



TALBOOTH
RESTAURANT

The Weavers Room Selector Menu

(suitable for up to 20 guests)

Please return your selections 2 weeks before your party

Starters

Duck Liver Parfait and Confit Leg Terrine

Pancetta and almond crumble, fig gel and toasted brioche
(E, G, Mk, N, SD)

Pan Roast Scallops and Barbeque Glazed Pork Belly

Caramelised onion purée, cherry tomato and basil
(G, Mk, Mo, Mu, S, SD)

Glazed Goats Cheese Crottin (V)

Date purée, baby beetroots, endive and candied pecan nuts
(Mk, N)

White Onion Velouté (Ve)

Madeira reduction, puy lentils and thyme
(SD)

Mains

Traditional whole roast Norfolk turkey (Minimum of 10 portions for evening)

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

Breast of Cornfed Chicken (Evening only or as turkey substitute)

Pomme purée, braised endive, Parma ham and chicken jus
(G, Mk, SD)

Roast Sirloin of Beef and Featherblade Pastilla

Thyme roasted fondant, glazed Roscoff onion and Madeira jus
(E, G, Mk, SD)

Fillet of Stone Bass

Pressed Ratte potatoes, cauliflower, toasted pine nuts and fish velouté
(F, G, Mk, N)

Field Mushroom and Vegetable en Croûte (Ve)

Olive oil pomme purée, glazed finger carrot, rainbow chard and tomato sauce
(F, Mk, SD)

Desserts

Homemade Christmas Pudding

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

Belgian Milk Chocolate Delice

Smoked chestnut purée and tonka bean ice-cream
(E, G, Mk, N, SD)

Orange Bakewell Tart

Cranberry compote and white chocolate ice-cream
(E, G, Mk, N, SD)

Chef's Selection Cheese Board

Truffled crostini, grapes, celery and apple chutney
(G, Mk, SD)

Coffee and Truffles, Fudge and Biscuit

(E, G, L, Mk, N, SD)

£60.00 per person
including coffee