

Menus 2016...

By choosing the Maison Talbooth you can be assured of great food, couples with outstanding service, backed up by over 30 years' experience in giving the best parties around. Whether it's a cocktail party, wedding breakfast, birthday celebration or anniversary, our menus are perfect for a special occasion. These menus are designed for you as the host to choose one starter, one main course and one dessert for your guests with a vegetarian alternative menu as required.

A menu is available advising which dishes contain the 14 major allergens.

All prices include VAT at 20%

Canapés selection...

£6.00 per person, please select 4 canapés

Cold

Proctor's Suffolk pride Scotch egg with onion jam

Teriyaki chicken and cucumber nori roll

Asparagus and brie mini quiche (V)

Smoked salmon and cream cheese on buttered granary bread

Poached pear, beetroot and goats curd (V)

Crispy pancetta, blue cheese and candied walnut on crostini

Buffalo mozzarella, cherry tomato and basil (V)

Choux bun stuffed with dill cream, beetroot and Pinney's smoked mackerel

Hot

Smoked haddock croquettes with pea purée

Chilli prawns with cucumber spaghetti

Mini corndog and chips with tomato ketchup in cones

Roast beef and Yorkshire pudding with horseradish cream

Duck spring rolls

Truffled woodland mushroom vol au vents (V)

Fish and chips in a cone

Pesto and mozzarella arancini (V)

Starters...

Pulled pork shoulder

Grilled corn and charred pepper salad

Heritage tomato, mozzarella and basil salad (V)

Mosto cotto and micro herb

Half poached lobster (£8.50 supplement)

Watercress, grapes, apple jelly and verjuice dressing

Seared scallops

Curried mussel foam and pickled baby vegetables

Asparagus, pea and broad bean medley (V)

Topped with a crispy soft poached egg

Parma ham, grilled peach and goats curd pressing

With ratatouille

Pavé of Talbooth smoked salmon

Wasabi aioli, chive cornbread and watercress

Chicken, smoked ham and leek terrine

Apricot chutney and dressed baby greens

Tempura soft shell crab

Chilli jam

Main courses...

Dingley Dell pork fillet Pomme pureé, pea fricassée and poached apple	£48.00
Seared Suffolk duck breast Sweet potato croquette, braised red cabbage with golden raisin jus	£46.75
Roast sirloin of British beef Yorkshire puddings, goose fat roasted potatoes and red wine jus	£49.50
English lamb rump Minted crushed new potatoes with pancetta, fine beans and Madeira jus	£49.25
Pan seared chicken breast Stuffed with mushroom risotto, asparagus and truffle	£45.75
Roasted beef fillet Dauphinoise potato, honey glazed carrots and red wine jus	£56.50

Vegetarian dishes...

Broad bean and spinach gnocchi (V) Reypenaer and confit egg yolk	£44.75
Artichoke, ricotta and lemon thyme tortellini (V) Rocket and pine nut butter sauce	£44.75

Fish dishes...

Pavé of hake with grilled polenta Sea asparagus, cockle popcorn, pickled cucumber and seafood foam	£49.50
Roasted sea bass Chorizo, red pepper, onion and tomato ragout, Israeli couscous	£50.00

The main course price includes a starter, main, dessert and coffee & chocolates.

During June and July, rump of lamb will carry a supplement of £4.00 per person due to the annual price rise of spring lamb.

All dishes are served with a bowl of seasonal vegetables.
Please note; some of our dishes may contain traces of nuts.

Desserts...

Baked egg custard tart
Beignets, apple crisp and poached summer berries

Black forest gateau
Served in a glass

Rhubarb panna cotta
Crumble and edible flowers

Baked Alaska
Lemon curd, preserved lemon and candied pistachios

Red wine poached pear
Stilton crumble, apple jelly and candied walnuts

Chocolate brownie
Salted caramel sauce, popcorn and vanilla ice-cream

Eton Mess
Roasted strawberry and balsamic sorbet and crème Anglaise

Coffee and chocolates

Cheese an as extra course
Selection of British and Irish cheese, celery, grapes and apple with biscuits
please choose 3 - Stilton, Cheddar, Gubeen, Cashel blue, Wensleydale, Cornish Yarg, Tunworth
- per board of 10 portions £90.00

Bowl food...

