



Table Talk Mini Meal Menu

Spring / Summer 2010

Fish and Shellfish

Monkfish curry:	Roast monkfish tail Masala with Indian lentils, caramelised carrots and toasted coconut
Smoked Salmon:	Cannelloni of marinated and smoked salmon, roast red pepper salsa and crème fraîche
Seared scallops:	Queen scallops pan fried with a roasted sweet corn and tomato dressing, spiced chorizo and watercress salad
Cornish crab:	Succulent white crab meat with slithers of cucumber, an avocado and horseradish purée and a lime, hazelnut and vanilla dressing
Seared tuna:	Marinated tuna roll on Asian coleslaw salad, wasabi mayonnaise and a lime and sesame dressing
Salmon:	Poached salmon, watercress and asparagus salad, asparagus mayonnaise

Meat and Chicken

Duck salad:	Roast shredded duck and watermelon salad with spring onion, mizuna and a soy and ginger dressing
Steak and chips:	Fillet of beef with pont neuf potatoes and sauce Diane
Bangers and mash:	Organic Cumberland sausages, creamy mash and onion gravy
Kiev:	Roast guinea fowl Kiev on a potato rösti with pea, mint and parsley salsa
Coq au Vin:	With Alsace bacon, caramelised shallots, tarragon mash and a red wine and sherry vinegar reduction
Slow roast lamb:	Braised Mediterranean lamb breast with courgettes, pea beignets, salsa verde and aioli



Vegetarian

Tempura:	Tempura courgette flower stuffed with citrus ricotta, on aubergine capponata with basil oil
Risotto:	Crispy tomato risotto with kalamata olives, bocconcini mozzarella, sunblush tomatoes and balsamic mayonnaise
Goat's cheese mousse:	Oak smoked Woolserly English goat's cheese mousse with marinated baby artichoke, Chioggia beetroot and fig infused balsamic
Vegetable curry:	Goan coconut milk Masala curry, crisp vegetable pakora, caramelised sweet potato and spiced pilau rice
Brie brulée:	Truffled brie crème brulée with grilled asparagus tips and caramelised palmier biscuits
Tortellini:	Fontina tortellini with orange and date purée, toasted hazelnuts

Desserts

Pistachio cake:	Pistachio and olive oil cake with roast lychee and crème fraîche
Summer pudding:	Mini summer pudding with green tea ice cream
Apricot tart:	Caramelised apricot tart with pistachio cream
Chocolate mousse:	Chocolate mousse with cherry compôte and cinnamon shortbread
Summer berry tart:	Summer berry tart with clotted cream mousse
Panna cotta:	Vanilla panna cotta, sablé biscuit and a strawberry crisp

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