Field mushroom pudding, ash baked celeriac, truffled leeks and Parisienne potato

Butternut squash tortellini, sautéed trompette mushrooms, roasted shallots, carrot cake purée and almond butter

Vegetable spring roll, miso glazed aubergine, nashi pear, bok choi and baby carrots with a shizo vinaigrette

Zatar spiced roast aubergine, imam byaldi, aubergine packhora, sun dried tomato and almond curry

Pistachio and coriander rice, brik pastry tuille, spiced carrot purée, coconut chutney and mango salsa



Desserts

Something Sweet

Frangelico panna cotta on a spiced short crust biscuit with caramel sauce

Dark chocolate wave filled with a stem ginger mousse, compôte of caramelised plums and vanilla foam

White Russian toffee chiboust on a chocolate square with vodka sugar crisps and coffee cream

Warm chocolate fondant with Earl Grey ice cream

Hazelnut and honeycomb mousse, red wine biscuit and Chartreuse sorbet

Something Fruity

Roast Williams pear tarte fine, grape and apple chutney and lightly whipped cream

British apple plate: spiced Bramley compôte with a langue du chat biscuit, Granny Smith mousse; green apple sorbet and mini poppyseed apple tatin

Rhubarb crumble tart on a hazelnut base with cinnamon clotted cream

Caramelised plum, plum ice cream, pistachio and olive oil cake

Cheese

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.