

# Le Talbooth

## Weavers Christmas Lunch Menu

Available Monday-Saturday  
Menu to be pre-ordered in advance  
£50 per person

### Talbooth Smoked Salmon

Pickled cucumber, smoked salmon Scotch egg, caviar and dill dressing (E,F,G,Mk,SD)

OR

### Trio of Devonshire Duck

Parfait tartlet, smoked breast, leg rilette, quince and fine herbs (E,G,Mk,SD)

OR

### Creamed Goats Cheese and Pickled Beetroot Cannelloni (V)

Poached pear, candied pistachio and endive (Mk,N,SD)

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

Served with all the traditional trimmings (Ce,E,Mk,G,SD)

OR

### Roast sirloin of British beef with Yorkshire pudding

Roast potatoes and gravy (Ce,E,Mk,G,SD)

(turkey and beef served with Brussel fricassée, carrots and red cabbage) (Mk,SD)

OR

### Pan Roast Pavé of Halibut

Spinach, tiger prawn, sauce Americaine and herb pomme purée (C,F,Mk,SD)

OR

### Poached Winter Truffle Dumplings

Butternut squash, rainbow chard, potato tuile and truffle velouté (E,G,Mk,SD)

(both the halibut and dumplings are served with a selection of green vegetables mangetout, peas, fine beans and baby spinach) (Mk)

### Homemade Christmas Pudding

Brandy sauce with Chantilly cream (Mk,G,E,SD)

OR

### Granny Smith Apple Cheesecake

Poached blackberries, caramel and apple sorbet (E,G,Mk,SD)

OR

### Selection of British and Irish cheese

celery, grapes, chutney and biscuits (Ce,E,G,Mk,SD)

### Coffee and mini mince pies (G,N,Mk,SD)

#### Allergen 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