

TABLE TALK



Table Talk Dinner Menus

Spring / Summer 2010

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



Starters

Fish

Fillet of slow cooked sea trout, with a crisp summer vegetable salad, horseradish cream and watercress

Home cured gravadlax, fennel and cucumber salad with a wasabi and ginger dressing and a home-baked foccacia croûte

Ravioli of Cornish crab and crayfish on buttered baby spinach leaves with a tomato, basil and shellfish sauce

Seared tuna on a Provençal vegetable salad, aubergine caviar and a soft boiled quail's egg

Achiote spiced swordfish with guacamole, wood-smoked tomato and lime salsa and a crisp home made tortilla

Seared queen scallops with a black pudding cannelloni, pea purée and truffle mousseline

Meat

Hay smoked lamb fillet with aubergine salad, sweet pepper mousse, toasted pine nuts and mint gremolata

Slow cooked duck breast salad with watermelon, preserved ginger, oriental leaves and a manuka honey and soy dressing

Thai style fillet of beef salad with lime, chilli, pickled cucumber and a sugar and soy caviar

Terrine of foie gras with peppered pineapple jelly, vanilla salt and spiced brioche chips

A terrine of confit chicken, green olives and red peppers, toasted pistachio and fennel seed croûte and fig and onion relish

Warm salad of roast quail breast, smokey bacon and pea mousse, warm parmesan coated quail's egg and pea shoots

Vegetarian

Green and white asparagus charlotte, artichoke mousse, pea shoot salad and a colourful tomato vinaigrette

Cheltenham beetroot terrine, goat's cheese mousse in a crab apple jelly roll and toasted hazelnuts, micro leaves

Fourme d'Ambert cheese soufflé with poached pears, toasted ginger bread with a white truffle honey and port reduction

Smoked San Marzano tomato pavé with Laverstoke buratta mozzarella, black olives and basil oil

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

A sauté of wild mushroom and truffled Brie on crispy risotto, a purée of baked cipollini onions and red wine jus

Tarte fine of grilled Mediterranean vegetables with Sicilian pesto, rocket and aged balsamic vinegar

All served with a selection of our own breads in a basket with unsalted English butter



Main Courses

Fish

Roast fillet of sea bass with crushed Jersey Royals, flaked Cornish crab, glazed baby fennel and sauce vierge

Roast fillet of cod with Indian spiced crust, purple sprouting broccoli, roast red pepper and tomato salsa, citrus yoghurt and coriander dressing

Loch Duart ginger salmon on a stir-fried vegetable spaghetti, prawn cannelloni, sweet Oriental sauce

Roast halibut, purple herb gnocchi, sautéed wild mushrooms, asparagus, tomato confit, truffled chantilly and red wine sauce

Provençal crusted baked bream with Sicilian peppers, sautéed potatoes and a warm bouillabaise vinaigrette

Fillet of whiting with a citrus parsley crust, chunky tomato purée, baby spinach leaves, new potatoes and a creamy mustard sauce

Meat

Roast cornfed chicken breast with a black truffle and mascarpone stuffing, new season's asparagus, salaraise potatoes and Madeira jus

Roast sirloin of beef with spiced carrot purée, herb sauteed potatoes with shallots and English garden asparagus

Grilled fillet of Aberdeen Angus, pont neuf potatoes, stuffed Roscoff onion with wild mushrooms and spinach, red wine jus

Herb butter roasted fillet of beef served medium rare, gratin of wild mushrooms, spinach and watercress purée with pomme Anna

Saddle of lamb stuffed with spinach and black pudding, cauliflower purée, aubergine fritters and minty new potatoes with Madeira sauce

Roast cannon of Spring lamb, braised lamb breast, tian of citrus infused Provençal vegetables, and fondant potatoes

Marinated duck breast with duck sausage roll, hispi cabbage, Muscat glazed carrots, potato rösti with game and raisin jus

Roast guinea fowl breast with confit leg pastilla, leek fondant, home-smoked mashed potatoes and orange infused carrots

Vegetarian

Ratte potato, Tallegio and wild mushroom gratin, sautéed asparagus, white onions stuffed with butternut squash purée

Crispy burrata mozzarella ravioli, tomato and basil, peperonata with rocket and parmesan salad

Aubergine wrapped ricotta gnocchi with sage butter and baby spring vegetables

Goat's cheese and herb croquettes with courgette Provençal, yellow pepper pistou and pesto

Courgette, butternut and caramelised red onion jaloussie with buttered spinach, rosemary fondant potato and tomato cream sauce

Poached duck egg on crispy polenta, new season's asparagus, sautéed cèpes, hollandaise and summer leaves



Desserts

Gooseberry and almond cake, bellini sorbet, and vanilla chiboust

Honey caramelised pear croustade with almond cream, fig mousse and coulis

Raspberry macaroon with home made vanilla ice cream studded with fresh raspberries

Lemon meringue layered with iced lemon parfait and black cherry sorbet

Strawberry tart with crème Anglaise, Tokaji jelly and mascarpone

Chilled candied mango cheesecake, lemongrass and berry compôte

Asian pudding plate: lychee jelly filled with coconut mousse

mango and ginger feuilleté

green tea and sake sorbet with caramelised sesame crisp

Warm chocolate fondant with blood orange sorbet

Dark Valrhona chocolate dome with a confit of sour pineapple and lime cream

Layers of black cherry mousse, crisp chocolate biscuit and vanilla cream

Summer pudding roulade with nougat ice cream

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.