

Christmas Menu

Available for Lunch & Dinner
Friday 29th November to Saturday 22nd December

2 Courses
£36.50
per person

Includes Glass of Prosecco for all guests,
Festive crackers, Coffee,
Mince Pies & Chocolates

3 Courses
£41.00
per person

Starters

Potted Duck Rillettes (gfa)
Plum & Fig Jam, Celeriac Slaw, Homemade Focaccia

VEGAN Spiced Parsnip & Apple Soup
Warm Toasted Homemade Breads

GF Beetroot Cured Gravlax
Potato & Horseradish Salad, Crispy Capers, Citrus Dressing

V Gruyere & Caramelised Onion Tart
Carrot, Courgette & Cumin Salad, Autumn Leaves

Main Course

Roast Turkey Ballotine (gfa)
Parsley & Thyme Stuffing, wrapped in Bacon, Seasonal Vegetables and Garlic Roasted Potatoes

GF Grilled Sea Bass
Seared Fillets, Garlic & Herb Potatoes, Salsa Verde, Arugula Salad

V Wild Mushroom, Spinach & Chestnut Wellington
Bubble & Squeak, Seasonal Vegetables, Tarragon Sauce

Stuffed Saddle of Lamb
Stuffed with Feta & Spinach, served with Spiced Cous Cous, Baby Carrots, Moroccan Spiced Jus

Desserts

Christmas Pudding
Served with Traditional Brandy Butter & Rum Sauce (GF & Vegan available)

Talbot Deli Cheeseboard
Tremains Cheddar, Burwash Rose & Brighton Blue with Artisan Biscuits, Celery, Grapes. Homemade Spiced Fig Chutney

Panettone Bread & Butter Pudding
Laced with Rum, Orange & Cinamon Custard, Dried Fruits,

Chocolate Mousse
Topped with Sour Cherry Compote, Scottish Shortbread Fingers

To Finish

Filter Coffee & Selection of Teas, Cocktail Mince Pies & Roses Chocolates



Deposit required

The Talbot
CUCKFIELD

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