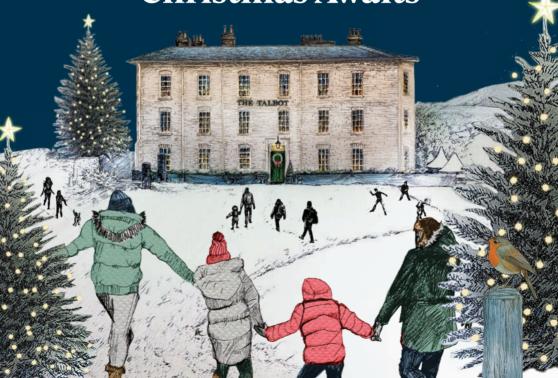


A Magical Christmas Awaits



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A magical Christmas awaits at The Talbot Hotel

This festive season, let us add the sparkle to your celebrations at The Talbot Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive dinners to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located in the centre of Malton, our award-winning hospitality, charming rooms, and refined festive dining make The Talbot Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit and prepare to be dazzled by our range of festive dining and accommodation experiences.

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

Festive Dining

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

£43.00 per Adult, £21.50 per Child



To book, please call 01653 639096

For full terms and conditions please see page 19.

Starters

Duck Liver Parfait

malt crumb, clementine jam, sourdough chard GF ON REQUEST G, S, D, SE, SD, E, N, CE, MU

Baked Figs

beetroot compôte, Harrogate blue, walnut vinaigrette

V, VE ON REQUEST N, D, MU, SD, G, P, N, L, CE, SE

Calvados Cured Salmon

spiced apple & fennel, raisin purée GF F, D, SD, CE, MU

Smoked Chicken Winter Salad

pickled woodland mushroom, parsley sponge, black garlic emulsion of on request G, E, MU, SD, S

Cream of Roasted Cauliflower Soup

smoked bacon, cheese tuiles **v on REQUEST** D, G, F, S, E, CE, MU

Mains

All served with roasted roots, brussels sprouts, 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, crispy kale ${\sf G}, {\sf D}, {\sf CE}, {\sf SD} \; {\sf MU}$

Oven-baked Cod

garden herb fondant potato, shrimp butter sauce F, MO, D, SD, C, CE

Chestnut & Parsnip Pithivier

damson jus, caramelised pear purée ve g, sd, l, s, mu

Pork Belly Stuffed With Spiced Pear & Pistachio damson jus G. N. SD. P

Desserts

Christmas Pudding

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

Plum Bayarois

honeycomb, sweet & sour blackberries GF E, D, SD, CE, MU

Vegan Chocolate Petit Gateaux salted caramel, hazelnut brittle

VE G, N, P, S, D, CE, MU, SE

Black Cherry Trifle

white chocolate mousse, Chantilly cream G, E, D, S

Yorkshire Cheeseboard

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

Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£115.00 per Adult, £57.50 per Child

To book, please call 01653 639096

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 19.

Starters

Corn-fed Chicken

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

Calvados-cured Salmon

spiced apple & fennel, raisin purée

Baked Figs

beetroot compôte, Harrogate Blue, walnut vinaigrette

VE ON REQUEST N. D. MU. SD. G. P. N. L. CE. SE

Cream of Roasted Cauliflower Soup

smoked bacon, cheese tuiles

Mains

All served with roasted roots, brussels sprouts, 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, crispy kale G, D, CE, SD, MU

Pan-fried Halibut

roasted langostine, celeriac fondant, sea vegetables, sauce choron

Chestnut & Parsnip Pithivier

damson jus, caramelised pear purée VE G, SD, L, S, MU

Desserts

Christmas Pudding

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

Vegan Chocolate Petit Gateaux

salted caramel, hazelnut brittle

VE G, N, P, S, D, CE, MU, SE

Plum Bavarois

honeycomb, sweet & sour blackberries GF E, D, SD, CE, MU

Yorkshire Cheeseboard

spiced apple chutney, biscuits, celery, grapes, parkin

Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

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

£50.00 per Adult £25.00 per Child

Starters

Calvados-cured Salmon spiced apple & fennel, raisin purée GF F, D, SD, CE, MU

Corn-fed Chicken

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

Duck Liver Parfait
malt crumb, clementine jam,
sourdough chard GF ON REQUEST
G, S, D, SE, SD, E, N, CE, MU

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

Roasted Parsnip & Chestnut Soup hazelnut oil v.g. N. D. SE. MU, CE. E

To book, please call 01653 639096

For full terms and conditions please see page 19.

