



THE TALBOT AT KNIGHTWICK CHRISTMAS DAY MENU 2019



STARTERS

TOMATO CONSOMMÉ

The consommé is made with our own tomatoes which we bottled in the summer. Served with herbed tomato cream cheese on a savoury shortbread, topped with a parmesan butterfly.

PIGEON AND HAM HOCK TERRINE

Confit of locally shot pigeon breast made into a terrine with ham hock meat from our free-range pig. Served with pickled cucumber relish and sourdough toast.

WORCESTERSHIRE BLUE AND PORT PATÉ (v)

Local blue cheese and white port with garlic made into a smooth quenelle, served with celery crudités, Artisan biscuits and homemade walnut wine.



FISH COURSE

MELODY OF SEAFOOD IN CRAB BISQUE

Scallops, mussels, prawns and whitefish in a rich crab bisque, served in a Duchess potato nest, garnished with a dill frond.

Or the Vegetarian alternative;

MUSHROOM AND PUFFBALL FRICASSEE

Locally sourced mushrooms and puffball cooked with shallots and garlic, finished with brandy and cream. Served in a Duchess potato nest.



MAIN COURSE

TURKEY AND GOOSE

The traditional Christmas lunch, from both sides of the Atlantic. Slices of turkey and goose breast, served with confit leg meat, pig in blanket, bread sauce, clouted onion and a fruit jelly.

MUTTON

This is a take on a 17th century recipe, typical at Christmas time!

Haunch of mutton cooked in a large pot with Madeira, turnips, baby carrots and a bouquet garni, taken off the bone, coated in the cooking liquor thickened with potato starch, served with pickled pears and griddled fruit frumenty.

MULLET

A Victorian recipe usually made with pike. Cannot guarantee a pike so we are using mullet.

Cooked en papillote with marjoram, fennel, butter, anchovies, horseradish, wine and shallots. Served simply with lemon wedges.

CELERIAC, PUMPKIN AND ARTICHOKE TART (v)

All the above cooked confit style, served in a crispy filo pastry shell accompanied by a beetroot and goats cheese terrine with glazed walnuts and deep-fried sage leaves.

Served with Fresh Vegetables, Roasted Potatoes and Parsley Potatoes



Selection of Puddings and Cheeses from the Table

Coffee or Tea and Petit Fours



£95.00 per person (children charged accordingly)
Pre-booking essential at £25.00 per person --- Deposit non-refundable
We reserve the right to change ingredients without prior notice

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