Two Courses: £39.00 per Adult, £19.50 per Child
Three Courses: £45.00 per Adult, £22.50 per Child

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 Gravlax
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

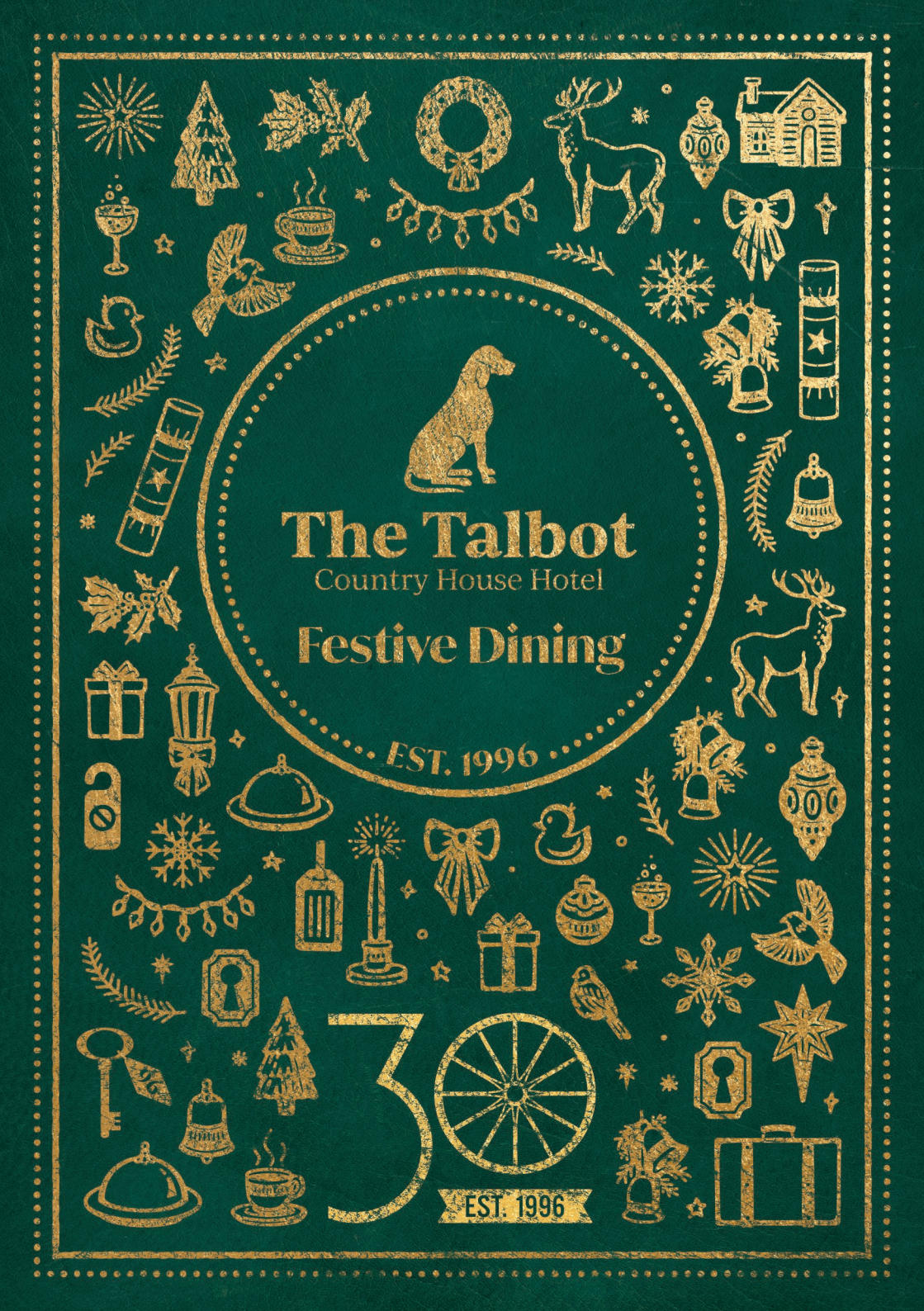
Vanilla Panna Cotta
Poached rhubarb, shortbread crumb V, GFO / **G, D** / S, E / 904 kcal

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

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
Country House Hotel
Festive Dining
EST. 1996
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