



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)

Mosaic of Salmon Gravadlax and Dill

Honey yoghurt, bee pollen, apple, black caviar and sourdough crostini
(F, G, Mk, Mu)

Rosary Ash Goats Cheese (V)

Heritage beetroot, candied walnuts, endive and brioche croutons
(E, G, Mk, N, SD)

Suffolk Ham Hock, Black Pudding and Pistachio

Confit pineapple, brioche croutons and Sakura cress
(E, G, Mk, Mu, N, SD)

BBQ Glazed Belly of Pork

Charred onion, mustard, kale and tarragon mayonnaise
(C, F, E, G, Mk, Mu, SD)

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)

Roast Fillet of British Beef and Smoked Cheddar Croquette (supplement of £10.00 per person)

Pommes Anna, barbeque braised little gem, crispy shallot and Madeira jus
(E, F, G, Mk, S, SD)

Dingley Dell Pork Tenderloin and Rosemary Crusted Belly

Pomme purée, poached apricot, watercress and mustard cream
(Mk, Mu, SD)

Butter Roast Breast of Chicken

Pomme purée, caramelised onion, Parma ham, braised endive and red wine jus
(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

Saffron potato, dill pickled fennel, clams, samphire and red wine butter sauce
(F, Mk, Mo, SD)

Hand Rolled Gnocchi (V)

Peas, black garlic, mushrooms, rainbow chard and beurre blanc
(E, G, Mk, SD)

Desserts

Pistachio Mille-Feuille

Pistachio praline, raspberry and elderflower sorbet
(E, G, Mk, N, SD)

Belgian White Chocolate Delice

Lime marinated strawberry, white chocolate soil and strawberry sorbet
(E, G, Mk, S, SD)

Pear and Frangipane Tart

Miso caramel, toasted almond and salted caramel ice-cream
(E, G, Mk, N, SD)

Warm Chocolate Fondant

Brandy snap basket, summer berries and rich vanilla ice-cream
(E, G, Mk, SD)

Tropical Eton Mess

Coconut Chantilly, poached pineapple, passion fruit and mango sorbet
(E, 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)

£69.50 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