

The Naked Turtle Spring Menu 2006

Message from the Chef:

On behalf of the team in the kitchen, I would like to thank you for choosing to dine with us here at The Naked Turtle.

Where possible we have endeavoured to source as much quality seasonal produce, using the best local suppliers from the Richmond, Sheen and Twickenham area.

Should you have any dietary requirements or allergies, please inform the Restaurant Manager before placing your order and the kitchen will do their utmost to accommodate you.

Our dishes are prepared daily in-house and will be subject to availability.

Whilst we use fresh eggs in some dishes, please note that some nuts or traces of nuts are also used in the kitchen.

I trust that you will enjoy your meal with us and especially the trademark Live Jazz and Singing Waitresses.

I look forward to meeting you after service at your table for a chat and possibly a glass of wine.

Enjoy your meal

Grant Hawthorne

Head Chef

Biographies:

The Jazz singing waitresses:

Joanna (RESTAURANT MANAGERESS):

Born in Pembrokeshire, South Wales, recently finished a diploma course at Acton's Vocal Tech. Joanna performs around the Richmond and Twickenham area and is currently pursuing a career in the music industry.

Alison:

Born in Botswana, she studied drama for six years at institutes in Belfast and Worcestershire. Alison trained in pop/ jazz vocals before taking up a popular music performance at Vocal Tech, Acton. She is currently working on song writing recording projects with Yak Roody and performs regular gigs of original material at the Opal Club in London.

Alex:

Having studied Film and TV and Modern Drama at Brunell University, Alex now works on the award winning 'This Morning Show' as the assistant floor manager. Alex sings for This Morning's house band, 'Eat the TV', most recently performing in Covent Garden at 'The Spot' and Regent's Street. She continues to gig around London.

Siubhan:

Trained at the Guildford school of acting. Her credits include the West End production of 'Les Miserables', the 'Entente Cordiale concert of Les Miserables at Windsor Castle', Michelle in the national tour of 'Carmen', Suzanne in 'Castaway Cape' at the Edinburgh Festival, Stella in 'Whale Music' and recently Faye Tozer in the Cannes nominated 'The man who met himself'.

Georgina:

Born in Natal, South Africa she studied drama for 3 years and classical singing for 8 years. Georgina has performed in various shows in South Africa and is now pursuing an acting career in London.

The Head Barman:

Stevie:

Originally from Poland, Stevie has worked at many of the top cocktail bars and clubs in the capital, including Soho House, St Martins Lane hotel, Sugar Reef, Elysium, Abigail's Party, the LAB Bar and Richmond's So-Bar. He is one of London's premier mixologists and recently came second in a national bar competition.

The Head Chef:

Grant

Recently took the helm of the kitchen after heading up 3 critically acclaimed seafood restaurants, including the fine-dining 'Simply Salmon' in Cape Town. From the New York Times to local publications, the rave reviews have soon followed. Classically French trained under British Master chef, Bill Stafford, his cuisine could be said to combine the best of the New World, with the Old.

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Set Menu – 2 or 3 course – Available Sun-Thurs ONLY

2 Courses: 10.95

Or

3 Courses: 14.95

Starter

Cream of leek and potato soup, served cold
Salad of chicken liver, chilli and caramelised red onion

Main Course:

Fettuccini with asparagus, caramelised garlic, mushrooms, baby spinach
Cottage pie with Jerusalem artichoke and potato mash, small salad
Suprême of chicken, baby spinach, beans, Jerusalem artichoke crisps
Calamari rings, savoury wild and brown rice, lime butter

Dessert:

Selection of sorbet or ice cream, tuille biscuit base
Lime crème 'cataflan', caramelised orange
'Naked Turtle Banoffee' Banana, mascarpone, caramel, tuille

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to all bills.

We cater for large parties, corporate functions, wedding receptions and speciality hosted evenings. Please ask the Restaurant Manager for further details.

