

Menus 2021

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...

£7.00 per person. Please select 4 canapés.

Cold

- House smoked salmon on granary bread (F,G,Mk,S)
- Inside out smoked duck, cucumber, spring onion and hoi sin (G,S,Se,SD)
- Goats cheese and beetroot sesame seed cone (V) (Mk,N,G,S,Se)
- Cherry vine tomato, buffalo mozzarella and basil (V) (G,Mk)
- Rock oysters on ice with shallot vinegar (C,SD)
- Goats cheese with red onion on a sage cracker (V) (G,Mk,SD)
- Truffle homity tart (E,G,Mk)
- Soft boiled quails egg, pea hummus and celery salt (V) (Ce,E,G,Mk)
- Ring of crevettes with parsley and lemon crème fraiche (C,Mk)
- Smoked salmon, beetroot and cream cheese gateau (F,G,Mk,S)
- Teriyaki chicken sushi roll with avocado (G,S,SD)
- Polenta tartlets, piccolo tomato, goats cheese and micro basil (Ce, F,G,Mk,SD)
- Panisse with romesco dip (V) (G,Mk,N,SD)
- Avocado and mango nori roll with pickled ginger and sesame seeds (V) (Mu,S,SD,Se)
- Pinney's smoked mackerel pâté with horseradish, pickled radish on melba toast (F,G,Mk,Mu,S,SD)
- Millionaire tart duck liver parfait in a beetroot tart (C,G,E,Mk)

Hot

- Roast beef and Yorkshire pudding, creamed horseradish (E,G,Mk,Mu,SD)
- Fish and chips in paper cones (E,F,G,Mk)
- Bangers and mash (G,Mk,SD)
- King prawn and chorizo skewer with lime mayonnaise (C,E,Mk)
- Wild mushroom tart, quails egg, hollandaise (V) (E,G,Mk,SD)
- Baked camembert fondue, tomato jalapeño croutons (E,G,Mk)
- Tandoori chicken skewer with mango lassi dip (Mk)
- Spinach, feta and caraway parcel (V) (E,G,Mk)
- Corned beef hash bon bon (E,G,Mk,SD)
- Moroccan lamb croquettes, beetroot hummus (E,G,Mk,Mu,Se)
- Kedgerie arancini with curry yoghurt dip (Ce,E,F,G,Mk)
- Ham croquettes, caper, red pepper and tarragon mayonnaise (Ce,E,SD)
- Chicken karaage (S,Se,SD)
- Kekda tikka with raita (C,E,G,Mk)
- Mini fish pie (C,E,F,G,Mk,Mu)
- Tiffin quail Scotch egg (V) (E,G,Mk,Mu)
- Butternut squash and sage arancini (V) (Ce,E,G,Mk)

£5.00 per person.

- Crudités, olives (SD), taramasalata (F,G,S), hummus (Se), flat bread and breadsticks (G,Mk)
- Son the table when sitting - great when speeches are first!

ALLERGENS KEY:

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame Seeds

Starters...

Char grilled asparagus with poached egg hollandaise (V)
Parmesan and pine nut salad (E,Mk,SD)

Trio of smoked salmon
Smoked, tartare and mousse with asparagus (F,Mk,SD)

Dartois of pea and asparagus (V)
Chive butter sauce (E,G,Mk,SD)
Bucklesham asparagus used during May and June

Marinated feta, basil, garlic, olive oil, char grilled peppers (V)
Tomato and shallot dressing, basil cress (Ce,Mk,SD)

Open courgette lasagna
Truffle mushroom arancini pickled red onion and spinach purée (Ce,E,G,Mk,SD)

Cod and prawn fishcake
Spinach, poached egg and tartare velouté (C,Ce,E,F,Mk,SD)

Beetroot marinated salmon
Orange, radish, avocado, crème fraîche and herbs (F,Mk)

Smoked duck carpaccio with duck rilette bon bon
Shallot purée, pickled wild mushroom salad and Port dressing (E,G,Mk,N)

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

Haddock and dill rillettes
Kedgeree arancini, curry mayonnaise, poppodom, quail egg (E,F,G,Mk)

Seared scallops, pea and ham croquette
With pea purée and Parma ham crisp (E,G,Mk,Mo)

Tiger prawn ravioli in lime and coriander vegetable ribbons
Black sesame, Thai flavours (C,Ce,E,F,G,Mk,Se)

Half lobster and claw spring roll (£9.50 supplement)
Sweetcorn and bacon (C,E,G,Mk)

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

Smoked ham hock and parsley quail Scotch egg
Apple purée (Ce,E,G,Mk,SD)

Tian of crab, mayonnaise and herbs
Brown bread crostini, avocado and melon pearls (C,E,Mk,S)

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

Poached sea trout, prawn and avocado tian
Heritage tomato and basil with ketchup dressing (C,Ce,E,F,Mk,SD)

Mezze boards for the whole table:
Selection of breads and flat breads, olive oil and Balsamic
Continental meats, Scotch egg, Parmesan (E,G,Mk,Se,SD)
Char-roasted vegetables, hummus, mozzarella

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Main courses...

