

TALBOT HOTEL

C L O N M E L



Private Dinner Menu

CHOOSE YOUR OWN MENU - SELECT FOUR OF THE FOLLOWING OPTIONS

STARTERS

- Homemade Soup of the Day (6,7,8)
- Seafood Chowder served with Brown Bread (1,3,7,9,12)
- Vegetable Spring Rolls served with Sweet Chilli Sauce (5,6,7,8,10,12)
- Chicken & Mushroom Bouchée Drizzled with Sherry & Tarragon Sauce (6,7,9)
- Prawn Cocktail, Marie Rose Sauce & Iceberg Lettuce (1,6,7,12)
- Vegetable Quiche served with House Salad (6,7,9,11)
- Smoked Salmon Salad, Pickled Onion & Cucumber, Dill Crème Fraiche (3,7,9,13)
- Goat's Cheese Salad with Roasted Beetroot & Radish, Wholegrain Mustard Dressing (5,7,11,13)
- Duo of Melon served with Mixed Berry Compote
- Cajun Chicken Caesar Salad served with Herb Croutons & Parmesan Shavings (3,6,7,11)
- Chicken Liver Pâté served with Red Onion Marmalade & Toasted Brioche (6,7,9,11)
- Smoked Salmon Roulade with Seafood Stuffing, Pickled Cucumbers, Dill Crème Fraiche (1,3,7)
- Chicken Spring Rolls served with Mixed Leaf Salad, Garlic & Chilli Aioli (5,6,7,9,11)

MAIN COURSES

- Sirloin of Irish Beef served with Yorkshire Pudding and Red Wine Jus (6,7,8,9,10,11)
- Supreme of Chicken wrapped in Smoked Bacon with Roast Potato & Wild Mushroom Sauce (7,8,9)
- Oven Baked Fillet of Salmon with Stir Fry Vegetables & Tomato Sauce (3,5,7,8,10)
- Turkey & Ham, Herb Stuffing, Cranberry Compote, Roast Gravy (6,7,9,10,11)
- Slowly Braised Pork Shoulder served with Cider & Onion Sauce (7,8,9,11,13)
- Pan Fried Fillet of Hake, Buttered Leeks & Saffron Sauce (3,7,9,10)
- Roast Pork Fillet, Black Pudding Stuffing, Apple & Rosemary Jus (6,7,8,10)
- Pan Fried Fillet of Seabass served with Asparagus wrapped in Parma Ham Chive & Lemon Veloutte (3,6,7,8)
- 6oz Fillet of Beef served with Red Onion Marmalade Green Peppercorn & Brandy Cream Sauce (7,8,9) *(Supplement €7)*
- Chickpea & Vegetable Curry served with Basmati Rice & Naan Bread (6,7,8,9)
- Spinach & Ricotta Ravioli served with Hazelnut Brown Butter Sauce (5,6,7)

DESSERTS

- Warm Apple & Cinnamon Crumble served with Vanilla Ice Cream (6,7,11)
- Chocolate Fudge Cake, Chocolate Sauce, Crème Chantilly (5,6,7,11)
- Praline Cream Filled Profiteroles Drizzled with Chocolate Sauce (6,7,11)
- White Chocolate & Raspberry Cheesecake served with Strawberry Coulis (6,7,11)
- Warm Apple Pie served with Custard & Vanilla Ice Cream (5,6,7,11)
- Sticky Toffee Pudding served with Salted Caramel Ice Cream (5,6,7,11)
- Lemon Tartlet served with Mixed Berry Compote (5,6,7,11)

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 and 14 - Lupin