

# Taste of Talbooth

## December Tasting Menu

**Creedy Carver Smoked Duck Breast, Liver Parfait & Leg Croquette**

Cherry gel, quince and smoked almond (E,G,Mk,N,S)

OR

**Pavé of Warm Smoked Salmon**

Pickled cucumber, saffron emulsion, preserved lemon and caviar (E,F,Mu)

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**Pan-seared Orkney Scallops and Iberico Ham**

Bacon crisp, spring onion, shiitake mushroom and dashi (F,G,Mo,So,S)

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**Roast Fillet of Beef and Truffle Glazed Short Rib**

Potato terrine, confit leeks and peppercorn sauce (Mk,S)

OR

**Breast of Guinea Fowl with Braised Leg & Mushroom en Croûte**

Pomme purée, cranberry sauce and walnut crumbed Roscoff onion (E,G,Mk,N,S)

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**Milk Chocolate, Praline and Plum Delice**

Feuilletine, white chocolate ganache and plum sorbet (E,G,Mk,N)

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**Baron Bigod Waffle**

Sour cherry and truffled honey (E,G,Mk,S)

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**Coffee and Chocolates (£5.50 supplement)**

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**£85 per person**

For an optimal dining experience, we kindly request that the entire table participates in the tasting menu. Unfortunately, we are unable to accommodate a mix of the tasting menu and à la carte selections at the same table.

**Allergen Key**

Crustaceans [C], Celery [Ce], Egg [E], Fish [F], Gluten [G], Lupin [L], Milk [M], Molluscs [Mo], Mustard [Mu], Nuts [N], Peanuts [P], Sulphates [S], Soya [So], Sesame [Se]