

Your Christmas Story Begins Here



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Discover North Yorkshire this Christmas

In the tradition of the festive season, we invite friends old and new to join us at the heart of North Yorkshire, to celebrate with us in our Christmas wonderland. The team at The Talbot Country House Hotel strive to help our guests make new memories with friends and family, offering you wholesome traditional festive fayre and the opportunity to relax over this joyous season.

We will provide a roaring fire, cosy corners, and private spaces for you to enjoy the age-old 'eat, drink, and be merry' in our beautiful surroundings with your comfort and well-being in mind. Let us take care of Christmas for you at The Talbot Country House Hotel in Malton.

To book your festive package or event, call us on 01653 639096 and speak to our friendly team.

Festive Dining

Each of our festive dishes has been carefully chosen by our talented kitchen team. With traditional chef driven menus designed using the wintertime's delicious produce, you'll find something for everyone this festive season. Using an abundance of local sourced food you'll find the character of our chefs shining through in our menus, so all that remains is for you to come and try our delicious food.

Festive dining is available throughout December.

£40.00 per Adult, £20.00 per Child



To book, please call 01653 639096

Starters

Confit Duck Leg Spring Roll, chilli jam, frisée endive G, S, E, D, SD, SE

Leek & Potato Hash, textures of cauliflower, whipped Yorkshire Goat's cheese, olive soil **V, VE ON REQUEST, GF** D, CE

Treacle Cured Salmon, pickled beetroot, spring onion & dill crème fraîche G, F, S, D, SD

Chicken Liver Parfait, toasted brioche, red onion chutney, watercress

GF ON REQUEST G, E, D

Wild Mushroom & Chestnut Soup, toasted pine nuts, truffle oil **GF** D, CE

Mains

All served with roasted roots, brussels sprouts and roast potatoes for the table

Butter Roast Turkey, sage & onion stuffing, hogs in blankets, cranberry gel G, S, MU, SD, N, D

Ale Braised Ox Cheek, truffled mash, smoked bacon, wild mushroom & baby onion sauce, garlic crisps D, SD

Oven Baked Cod, garden herb fondant potato, creamed leek, lobster bisque F, MO, D, SD, C, CE

Artichoke & Truffle Risotto, watercress purée, crispy artichoke ve on request D, SD

Pork Belly, ham hock croquette, barley, shallot, pork puff, mustard sage pesto, caramelised apple G, E, SD, CE, S, MU

Desserts

Christmas Pudding, brandy sauce, nut tuile G, N, E, D

Chocolate & Coconut Mousse,
Mint oat crumb
VE, GF ON REQUEST G, S

Vanilla Crème Brûlée, lemon gel, shortbread, meringue

> Yorkshire Cheese Board, spiced apple chutney, biscuits, celery, grapes v, GF ON REQUEST G, CE, D, SD, MU, N, SE

Christmas Day Lunch

We've got Christmas Day all wrapped up for you. With our traditional festive fayre carefully presented by Chef and his team, you're sure to make memories of a lifetime with us here at The Talbot Country House Hotel. Join us and the team and enjoy a truly special Christmas.

Christmas Day Lunch is served from 12 noon.

£109.00 per Adult, £54.50 per Child

Christmas Day Lunch is included in the two- and three-night Christmas Residential Package – see page 10 for details.

To book, please call 01653 639096

Starters

Corn Fed Chicken,

Doreen's black pudding & pistachio terrine, sourdough, piccalilli G, N, S, MU, SE

Crayfish, Anchovy & Caper Bonbons, Dijon mustard & parsley crème fraîche

Leek & Potato Hash, textures of cauliflower, whipped Yorkshire Goat's cheese, olive soil

V, VE ON REQUEST GF D, CE

Wild Mushroom & Chestnut Soup, Toasted pine nuts, truffle oil **GF** D, CE

Mains

All served with roasted roots, brussels sprouts and roast potatoes for the table

Butter Roast Turkey, sage & onion stuffing, hogs in blankets, cranberry gel G, S, MU, SD, N, D

Ale Braised Ox Cheek, truffled mash, smoked bacon, wild mushroom & baby onion sauce, garlic crisps D, SD

Pan Fried Halibut, celeriac fondant, sea vegetable, champagne velouté GF ON REQUEST G, F, D, CE, SD

Artichoke & Truffle Risotto, watercress purée, crispy artichoke VE ON REQUEST D, SD

Desserts

Christmas Pudding, brandy sauce, nut tuile G, N, E, D

Chocolate & Coconut Mousse, mint oat crumb VE, GF ON REQUEST G, S

Vanilla Yoghurt &
Raspberry Panna Cotta,
sable Breton, raspberry jelly,
rosewater meringue
GF ON REQUEST E. D. SD. G

Yorkshire Cheese Board, spiced apple chutney, biscuits, celery, grapes V, GF ON REQUEST CE. D. SD. MU. N. SE. D. G

Boxing Day Dining

Boxing Day is often the most relaxing day of Christmastime. We look forwarded to you joining us for a delicious three course lunch or dinner with our festive fayre.

Boxing Day Dining is served between 12 noon and 8pm.

£40.00 per Adult £20.00 per Child

Boxing Day Dining is included in the three-night Christmas Residential Package – see page 10 for details.

