



## Starter

### CHICKEN & MUSHROOM PARCEL

Creamy White Wine Sauce, Crispy Puff Pastry, Dressed Salad (WH1,MK,EG)

### SOUP OF THE DAY

with Freshly baked rolls and brown bread (MK,WH,CY,SE)

### CARDINI CEASAR SALAD

Romaine Lettuce, Bacon Lardons, Croutons, Anchovy & Parmesan Dressing (EG, WH1, FH)

### HAM HOCK TERRINE

Cured Ham Hock, Wholegrain Mustard, Baby Leaf Salad, Apple & Corriander Puree (SP, CY, MD)

## Main Course

### SLOW ROASTED TENDER TOP RIB OF IRISH BEEF

Seasonal Vegetables, Creamed Mash, Yorkshire Pudding, Cabernet Sauvignon Jus (MK,WH,EG,SY)

### APRICOT & HERB STUFFED PORK FILLET

Wrapped in Parma Ham with Whole Grain Jus (MK,WH,SY)

### WILD ATLANTIC FILLET OF HAKE

Pesto Roasted Cherry Tomato, Chive Cream (MK,FH,CS,MS,)

### OVEN ROAST CHICKEN PASCAL

Herb Stuffing, Wrapped in Bacon, Tarragon Jus (MK, WH, EG,SE,MD)

### CAULIFLOWER & CHICK PEA RISSOLE

Panko Crumb, Golden Fried, Pinto Bean & Mediterranean Vegetables (WH, SP, CY, EG, MK)

## Dessert

### WARM STICKY TOFFEE PUDDING

Steamed Sponge Cake, Rich Toffee Sauce, Vanilla Bean Ice Cream (WH,TN,EG,MK,)

### WARM APPLE CRUMBLE

Vanilla Custard or Vanilla Bean Ice Cream (SP, WH (Wheat,Oats), MK)

### WARM CHOCOLATE AND HAZELNUT BROWNIE

Chocolate Sauce, Vanilla Bean Ice Cream (WH,MK,TN,SY)

### TALBOT ASSIETTE

Cheesecake Shot, Strawberry Pavlova, Warm Chocolate & Hazelnut Brownie (WH,MK,TN,EG,SY)

Sample Menu Only | Subject to Change

(MK) DAIRY | (WH) WHEAT | (EG) EGGS | (CY) CELERY | (SP) SULPHATE | (SY) SOYA | (CS) CRUSTACEAN | (MS) MOLLUSCS | (PN) PEANUT | (TN) TREE NUTS | (FH) FISH | (MD) MUSTARD | (SE) SESAME | (LP) LUPIN