

## **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 Provencal 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**