

The Talbot
Country House Hotel

EST. 1996

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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, just call our friendly team on 01653 639096.
We can't wait to celebrate with you this festive season.**



Be Inn the Know

Get all the latest news and offers for The Talbot Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



What's On This Christmas

Throughout December 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? Ask about upgrading to our Sparkling Afternoon Tea. See page 23 for details.

Throughout December Festive Dining

Our festive menu, including favourites such as roast turkey and Christmas pudding, is served daily from 12 noon. See page 6 for details.

Various Dates Live Music in the Bar

Join us in the bar for festive drinks and exceptional live music, creating the perfect atmosphere for an unforgettable Christmas celebration. Contact us for dates and further details.

8th December A Three Course Christmas Carol

A three-course meal from our festive menu combined with a hilarious re-telling of Dickens' classic tale of redemption. This evening of food, song, love and laughter is guaranteed to leave you filled with the joy of Christmas! See page 8 for details.

25th December Christmas Day Lunch

We've got Christmas Day all wrapped up for you. See page 10 for details.

31st December New Year's Eve Celebrations

Join us in the heart of Malton to ring in the New Year. See page 18 for full details.



To book, call 01653 639096

For full terms and conditions please see page 27.



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.

Two Courses: £39.00 per Adult, £19.50 per Child

Three Courses: £45.00 per Adult, £22.50 per Child



To book, call 01653 639096

For full terms and conditions please see page 27.



Starters

Baked Camembert

Truffle, garlic, toasted Bluebird Bakery sourdough

GFO / G, F, S, D / 651 kcal

Duck Liver Parfait

Cranberry gel, brioche crumb

GFO / G, E, D, SD / S / 655 kcal

Triple Cooked Parsnips & Blue Cheese Sauce

V, VEO, GF / E, D, CE / G, S, MU, SE / 386 kcal

Talbot Gin Salmon Gravlox

Smoked crème fraîche, pickled cucumber,
puffed quinoa **F, E, D, MU, SD** / G, L, S, CE, SE / 612 kcal

Main Courses

Faroe Island Salmon

Jerusalem artichoke, oyster mushroom,
black olive **GF / F, D, MU, SD** / 845 kcal

Braised Ox Cheek

Potato gratin, bone marrow, onion lyonnaise,
charred hispi cabbage **GF / D, CE, SD** / 1256 kcal

Traditional Roast Turkey

Sage & onion stuffing, roast potatoes,
seasonal vegetables, pigs in blankets

GFO / G, S, D, MU, SD / E, CE / 1347 kcal

Maple-Roasted Celeriac

Sage & onion stuffing, roast potatoes,
seasonal vegetables **VE, GFO / G, CE, SD** / 985 kcal

Desserts

Dark Chocolate Mousse

Chocolate sponge, kirsch syrup,
candied cherries **V / G, E, D, CE, SD** / 651 kcal

Vanilla Panna Cotta

Poached rhubarb, shortbread crumb

V, GFO / G, D / S, E / 904 kcal

Christmas Pudding

Brandy sauce, almond tuile

V / G, N, E, D / S / 509 kcal

Poached Pear Galette

Vanilla syrup, lemon sorbet

VE / G, SD / CE, MU / 586 kcal

A Three Course Christmas Carol

8th December

Enjoy a delicious three-course meal as Young Baggage Productions present their hilarious re-telling of Dickens' classic tale of redemption.

Chaotic and irreverent, yet still retaining all the warmth of the original, "A Three Course Christmas Carol" is guaranteed to leave you filled with joy of Christmas.

£55.00 per Adult



To book, call 01653 639096

For full terms and conditions please see page 27.



