## Sample menu

## 3 Courses @ €30pp 2 courses@2 courses@€24.50pp

## Menu

Talbot's own Pate, Roasted Red Onion Relish, Beetroot Essence & Toasted Bread Crisps

Brie wrapped in a Springroll Pastry, With Mango Syrup, Compressed Apple & Dressed Seasonal Leaves

> Cream of Vegetable Soup, Served with Brown Treacle Soda Bread

Meyler's White Smoked Haddock Bon Bon's, With Madras Mayonnaise & Fresh Herb Dressing

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Braised Irish Steak, Served with Spring Onion & Thyme Creamed Potato & a Roast Gravy Jus

Pan-Roasted Supreme of Chicken, With a Maple Smoked Bacon & Sun Blushed Tomato Stuffing & a Tarragon Sauce

Baked Fillet of Hake, With Kaffir Lime Leaf, Served with a Saffron & Dill Cream Sauce

> Mixed Vegetable & Chickpea Thai Red Curry, With Coconut & Lemongrass, Served with Basmati Rice & Poppadum

Served with a selection of Fresh Market V egetables  $\mathfrak{C}$  Potatoes ~~~~

Individual Apple Crumble, Served with a Vanilla Bean Custard

Date & Muscovado Pudding, Served with a Salted Caramel Sauce & Crème Chantilly

Tropical Fruit Pavlova, Served with Chocolate Shavings & Vanilla Cream

Chef's Selection of Ice-Cream's & Freshly Brewed Tea or Coffee Allergens available upon request, please see your server