

# THE HAYLOFT CHRISTMAS PARTY

## PRIVATE HAYLOFT DINING @ THE TALBOT

### STARTER

#### Smoked Trout & Watercress Tart

Served Warm with Pickled Beets, Horseradish Cream & Pinenuts

#### Ham & Peas (gfa)

Potted Ham Hock, Peas & Pistachio with Cranberry, Apple & Chilli Chutney, Sourdough

#### Butternut Squash & Rosemary Soup

Coconut Yoghurt, Croutons

### MAIN COURSE

#### Roast Turkey Ballotine

Parsley & Thyme Stuffing, wrapped in Bacon, Seasonal Vegetables and Garlic Roasted Potatoes

#### Steak, Oyster & Mushroom Pie

Puff Pastry Pie, Guinness Gravy, Bubble & Squeak, Seasonal Vegetables

#### Braised Pork Belly

Honey Glazed Apple, Bubble & Squeak, Seasonal Vegetables, Cider & Mushroom Cream

#### Mushroom, Brie & Cranberry Wellington

Bubble & Queak, Seasonal Vegetables, Tarragon Sauce

### DESSERT

#### Christmas Pudding

Served with Traditional Brandy Butter & Rum Sauce (GF & Vegan available) £7.95

#### Festive Sticky Toffee Pudding

With Cinnamon, Fruits, Rum Toffee Sauce, Christmas Pudding Ice Cream £8.00

#### Classic Sussex Cheeseboard

Artisan Biscuits & Breads, Chutney, Grapes & Celery

#### Chocolate & Orange Tart

Chantilly Cream, Chocolate & Chilli Sauce

### FINISH

Filter Coffee & Selection of Teas, Cocktail Mince Pies & Roses Chocolates

**INCLUDES CRACKERS & CHRISTMAS NOVELTIES**

**PRE ORDER REQUIRED**

**TWO COURSES £35.00 / THREE COURSES £43.50**

**AVAILABLE THURSDAY 30TH NOVEMBER TO FRIDAY 22ND DECEMBER**

**CONFIRM YOUR LUNCH OR EVENING BOOKING BEFORE THE 31ST OCTOBER AND ALL GUESTS RECEIVE A WELCOME GLASS OF PROSECCO**

*If you have any dietary requirements please let a member of our team know. We can offer Gluten Free & Dairy Free options on most items..*