

## fixed price luncheon...

**Langoustine bisque**  
cognac and chive cream

**Salmon rilette with Avocado**  
crab fritter, melon and celery

**Pressing of Ham Hock and guineafowl**  
crushed peas, broad beans

**Home smoked Halibut**  
cucumber pearls, shallot and capers

**Mushroom risotto**  
deep fried hen's egg

### Dish of the Day...

**Traditional locally shot roast Partridge**  
coccote potato, braised red cabbage, bread sauce

**Fricassee of sea bass scallop and tiger prawn**  
spring onion crush, cherry tomatoes

**Fillet of Dedham vale beef stroganoff**  
braised rice, gherkin and parsley

**Calves liver and crispy bacon**  
bubble and squeak, confit shallot, bordelaise sauce

For desserts see separate menu...

### Price

2 Courses £23.25 10% service charge added to total account

3 Courses £28.75 Coffee and petits fours £3.75

Le Talbooth Cub Members- 15% discount off food and no service charge.  
Please ask at reception for membership details.

Please note that some of our dishes may contain traces of nuts. Please speak to a member of our team if concerned.