

## **Talbot Communion & Confirmation Sample Menu**

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

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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

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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

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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