THE TALBOT
CUCKFIELD
Christmas
HAYLOFT PACKAGE



2 COURSES £34 | 3 COURSES £39.50

***Includes venue hire**

AVAILABLE FROM THE 1ST TO THE 23RD OF DECEMBER.

INCLUDES A GLASS OF BUBBLES FOR ALL GUESTS!

STARTERS

Potted Confit Duck
With Red Onion Jam and Toasted Sourdough

Ratatouille Stack
Served with a Tomato & Celeriac Remoulade

Chesnut & Wild Mushroom Soup
With Creme Fraiche, Croutons and Chilli Oil

Peri Peri Gambas
Spicy King Prawns with Toasted Sourdough

MAIN COURSE

Turkey Ballotine
Wrapped in Smoked Bacon with a Chesnut Stuffing, served with Roasted Potatoes, Carrots and Garlic Brussel Sprouts

Lamb Shank
Braised in Red Wine & Rosemary, served with Roasted Potatoes, Carrots and Garlic Brussel Sprouts

Whole Lemon Sole
Grilled Sole served with a Crab Velouté, Wilted Spinach and Crushed Potatoes

Talbot Nut & Lentil Roast
Served with Roasted Potatoes, Carrots, Garlic Brussel Sprouts and Vegan Gravy

DESSERTS

Traditional Christmas Pudding
Served with Brandy Sauce

Baileys Tiramisu
A twist on a classic made with Baileys Irish Cream Liqueur

Winter Berry & Apple Crumble
Served with Custard Sauce

Cheeseboard
Cheddar, Brie, and Blue served with Artisan Crackers, Celery, Grapes and Chutney

Includes mini mince pies and chocolates to finish.

ELEVATE YOUR CHRISTMAS PARTY AND PRE ORDER HALF A BOTTLE OF WINE PER PERSON FOR JUST £11.00 PER PERSON (SELECTED WINES)

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten Free, (gfa) - Gluten Free Available

If you have any Allergies or Intolerances, then please speak to one of the Talbot Team
Our dishes are prepared and cooked to an open kitchen where allergenic ingredients are stored and handled. Whilst we take all care and attention to control the allergens in the dishes we serve, we cannot guarantee that the dishes are 100% allergen free.
Cross contamination may occur in our fryers