

TALBOT HOTEL

C A R L O W

Private Dining

Minimum 30 Adults | Maximum 80 Guests

3 Course Set Menu @ €45.00 pp

Kids under 12 @ €15.00 pp

Silent vegetarian and vegan option included - Chef's choice

2 Starter | 2 Mains | 2 Dessert

Location & Times

Liberty Tree Restaurant | 2 Sittings

Early Sitting: welcome from 12.00pm | latest service 3.30pm

Must vacate by 5.00pm

Late Sitting: welcome from 6.30pm | latest food service 8.30pm

| Music welcome until 10:00 pm | Bar open until 10:30 pm

Must vacate by 11.30pm

Bookings

To secure your booking, we require:

A €50 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

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Soup of the Day

Home baked brown bread and fresh baked bread rolls

(WHI, CY, MK, WH3)

Chicken Wings

Crispy wings, coated in hot sauce or BBQ sauce, celery sticks, blue cheese dip

(MS, WHI, SY, SE, FH, SP, MK, EG, TN, PN)

Parma Ham Bruschetta

Crisp ciabatta, Parma ham, buffalo mozzarella, rocket, herb pesto, tomato & red onion salsa, balsamic glaze drizzle

(WHI, MK, SP)

Talbot Caesar Salad

Romaine lettuce, bacon lardons, herb croutons, anchovy & parmesan dressing

(EG, WHI, FH, MK)



An Bhearú Burger

Char grilled 8oz prime Irish mince beef burger, baby gem lettuce, mature cheddar, beef tomato, smoked streaky bacon, cracked black pepper & bourbon mayo, chipotle & black sesame seed bun, beer battered onion rings, house chips

(SE, WHI, EG, SP, MK)

Roast Chicken

½ roast chicken, wholegrain, tarragon & honey glaze, mini Caesar salad, pan roast jus, house chips

(EG, MK, WHI, WH3, FH, MD, CY)

Steak Sambo

6oz prime Irish sirloin of beef, fresh rocket, grilled beef tomato, sauté onion, ciabatta bread, brandy & cracked black pepper sauce, house chips

(CY, WHI, MK, SY)

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Indian Inspired Madras Curry

Flash fried vegetables, Madras curry sauce, basmati rice, crisp poppadom

Citrus Grilled Salmon

Citrus & herb marinated fillet of salmon, sauté baby potatoes, roast red pepper, garlic, chorizo & spring onion, mango, sweet chilli, red onion & tomato salsa
(FH)

Sticky Toffee Pudding

Warm sponge & date pudding, vanilla ice cream, rich toffee sauce
(WH1, MK, LP2)

Apple, Pear & Cinnamon Crumble

Golden crumble topping, vanilla ice cream, sauce anglaise
(WH1, WH3, MK)

Dark Chocolate & Orange Bread & Butter Pudding

Layers of brioche bread & butter croissant, dark chocolate and orange zest, vanilla ice cream, sauce anglaise
(MK, EG, WH1)

White Chocolate & Raspberry Cheesecake

Soft cream cheese, bound with white chocolate & raspberry sauce, Oreo biscuit base
(WH1, MK, SY)

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)