

Christmas Menu

Available for Lunch & Dinner
Friday 29th November to Saturday 22nd December

2 Courses
£36.50
per person

Includes Glass of Prosecco for all guests,
Festive crackers, Coffee,
Mince Pies & Chocolates

3 Courses
£41.00
per person

Starters

Potted Duck Rillettes (gfa)

Plum & Fig Jam, Celeriac Slaw, Homemade Focaccia

VEGAN Spiced Parsnip & Apple Soup

Warm Toasted Homemade Breads

Gf Beetroot Cured Gravlax

Potato & Horseradish Salad, Crispy Capers, Citrus Dressing

V Gruyere & Caramelised Onion Tart

Carrot, Courgette & Cumin Salad, Autumn Leaves

Main Course

Roast Turkey Ballotine (gfa)

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

Gf Grilled Sea Bass

Seared Fillets, Garlic & Herb Potatoes, Salsa Verde, Arugula Salad

V Wild Mushroom, Spinach & Chestnut Wellington

Bubble & Squeak, Seasonal Vegetables, Tarragon Sauce

Stuffed Saddle of Lamb

Stuffed with Feta & Spinach, served with Spiced Cous Cous, Baby Carrots, Moroccan Spiced Jus

Desserts

Christmas Pudding

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

Talbot Deli Cheeseboard

Tremains Cheddar, Burwash Rose & Brighton Blue with Artisan Biscuits, Celery, Grapes. Homemade Spiced Fig Chutney

Panettone Bread & Butter Pudding

Laced with Rum, Orange & Cinnamon Custard, Dried Fruits,

Chocolate Mousse

Topped with Sour Cherry Compote, Scottish Shortbread Fingers

To Finish

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

Deposit required



The Talbot
CUCKFIELD



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