

...First Flavours...

Homemade cream of vegetable soup
With freshly baked bread rolls

Caesar salad
Cos lettuce, smoked bacon lardons, garlic croutons. Parmesan shavings and Caesar dressing

Golden fried tiger prawns in filo pastry
With sweet chilli sauce

Italian style Mozzarella salad
Buffalo mozzarella, smoked ham, balsamic & black truffle reduction

...To Follow...

Roast Irish beef striploin
With horseradish sauce and roast gravy

Roast supreme of chicken breast
Wrapped in green peppercorn sauce

Butter poached turkey & ham
With herb stuffing and pan roast gravy

Grilled fillet of salmon
With a Caper & Fennel white wine sauce

Vegetable Thai Curry
With plain boiled rice

All main courses are served with a selection of fresh market vegetables and potatoes

We at the Talbot Hotel Pride ourselves on sourcing all of our beef from Irish farms

...Talbot Sweet Tooth Selection...

Traditional vanilla crème brûlée
Served with lemon short bread

Raspberry trifle
With egg custard and fresh cream

Cream filled profiteroles
Served with dark chocolate sauce

Warm bread and butter pudding
With fresh cream and vanilla ice cream

Freshly Brewed Tea & Coffee