

Summer Lunch at The Talbot

Thursday 7th August 2025



Join us for a relaxed summer lunch at The Talbot Inn, High Street, Ripley, GU23 6BB. Enjoy a welcome drink from 12:30 pm before a three course lunch at 1:30 pm with coffee or tea afterwards. All for the princely sum of £60.00 per person inclusive of gratuities.

There is free parking on site for guests - you just need to register your vehicle number plate on arrival.

Please choose your starter course (choice of three), your main course (choice of four) and dessert (choice of three) from the list on the booking form overleaf.

We will start selling the lunch at the May lecture. Please return the completed booking form with payment either at the meeting or send it to Kathy Grant. For further information contact memsecenglemere@gmail.com

TASE members will be given priority booking but non-members are welcome when there are spaces available.

TASE cannot be held responsible for any personal accident, loss, damage, or theft of members' property. Members are covered against proven liability to third parties. Informal photographs are taken during visits/tours/events and may be used for the Newsletter / Website. Should you not wish to be included please make this clear to the organiser.

Booking and Menu Choices

Please book ONE / TWO places for:

Name 1

Name 2.

Menu Choices Please enter names / initials at the top of the columns below and tick the box to indicate choices. Please let us know if you are gluten and/or dairy intolerant.

Starters	Name 1	Name 2
Duck Liver Paté Homemade onion chutney, Brown bread croûtes, Watercress		
Smoked Salmon Lemon & dill crème fraîche, Cucumber, Pickled shallot		
Bruschetta Toasted Sourdough Topped with fresh tomato, Garlic & herbs, Roquette, Balsamic reduction		
Mains		
Chargrilled Pork Fillet Rosti potato, Braised hispi cabbage, Bacon & onion jam/ chutney, Dijon & chive sauce		
Marinated Lemon Peri Boneless Chicken Thigh Charred Gem & shallot salad, Green goddess dressing, Chips		
Herb Crusted Cod Loin Grilled baby gem, Samphire, New potato, Cucumber & dill beurre blanc		
Spinach & Ricotta Tortellini Medley of summer greens, Herb salsa, Fresh ricotta, Toasted pumpkin seeds		
Desserts		
Lemon Posset Clotted cream Chantilly, Crushed meringue, Butter shortbread		
Sticky Toffee Pudding Toffee sauce, Vanilla ice cream		
Ice Cream (3 Scoops) Choose from Vanilla, Strawberry, Chocolate and Toffee		
ALLERGIES ?		

Coffee or Tea to follow

I enclose payment of £..... for people @ £60.00 per person (includes gratuities). Please note that this payment is non-refundable.