

Menus 2019

By choosing Le Talbooth you can be assured of great food, coupled with outstanding service, backed up by over 65 years' experience in giving the best parties in the area. Whether it's a cocktail party, wedding breakfast, birthday celebration, anniversary or dinner dance.

Our party menus are perfect for a special occasion. These menus are designed for you as the host to choose one starter, one main course and one dessert for your guests with a vegetarian alternative menu as required.

Please note that all our prices include VAT at the current rate of 20%

A menu is available advising which dishes contain the 14 major allergens.

Canapés selection...

£6.75 per person. Please select 4 canapés.

Cold

House smoked salmon on granary bread
Inside out smoked duck, cucumber, spring onion and hoi sin
Goats cheese and beetroot sesame seed cone (V)
Cherry vine tomato, buffalo mozzarella and basil (V)
Pinney's smoked mackerel, wasabi and soy mayonnaise
Rock oysters on ice with shallot vinegar
Whipped ricotta, broad bean salsa and crisp bread (V)
Smoked salmon, avocado and crème fraîche tartlet
Avocado and mango nori roll with pickled ginger
and sesame seeds (V)
Millionaire tart
Soft boiled quails egg, pea humus and celery salt (V)
Ring of crevettes with parsley and lemon crème fraîche
Thai spiced prawn with kohlrabi, chilli and green papaya salad
Confit duck salad with quinoa, avocado, cumin and lime
Goats cheese mousse with onion marmalade on crostini (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish
Fish and chips in paper cones
Bangers and mash
King prawn and chorizo skewer with lime mayonnaise
Wild mushroom tart, quails egg, hollandaise (V)
Asparagus and goats cheese tart (V)
Malaysian chicken satay, dipping sauce
Spinach, feta and caraway parcel (V)
Grain mustard corn dogs with Stokes ketchup
Black pudding quail Scotch egg
Kedgeree arancini, curry yoghurt dip
Chicken karaage
Salt cod and sweetcorn fritters with spiced mango salsa
Cod and parsley croquettes
Tiffin quail Scotch egg (V)
Butternut squash and sage arancini (V)
Panisse with romesco dip (V)
Ham croquettes, caper, red pepper and tarragon mayonnaise

£4.50 per person.

Crudités, olives, taramasalata, hummus, flat bread
and breadsticks on the table when sitting. Great when
speeches are first

Starters...

Char grilled asparagus with poached egg hollandaise (V)
Parmesan and pine nut salad

Open ravioli of asparagus (V)
Peas, broad beans, tomato and goats cheese

Dartois of pea and asparagus (V)
Chive butter sauce

Bucklesham asparagus used during May and June

Red onion, fig and goats cheese open tart (V)
Pink peppercorn vinaigrette

Cod and prawn fishcake
Spinach, poached egg and tartare velouté

Beetroot marinated salmon
Orange, radish, avocado, crème fraîche and herbs

Smoked duck carpaccio with duck rilette bon bon
Shallot purée, pickled wild mushroom salad and Port dressing

Twice baked truffled mushroom soufflé (V)
Blue cheese mayonnaise, broad beans and sticky walnuts

Haddock and dill rillettes
Kedgeree arancini, curry mayonnaise, poppodom, quail egg

Seared scallops and chorizo
With pea purée and pancetta crisp

Tiger prawn ravioli in lime and coriander
Vegetable ribbons, black sesame, Thai flavours

Half lobster and claw spring roll
Sweetcorn and bacon (£9.00 supplement)

Pavé of charred smoked salmon
Grain mustard, cucumber and dill salad, kohlrabi and watercress

Trio of melon, feta and toasted pumpkin seeds (V)
Red wine reduction glaze

Smoked ham hock and parsley
Quail Scotch egg, apple purée

Tian of crab, mayonnaise and herbs
Brown bread crostini, avocado and melon pearls

Goats cheese mousse, nutty granola, vanilla pear purée (V)
Saffron pickled pear, rocket salad

Poached sea trout, prawn and avocado tian
Heritage tomato and basil with ketchup dressing

Mezze boards for the whole table:
Selection of breads and flat breads, olive oil and balsamic vinegar.
Continental meats, scotch egg, parmesan char-roasted vegetables, hummus, mozzarella

Main courses...

