



Easter Sunday Lunch

Chef's homemade soup of the day

Served with fresh baked rolls and homemade brown bread

Chicken and mushroom ragout

Served in a crisp pastry vol au vent with fresh garden herbs

Golden fried filo wrapped prawns

Accompanied with sweet Thai chilli sauce and crisp garnish salad

Talbot's Caesar salad

With crisp garlic croutons, bacon lardons, parmesan cheese, cos lettuce and finished with traditional Caesar dressing

Prime roast sirloin of Irish beef

Served with châteaux potato, Yorkshire pudding and finished with red wine jus

Baked fillet of Atlantic salmon wrapped in filo pastry

Served with a shrimp and chive white wine sauce

Traditional roast stuffed turkey and ham

Served with cranberry preserve and roast gravy

Oven roasted supreme of chicken

Set on a spring onion and smoked bacon lardons mash and finished with a mushroom sauce

Talbot's homemade cannelloni

Filled with spinach and cream cheese, and coated in a herb Provençal and topped with béchamel sauce

Traditional homemade warm apple crumble

Served with fresh cream and vanilla ice cream

Talbot's classic malteser cheese cake

Served with dark chocolate sauce and fruit garnish

Homemade lemon tart

Accompanied by honey comb ice cream and mango coulis

Cream filled profiteroles

Served with duo of white and dark chocolate sauce

**Price per person €24.00 pp
including a free gift for all our Mums!**