Starters

Baked Camembert

Truffle, garlic, toasted Bluebird Bakery sourdough

GFO / G, F, S, D / 651 kcal

Duck Liver Parfait

Cranberry gel, brioche crumb

GFO / G, E, D, SD / S / 655 kcal

Triple Cooked Parsnips & Blue Cheese Sauce

V, VEO, GF / E, D, CE / G, S, MU, SE / 386 kcal

Talbot Gin Salmon Gravlox

Smoked crème fraîche, pickled cucumber,
puffed quinoa **F, E, D, MU, SD** / G, L, S, CE, SE / 612 kcal

Main Courses

Faroe Island Salmon

Jerusalem artichoke, oyster mushroom,
black olive **GF / F, D, MU, SD** / 845 kcal

Braised Ox Cheek

Potato gratin, bone marrow, onion lyonnaise,
charred hispi cabbage **GF / D, CE, SD** / 1256 kcal

Traditional Roast Turkey

Sage & onion stuffing, roast potatoes,
seasonal vegetables, pigs in blankets

GFO / G, S, D, MU, SD / E, CE / 1347 kcal

Maple-Roasted Celeriac

Sage & onion stuffing, roast potatoes,
seasonal vegetables **VE, GFO / G, CE, SD** / 985 kcal

Desserts

Dark Chocolate Mousse

Chocolate sponge, kirsch syrup,
candied cherries **V / G, E, D, CE, SD** / 651 kcal

Vanilla Panna Cotta

Poached rhubarb, shortbread crumb

V, GFO / G, D / S, E / 904 kcal

Christmas Pudding

Brandy sauce, almond tuile

V / G, N, E, D / S / 509 kcal

Poached Pear Galette

Vanilla syrup, lemon sorbet

VE / G, SD / CE, MU / 586 kcal

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.

£119.00 per Adult, £59.50 per Child



To book, call 01653 639096

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 27.



Starters

Roast Celeriac & Truffle Soup

Warm Bluebird Bakery sourdough

VE, GFO / CE / E, D, MU / 441 kcal

Dressed Whitby Crab

Fried bread, radish, soft herbs **GFO** / G, C, D / 228 kcal

Baked Yorkshire Blue Cheese Tart

Red onion jam, rocket salad

V / E, D, MU, SD / G, N, SE / 635 kcal

Duck Liver Parfait

Cranberry gel, brioche crumb

GFO / G, E, D, SD / S / 655 kcal

Main Courses

Seared Duck Breast

Confit duck leg, potato fondant,
swiss chard, fig jus **GFO** / D, CE, SD / G, N, SE / 1443 kcal

Traditional Roast Turkey

Sage & onion stuffing, roast potatoes,
seasonal vegetables, pigs in blankets

GFO / G, S, D, MU, SD / E, CE / 1347 kcal

Maple-Roasted Celeriac

Sage & onion stuffing, roast potatoes,
seasonal vegetables **VE, GFO** / G, CE, SD / 985 kcal

Roast Halibut

Burnt butter, cauliflower purée, crushed potato cake,
rocket salsa verde **GF** / F, D, CE / 605 kcal

Desserts

Dark Chocolate Mousse

Chocolate sponge, kirsch syrup,
candied cherries **V** / G, E, D, CE, SD / 651 kcal

Vanilla Panna Cotta

Poached rhubarb, shortbread crumb

V, GFO / G, D / S, E / 904 kcal

Christmas Pudding

Brandy sauce, almond tuile

V / G, N, E, D / S / 509 kcal

Poached Pear Galette

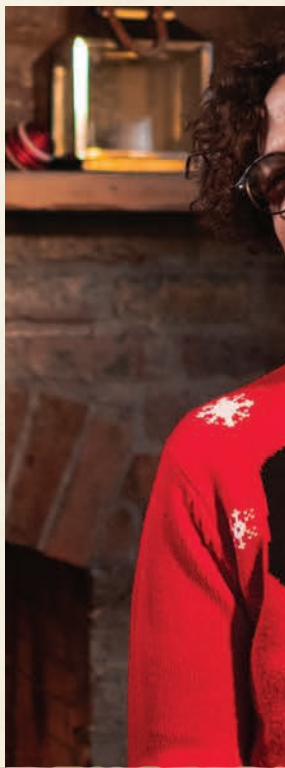
Vanilla syrup, lemon sorbet

VE / G, SD / CE, MU / 586 kcal

Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in our delicious Winter 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.



To book, call 01653 639096

For full terms and conditions please see page 27.





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 £600.00 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 £680.00 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 27.





What Christmas 2026 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 Winter Menu.

27th December

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

Christmas Bed & Breakfast

We've got room at the inn! If you're visiting family or friends in the surrounding area 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 a delicious breakfast to set you up for your festivities.





