

## Christmas party menu

### Roast parsnip velouté (V)

Vanilla oil and candied pine nuts

### Duck liver parfait

Spiced red onion chutney, brioche and smoked duck salad

### Roulade, mousse and charred pavé of Talbooth smoked salmon

Fromage blanc and pickled cucumber

### Compressed melon with burrata (V)

Poppy seed crisp, basil pesto and Balsamic

### Traditional whole roast Norfolk turkey carved in the restaurant

Served with all the traditional trimmings

### Roast sirloin of British beef with Yorkshire pudding

Roast potatoes and gravy

*(Turkey and beef served with Brussel fricassée, carrots and red cabbage)*

### Pan roast fillet of cod with tiger prawn ravioli

Herb potato croquette, rainbow chard and caviar beurre blanc

### White onion, chicory and smoked cheddar tatin (V)

Smoked pomme purée, butternut squash and cavolo nero

*(Both the cod and tatin are served with a selection of green vegetables mangetout, peas, fine beans and baby spinach)*

### Homemade Christmas pudding

Brandy sauce with Chantilly cream

### Spiced fig Bakewell tart

Red wine jelly and clementine curd

### Chocolate and passion fruit delice

Coconut meringue and vanilla marshmallow

### Selection of British and French cheese

Celery, grapes and biscuits

### Coffee and mini mince pies

Don't forget our special party offer for accommodation. *Subject to availability - tell us the name of the party booking*

Maison Talbooth (01206 322367) from £195.00

Milsoms (01206 322795) from £125.00

*This offer is based on two people sharing a double room and includes full English breakfast.*