



# Christmas

and New Year Celebrations



**The Talbot**  
Country House Hotel



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## **Discover North Yorkshire this Christmas**

From traditional pantos to Christmas markets,  
North Yorkshire offers a fantastic range of  
activities for the whole family to enjoy.

The Talbot is at the heart of the Yorkshire market  
town of Malton and is an ideal place to celebrate  
the festive season with friends or family.

**Let us take care of you this Christmas.  
To book your festive package or event, call  
01653 639096 and speak to our friendly team.**

Please call  
**01653 639096**  
to make a  
booking

## **Festive Dining**

Available throughout  
December from  
12 noon

Please call  
**01653 639096**  
to make a  
booking

## **Festive Dining**

With the decorations up and the turkeys in the oven, it will soon be time to indulge yourself and make the most of the jolly season with an outing to The Talbot Hotel. Our chefs have devised a truly festive menu, full of the season's best treats.

**Festive Meal in the Restaurant**  
**£35.00 per Adult, £17.50 per child**

## **Stay the night?**

Enjoy 15% off our flexible bed and breakfast rate when you book a festive meal with us.

For full terms and conditions please see page 23.

## Starters

Smoked haddock fishcake, sweetcorn purée,  
candied pumpkin seeds F, D, G, E, MU

Chicken liver parfait, sugared hazelnut crumb,  
raspberry dressing, toasted brioche E, D, N, SD, G

Wild mushroom velouté, chestnut shavings,  
truffle butter, toasted sourdough SD, S, N, G

Leek & potato hash, texture of cauliflower, Ewe Beauty cheese,  
pickled shallot, rocket oil **VE ON REQUEST** D, SD

## Main Courses

Buttered roast turkey, sage & onion stuffing, hogs in blankets, cranberry gel,  
roast potatoes, roast root vegetables, sprouts, chestnut, red wine jus SD, N, D, G

Braised ox cheek, butternut squash purée, smoked mash,  
charred onion, kale, pickled shallot, beef jus SD

Pan fried cod, herb fondant potato, wild mushroom duxelle,  
creamed leek & sage emulsion, crispy kale F, MO, C, D

Mushroom & celeriac wellington, roast potatoes, roast root vegetables,  
sprouts, chestnut, red wine glaze, horseradish crisp G, SD, S

## Desserts

Christmas pudding, brandy sauce, nut tuile G, E, D, SD, N

Vegan dark chocolate & orange mousse, sugared oats,  
raspberry sorbet **VE, GF ON REQUEST** G

Lemon crème brûlée, meringue shortbread E, G, D

Yorkshire cheese trio, homemade spiced  
apple chutney, crackers CE, D, N, MU, G, SD







## **Christmas Day Lunch**

Served from 12 Noon

Please call  
**01653 639096**  
to make a  
booking

We know how special Christmas Day should be.  
It is a day to spend time with your loved ones,  
so let us take care of your Christmas lunch,  
leaving you to make those all important memories.

**£95.00 per Adult, £47.50 per Child**

Included in the 2 and 3 night  
Christmas Residential Package – see page 12.

Pre-orders and pre-payments required for all bookings.  
For full terms and conditions please see page 23.

# Christmas Day Menu

Served from 12 Noon

## On Arrival

Chef's selection of canapé ASK FOR ALLERGENS

## Starters

Treacle cured salmon, beetroot relish,  
garlic croutons, dill crème fraîche,  
raspberry dressed leaf F, D, SD, S

Ham hock & chicken terrine,  
black pudding & smoked bacon crumb,  
béarnaise sauce, focaccia crisp F, D, G, E, MU

Leek & potato hash, cauliflower textures,  
whipped Yorkshire goat's cheese, olive soil D, SD



## Main Courses

Buttered roast turkey, sage & onion stuffing,  
hog's in blanket, cranberry gel, roast potato,  
roast root vegetables, sprouts, chestnut, red wine jus SD, N, D, G

Fillet of beef wellington, celeriac fondant, braised red cabbage,  
glazed chantenay carrot, crispy kale, red wine jus G, E, D, MU, SD

Pan fried cod, saffron parmentier potatoes, lobster bisque,  
crispy kale, pickle kohlrabi F, D, C, MO, SD

Wild mushroom & spinach pithivier, celeriac fondant, braised red cabbage,  
glazed chantenay carrot, crispy kale, vegetarian jus SD, G, S

## Pre-Dessert

Champagne sorbet, candied lemon S, SD

Raspberry sorbet, candied lemon KIDS/NON-ALCOHOLIC

## Desserts

Christmas pudding, brandy sauce, nut tuile N, SD, G

Dark chocolate & burnt orange tart, crème fraîche,  
honeycomb crumb G, D, E, SD

Yorkshire cheese trio, homemade spiced  
apple chutney, crackers CE, D, N, MU, G, SD

## **Boxing Day Lunch or Dinner**

Served from  
12 Noon – 8pm

Please call  
**01653 639096**  
to make a  
booking

The festivities don't have to end with Christmas Day. Join us on Boxing Day and indulge in a sumptuous three course menu, giving you the time to relax with those who mean the most after the biggest day of the year.

