

Talbot Hotel

On the Quay

Wexford

053 9122566

**Talbot** Wexford

A Talbot Hotel ★★☆☆

# Weddings

at the

# Talbot Hotel

# Wexford



# Talbot Tradition



- Red carpet welcome, along with champagne on arrival for the wedding party.
- Champagne and Tea/coffee on arrival for all guests.
- Accommodation in the River Suite and champagne full Irish breakfast for the Bride and Groom.
- White chair covers and gold bows with co-ordinating table linen.
- Personalised menus for all tables.
- Choice of a fresh floral centrepiece or a candelabra centrepiece for each table.
- Traditional cake stand and knife for use on the day.
- Complimentary Wedding Tasting for the Bride and Groom.
- Dinner for the Happy Couple on your First Anniversary.
- 10 guest rooms at a special guest rate for the night of your wedding.
- Complimentary car parking.

## Terms and Conditions:

- This wedding offer is based on minimum numbers of 100 guests.
- Any changes made on this menu are subject to a price increase.
- All packages include VAT and the Talbot Hotel does not impose any service charges.
- Prior to confirmation of booking, a Terms and Conditions Contract must be signed. A copy of this may be obtained from your Wedding Co-ordinator.

**€30 per person**

# Talbot Tradition

## Talbot Tradition Menu



### Choose 1 starter:

Cajun Spiced Chicken Salad with Roasted Cashew Nuts and Julienne of Roasted Red Pepper and Sundried Tomatoes, drizzled with a Light Dijon Mustard Cream.

Chicken and Button Mushroom Vol au Vent smothered with a White Wine Tarragon Sauce.

Chilled Fan Tail of Honeydew Melon with a Mango Chutney and Passion Fruit Coulis.

Caesar Salad accompanied with Bacon Lardons, Garlic Croutons,  
Toasted Pine Nuts and a Classic Caesar Dressing

### Choose 1 soup:

Cream of Country Vegetable Soup

Cream of Potato, Leek & Scallion Soup

### Choose 2 main courses:

Traditional Roast Breast of Turkey and Ham served with a Gravy Sauce and Cranberry Preserve

Baked Supreme of Chicken filled with a Herb and Baby Leek Stuffing,

Drizzled with a Wild Mushroom Sauce

Poached Fillet of Slaney Salmon served with a Light Dill and White Wine Cream Sauce

Baked Fillet of Hake with a Coriander and Tomato Sauce

Prime Roast Sirloin of Beef complimented with a Vintage Port Sauce, Traditional Yorkshire Pudding and  
Horseradish Cream (€3 supplement per person)

### Choose 1 dessert:

Cream Filled Profiteroles smothered with a Duo of White and Dark Chocolate Sauce

Warm Rhubarb and Ginger Crumble served with French Vanilla Ice Cream

Old Style Apple Pie served with Creme Anglaise and Fresh Cream

Classic Cheesecake with a Seasonal Fruit Coulis

Tea/Coffee