The Naked Turtle



505 Upper Richmond Road West, East Sheen, London, SW14 7DE. Tel no: 0208 878 1995

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Starter:

- 1.75 Daily home-baked bread, infused olive oil (per person)
- 4.95 Terrine of duck liver, toasted brioche
- 4.95 Cream of leek and potato soup, served cold
- 5.95 Fried calamari rings, lime butter
(9.95 as a larger portion, to share)
- 6.95 Warm salad of asparagus, goat's cheese
- 6.95 'Confit' of Gressingham duck, Rhubarb 'compote'
- 7.95 Salad of chicken liver, chilli and caramelised red onion
- 8.95 Seared diver Scallops, beans and mustard 'galette'

Sides:

- 2.50 Mixed leafy salad with greens
- 2.50 Bowl of hand-cut chips
- 2.95 'Naked Turtle' buttered spinach
- 3.50 Seasonal vegetables, lime butter
- 3.95 Jerusalem artichoke/ Garlic Potato/ Aubergine purees

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Main Course:

- 6.95 Beef burger on sesame seed bun, gherkins, tomato and sweet red onion
- 7.95 'Portobello' Burger Portobello mushroom, gherkins, tomato, caramelised onion, mayonnaise,
- 8.95 'Naked Turtle' Burger with gherkins, tomato, caramelised onion, mayonnaise, Pancetta and vintage cheddar cheese
- 2.50 *Mixed leafy salad with greens*
- 2.50 *Bowl of hand-cut chips*
- 9.95 Fettuccini with asparagus, caramelised garlic, mushrooms, baby spinach
- 9.95 'Naked Turtle' Cottage pie with Jerusalem artichoke and potato mash, small salad
- 11.25 Suprême of chicken, baby spinach, beans, Jerusalem artichoke crisps
- 11.95 Mutton Lasagne with salad 'melee'
- 12.25 Risotto of spinach, asparagus and garlic
- 12.95 Braised lamb shank, baby spinach, Jerusalem artichoke puree, rosemary jus

Seafood:

- 11.95 'Naked Turtle' fish & hand-cut Chips, honeyed pea puree
- 12.95 Roast supreme of cod, baby carrot, spinach, Jerusalem artichoke puree,
- 17.95 Sea bass with 'Lyonnaise' potatoes, asparagus spears, parsley butter

(Our seafood is sourced from the fishmonger, Sandy's of Twickenham and M&J, Park Royal)

Grill:

- 14.95 Beef rump with red wine, Pak choi, crushed new potatoes
- 15.95 'Naked Turtle's' 'Roo Platter' 'Escalopes' of kangaroo and crocodile, aubergine, port jus

(Our Scottish beef is dry aged for 28 days by our butcher, RB Chubb, East Sheen)

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Dessert:

- 4.25 Selection of sorbet or ice cream, tuille biscuit base
(The ice creams are specially made for us by Gelataria Danielli, Richmond)
- 4.95 'Naked Turtle Banoffee' Banana, mascarpone, caramel, tuille
- 5.25 Apple 'tarte tatin', roast apricot ice cream
- 5.25 Lime crème 'cataflan', caramelised orange
- 5.75 Baked vanilla cheesecake, lime sorbet
- 5.95 Bitter chocolate mousse, raspberries and kirsch
- 6.25 'Cape Malva' pudding, vanilla pod ice cream (please allow 15 minutes)
- 8.95 'Fondant' of dark and white chocolate, white chocolate ice cream *to share* (please allow 15 minutes)

Cheese:

- 6.95 A selection of local cheeses, water biscuits, berry 'compote'
- 8.95 Cheese platter with glass of house port

Coffee:

- 3.95 With chocolate truffles

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Naked Turtle Children's menu:

Main course: £5.95

Chicken breast nuggets with vegetables

Beef burger on Sesame seed roll

Pasta with tomato and cheese

Fish mini-fillets with savoury rice or chips

Roast with all the trimmings (Available Sunday ONLY)

Dessert: £2.95

Selection of ice cream or sorbets

Chocolate and hazelnut tart