

THE TALKHOUSE
CHRISTMAS MENU 2010

Home smoked trout, beetroot relish & crème fraiche

Ham hock & apricot terrine, cranberry jelly, onion toast & dressed leaves

Lightly spiced Parsnip soup, wholemeal croutons & chive cream

Crayfish salad, lime & dill dressing, balsamic cherry tomato & baby gem

Red onion and Goats cheese tart, rocket and red chard with hazelnut dressing

Thyme & butter roasted Turkey
Served with festive trimmings

Slow cooked lamb shank,
Creamed mash, butter bean and lentil cassoulet

Free range chicken breast, filled with chestnut farce
Confit Potato, Red cabbage, & mulled wine reduction

Grilled Salmon fillet
Parsnip mash, wilted spinach, herb cream & Parmesan crisp

Butternut, Jerusalem artichoke & rocket risotto

Christmas Pudding with Brandy Sauce

White Chocolate parfait with Christmas cake ice cream

Ginger & marmalade bread & butter pudding with cinnamon ice cream

Date & cognac crème Brulee

Lemon tart, citrus cream & caramelised fig

Coffee & Mince Pies

2 Courses £16.50

3 Courses £20.50