



## The Weavers Room December Menu 2024

Please return your selections 2 weeks before your party

### Starters

#### **BBQ Glazed Belly of Dingley Dell Pork**

Celeriac remoulade, honey and mustard mayonnaise, apple and rocket

*(Ce, E, G, Mu S, SD)*

#### **Warm Pavé of Smoked Salmon**

Pickled cucumber, saffron emulsion, preserved lemon and caviar

*(E, F, Mu)*

#### **Parma Ham, Marinated Feta and Compressed Watermelon**

Basil pesto, toasted pine nuts and rocket

*(G, Mk, N, SD)*

#### **Curried Butternut Squash Velouté (V)**

Toasted pine nuts, pickled mustard seeds and crispy kale

*(Mk, N, SD)*

### Mains

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

served with all the traditional trimmings

*(Ce, E, Mk, G, SD)*



**TALBOOTH**  
RESTAURANT

**Roast Sirloin of Beef with Smoked Cheddar Croquette**

Thyme roasted fondant potato, roasted carrot, caramelised onion and Madeira jus

*(E, G, Mk, SD)*

**Fillet of Sea Bream**

Herb crushed new potatoes, samphire, pickled fennel and caviar beurre blanc

*(F, Mk, SD)*

**Mushroom and Halloumi Cadeaux (V)**

Creamed potatoes, chestnut mushroom purée, tenderstem broccoli and rainbow chard

*(E, G, Mk, SD)*

**Desserts**



**TALBOOTH**  
RESTAURANT

**Homemade Christmas Pudding**

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

**Tonka Bean Panna Cotta**

Vanilla poached pear and gingerbread meringue  
(E, G, Mk, SD)

**Triple Chocolate Brownie**

Caramelised white chocolate crèmeux, banana and passion fruit ice-cream  
(E, G, Mk, S, SD)

**Selection of English and French Cheeses**

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

*Add cheese as an additional course for £14 per person*

**Coffee and Chocolates**

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

**Menu = £69.50 per person**

**including coffee**

**Private room hire = £200**



**TALBOOTH**  
RESTAURANT

**Deposit = room hire charge plus £15 per person**