

Le Talbooth function menu... canapés...

£4.50 Please choose 4 canapés (2 hot and 2 cold)

Cold

House smoked salmon on granary bread

Inside out crispy duck, hoi sin

Foie gras and red onion chutney

Caesar salad filo tarts (V)

Moroccan cous cous and smoked chicken

Avocado and mango sushi roll, Soy dip (V)

Red pepper and tomato tart (V)

Thai marinated tiger prawn

Tomato and mozzarella stack (V)

Pickled woodland mushroom on toast (V)

Roulade of roasted peppers and houmous (V)

Parma ham, brie and tomato crostini

Rock oysters on ice with shallot vinegar £1.25 each

Hot

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Smoked haddock rarebit flan

Malaysian chicken satay, dipping sauce

Spinach, feta and caraway wonton, red pepper and chilli dip (V)

Crispy tiger prawns, sweet chilli sauce

Crab fishcakes with sweetcorn relish

Mini lamb brochette, tzatziki

Red onion and Parmesan tart (V)

Mini shepherds pie

Artichoke and goats cheese tart (V)

All prices include VAT @ 15% - a 10% service charge is added to the total account

starters...

Steamed asparagus (V) sourced locally when available	£8.50
Dartois of asparagus and garden pea chive butter sauce	£8.50
House smoked Scottish salmon capers and shallots, granary bread	£8.25
Parfait of chicken livers pickled mushroom and truffle salad, onion bread	£7.50
Open ravioli of asparagus (V) sun blushed tomato, feta and kalamata olives	£7.95
Prawn and lobster cocktail crème fraiche and salmon caviar	£9.75
Panzanella with Buffalo mozzarella and avocado (V) sweet pimento, tomato, sourdough and herbs and Italian flat bread	£7.50
Ham hock and sage terrine seared pork belly, apple purée	£7.95
Tiger prawn ravioli in lime and coriander Thai flavours	£8.50
Smoked trout fillet with asparagus and potato salad	£8.25
Tomato and Buffalo mozzarella salad (V) rocket and toasted pine kernels	£7.50
Tian of white claw meat flooded with gazpacho	£7.75
Red onion and Parmesan tart (V) curly endive, rocket and quail egg salad, balsamic reduction	£7.50
Tian of salmon, avocado and brown shrimp with smoked salmon rosette horseradish cream, watercress salad	£8.50
Aromatic shredded duck salad lime reduction, cucumber, spring onion and hoi sin	£8.25

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main...

Roast Sirloin of Scotch beef traditionally served with Yorkshire pudding, roast cocotte potato and gravy or thick cut with rosti, vine tomato, watercress salad bordelaise sauce	£20.95
Scotch Fillet of beef 'en croute' dauphinoise potato, shallots and Madeira jus	£24.50
Panfried cornfed chicken breast with spring vegetables crushed minted new potatoes, Jacqueline sauce	£17.50
Gressingham duck breast, confit leg fondant potato, celery and bacon choucroute, pommery mustard velouté	£19.95
Rack of English lamb herb and Dijon crumb, boulangère, ratatouille, lamb jus	£22.00
Tournedos of British Excellence beef topped with red onion marmalade Madeira jus with smoked bacon and mushroom	£25.95
Slow roast rack of pork potato cake, braised cabbage, Dijon and apple sauce	£19.25
Pan fried guineafowl breast, braised leg potato cake, braised carrots, Jacqueline sauce	£19.50
Stuffed loin of lamb, with apricot and spinach fondant potato, pea and broad bean mousse, lamb jus	£21.50
Dartois of chicken crushed new potatoes, tomato and chervil butter sauce	£17.50
Proctors 'Bangers and Mash' onion rings choose from... traditional, Cumberland, Lincolnshire, Suffolk, lamb and mint served with roasted root vegetables	£17.95

All main course dishes are served complete with their own vegetables and potatoes.
We also serve a bowl of seasonal vegetables per table

fish main...

Tournedo of salmon Anna potato, spinach, saffron and caper sauce	£17.95
Sea bass and salmon dartois crushed new potato, Champagne and chervil sauce	£22.50
Paupiette of lemon sole and lobster mousse tomato and chive butter sauce, duchess potato	£22.00
Pan-roast halibut fillet new potatoes, leaf spinach, hollandaise sauce	£21.00

vegetarian main...

Woodland mushroom stroganoff (V) jewelled rice	£16.50
Baked herb gnocchi (V) sweetcorn, red chard, porcini mushroom and pimento, Parmesan cream	£16.50
Char roast aubergine cannelloni (V) pine-kernels, spinach, feta, cous cous polenta, tomato sauce	£16.50
Basil risotto cakes with tomato and mozzarella (V) leaf salad, poached pear and pesto	£16.50
Curry and kaffier lime braised vegetables (V) basmati rice, mango chutney, poppadum	£16.50
Twice baked cheese soufflé (V) spinach, mushroom new potatoes, cheese sauce	£16.50
Red onion, portobello mushroom steamed pudding (V) thyme and mushroom velouté	£16.50

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smorgasbord main course...

