

TABLE TALK



Buffet Menu

Spring / Summer 2010

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



Meat Main Courses

Cold

Smoked chicken salad with fresh cut mango, avocado, grilled peppers, mixed leaves, orange and mustard dressing and curried peach pickle

Char-grilled chicken Caesar salad with cos lettuce, avocado, croûtons, parmesan shavings and fresh white anchovies

Parmesan crumbed chicken breast stuffed with mozzarella and crushed sundried tomatoes, pesto mayonnaise and sliced grilled new potatoes

Warm chicken salad with cannellini beans, spinach leaves, sautéed shallots, fresh lemon thyme and crumbled organic soft goat's cheese, lemon, Dijon and olive oil dressing

Char -sui fillet of beef with ribboned cucumber, beanshoots and snake beans and a smokey tomato and ginger sambal

Seared fillet of beef carpaccio, truffled sliced Jersey Royals, wild rocket salad and pecorino shavings

Sticky roast duck magret, mango, spring onion, beetroot and mixed leaves with a honey, ginger and soy dressing

Maghreb spiced slithers of lamb, courgettes with mint and lemon zest, orange glazed carrots, coriander and yoghurt dressing

Hay smoked lamb salad, marinated feta, spiced chickpeas, cucumber, baby spinach, lemon and lots of parsley, toasted pitta croûtons

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

Hot

Chicken and field mushroom pie with Oloroso sherry, shallots, mushrooms, tarragon and double cream

Moroccan chicken tagine with preserved lemon, green olives and a roasted vegetable cous cous

Coq au vin – with Ventrêche bacon, Paris mushrooms and button onions in a rich Burgundy sauce, served with parsley potatoes

Pot roast guinea fowl with baby onions, leeks and Paris mushrooms in a white wine velouté and new season's potatoes

Braised daube of beef Provençal - featherblade of beef in a brandy, mushroom and bacon sauce served with buttery parsley mash

Rigatoni with slow cooked duck, pancetta and chopped tomatoes, reduced duck jus

Pot roast breast of veal 'blanquette' with braised roscoff onions and served with parsley carrots and chive mash

Braised Mediterranean lamb shoulder with aubergine, tomato and rosemary, served with creamy garlic potatoes and green beans

Lamb massaman curry with snowpeas, potatoes and pumpkin in a coconut cream sauce and served with basmati rice

Slow cooked duck with boxty potatoes, buttery spinach and a red wine and shallot sauce



Fish Main Courses

Cold

Seared tuna Caesar salad with baby cos, ciabatta croûtons, cherry tomatoes, asparagus, parmesan shavings and crisp shards of Parma ham, Caesar dressing

Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger dressing

Lime and chilli prawn and chorizo skewers, green goddess dressing, rocket and roasted red pepper salad

Rice noodle salad with Thai prawns, sugar snap peas, red and yellow peppers, spring onions and a palm sugar dressing

Lightly smoked salmon fillets glazed with honey and soy on a baby spinach and radish salad and a ginger and soy dressing

Smoked eel, ratte potato and pickled beet salad with apple and horseradish

Marinated sea bass fillets, grilled Provençal vegetables, aubergine caviar and roasted cherry tomatoes with olive oil and chopped herbs

Rillettes of poached and hot-smoked salmon topped with crème fraîche and served with a fresh herb dressing and ficelle

Roast sea bass fillet with niçoise salad and a lemon herb dressing

Hot

Roast fillet of Loch Duart salmon, flavoured with sumac, coriander and lemon and served with a Persian rice pilaf, tomato and ginger relish

Sicilian oven baked swordfish with peperonata, garlic potatoes and a tomato, caper and parsley sauce

Baked Icelandic cod with a wild mushroom and herb crust, served with parsley mash and a white wine and bacon cream sauce

Smoked fish pie with sliced potatoes, peas and a creamy white wine sauce, herb crumble topping

