



# The TALBOT



## STARTERS

### **Chicken and Ham Hock Terrine**

golden beetroot piccalilli, crispy leeks

### **Smoked Salmon**

crème fraîche, pickled shallots, cucumber, capers

### **Honey Roast Parsnip Soup**

crusty bread roll

## MAINS

### **Roasted Crown of Turkey**

pigs in blanket, stuffing, roast potatoes

### **Grilled Seabass Fillet**

herb potato cake, courgetti & fennel prosecco cream sauce

### **Goats Cheese, Butternut & Leek Wellington**

lyonnaise onion

*All served with family style vegetables on the table*

## FINISH

### **Christmas Pudding**

pear compote, brandy sauce

### **Winter Berry Posset**

Chantilly cream, short bread

### **Pear & Apple Crumble**

vanilla custard

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### **Tea Coffee Mince pies**

£4.25 supplement per person

**£29.50 for 2 course lunch/dinner**

**£34.50 for 3 course lunch/dinner**

**V = Vegetarian | VG = Vegan**

All our prices include VAT. A discretionary service charge of 10% will be added to your bill. For special dietary requirements please speak to a member of the team. Please be aware the menu items may contain or have come into contact with the 14 allergen groups. For more information, please speak with a manager.

