



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
(F, Mk, SD)

Rosary Ash Goats Cheese (V)

Heritage beetroot, candied walnuts, endive and brioche croutons
(E, G, 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

Fondant potato, butternut squash, cavolo nero 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

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

Warm Chocolate Fondant

Glazed fig, walnut and malted barley ice-cream
(E, G, Mk, N, S, SD)

Vanilla Cheesecake

Poached pear, gingerbread and tonka bean ice-cream
(E, G, 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

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 and [Se] Sesame

Our suppliers and kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free