

TALBOT HOTEL

C L O N M E L



Private Lunch Menu

Select four from the following options:

3 Courses & Tea/Coffee: €30.00 per person - 2 Courses & Tea/Coffee: €26.00 per person - Main Course & Tea/Coffee: €18.00 per person

Starters

- Homemade Soup of the Day (6, 7, 9,12)
- Duo of Melon, Served with Mixed Berry Compote & Refreshing Raspberry Sorbet
 - Melon & Orange Cocktail, Served with Mint & Cointreau Stock Syrup
- Goats Cheese & Trio of Tomato Tartlet, Served with a Balsamic Reduction (6,7,11,13)
- Breaded Button Mushrooms with a Cream Cheese Chive Filling & a Side of Garlic Aioli (6,7,11,13)
 - Chicken & Mushroom Bouchée Drizzled with Tarragon & Sherry Sauce (6,7)
 - Prawn & Apple Salad, Served with a Zesty Seafood Cocktail Dressing (1,2,6,11)
- Cajun Chicken Caesar Salad, Served with Peppery Croutons & Parmesan Shavings (3,6,7,11)
- Smoked Salmon & Leek Tartlet, Served with Lemon and Dill Vinaigrette (3,6,7,11)
- Vegetable Spring Rolls, Served with Sweet Chilli Dipping Sauce (7,12)

Main Course

- Roast Sirloin of Irish Beef, Served with a Red Wine Pan Jus & Yorkshire Pudding (6,7,9,11)
- Pan Fried Supreme of Chicken, Wrapped in Bacon, Served with Silver Skin Baby Onion Sauce, Chateau Potato & Parma Ham Crisp (7,9)
- Baked Fillet of Salmon, Topped with Mixed Herb Crumb, Served with Tomato & Basil sauce (3,6,7,9)
 - Roast Turkey & Ham, Served with a Sage & Cranberry Stuffing (6,7,9)
- Roast Pork Fillet with Apricot & Black Pudding Stuffing and Apple and Rosemary puree (6,7,9)
- Pan Fried Fillet of Hake with Smoked Bacon & Creamed Spinach, Sun Blushed Tomato & Rocket Pesto (3,6,7)
- Roast Mediterranean Vegetables Tossed with Penne Pasta in a Tomato & Basil Sauce, Topped with Parmesan Shavings (6,7)
 - Wild Mushroom & Leek Risotto, Served with Truffle Oil & Fresh Parmesan Shavings (7)

Desserts

- Warm Apple & Cinnamon Crumble, Served with Ice-Cream (6,7,11)
- Hot Chocolate Fudge Cake, Served with Mascarpone Cream (6,7,11)
- Praline Cream Filled Profiteroles Drizzled with Chocolate Sauce (6,7,11)
- White Chocolate & Raspberry Cheesecake, Served with Fresh Cream & Fruit Coulis (6,7)
 - Warm Apple Pie, Served with Vanilla Custard (6,7,11)
 - Chocolate & Pecan Brownie (6,7,11)
- Mini Strawberry Meringues, Served with Mixed Berry Compote (7,11)

Tea & Coffee to follow...

ALLERGEN INDEX

1 & 2 Shellfish (e.g. Prawns or Mussels), 3 Fish, 4 Peanuts,
5 Nuts (Specify Nut), 6 Cereal containing Gluten,
7 Milk/Milk Products, 8 Soya, 9 Sulphur Dioxide, 10 Sesame Seeds,
11 Egg, 12 Celery and Celeriac, 13 Mustard, 14 Lupin

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness. If you have a food allergy or food intolerance please refer to the index, where the allergens are listed numerically and presented in that format under each menu item.

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