£39.50 per person (maximum 50 people)

Choose 3 starters

Fusion of buffalo mozzarella, vine tomato and artichoke hearts (V)
70's prawn and crayfish cocktail
Avocado caesar salad with crostini and Reypenaer (V)
Salmon and crab cannelloni with cucumber jelly
Reuben sandwich served with mini cornichons
Truffle infused woodland mushroom and goats cheese risotto (V)
Artichoke and hazelnut soup (V)
Lemon and thyme chicken with classic Niçoise

Choose 5 mains

Spinach and feta cannelloni with roasted tomato sauce (V)
Seared scallop, pea purée, crispy Parma ham
Steak béarnaise and chips
Crispy duck with vermicelli noodles and hoi sin sauce
Butter chicken curry and rice, mango chutney and poppadom
Lemon and mint marinated lamb and pimento kebabs with red cabbage
Asian spiced pork belly with pak choi and noodles
Deep fried sea bass and fat chips with tartare sauce
Sausage and mash, Dijon shallot gravy
Prawn pad Thai
Cheese burger slider with skinny fries and tomato relish

Choose 3 desserts

Strawberry bavarois
Lemon posset, apricot ice-cream, oat crumble and basil
Pot au chocolate with strawberries
Cinnamon crème brûlée with pressed apples
Summer pudding terrine with Chantilly cream
Sticky toffee pudding with toffee sauce and vanilla custard

Bowl food is a stunning stand up food concept that is ideal for special occasions where space is at a premium. All dishes are served in small sugar sized bowls.

The price includes a selection of 3 starter style dishes, 5 main course dishes and 3 dessert dishes, plus coffee and chocolates.

Please note; some of our dishes may contain traces of nuts.

Evening finger buffet...

£20.50 (Maximum 65 people)

Choose 4 sandwich items

Traditional sandwiches

Smoked ham and whole grain mustard

Prawn and Marie Rose sauce

Egg mayonnaise and mustard cress (V)

Red Leicester cheese and pickle (V)

Modern sandwiches

Roast beef, watercress and horseradish on a bridge roll

Smoked salmon, dill and lemon butter on American rye

Beef, tomato, egg and gem lettuce club

Coronation chicken wrap

Cold

Pork pie, Scotch egg and cured meats
with French bread, gherkin, onions and chutney

Choose 6 hot items

Sun blushed tomato and mozzarella arancini (V)

Dill and mustard fish cakes, tzatziki

Salt and pepper squid with green chilli jam

Chicken satay with dipping sauce

Vegetable spring roll (V)

Onion bhajji with mango chutney (V)

Crispy pork belly with apple sauce

Spinach, manchego and chilli quesadilla (V)

Chicken and chickpea samosa

Skewered lamb koftas with raita

Southern fried chicken pieces with Bourbon BBQ sauce

Duck spring roll

Evening informal bbq...

£21.50 (maximum 65 people)

May-September only

Proctors Suffolk pride sausages

Roasted pork loin with apple sauce and crackling

Portobello mushroom, charred peppers and aubergine with walnut and rocket pesto in a brioche bun

Teriyaki salmon with Asian infused vegetables

Dedham Vale 6oz burger

New potatoes and minted butter

Salads

Mixed leaf salad

Moroccan couscous

Tomato mozzarella and basil

Beetroot, sour cream and chive

French beans, button mushrooms and Parmesan

Pasta, cherry tomato and chorizo

Coleslaw

Selection of breads, wholegrain mustard, English mustard, cider apple sauce, pickled onion, gherkins, tomato ketchup and mayonnaise.

Street food...

£15.00 per person (must cater for 100% of guests)

Choose 3 items

Butter chicken curry
Seafood and chorizo paella
Chilli con carne
Thai green curry
Vegetable vindaloo (V)
Vegetable moussaka (V)
Classic smoked haddock fish pie
Lancashire hot pot

(All served with traditional garnishes, rice and breads)

Loin of Suffolk pork buns...

£15.00 per person (max 65 people)

Roasted loin of Pork
Sage and onion stuffing
Spicy Wedges
Buns
Coleslaw
Green Salad
Tomato, mozzarella and red onion
Cider apple sauce, gherkins, pickled onions, mayonnaise and mustard

Mezze boards...

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please.

(Please note we cannot mix boards)

Cheese board for 50 guests £450.00

A selection of whole and cut cheese, fruit, chutney and biscuits

Meat platter for 50 guests £450.00

Cured meats, pork pie and scotch eggs with pickles, chutney and bread

Seafood platter for 50 guests £500.00

Smoked fish, prawns, mussels, marinated fish, shrimps with mayonnaise, seafood sauce and lemons