**£38.00 per Adult, £19.00 per Child**

Included in the 3 night Christmas Residential Package – see page 12.

Pre-orders and pre-payments required for all bookings.  
For full terms and conditions please see page 23.

## Starters

Ham hock & chicken terrine, charred spring onion,  
hollandaise, potato crisp SD, MU, E

Chicken liver parfait, sugared hazelnut crumb,  
raspberry dressing, toasted brioche E, D, N, SD, G

Smoked haddock risotto, Parmesan shards, dressed pea shoot F, D, CE, SD

Roasted parsnip soup, candied pumpkin seeds,  
coconut cream, sourdough **VE** CE, S, G

Wild mushroom and red onion potato rösti,  
beetroot relish, pickled kohlrabi, dressed leaf SD

## Main Courses

Roast sirloin of beef, roast potatoes, honey glazed carrot,  
Yorkshire pudding, seasonal vegetables G, E, D, SD, MU

Roast chicken breast, Yorkshire pudding, honey glazed carrot,  
roast potato, seasonal vegetables G, E, D, SD, MU

Lamb rump & spiced faggot, dauphinoise slice,  
seasonal vegetables, red wine jus MU, D, SD

Pan fried cod, herb crushed potatoes,  
spinach & wild mushroom fricassee, cider sauce F, D, SD

Butternut squash risotto, goat's cheese bonbon,  
dressed micro green G, E, D, CE, SD

## Desserts

Sticky toffee pudding, ginger toffee sauce, vanilla ice cream SD, D, G, E

White chocolate crème brûlée, burnt orange compote, sugared shortbread G, E, D

Vegan dark chocolate & orange mousse, sugared oats,  
raspberry sorbet **VE, GF ON REQUEST** G, SD

Coconut panna cotta, caramelised pineapple, lime gel, mint shortbread **VE** G

## **Christmas Residential Packages**

Please call  
**01653 639096**  
to make a  
booking

Enjoy a two or three night Christmas break with us at The Talbot in Malton.

Time is no object, simply arrive and let us spoil you over this festive season.

**Two Night Christmas Package:  
£450.00 per person**

**Three Night Christmas Package:  
£540.00 per person**

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



## **Christmas Eve**

Arrive at your leisure from 3pm. Join us for a welcome drink of either prosecco or mulled wine, followed by a delicious three course dinner. Finish off your evening with mince pies and coffee. If you wish to attend Midnight Mass, speak with our reception team for details of our nearest church and times.

## **Christmas Day**

Wake up full of festive spirit and enjoy a leisurely breakfast between 8am and 10am. Enjoy some quiet time relaxing before joining us for Christmas Day Lunch from 12 noon. After lunch why not take a stroll experiencing the local area and return in the evening for a relaxed buffet served from 7pm.

## **Boxing Day**

It's Boxing Day. Enjoy a tasty breakfast between 8am and 10am (check out is at 11am for our two night guests). Guests on our three night package can hit the Boxing Day sales before a three course meal at a time to suit you before 8pm.

## **27th December**

Enjoy one final breakfast between 8am and 10am before our team say goodbye, with checkout at 11am.



## **New Year's Eve Gourmet Dinner**

Please call  
**01653 639096**  
to make a  
booking

Celebrate the New Year in style!  
Our New Year's Eve Gourmet Dinner  
includes a four course meal in our restaurant.  
Book early as this event is sure to be one  
of the best New Year's Eve events in town.

**New Year's Eve Gourmet Dinner:**  
**£95.00 per Adult**

Included in the New Year's Residential  
Packages – see page 18.

Pre-orders and pre-payments required for all bookings.  
For full terms and conditions please see page 23.



The background of the entire page is a close-up photograph of evergreen branches covered in a thick layer of white frost. The branches are dark green and have a needle-like texture. Two large, semi-transparent white circles are overlaid on the image. The left circle is dark teal and contains the text 'New Year's Eve Menu'. The right circle is white and contains the text for the menu items.

