

A TALBOT CHRISTMAS PARTY

STARTER

Smoked Trout & Watercress Tart

Served Warm with Pickled Beets, Horseradish Cream & Pinenuts

Butternut Squash & Rosemary Soup

Coconut Yoghurt, Croutons

Ham & Peas (gfa)

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

Chestnut & Porcini Mushroom

Arancini
Arrabiatta Sauce, Rocket

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

Tandoori King Prawn & Monkfish Skewers

Lemon Basmati Rice, Watercress Salad, Curry Sauce, Mini Naan Bread

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

TWO COURSES £31.50 / THREE COURSES £38.50

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..