

TABLE TALK



Table Talk Classic Dinner Menus

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

Home cured and smoked salmon rilette with buckwheat pancakes, sour cream and smoked herring caviar

Norfolk crab tart with a shaved asparagus and tomato salad, summer leaves and herb dressing

Grilled yellowfin tuna with a salad of soft boiled quail's eggs, French beans and Cornish new potatoes, tomato and olive dressing

King prawn and avocado salad with pickled red peppers and wild rocket

Slow cooked brown trout with pickled beetroot, avocado and baby watercress, mustard and orange dressing

Meat

Roast cornfed chicken and confit shallot terrine, spiced peach pickle and spelt melba toast

Rilette of mallard and oak smoked duck breast with a pear and walnut salad

Peppered beef fillet salad with sweet and sour onions, crisp croûtons, horseradish cream and red wine syrup

Cumbrian air dried ham with grain mustard, apple and celeriac rémoulade and pickles

Hay smoked lamb loin salad with pea mousse, shallot and beetroot salsa, pea shoots and mint oil

Vegetarian

Heritage tomato mousse with sweet tomato and basil jelly served in a martini glass with a parmesan shortbread

Ragstone goat's cheese and chive chiboust, smoked heritage beets, cabernet syrup and an orange and hazelnut dressing

New season's asparagus salad with truffle crumbed duck egg and hollandaise sauce

Seasonal mushroom tart with microleaf salad and sherry vinaigrette

Chicory, Colsten Basset stilton and walnut salad with grape jelly and watercress

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



Main Courses

Fish

Mushroom crusted Icelandic cod, braised Swiss chard, crushed new potatoes with spring onion and a creamy white wine sauce

Roast Loch Duart salmon on buttered spinach with a smoked salmon and pea croquette and brown shrimp butter sauce

Baked haddock fillet with a 'rarebit' glaze on baby leeks with tomato fondue and chive mash

Lemon sole meunière with a caper and sultana beurre noisette, sautéed charlotte potatoes and new season's asparagus

Roast dab served with Lyonnaise potatoes, steamed buttery samphire and a vine tomato and tarragon hollandaise

Meat

Roast rump of Welsh lamb with a shallot, tomato and olive tatin, courgette spaghetti and rosemary jus

Roast free range chicken breast with a sage and onion 'stuffing', baby leeks, boxty potato cake and roasting juices

Grilled Hereford sirloin, triple cooked chips, roast portobello mushroom, buttered spinach and béarnaise sauce

Pot roast guinea fowl with a sage gnocchi galette, hispi cabbage and mushroom fricassé

Duck à l'Orange - roast duck breast with glazed baby carrots, French bean bundles, creamy mash and a Grand Marnier and orange sauce

Vegetarian

Baked semolina gnocchi with roasted Mediterranean vegetables, tomato and basil sauce, rocket and Parmesan salad

Field mushroom and suet 'pudding' with baked celeriac, truffled leeks and Parisienne potatoes

Roast asparagus, caramelised onion and soft duck egg tart, mascarpone cream, warm roast tomato vinaigrette and steamed spinach

Gratin of ratte potato, goat's cheese, wild garlic and toasted pinenuts, with a tomato and broad bean vinaigrette and grilled asparagus

Aubergine and parmigiana schnitzel stuffed with a fresh tomato mozzarella and basil pesto, on a crisp potato cake with baby spinach leaves and a spicy red pepper sauce



Desserts

Apple and basil tarte tatin with clotted cream and caramel sauce
Strawberry millefeuille with vanilla cream and strawberry sauce
Summer pudding roulade with cream and raspberry sauce
Pistachio and olive oil cake with caramelised plums crème fraîche
Chilled blackcurrant cheesecake with sour candied apple
Eaton Mess - crushed brown sugar meringes layered with summer berries, panna cotta and fruit purée
Rhubarb crumble tart with clotted cream
Roast pear tarte fine with grape and apple chutney and toffee sauce
Bruléed custard tart with pickled cherries
Chocolate fondant with chocolate sauce pouring cream

Please select one starter, main course, and dessert for your menu. Our team will suggest suitable vegetarian alternatives once a menu has been chosen.

All dinners and lunches are served with fresh filter coffee, teas, and herbal infusions.