Mains

Roast Sirloin of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus

Honey-roast Chicken

Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus

Chef's Nut Roast

roast potatoes, season's best vegetables, Yorkshire pudding, pan gravy v, ve on request N, G, SD

Gammon

pineapple ketchup, seasonal vegetables, Parmentier, crispy hen's egg G, E, D, S

Fish & Chips

Chef's secret recipe battered fish, fat chips seasoned with vinegar salt, mushy peas, tartare sauce, lemon of F, E, SD, MU

Pie of the Day

fat chips or mash, seasonal vegetables, stock gravy ask for allergens

Talbot Burger

cheese, bacon, burger relish, gherkin, brioche bun, skin-on fries c, E, D, MU, SD

Chestnut & Parsnip Pithivier

damson jus, potatoes, seasonal vegetables, caramelised pear purée ve g, SD, L, S, MU

Pan-fried Halibut

roasted langostine, celeriac fondant, sea vegetable, sauce Choron C. F. D. E. CE. SD. MU. MO



Desserts

Sticky Toffee Pudding

caramel sauce, vanilla ice cream

Vegan Chocolate Petit Gateaux

salted caramel, hazelnut brittle

VE.G. N. P. S. D. CE. MU. SE

Vanilla Crème Brûlée

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

Black Cherry Trifle

white chocolate mousse, Chantilly cream G, E, D, S

Yorkshire Cheeseboard

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 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 £575.00 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 £675.00 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 2025 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



To book, please call 01653 639096

Pre-booking and pre-ordering are essential. For full terms and conditions please see page 19.



Starters

Duck Liver Parfait

malt crumb, red onion chutney, sourdough chard GF ON REQUEST G, S, D, SE, SD, E, N, CE, MU

Calvados-cured Salmon

spiced apple & fennel, raisin purée

Roasted Parsnip & Chestnut Soup

hazelnut oil v G. N. D. SE. MU. CE. E

Intermediate

Raspberry Sorbet ve

Mains

Beef Wellington

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

Pan-fried Halibut

roasted langostine, celeriac fondant, sea vegetables, sauce Choron C, F, D, E, CE, SD, MU, MO

Truffle Butter Risotto

crispy quail's egg, parsley pesto v G, E, D, CE, MU, SD

Desserts

Sticky Toffee Pudding

caramel sauce, vanilla ice cream s, g, D, E, SD

Death By Chocolate

G, N, P, S, D, CE, MU, SE

Raspberry & White Chocolate Cheesecake

gold leaf, Irish cream ice cream G, D, E, S

New Year's Residential Packages

Enjoy a two-night stay to ring in the New Year with us at The Talbot Hotel. Arrive 30th December to experience North Yorkshire and City of York and an overnight stay in our beautiful rooms with a 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.

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 £525.00 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.





Gift Cards The perfect gift for everyone!

Foodies are covered with our dining gift cards. Make a grand romantic gesture by treating your loved one to an overnight stay, with optional champagne and chocolates on arrival for that extra special touch. We even have gift cards you can purchase on the same day and receive by email, so if you're caught out on Christmas Eve they'll never know you forgot!

Three steps to a stress-free Christmas:

- Go to www.coachinginngroup.co.uk and click on the gift card link.
- 2. Pick and purchase the gift card to suit your special someone.
- 3. Choose to have the gift card posted or emailed straight to your inbox.

To book, please call 01653 639096

Pre-booking and pre-ordering are essential. For full terms and conditions please see page 19. **Coaching Inn Group Hotel Locations**

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 36 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 & Boxing Day

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

Christmas Day & New Year's Eve 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 21st November 2025. 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.

Christmas & 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 21st November 2025 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.

Additional Information

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

For children aged between 0-11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

Allergies & 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

V: Vegetarian / VE: Vegan / GF: Gluten-Free



The Talbot Country House Hotel

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