

TALBOT HOTEL

C A R L O W

Banqueting

Minimum 100 Adults | Maximum 250 Guests

2 Course Set Menu @ €30.00 pp

3 Course Set Menu @ €35.00 pp

Silent vegetarian and vegan option included - Chef's choice

1 Starter | 2 Mains | 1 Dessert

Location & Times

Served in our Leinster Suite Ballroom

Live Music welcome until 1:30 am

Bookings

To secure your booking, we require:

A €250 non-refundable, non-transferable deposit.

Credit or debit card details on file (please note, we cannot accept
Revolut)

Confirmation of your booking is only valid once you receive written
confirmation from our events team

All bookings are subject to our terms and conditions

TALBOT HOTEL

C A R L O W

Please choose 1 Starter, 2 Mains and 1 Dessert from the options below

STARTERS

Classic Caesar Salad

Baby romaine lettuce, bacon lardons, herb croutons, anchovy & parmesan dressing
(EG, WHI, FH)

Chicken Caesar Salad

Baby romaine lettuce, bacon lardons, herb croutons, poached chicken, anchovy & parmesan dressing (EG, WHI, FH)

Warm Spiced Chicken Salad

Sweet chilli marinated chicken, baby leaf, spring onion, roast red pepper, herb croutons, wholegrain & honey dressing (MD, WHI, EG)

Silverhill Duck Arancini

Panko crumbed duck & risotto balls, baby leaf, sweet chilli & coriander mayo
(SY, EG, CY, WHI)

Chicken & Mushroom Parcel

Tender chunks of chicken in white wine & mushroom cream sauce, spring roll pastry, pesto dressed baby leaf salad (WHI, MK, CY)

Ham Hock Terrine

Pressed coarse ham hock & vegetable terrine, baby leaf, pickled vegetable, ciabatta croûte (MD, SP, CY, WHI)

Prawn Cocktail

Citrus poached tiger prawns, shredded baby gem lettuce, classic Marie Rose sauce
(CS, EG, SP)

TALBOT HOTEL

C A R L O W

Goat's Cheese & Roast Vegetable Tartlet

Baby leaf salad, balsamic drizzle (MK, SP, WH1)

Chicken Liver Parfait

Traditional smooth chicken liver parfait, caramelised red onion compote, ciabatta croûte
(SP, CY, WH1)

Goatsbridge Trout Rillettes

Poached Goatsbridge trout, citrus & herb rolled, baby leaf salad, coriander, garlic & citrus aioli (FH, EG)

SOUPS

Root Vegetable (SP, CY)

Leek & Potato (SP, CY)

Leek, Potato & Guinness (SP, CY, LP1)

Carrot, Coriander & Sweet Chilli (SP, CY)

Tomato & Herb (SP, CY)

Mushroom & Thyme (SP, CY)

Mushroom & Courgette (SP, CY)

Courgette & Thyme (SP, CY)

Butternut Squash & Roasted Red Pepper (SP, CY)

All served with home baked brown bread and
fresh baked bread rolls (WH1, CY, MK, WH3)

TALBOT HOTEL

C A R L O W

MAINS

24hr Slow Roast Top Rib of Irish Beef

Yorkshire pudding, pan roast jus (WHI, SY) €3 supplement per person

Chicken Pascal

Herb & black pudding stuffed chicken fillet, tarragon & red wine jus (MK, WHI, SY)

Chicken Chasseur

Pan fried chicken breast, Chasseur sauce
(SY, SP)

Turkey & Ham

Hand carved turkey & ham, herb & onion stuffing, red wine gravy (MK, WHI, SY)

Glazed Loin of Bacon

Honey & wholegrain mustard glazed bacon, butter braised cabbage, white wine & ,
parsley cream sauce (MD, MK, CY)

Stuffed Pork Fillet

Herb & apricot stuffed fillet of pork, Parma ham wrap, wholegrain & pearl onion jus
(MD, SY, CY, MK)

Baked Fillet of Salmon

Lemon, caper & white wine cream sauce (FH, MK, CS)

Baked Fillet of Hake

White wine, saffron & chive sauce (CS, MK, FH)

Herb Crusted Fillet of Hake

Oven baked, chunky tomato & caper sauce (WHI, FH, SP)

All of the above mains are served with garlic & herb infused mash, roast potato & honey
& herb roast root vegetables.

TALBOT HOTEL

C A R L O W

DESSERT

Sticky Toffee Pudding

Served warm, caramel sauce, vanilla ice cream (WH1, MK, LP2)

Apple & Cinnamon Crumble

Served warm, vanilla ice cream, sauce anglaise (WH1, MK, SP)

Baileys Cheesecake

Fresh dairy cream, fruit coulis (MK, WH1, SP)

Chocolate & Hazelnut Brownie

Served warm, chocolate sauce, vanilla ice cream (TN, WH1, MK, SP)

Profiteroles

Sweet cream filled choux buns, chocolate sauce drizzle (MK, SP, WH1)

Deep Dish Apple Pie

Served warm, vanilla ice cream, sauce anglaise (MK, EG)

Fresh Fruit Meringue

Meringue nest, fresh dairy cream, fresh fruits, fruit coulis (EG, MK)

Assiette of Desserts

Select 3 from the options below:

Strawberry Cheesecake | Lemon Cheesecake | Baileys Cheesecake | Profiterole |
Hazelnut & Chocolate Brownie | Fruit Meringue | Vanilla Ice Cream | Strawberry Ice
Cream | Chocolate Ice Cream

Peanut (PN) | Tree Nuts (TN) | Sesame (SE) | Wheat Flour (WH1) | Semolina (WH2) | Whole
Meal Wheat (WH3) | Wheat Bran (WH4) | Rye (WH5) | Barley (LP1) | Oats (LP2) | Eggs (EG) | Milk (MK) |
Soya (SY) | Fish (FH) | Crustaceans (CS) | Molluscs (MS) | Celery (CY) | Mustard (MD) | Sulphites (SP)