Starters

Crayfish, Anchovy & Caper Bonbons, Dijon mustard & parsley crème fraîche G.C.F.E.D.MU.SD

Crayfish, Anchovy &
Caper Bonbons, Dijon mustard
& parsley crème fraîche
G, C, F, E, D, MU, SD

Chicken & Nduja Terrine, rocket & sage pesto, daikon rémoulade, balsamic vinegar powder GF E, D, MU, CE

Chicken Liver Parfait, red onion chutney, toasted brioche, watercress GF ON REQUEST G, E, D

Wild Garlic Mushrooms on Toasted Sourdough, poached duck egg, Parmesan, truffle oil, watercress GF ON REQUEST G, E, MU

Roasted Butternut Squash Soup, crumbled goat's cheese, leek oil V. VE ON REQUEST GF D. SD. CE

To book, please call 01653 639096

Mains

Roast Sirloin of Beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus

GF ON REQUEST G, E, D, CE, SD

Honey Roast Chicken, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus

GF ON REQUEST G, E, D, CE, SD

Chef's Nut Roast, Yorkshire pudding roast potatoes, seasonal vegetables, pan gravy V, VE ON REQUEST N, G, SD

Rump of Lamb, braised lamb shoulder, buttered greens, pan jus **GF ON REQUEST** G, D, SD

Pan Fried Halibut, celeriac fondant, sea vegetables, champagne velouté GF ON REQUEST G. F. D. CE. SD

Roasted Chalk Stream Trout Fillet, crushed baby potatoes, tenderstem broccoli, lemon & dill hollandaise GF F, D, E

> Flat Iron Steak & Potato Hash, black pepper mayonnaise, spinach, poached hen's eggs of E, D, SD, MU, S

Courgette & Red Pepper Salad, cajun cauliflower, vegan Feta VE, GF ON REQUEST G, MU, SD

Teriyaki Crispy Chicken Salad, avocado, cherry tomatoes, rocket, puffed rice noodles G, S, SD, D, MU

Desserts

Sticky Toffee Pudding, caramel sauce, marmalade ice cream, candied orange ve s, sp, G

Dark Chocolate Crémeux, nougatine, praline anglaise, vanilla bean ice cream D, N, E, S

Vanilla Crème Brûlée, lemon gel, shortbread, meringue GF ON REQUEST G, E, D, SD

Yorkshire Cheese Board, spiced apple chutney, biscuits, celery, grapes v, gf on request CE, D, SD, MU, N, SE, D, G



Christmas Residential Packages

Relax and unwind at The Talbot Country House Hotel this Christmas. Our dedicated team is here to ensure your festive stay is as comfortable and enjoyable as possible. From the moment you arrive and throughout your stay you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

Two-night Christmas Package

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, and relaxed Christmas Evening buffet.

From £550.00 per person

Three-night Christmas Package

Our three-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, relaxed Christmas Evening buffet, and Boxing Day dining.

From £620.00 per person

To book, please call 01653 639096

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 19.





What your 2024 Christmas could look like...

Christmas Eve

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

Christmas Day

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

Boxing Day

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can explore Malton and later savour a three-course meal from our Boxing Day Menu.

27th December

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

New Year's Eve Celebrations

Join us in the heart of bustling Malton and North Yorkshire to ring in the New Year. Our New Year's Eve Celebration offers a drink on arrival, delicious four-course gourmet dinner, followed by live entertainment and dancing.

Book early – this event is sure to be one of the hottest tickets in town!

£99.00 per Adult

The New Year's Eve Celebration is included in the New Year's Residential Package – see page 14.



To book, please call 01653 639096



Starters

Chicken Liver Parfait, toasted brioche, red onion chutney, watercress G, E, D

Confit Duck Leg Spring Roll, chilli jam, frisée endive G, S, E, D, SD, SE

Wild Mushroom & Chestnut Soup, toasted pine nuts, truffle oil v D, CE

Intermediate

Raspberry Sorbet ve

Mains

Beef Wellington, pomme mousseline, glazed carrots, red wine jus G, MU, SD, E

Pan Fried Halibut, celeriac fondant, sea vegetables, champagne velouté GF ON REQUEST G. F. D. CE. SD

Artichoke & Truffle Risotto, watercress purée, crispy artichoke VE ON REQUEST, GF D, SD

Desserts

Vegan Sticky Toffee Pudding, caramel sauce, vanilla ice cream ve s, G

Eggnog Crème Brûlée, vanilla shortbread **GF ON REQUEST** G, E, D, SD

> Vanilla Cheesecake, ginger parkin, mulled berries, cinder toffee ice cream G.E.D.SD

New Year's Residential Packages

Enjoy a two-night stay to ring in the New Year with us at The Talbot Country House Hotel. Arrive 30th December to experience North Yorkshire and City of York and an overnight stay in our beautiful rooms with superb three course dinner and gourmet breakfast. Relax on the 31st ahead of a fun filled night of good food, great entertainment and welcoming the New Year in style.

One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £360.00 per person

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £499.00 per person

To book, call 01653 639096

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 19.



Christmas Bed & Breakfast

No room at the Inn? We've got you covered!

If you're visiting family or friends in North Yorkshire this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and delicious breakfast to set you up for your activities.

Please check our website at www.talbotmalton.co.uk or call 01653 639096 to make a booking and get our best rates available.

For full terms and conditions please see page 19.





Festive Afternoon Tea

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 & jam

Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea £29.00 per person

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £37.00pp and enjoy a glass of prosecco with your afternoon tea.

To book, please call 01653 639096

Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 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.





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 8th November 2024. 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 8th November 2024. 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 8th November 2024 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 and New Year's Eve Celebration

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 8th November 2024. 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.

Afternoon Tea

For all Afternoon Tea bookings, we require a £10 per person non-refundable booking fee before the reservation can be confirmed. This will be taken off your final bill. Should you need to amend your booking, we require 48 hours' notice.

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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