



TALBOOTH RESTAURANT

The Weavers Menu

(suitable for up to 20 guests)

Please select 3 starters, 3 mains courses and 3 dessert options from the lists below for your guests to choose 2 weeks prior to arrival

Starters

Soup of the day (V)

Talbooth Smoked Salmon

Keta caviar, beetroot, pickled mouli and Sakura cress
(E, Mk, SD)

Chargrilled Asparagus and Poached Egg

Hollandaise, rocket, pine nuts and Parmesan
(E, Mk, N, SD)

Granola Rolled Duck Liver Parfait

Toasted brioche, pickled shimeji mushrooms, apple and rocket
(E, G, Mk, N, SD)

Barbecue Glazed Pork Belly

Garlic aioli, tomato and shallot
(E, F, Mu, S, SD, Se)

Pan Seared Scallop and Chorizo

Cauliflower purée, golden raisin and rocket
(E, Mk, Mo, Mu, SD)

Mains

(Our main courses are accompanied by a selection of vegetables)

Dry Aged Fillet of British Beef (supplement of £8pp)

Potato pressing, charred leek, girolle mushrooms, watercress and Madeira jus
(Mk, SD)

Dingley Dell Pork Tenderloin and Treacle Bacon

Confit potato tubes, carrot purée, glazed finger carrot and mustard sauce
(Mk, Mu, SD)

Butter Roast Breast of Chicken

Pomme purée, chestnut mushrooms, peas, Parma ham crumb and red wine jus
(E, G, Mk, SD)

Pavé of Atlantic Cod

Crushed Jersey Royals, tenderstem broccoli, rainbow chard and chive beurre blanc
(F, Mk, SD)

Pan Roast Fillet of Sea Bream

Potato pressing, samphire, mussel and saffron cream
(F, Mk, Mo, SD)

Hand Rolled Gnocchi (V)

Peas, black garlic, mushrooms, rainbow chard and beurre blanc
(E, G, Mk, SD)

Desserts

Raspberry and Pistachio Crèmeux Tart

Strawberry and lime sorbet
(E, G, Mk, N)

White Chocolate Delice

Caramelised white chocolate, brownie and roasted macadamia nut ice-cream
(E, G, Mk, N, S)

Apple and Frangipane Tart Fine

Caramel sauce, almond and vanilla ice-cream
(E, G, Mk, N)

Honey and Apricot Pavlova

Black pepper meringue, apricot mousse and Granny Smith sorbet
(E, G, Mk)

Passion Fruit Posset

Coconut Chantilly, mango and coriander
(Mk, SD)

Chef's selection cheese board (supplement of £3.50 per person)

Celery, homemade grape chutney, biscuits, grapes and raisin bread
(Ce, G, Mk, Mu, N, SD)

or cheese served as a separate course at £14.00 per person

Coffee and truffles, fudge and biscuit

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

£65.00 per person
including coffee