

Talbot Christening Menu- Private Dining

Caesar salad with bacon lardons, garlic croutons, parmesan cheese and classic Caesar dressing

or

Cream of vegetable soup

or

Duck liver parfait garnished with tossed leaves and served with Melba toast and Cumberland sauce

Prime roast sirloin of Irish beef served with châteaux potato and roast gravy

or

Grilled fillet of Atlantic salmon accompanied by a chive and white wine cream sauce

or

Roast Supreme of Chicken wrapped in Bacon on a bed of creamy mash served with a sage and onion stuffing

Talbot Malteser cheese cake served with fruit garnish and white chocolate sauce

or

Citrus tart accompanied by honeycomb ice cream and mango coulis

or

Traditional profiteroles filled with sweet pastry cream and glazed with dark chocolate sauce

Tea and Coffee

€27.50 per person for 3 choices per course

€25.50 per person for 2 choices per course

€22.50 per person for 2 choices per main course only (1 choice per starter & dessert)

Starter Options

Chilled Fantail of Galia Melon served with Seasonal Fruit and Raspberry Coulis
Warm Vol au Vent filled with Chicken and Mushroom a la Crème
Talbot Cajun Chicken Strips with Sweet Bell Pepper, Cashew nuts and Garlic Croutons
Fresh and Smoked Seafood Tian with seasonal salad and Marie Rose sauce
Warm Duck Spring Roll served with Chilli and Mango Chutney and a Ginger and Soy dressing
Fricassee of Wild Mushrooms in Puff Pastry with a Creamy White Wine Sauce scented with Dill

Main Course Options

Roast Loin of Pork on an Apple and Onion Mash with a Wholegrain Mustard Cream Sauce
Roast Stuffed Turkey and Ham served with Cranberry Preserve
Pan Roasted Fillet of Sea-Bass served with a champagne and Saffron Sauce
Supplement of €4.00 per person
Poached Fillets of Lemon Sole stuffed with Fresh Salmon Mousse and a Citrus Cream Sauce
Supplement of €4.00 per person
Roast Rack of Wexford Lamb served on a Garden Herb Mash with a Rosemary Jus
Supplement of €4.00 per person
Prime Irish Fillet Steak with Glazed Shallot and a Cracked Black Pepper Brandy Sauce
Supplement of €4.00 per person

Dessert Options

Chocolate and Baileys Parfait served with a Caramel Sauce and Crisp Tuille Biscuits
Home Made Apple Pie served warm with Chantilly Cream
Fresh Fruit Pavlova served with dairy Cream and Fruit Coulis
Passion Fruit Cheesecake served with Fresh Cream and Vanilla Anglaise
Fresh Wexford Strawberries with Baileys Ice cream in a Wafer Basket

Talbot Dessert Plate A

Chocolate Tart, Warm Vanilla Bread and Butter Pudding and Homemade Ice Cream in a wafer basket.

Talbot Dessert Plate B

Lemon Cheesecake, Strawberry Pavlova and Vanilla Bean Ice Cream served in a Wafer Basket