

TALBOT TRADITION PACKAGE:

With our Compliments, The Talbot Tradition Package includes:

- Red Carpet on arrival and Champagne for Bridal Party
- Choice of a Fruit Cocktail/Punch Reception with Tea/Coffee, Homemade Scones & Canapés served on arrival for Guests
- White Linen Chair Covers & Gold Bows with Co-ordinating Linen
- Choice of a Fresh Floral or Candelabra Centrepiece for each Table with Mirrored Table Centre Pieces
- Use of Hotel Cake Stand & Cake Knife
- PA System with Toastmaster for speeches on the day
- Personalised Menus & Table Plan supplied by Talbot Hotel Wexford
- Evening Reception of Sandwiches, Cocktail Sausages & Tea/ Coffee for 100 Guests
- Our Stunning River Suite for your Wedding Night with Champagne Breakfast
- 10 Guest rooms with preferential overnight rates for your Wedding Guests
- Discounted Rates for your Wedding Guests at Talbot Suites at Stonebridge
- Wedding Tasting Prior to your Special Day in our Oyster Lane Restaurant
- Dinner for you both in our Oyster Lane Restaurant to Celebrate your 1st Wedding Anniversary
- Complimentary Car Parking for all your Guests



TALBOT TRADITION MENU:

STARTERS

Choose one starter from the following:

Asian Spiced Duck wrapped in Filo Pastry presented on a Crisp Vegetable & Sesame Seed Salad, With a Sweet Chilli & Coriander Relish

Warm Local Black Pudding, Potato Dumpling & Bacon Salad, With Caramelised Apple & a mild Mustard & Honey Cream Dressing

Talbot's Smooth Pate, with a Rocket Salad, Red Onion & Star Anise Mayonnaise, And Toasted Bread Cruote

SOUP/SORBET COURSE

(Your Guests will have a choice of a Soup or Sorbet on the Wedding Day)

Cream of Country Vegetable Soup

Cream of Leek, Potato & Thyme Soup

Cream of Tomato & Basil Soup

Cream of Carrot & Coriander Soup

Iced Lemon & Lime Sorbet

Iced Champagne Sorbet

MAINS

Choose two options from the following:

Prime Roast Striploin of Irish Beef with a Red Wine & Shallot Jus, Served with a Traditional Yorkshire Pudding & Horseradish Cream

Traditional Turkey & Ham with a Sage & Onion Stuffing, Accompanied with a Rich Thyme Jus & Cranberry Preserve

Pan Roasted Supreme of Chicken stuffed with Tarragon & Portobello Mushroom Duxelle, Served with a Braised Leek & White Wine Velouté

Poached Darne of Salmon in a Bay Leaf, Lime & Chardonnay Confit Bouillon, With Marquis Potato and a Roasted Vine Tomato & Basil Cream Sauce

Baked fillet of Hake complimented with a Brandy & Shellfish Bisque, Basil Pesto & Duchess Potato

DESSERTS

Choose one dessert from the following:

Assiette of Talbot Desserts (Strawberry Cheesecake, Chocolate Brownie, Cointreau Crème Brulee & Vanilla Ice-Cream with Oreo Crumbs)

Warm Chocolate Brownie, Drizzled with a Salted Caramel Sauce & Honeycomb Ice-cream

Warm Apple & mixed Berry Crumble, Crème Anglaise & Vanilla Ice-cream

Freshly Brewed Tea or Coffee