# THE TALBOT
## CUCKFIELD
# Christmas

**2 COURSES £34 | 3 COURSES £39.50**

**AVAILABLE FROM THE 1ST TO THE 23RD OF DECEMBER.**

**INCLUDES A GLASS OF BUBBLES FOR ALL GUESTS!**

## STARTERS

**Potted Confit Duck**
*With Red Onion Jam and Toasted Sourdough*

**Ratatouille Stack**
*Served with a Tomato & Celeriac Remoulade (vg)*

**Chesnut & Wild Mushroom Soup**
*With Creme Fraiche, Croutons and Chilli Oil (v, gfa)*

**Peri Peri Gambas**
*Spicy King Prawns with Toasted Sourdough*

## MAIN COURSES

**Turkey Ballotine**
*Wrapped in Smoked Bacon with a Chesnut Stuffing, served with Roasted Potatoes, Carrots and Garlic Brussel Sprouts*

**Rib Eye Steak**
*10oz Steak served with Chips, Watercress, Grilled Tomato, and Peppercorn Sauce*

**Whole Lemon Sole**
*Grilled Sole served with a Crab Velouté, Wilted Spinach and Crushed Potatoes*

**Talbot Nut & Lentil Roast**
*Served with Roasted Potatoes, Carrots, Garlic Brussel Sprouts and Vegan Gravy*

## DESSERTS

**Traditional Christmas Pudding**
*Served with Brandy Sauce*

**Baileys Tiramisu**
*A twist on a classic made with Baileys Irish Cream Liqueur*

**Winter Berry & Apple Crumble**
*Served with Custard Sauce*

**Cheeseboard**
*Cheddar, Brie, and Blue served with Artisan Crackers, Celery, Grapes and Chutney*

**Includes mini mince pies and chocolates to finish.**

**ELEVATE YOUR CHRISTMAS PARTY AND PRE ORDER HALF A BOTTLE OF WINE PER PERSON FOR JUST £11.00 PER PERSON (SELECTED WINES)**

**PRE-ORDER & DEPOSIT REQUIRED.**

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten Free, (gfa) - Gluten Free Available

If you have any Allergies or Intolerances, then please speak to one of the Talbot Team

Our dishes are prepared and cooked to an open kitchen where allergenic ingredients are stored and handled. Whilst we take all care and attention to control the allergens in the dishes we serve, we cannot guarantee that the dishes are 100% allergen free.

Cross contamination may occur in our fryers