

FESTIVE AFTERNOON TEA



Gin or Prosecco Afternoon Tea

Served daily in the beautiful surroundings of The Gallery from
12noon - 5pm

€32.00 per person

Traditional Afternoon Tea

Served daily in the beautiful surroundings of The Gallery
from 12noon - 5pm

€24.95 per person

Booking in advance is essential.



DINE WITH US

at the Oysterlane Restaurant

Lunch: 3 Course Lunch Meal + Tea/Coffee €37pp

Dinner: 3 Course Evening Meal + Tea/Coffee €48pp

Includes a Complimentary Glass of Mulled Wine

Semi-Private Dining Areas Available for Groups

For more information visit

talbotwexford.ie or call our events team on
053-912 2566, events@talbothotel.ie



TALBOT COLLECTION GIFT FROM US



PURCHASE GIFT VOUCHERS NOW

TALBOTCOLLECTION.IE

OR AT ANY HOTEL RECEPTION

4 STAR PROPERTIES: DUBLIN | CORK | WEXFORD | CARLOW | CLONMEL

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MERRY

CHRISTMAS

& HAPPY NEW YEAR

TALBOT HOTEL
WEXFORD

2025 PARTY NIGHTS PACKAGE

Nov 29th, Dec 6th, 13th, 19th, 20th

€65 per person
Accommodation €85pps



PARTY NIGHT PACKAGE:

Mulled Wine Drinks Reception
4 Course Festive Menu



LIVE MUSIC BY:

Divine Invention



T&C Apply: Party Nights are strictly over 18s only. A €10 deposit per person is required within 10 days of booking. Full payment is then required 3 weeks prior to each party night. No refund or transfer of monies will be permitted within the terms and in the case of no shows.

CHRISTMAS PARTY NIGHT MENU

Cream of Homemade Country Vegetable Soup,
Served with Freshly Baked Breads

Chicken, Mushroom & Maple Cured Bacon Croquette
Served with Arrabbiata Sauce & Aioli Dressing

Local Seafood, Leek & Dill Tartlet,
Topped with Wexford Cheddar & Lemon Gratin.
Served with a Mild Madras Mayonnaise

MAIN COURSE

Charred & Braised Irish Featherblade Steak,
With Crispy Onions, Champ Potatoes & Roast Thyme Sauce

Traditional Turkey & Ham,
With a Mixed Herb & Onion Bread Stuffing, Roast Gravy

Baked Fillet of Salmon,
With a Gourmet Prawn, Basil & Saffron Sauce

DESSERTS

Warm Apple, Pear & Plum Pudding Crumbled
with a Baked Oats, Wild Honey & Cinnamon Topping.
Served with an Armagnac Custard

Layered Callebaut, Malt & Dark Chocolate Delice.
With Wild Berry Coulis & Salted Carmel Ice Cream

Fresh Brewed Tea or Coffee

RING IN THE NEW YEAR IN OUR STUNNING



Enjoy a 4 Course Table d'Hote Evening Meal
with a Glass of Prosecco
€55 per person



COUNTDOWN TO 2026



With Live Music from 10pm

All functions are strictly over 18's



For more information visit
talbotwexford.ie or call 053-912 2566

*Terms & Conditions Apply