Starters Selections

Talbot Smoked Salmon Platter served with Red Onion, Wedge of Lemon, Dressed Leaves and Drizzled with Balsamic Dressing	€ 9.50
Baked Crab and Spring Onion Potato Cake garnished with a Vegetable and Ginger Salsa and Lemon Cream	€ 8.50
Parcelettes of French Brie Cheese and Grape accompanied with a Mango and Champagne Compote and a Mini Walnut Salad	€ 6.25
Warm Salad of Smoked Duck complimented with Orange Segments and a Balsamic and Citrus Reduction	€ 5.50
Chicken and Button Mushroom Vol au Vent smothered with a White Wine Tarragon Sauce	€ 5.50
Tian of Wexford Seafood and Crab Claws with Seasonal Leaves and a Coriander Dressing	€ 7.50
Warm Cajun Spiced Chicken Salad with Roasted Cashew Nuts, Julienne of Roasted Red Pepper, Sun Dried Tomatoes, drizzled with a Light Dijon Mustard Cream	€5.50
Chilled Fan Tail of Honeydew Melon with a Mango Chutney and Passion Fruit Coulis	€ 4.50
Medley of Fresh Seafood with a Rich Veloute in a Sesame Seed Pastry Case 5.50	€ 5.50
Warm Bruchetta of Avocado, Sun Dried Tomato and Black Olive glazed with Smoked Cheddar set on Crisp Leaves with a Pesto Dressing	€ 4.95
Spiced Chicken Spring Roll served with an Aromatic Plum Chutney and Ginger and Soya Dressing	€ 5.50
Caesar Salad accompanied with Bacon Lardons, Garlic Croutons, Toasted Pine Nuts and a Classic Caesar Dressing (Additional 1 for chicken)	€ 4.95

Soup Selection

Cream of Country Vegetable Soup	€ 2.95
Wexford Fresh and Smoked Seafood Chowder	€ 4.50
Cream of Wild Forest Mushroom Soup scented with Thyme	€ 2.95
Cream of Potato, Leek and Scallion Soup	€ 2.95
Tomato Soup scented with Chiffonade of Basil Leaves	€ 2.95
French Onion Soup garnished with a Toasted Cheddar Crouton	€ 2.95
Home Made Carrot and Orange Soup	€ 2.95
Julienne of Chicken and Lemongrass Broth	€ 2.95
Cream of Curried Parsnip Soup	€ 2.95

Sorbets

Iced Lemon Sorbet	€ 3.50
Champagne Sorbet	€ 3.50

Main Course Selection

Roast Leg of Lamb with a Pistachio Nut and Herb Stuffing and a Rich Red Wine Sauce	€ 19.00
Prime Roast Sirloin of Beef complimented with a Vintage Port Sauce, Traditional Yorkshire Pudding and Horseradish Cream	€ 18.50
Crisp Half Duckling complimented with Glazed Plums cordoned with a Green Peppercorn Jus and served with Game Chips	€ 21.00
Baked Supreme of Chicken filled with a Wild Mushroom and Leek Stuffing on a Bed of Chive Mash with a Roast Tomato Cream Sauce	€ 16.95
Roast Rack of Wexford Lamb with a Soft Herb Crust carved on a Shallot and Port Jus	Seasonal
Pan Seared Fillet of Kilmore Sea Bass served with a Wild Mushroom and Lemon Butter Sauce	€ 21.50
Poached Fillets of Sole stuffed with Fresh Water Shrimp and Baby Spinach drizzled with a Hollandaise Sauce	€ 21.00
Baked Fillet of Cod topped with a Smoked Salmon and Horseradish Crust served with a Pink Peppercorn Cream	€ 18.50
Traditional Roast Stuffed Breast of Turkey and Ham served with a Gravy Sauce and Cranberry Preserve	€ 16.50
Poached Fillet of Slaney Salmon served with a Light Dill and White Wine Cream Sauce	€ 17.50
Medallions of Beef Fillet served with Red Onion Marmalade and a Rich Thyme and Bordeaux Jus	€ 24.50
Linguini Pasta with Spinach, Sun Dried Tomatoes and Roasted Red Peppers served with Shavings of Parmesan	€ 12.00
Baked Filo Parcels of Stir Fried Vegetables and Port Salut on Wilted Spinach and Sweet Chilli Sauce	€ 12.00

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
Basket of Fresh Wexford Strawberries served with a Honeycomb
Ice Cream and Citrus Cream (seasonal)
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 Desserts € 4.95

Freshly Brewed Tea/Coffee € 2.00

Pettit Fours € 2.50

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	€ 2.85
Cajun Spiced Chicken Goujon	€ 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	€ 1.70
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