Salmon coulibiac with sorrel cream sauce

Grilled seafood brochettes with scallop, prawns, salmon and swordfish, served with 'paella' rice and aioli sauce

Paupiettes of plaice with steamed aromatic vegetables, jasmine rice and a chilli and lime dressing

Smoked haddock and dill fishcakes served with buttered baby leeks and a lemon butter sauce

Crumbed whiting fillets with pont neuf potatoes, mushy peas and tartare sauce

Roast lemon sole served with a brown shrimp and caper butter sauce, buttered new potatoes and spinach



Vegetarian Main Courses and Tarts

Cold

Penne with a fresh roasted tomato, red pepper, mushroom and basil sauce, served with freshly grated parmesan

Spinach, leek and roasted tomato quiche with basil and mascarpone

Hot

Vine tomato tart with raclette cheese and pesto

Asparagus and chervil quiche with mascarpone and chives

Rigatoni with asparagus, wilted rocket, fresh peas, courgettes and truffle oil

Crispy tomato, basil and mozzarella, with peperonata sauce and rocket and parmesan

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

Blue cheese tart with red onion marmalade

Salads

Roasted heritage beetroot salad with orange zest and a mint and chilli crème fraîche

Burrata mozzarella, red and yellow San Marzano tomato salad with 8 year old balsamic, extra virgin olive oil and basil

Provençal roasted vegetable salad with baby artichokes, peppers, courgettes and vine tomatoes with a herb vinaigrette

Grilled baby leek salad with a romesco dipping sauce

Garden salad of new season's broad beans, fresh peas, asparagus and goat' cheese with toasted pinenuts, lemon and black olive oil

Cucumber, radish and toasted cashew salad with a lime, brown mustard seed, coriander and cumin dressing

New season's asparagus and duck egg salad with truffle dressing and pecorino shavings

Honey roasted carrot salad with cumin and chilli, coriander and yoghurt dressing

Salad of Ratte potatoes with fresh herbs and garden flowers in a sorrel cream

Ratte and blue potato salad with crisp pancetta, roasted red onion, artichokes and a red wine dressing

Burned aubergine salad with yellow peppers, cherry tomatoes, red onion, parsley and a cider vinegar dressing

Chick pea, beetroot, baby spinach and paneer salad with olive oil, paprika, lime and parsley

Panzanella - traditional Tuscan salad with ciabatta, olive oil, garlic, plum tomatoes, balsamic vinegar, peppers, olives and basil

Cracked wheat salad with roasted cherry tomatoes and wild rocket with parmesan shavings

Quinoa and Camargue rice with orange and pistachio, chopped dried apricots, lemon, olive oil and rocket

Summery leaf salad with oakleaf, butterleaf, radicchio and lambs lettuce with chopped fresh herbs and French dressing



Desserts

Table Talk's Eton Mess - strawberries, brown sugar meringues, raspberry compôte and panna cotta, strawberry crisp

Triple chocolate mousse served in a tall glass vase with chocolate shavings

Strawberry pistachio millefeuille with vanilla cream and strawberry sauce

Summer pudding roulade with nougat ice cream and blackberry sauce

Apple and basil tatin with clotted cream and toffee sauce

English strawberry tart with crème Anglaise

Chilled blackcurrant cheesecake with sour candied apple

Summer berry dacquoise layered with mascarpone, almond meringue and berries

Passion fruit meringue tart served with cream

Chocolate, pear and almond tart with cream

Lemon and blackcurrant almond cake with vanilla cream

Black cherry torte with vanilla bean ice cream

Simple bowls of summer berries to include strawberries, raspberries and blueberries served with castor sugar, pouring cream and shortbreads

Each dish is priced individually. Our team will price any combination of dishes, and will suggest appropriate menus for your specific budget.

All buffets are served with a selection of our own breads and followed by fresh filter coffee, teas, fresh mint tea and herbal infusions.