**To book,
call 01653 639096**

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 three-course gourmet dinner, followed by live entertainment and DJ. Book early - this event is sure to be one of the hottest tickets in town!

£99.00 per Adult



**To book,
call 01653 639096**

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 27.



Starters

Seared Venison Loin

Pickled blackberries, Parmigiano Reggiano,
watercress **GF / D / CE, MU / 227 kcal**

Hand Dived Scallops

Cauliflower purée, pancetta crumb, apple gel
GFO / G, MO, CE, D / 281 kcal

Goat's Cheese Mousse

Pickled beetroot, candied walnuts, onion crisps
GFO / G, N, D, MU / P, S, CE, SE, SD / 489 kcal

Mains

Pan-Roasted Filet Mignon

Onion soubise, greens, potato fondant,
Bordelaise sauce
GF / D, CE, SD / 882 kcal

Pan-Roasted Monkfish

Celeriac fondant, Champagne sauce,
confit leek, dill
GF / F, E, D, CE, MU, SD / 893 kcal

Vegan Leek & Chestnut Tart

Spinach purée, pickled shallot,
walnut crumble, watercress
VE / G, N / P, S, E, CE, MU, SE / 992 kcal

Desserts

Vegan Dark Chocolate & Clementine Tart

VE / G, N, S / P, D / 445 kcal

Vanilla Panna Cotta

Poached rhubarb, shortbread crumb
V, GF / G, D / S, E / 904 kcal

Winter Pavlova

Seasonal fruit, chantilly cream, lemon balm
V, GF / E, D, SD / CE, MU / 354 kcal

New Year's Residential Packages

Enjoy a one or 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.

One-night New Year's Package

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

From £215.00 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 £375.00 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 27.



Drinks Bundles

Get the party started with our festive drinks packages, available to pre-order with your Christmas celebration. Book your drinks package before 20th November to take advantage of these exclusive pre-order rates.

For more information and to explore our full range of drinks packages and discounts, including cocktails and champagne, simply scan the QR code below.

Bronze Wine Package: £97.50

5 bottles of our House red or white wine

Silver Wine Package: £140.00

5 bottles of Pinot Grigio or Malbec

Gold Wine Package: £175.00

5 bottles of Sauvignon Blanc or Rioja

Fizz Package: £155.00

5 bottles of either Prosecco or Prosecco Rosé





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?

From £34.95 per person

Finger Sandwiches

Turkey & Cranberry
Tuna Mayonnaise
Egg Mayonnaise
Cream Cheese & Cucumber

Scone

Strawberry jam, clotted cream

Sweet Treats

Chocolate Mousse Shot
Shortbread
Yule Log
Mince Pie
Blood Orange Crisp
Strawberries

Tea or coffee

With refills

VO / G, F, S, E, D, MU, SD / P, L, N, CE, SE / 1184 kcal

Fancy Some Fizz?

Upgrade to our Sparkling Afternoon Tea and enjoy a glass of prosecco with your afternoon tea.

To book, call 01653 639096

Limited availability. Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 27.



Celebrating 30 Years of Hospitality

This year marks a very special milestone for The Coaching Inn Group as we celebrate 30 years of welcoming guests, creating memorable stays and bringing people together.

Since 1996, our inns and hotels have been at the heart of their local communities - places to gather, celebrate, relax and make lasting memories. As we mark our 30th anniversary throughout 2026, we'd like to thank all of our guests, teams and communities for being part of the journey.

This Christmas, we invite you to celebrate with us and enjoy the warm hospitality, festive atmosphere and memorable moments that have defined The Coaching Inn Group for three decades.





Coaching Inn Group Hotel Locations



Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 43 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.coachinginnsgroup.co.uk.



THE
COACHING
INN GROUP

Part of The Coaching Inn Group

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 20th November 2026. 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 20th November 2026. 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 20th November 2026 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.

Allergens (Contains / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs
F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy
SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request)
GF (GFO): Gluten-Free (on request)

The Talbot Hotel
Yorkersgate, Malton,
North Yorkshire, YO17 7AJ
T: 01653 639096
E: talbot.malton@innmail.co.uk
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