Roast sirloin of British beef with featherblade Polenta beignet, broccoli purée, roasted carrot (E,G,Mk)	£61.00
Suffolk Pride bangers and mash Shallot tatin, crushed peas (G,Mk,SD)	£55.00
Fillet of beef Wellington Dauphinoise potato, shallots, fine beans and Madeira jus (E,G,Mk)	£67.50
Breast of guinea fowl Bacon and onion rosti potato, butternut squash purée, tenderstem broccoli, wild mushroom jus (Mk)	£57.00
Spiced free range duck breast Fondant potato, savoy cabbage, broad beans, pancetta and thyme jus (Mk)	£57.00
Whole roast fillet of aged British beef Rosti potato, golden beetroot purée, spinach and cherry tomato, wild mushroom and shallot sauce (Mk)	£67.50
Dartois of chicken Crushed new potato, spinach, cherry tomato with girolle and chervil velouté (E,G,Mk)	£55.00
Roasted belly of pork Black pudding potato bon bon, caramelised apple purée, carrot spaghetti, cavolo nero (E,G,Mk,SD)	£57.00
Roasted leg of lamb with mint sauce Champ crush, peas à la Française, braised gem, gravy (Ce,G,Mk,SD)	£57.00
Free range chicken breast Braised potato fondant, sweetcorn purée, cherry tomato and broad beans, tarragon jus (Mk)	£55.00
Rump of English lamb Moroccan spiced lamb shoulder bon bon, rosemary fondant, charred asparagus, onion and chive purée (E,G,Mk,Mu)	£60.00
Rack of lamb with Dijon herb crumb Anna potato, pea purée, spinach, peas, asparagus tarragon sauce (Ce,G,Mk,Mu,S)	£65.00

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

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Fish dishes...

Fillet of sea bass with prawn ravioli Fennel purée, carrot spaghetti dill and white wine sauce (C,Ce,E,F,G,Mk,SD)	£55.00
Fillet of sea trout and sole 'en croute' Duchesse potato, fricassée of asparagus, peas and broad beans (E,F,G,Mk,SD)	£55.00
Fillet of hake with curried mussel velouté Creamed potato, leaf spinach and samphire (Ce,F,Mk,Mo)	£55.00

Vegetarian dishes...

Butternut squash tortellini with crispy feta (V) Spinach purée and fresh garden herb pesto (E,G,Mk)	£55.00
Field mushroom, red onion, root vegetable 'en croute' (V) Dauphinoise potato, creamed spinach, Choron sauce (Ce,E,G,Mk,SD)	£55.00
Baked woodland mushroom pudding (V) Tarragon croquette, broccoli purée, heritage carrots (Ce,E,G,Mk,S,SD)	£55.00
Potato and herb gnocchi (V) Mushroom, truffle cream, broccoli and spinach (E,G,Mk)	£55.00
Tomato, mozzarella and basil arancini (V) Oomodoro sauce and spinach (Ce,E,G,Mk)	£55.00

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.

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Desserts...

Strawberry pavlova

Lime cream, strawberry jelly, lime marshmallow and micro basil (E,Mk)

Lemon tart

Blackberry compote, lime Chantilly (E,G,Mk)

Toffee apple cheesecake

Caramel crunch, apple gel, fudge, vanilla ice-cream (E,G,Mk,S)

Rhubarb and custard delice

With rhubarb gel poached rhubarb, vanilla ice-cream (E,G,Mk)

Vanilla panna cotta

Meringue, mango and raspberry (E,Mk)

“Death by chocolate”

Chocolate cake, chocolate soil, honeycomb, chocolate ice-cream (E,G,Mk)

Raspberry and lemon trifle

Mint shortbread (E,G,Mk)

Apple and apricot crumble tart

Crème Anglaise and apricot ice-cream (E,G,L,Mk)

‘Jaffa cake’ brownie

Orange gel, Cointreau cream (E,G,Mk,S)

Strawberry and guava mousse

Fruit salsa, strawberry gel, micro coriander (E,G,Mk,S)

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Desserts...

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

Talbooth Sherry trifle (E,G,Mk)

“Death by chocolate”(E,G,Mk,S)

Cheesecake (we can create your favourite flavour) (G,Mk)

Lemon posset (Mk)

Sticky toffee pudding (E,G,Mk)

Apple and blackberry crumble (E,G,Mk)

Lemon meringue pie (E,G,Mk)

Eton Mess (E,Mk)

Mango pavlova (E,Mk)

Chocolate tart (E,G,Mk)

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

“Caribbean” (E,G,Mk,S)

Coconut panna cotta

Pineapple and ginger biscuit cheesecake

Banana fritter with caramel sauce

“Lemon and raspberry” (E,G,Mk,N)

Lemon posset

Raspberry Eton Mess

Fresh raspberry and white chocolate mousse with pistachio

“Strawberry” (E,G,Mk,S)

Strawberry ripple cheesecake

Strawberry tart

Strawberry and mint jelly

Coffee and chocolates (Mk,S)

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

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Vegan and gluten free starters...

Lentil, pea and quinoa spring roll
Nam phrik sauce

Char grilled asparagus and vegan Parmesan salad
Ketchup dressing (Ce)

Open tart of red onion, fig and vegan feta
Pink peppercorn dressing (Mu,SD)

Heritage tomato, tofu and rocket salad
Pimento pesto (Ce,S)

Cauliflower soup, herb oil (S)

Vegan and gluten free main courses...

Moroccan chickpea, lentil and squash stew £55.00
Grilled vegan halloumi, pomegranate and mint

Sweet potato and coconut curry with basmati rice £55.00
Coriander flat bread

Vegetable en crouete £55.00
Spinach, crushed new potatoes and tomato sauce (Ce,SD)

Baked mushroom, asparagus and leek crumble £55.00
Asparagus purée, charred baby leek (Ce)

Kolhapuri aubergine stuffed with pistachio and coconut £55.00
In a masala sauce (N,Se)

Vegan and gluten free desserts...

Chocolate brownie
Fresh raspberries and Swedish glace (S)

Eton Mess

Strawberry and lemon cheesecake
Minted strawberries (N)

Coconut rice pudding
With poached peach and raspberries

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