Smorgasbord main course £26.00
(Minimum 50 people)

Decorated meats and fish

Whole roast decorated turkey
Roast Sirloin of British Excellence Beef
Honey baked gammon
Whole poached salmon and cucumber with crevettes
Dressed crab in shells
Gravadlax of salmon
Marinated scallops in orange and lemon

Selection of salads

Greek salad
Waldorf salad
Italian pasta salad
Coleslaw
Tomato and mozzarella salad
Mixed leaf salad
Tuna pasta and white bean salad
Char grilled courgette and roasted red pepper salad, tarragon dressing
Pickled mushroom salad
New potato salad
Chunky ratatouille style salad
Oriental pepper and bean sprout salad
Beetroot and watercress salad horseradish dressing
Cucumber and minted yoghurt

Horseradish, English mustard, Cranberry, Mayonnaise
Marie Rose, Vinaigrette, Sweet mustard mayonnaise

Minted new potatoes

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bbq main course...

BBQ main course £20.00
(minimum 60 people)

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub
Proctors sausages
Vegetable and halumi kebabs

For Talbooth BBQ

Darne of marinated salmon

For Sunday night BBQ

Seafood and prawn paella

Selection of salads

Greek salad
Waldorf salad
Italian pasta salad
Coleslaw
Tomato and mozzarella salad
Mixed leaf salad
Tuna pasta and white bean salad
Char grilled courgette and roasted red pepper salad, tarragon dressing
Pickled mushroom salad
New potato salad
Chunky ratatouille style salad
Oriental pepper and bean sprout salad
Beetroot and watercress salad horseradish dressing
Cucumber and minted yoghurt

Curry and kaffir lime braised vegetables

Spiced potato wedges with crème fraîche

Garlic bread

Apple sauce, pickles, dressings, mayonnaise

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desserts...

Strawberry pavlova, double cream, passion fruit and raspberry sauce	£6.25
Deep lemon tart, fresh raspberries	£6.25
Tiramisu in a chocolate cup, chocolate chip cookies	£6.50
Raspberry ripple cheesecake, raspberry	£6.25
Peach melba	£6.25
Strawberry and raspberry in a glass, Madagascan vanilla cream	£6.50
Summer pudding, strawberry, whipped cream	£6.50
Crème brûlée, orange shortbread	£5.95
Trio of Talbooth desserts, passion fruit mousse, vanilla panna cotta, chocolate mousse	£7.95
Apricot Bakewell tart, peach compote	£6.25
Trio of chocolate mousse, with caramel orange sauce	£6.50
Restaurant only	
Black Forest in a glass	£7.95
Restaurant and Marquee	
Chocolate fondant	£6.95
Coffee and chocolates	£2.00
Coffee and truffles	£2.50

evening finger buffet...

£16.50 (min 100)

Traditional Sandwiches - Choose 4 sandwich items

Ham and mustard

Tuna and sweetcorn

Egg and cress (V)

Cheese and pickle (V)

Modern sandwiches

Roast beef, watercress and horseradish mini baps

Smoked salmon, cream cheese, and prawn roulade

Roasted vegetable, humous, pumpkin seed wrap (V)

Smoked chicken caesar wrap

Cold

Chicken liver pate, French bread

crudité and dips

Finger food - Choose 6 hot items

Mini Pizza (V)

Fish cakes, cucumber yoghurt

Croque monsieur

Pineapple and chilli squid

Chicken satay with dipping sauce

Vegetable spring rolls, sweet and sour (V)

Sole goujons tartare

Sweet potato bites, curried humous and red onion dip (V)

Duck spring roll,

Pork belly fritters, apple sauce

Cheese pequitos, spinach pesto (V)

Skewered lamb koftas

Chicken and salsa fajitas

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evening informal bbq...

£17.50 (min 100)

Whole Suffolk pig, spit roast
Or if no pig available or required
Skewers of pork, chicken, lamb satay
Beef Burgers
Proctors Suffolk pride sausages
Vegetable and halumi kebabs
Vegetarian sausages

Sautéed onions

All served with apple sauce, relish, ketchup, Branston,
piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw
Green salad
Tomato, mozzarella and red onion salad
Cucumber in minted yoghurt

Buns and rolls

Chocolate Fondue Fountain - £500 up to 160 guests

Fountains of warm cascading Belgian chocolate served with strawberries, banana,
Chinese gooseberries, pineapple, cookies, Turkish Delight, fudge, donuts and marshmallows

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