Roast sirloin of British beef with featherblade beignet Dauphinoise potato, roasted shallot, spinach purée, heritage carrot	£56.00
Suffolk Pride bangers and mash Shallot tatin, crushed peas	£52.00
Fillet of beef Wellington Dauphinoise potato, shallots, fine beans and Madeira jus	£62.00
Breast of guinea fowl Bacon and onion rosti potato, butternut squash purée, tenderstem broccoli, wild mushroom jus	£52.00
Spiced free range duck breast Fondant potato, savoy cabbage, broad beans, pancetta and thyme jus	£53.50
Whole roast fillet of aged British beef Rosti potato, golden beetroot purée, spinach and cherry tomato, wild mushroom and shallot sauce	£62.00
Dartois of chicken Crushed new potato, spinach, cherry tomato with girolle and chervil velouté	£52.00
Trio of Dingley Dell pork Tenderloin, belly and bon bon carrot purée, savoy cabbage, baby carrot	£53.50
Roasted leg of lamb with mint sauce Champ crush, peas à la Française, braised gem, gravy	£53.00
Free range chicken breast Spiced potato and thigh croquette, chickpea dahl, spinach	£52.00
Rump of English lamb Elephant bean and chorizo cassoulet, tenderstem broccoli	£56.00
Rack of lamb with Dijon herb crumb Anna potato, pea purée, spinach, peas, asparagus and tarragon sauce	£60.00
During June, July and August rack of lamb will carry a supplement of £3.00 per person due to the annual price rise of spring lamb	

Fish...

Fillet of sea bass with prawn ravioli Fennel purée, carrot spaghetti, dill and white wine sauce	£52.00
Fillet of sea trout and sole 'en croute' Duchesse potato, fricassée of asparagus, peas and broad beans	£52.00
Fillet of hake with curried mussel velouté Creamed potato, leaf spinach and samphire	£52.00

Vegetarian dishes...

Butternut squash tortellini with crispy feta (V) Spinach purée and fresh garden herb pesto	£52.00
Field mushroom, red onion, root vegetable 'en croute' (V) Dauphinoise potato, creamed spinach, Choron sauce	£52.00
Baked woodland mushroom pudding (V) Tarragon croquette, broccoli purée, heritage carrots	£52.00
Potato and herb gnocchi (V) Mushroom, truffle cream, broccoli and spinach	£52.00
Tomato, mozzarella and basil arancini (V) Pomodoro sauce and spinach	£52.00

The main course price includes starter, main, dessert and coffee & chocolates.

All main course dishes are served complete with their own vegetables and potatoes.

Extra vegetables and potatoes are available at £2.50 per person extra.

Desserts...

Strawberry pavlova
Passion fruit and raspberry sauce

Lemon tart
Blackberry compote, lime Chantilly

Toffee apple cheesecake
Caramel crunch, apple gel, fudge, vanilla ice-cream

Blackcurrant delice with aniseed spiced pear
Lemon yoghurt and shortbread

Vanilla panna cotta
Meringue, mango and raspberry

“Death by chocolate”
Chocolate cake, chocolate soil, honeycomb, chocolate ice-cream

Raspberry and lemon trifle
Mint shortbread

Apple and blackberry crumble tart
Crème Anglaise and vanilla ice-cream

Salted caramel brownie
Caramel ice-cream and hazelnut brittle

Strawberry and guava mousse
Fruit salsa, strawberry gel, micro coriander

Desserts...

Sharing desserts for the table please select 3 of the following for each table to enjoy:

Talbooth sherry trifle
“Death by chocolate”
Cheesecake (we can create your favourite flavour)
Lemon posset
Sticky toffee pudding
Apple and blackberry crumble
Lemon meringue pie
Eton Mess
Mango pavlova
Chocolate tart

Can't see your favourite? We can come up with something bespoke for you, just ask one of our coordinators.

Trio of Desserts (for a real show-stopper) £2.00 per person supplement

“Banoffee”

Banana mousse and digestive crumb
Caramel ice-cream
Chocolate marquis and Chantilly

“Lemon and raspberry”

Lemon posset
Raspberry Eton Mess
Fresh raspberry and white chocolate mousse with pistachio

“Strawberry”

Strawberry ripple cheesecake
Strawberry tart
Strawberry and mint jelly

Coffee and chocolates

Cheese is available as an extra course if required; please ask one of our coordinators.