

Starters Selections

Talbot Smoked Salmon Platter served with Red Onion, Wedge of Lemon, Dressed Leaves and Drizzled with Balsamic Dressing	€7.50
Smoked Salmon & Crab Dome garnished with a Vegetable and Ginger Salsa and Lemon Cream	€12.85
Parcelettes of French Brie Cheese and Grape accompanied with a Mango and Champagne Compote and a Mini Walnut Salad	€8.25
Chicken and Button Mushroom Vol au Vent smothered with a White Wine Tarragon Sauce	€6.50
Tian of Smoked Chicken with Ceasar Leaves and a Coriander Dressing	€8.25
Warm Cajun Spiced Chicken Salad with Roasted Cashew Nuts, Julienne of Roasted Red Pepper, Sun Dried Tomatoes, drizzled with a Light Dijon Mustard Cream	€6.95
Chilled Fan Tail of Honeydew Melon with a Mango Chutney and Passion Fruit Coulis	€6.50
Medley of Fresh Seafood with a Rich Veloute in a Sesame Seed Pastry Case	€6.25
Warm Bruschetta of Avocado, Sun Dried Tomato and Black Olive glazed with Smoked Cheddar set on Crisp Leaves with a Pesto Dressing	€7.25
Chicken & Brie Cheese Parcel served with an Aromatic Plum Chutney and Ginger and Soya Dressing	€5.95
Caesar Salad accompanied with Bacon Lardons, Garlic Croutons, Toasted Pine Nuts and a Classic Caesar Dressing (Additional €1 for chicken)	€7.50

Soup Selection

Cream of Country Vegetable Soup	€4.25
Wexford Fresh and Smoked Seafood Chowder	€7.25
Cream of Wild Forest Mushroom Soup scented with Thyme	€4.25
Cream of Potato, Leek and Scallion Soup	€4.25
Tomato Soup scented with Chiffonade of Basil Leaves	€4.25
French Onion Soup garnished with a Toasted Cheddar Crouton	€5.25
Home Made Carrot and Orange Soup	€4.25
Julienne of Chicken and Lemongrass Broth	€4.25
Cream of Curried Parsnip Soup	€4.25

Sorbets

Iced Lemon Sorbet	€4.50
Champagne Sorbet	€4.50

Main Course Selection

Roast Leg of Lamb with a Pistachio Nut and Herb Stuffing and a Rich Red Wine Sauce	€19.50
Prime Roast Sirloin of Beef complimented with a Vintage Port Sauce, Traditional Yorkshire Pudding and Horseradish Cream	€19.95
Crisp Half Duckling complimented with Glazed Plums cordoned with a Green Peppercorn Jus and served with Game Chips	€21.95
Baked Supreme of Chicken filled with a Wild Mushroom and Leek Stuffing on a Bed of Chive Mash with a Roast Tomato Cream Sauce	€17.95
Roast Rack of Wexford Lamb with a Soft Herb Crust carved on a Shallot and Port Jus	€37.00 Seasonal
Pan Seared Fillet of Kilmore Sea Bass served with a Wild Mushroom and Lemon Butter Sauce	€21.95
Poached Fillets of Sole stuffed with Fresh Water Shrimp and Baby Spinach drizzled with a Hollandaise Sauce	€21.95
Baked Fillet of Cod topped with a Smoked Salmon and Horseradish Crust served with a Pink Peppercorn Cream	€19.50
Traditional Roast Stuffed Breast of Turkey and Ham served with a Gravy Sauce and Cranberry Preserve	€17.95
Poached Fillet of Slaney Salmon served with a Light Dill and White Wine Cream Sauce	€18.25
Medallions of Beef Fillet served with Red Onion Marmalade and a Rich Thyme and Bordeaux Jus	€32.00
Linguini Pasta with Spinach, Sun Dried Tomatoes and Roasted Red Peppers served with Shavings of Parmesan	€13.95
Baked Filo Parcels of Stir Fried Vegetables and Port Salut on Wilted Spinach and Sweet Chilli Sauce	€13.95

Dessert Selection

Classical Italian Tiramisu layered with Tia Maria Sponge
Cordoned with a Forest Fruit Chutney

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

Iced Raspberry and Fresh Vanilla Parfait accompanied by a Duo of Fruit Coulis

Fig Pudding served Warm and coated with a Rich Fudge Sauce

Traditional French Black Forest Roulade drizzled with a Tangy Raspberry Coulis

Layered White Chocolate and Morello Cherry Cheesecake complimented with a Melon Salsa

Warm Rhubarb and Ginger Crumble served with French Vanilla Ice Cream

Old Style Apple Pie served with Creme Anglaise and Fresh Cream

Assiette of Talbot Desserts

All Above Desserts €5.95

Basket of Fresh Wexford Strawberries served with a Honeycomb
Ice Cream and Citrus Cream (seasonal)

€6.95

Freshly Brewed Tea/Coffee

€2.20

Pettit Fours

€2.95

Additional €1.50 is applied for a choice of starter, soup and dessert

Additional €3.00 is applied for a choice of main course

Reception/Toast Drinks

Tea/Coffee	€2.00
Wine Reception	€3.80
Hot and Cold Punch	€4.90
Bucks Fizz	€5.40
Kir Royale	€5.40
Mulled Wine	€4.50

Evening Selection

Selection of Sandwiches	€3.95
Cajun Spiced Chicken Goujons	€3.50
Kebab of Chicken Satay	€3.00
Vegetable Samosa	€2.80
Tandori Chicken Samosa	€2.80
Hoi-Sin Duck Spring Roll	€2.85
Cocktail Sausages	€1.95
Baked Mini Brie	€2.50
Deep Fried Bacon and Potato Cake with a Dijon Mustard Cream	€2.00
Selection of Sandwiches, Cocktail Sausages and Tea/Coffee	€4.50