## New Year's Eve Menu

### On Arrival

Chef's selection of canapé **ASK FOR ALLERGENS**

### Starters

Lobster bisque, smoked haddock fish cake, caviar,  
candied pumpkin seeds **D, E, G, F, MO, C, CE, SD**

Tofu scallops, burnt apple purée,  
vegan black pudding crisp, charred spring onion,  
raspberry dressing **VE, GF ON REQUEST SD, G, CE**

Confit duck leg & chicken terrine,  
smoked duck jerky, beetroot texture,  
thyme mayonnaise, toasted brioche

**GF ON REQUEST G, MU, CE, SD**

## Main Courses

Yorkshire beef two ways, pan roasted fillet,  
braised ox cheek & horseradish bonbon, dauphinoise slice,  
glazed chantenay carrots, confit shallot, crispy kale G, SD, D, MU, CE

Butter roasted monk fish, herb fondant potatoes,  
cavolo nero, sauce vierge F, MO, D, G

Wild mushroom & spinach pithivier, celeriac fondant, braised red cabbage,  
glazed chantenay carrots, crispy kale, vegetarian jus **VE** SD, G, S

## Pre-Dessert

Kir Royale prosecco granita, kir syrup

## Desserts

Dark chocolate cremeux, caramel tuile, passion fruit sorbet **V, GF** SD, E, D

White chocolate crème brûlée, burnt orange compote,  
sugared shortbread **V, GF ON REQUEST** G, E, D

Coconut panna cotta, caramelised pineapple,  
lime gel, mint tuile **VE** G

Trio of Yorkshire cheese, homemade apple  
chutney, crackers CE, D, N, MU, G, SD

## **New Year's Residential Packages**

Please call  
**01653 639096**  
to make a  
booking

Enjoy a one or two night break and see in the New Year with us at The Talbot Hotel. Enjoy all the fun of our New Year's Eve Celebration before retiring to one of our beautiful rooms.

Stay an extra night to experience the full 'Hospitality from the Heart' with an additional dinner, bed & breakfast the night before New Year's Eve.

**One Night New Year's Package:**  
**£300.00 per person**

**Two Night New Year's Package:**  
**£400.00 per person**

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.

The background of the page is a photograph of a bedroom. On the right, a bed with white linens and a dark headboard is visible. On the wall above the bed, several framed pieces of art are displayed, including a sketch of a person and a drawing of a figure on a horse. A large, dark blue circle is superimposed on the left and center of the image, containing white text.

## **One Night Package**

For guests joining us on the one night package, you will arrive on 31st December, checking into your room from 3pm. Your package includes our 4 course New Year's Eve Gourmet Dinner.

The excitement continues after dinner with live entertainment until just before midnight, when the countdown begins and we toast in the New Year. You can then retire to your room for the night and be rested before a late breakfast between 8am and 10am on New Year's Day. We say goodbye at our 11am checkout.

## **Two Night Package**

Guests on the two night package will arrive a day early on the 30th December and enjoy an extra night of dinner, bed & breakfast, together with everything included in the one night package.

## Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests.

### **Designated Sleigh**

**Driver: £35.00**

4 x Frobishers, 4 x Coke Zero

4 x Redbull

### **A Touch of Sparkle: £99.00**

2 x bottles of Prosecco

2 x bottles of Sparkling Rosè

### **The Selection Box: £105.00**

1 x bottle of Prosecco

1 x bottle of House Red Wine

1 x bottle of House White Wine

1 x bottle of House Rosé Wine

10 x bottles of Birra Moretti

### **The Italian Job: £110.00**

2 x bottles of Italian White Wine

2 x bottles of Italian Red Wine

5 x bottles of Birra Moretti

### **Royal Topper: £169.00**

12 x bottles of Birra Moretti

4 x bottles of House Wine

2 x bottles of Prosecco

During December our Afternoon Tea  
will be served with a Christmas theme.  
Why not treat someone special in your  
life to a seasonal surprise?

Finger sandwiches  
Selection of festive cakes  
Scones with clotted cream & strawberry jam  
Tea or coffee with refills

**£21.95 per person**

Served between 2pm – 5pm  
(Pre-booking essential)

Pre-orders and pre-payments required for all bookings.  
For full terms and conditions please see page 23.

## **Festive Afternoon Tea**

Please call  
**01653 639096**  
to make a  
booking

# Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 30 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting **[www.coachinginngroup.co.uk](http://www.coachinginngroup.co.uk)**





# Terms and Conditions

## Festive Dining

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 3rd November 2023. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

## Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 3rd November 2023 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

## Christmas Day and Boxing Day Dining

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

## Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

## Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



**The Talbot Country House Hotel**

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