

THE TALBOT INN

At Berwick St. John

Presents

“Beat the January Blues...”

2 courses £23.50 or 3 courses £25.50

Starter:

Traditional Swiss Cheese Fondue with Sourdough Bread and a tot of Kirsch
Mussel and Sweet Corn Chowder with Freshly Baked Bread and Butter
Fresh Herb Stuffed Portobello Mushroom with a Cherry Tomato Sauce

Main:

Gorgonzola Stuffed Guinea Fowl Breast with Cavolo Nero and Chestnuts served
with Celeriac
Sole Bonne Femme – Sole Fillets cooked in a White Wine and Button Mushroom
Sauce served with New Potatoes, Asparagus and Broccoli
Pan Fried Calves Liver with Crispy Bacon, Mashed Potatoes and Savoy Cabbage
with a Rich Red Wine Jus
Warm Vegetable Layered Terrine with a Cherry Vine and Sweet Red Pepper
Sauce, New Potatoes and Ribbon Courgettes (v)

Pudding:

Chocolate Torte with Fresh Raspberries and Cream
Tangy Lemon Sponge Pudding with Lemon Meringue Ice Cream
Iced Red Berry Soufflé with a Tuile Biscuit

Available: 8th – 24th January 2019, Tuesday – Thursday, 12-2pm and 6.30-9pm

During this period we shall also be serving meals from our Weekly Specials Board and Daily Booklet

To Avoid Disappointment Call **01747 828 222** to Reserve a Table

The Talbot Inn / Berwick St John / Shaftesbury / Dorset / SP7 0HA

Telephone 01747 828222 www.talbotinnberwickstjohn.co.uk