

A TALBOT CHRISTMAS PARTY

STARTER

VEGAN Spiced Parsnip Soup

Coconut Yoghurt, Croutons

🌱 Lentil & Mushroom Pâté

Toast, Blackberry Emulsion

Hot Maple Smoked Salmon, Crab & Chive Tian

Saffron Prawns, Mango & Lime Dressing

Five Spiced Duck Croquette

Pak Choi Salad, Plum Sauce

MAIN COURSE

Roast Turkey Ballotine

Rolled and Stuffed Turkey, wrapped in Bacon served with Seasonal Vegetables & Gravy

Bakes Hake Fillet

Potato, Onions & Olives, Spiced Tomato Sauce

Slow Cooked Pork Belly

Crackling, Roasted Apple, Seasonal Vegetables, Cider Sauce

VEGAN Apricot & Almond Roast

Cauliflower Sheese Puree, Seasonal Vegetables, Gravy

DESSERT

Traditional Christmas Pudding

Cherry Brandy Ice Cream

Millionaire Cheesecake

Coffee Liqueur Cream, Shortbread Crumb

Classic English Cheeseboard

Artisan Biscuits, Quince Jelly, Grapes & Celery

White Chocolate Beignets

Warm Chocolate Sauce, Cinnamon Sugar, Toasted Almonds

FINISH

Cocktail Mince Pies & Roses Chocolates

Includes Crackers & Christmas Novelties

Menu available for Lunch & Dinner Friday 3rd to Wednesday 22nd December, pre Booking Only

TWO COURSES £28.50 / THREE COURSES £32.50

If you have any dietary requirements please let a member of our team know. We can offer Gluten Free & Dairy Free options on most items..