



# THE TALKHOUSE

CHRISTMAS MENU 2021



2 COURSES £30 OR 3 COURSES £36

All Christmas parties are required to pre order at least a week before arrival date and will need to pay a £10 deposit per person when booking.

This menu will be running from the 25th of November to the 30th of December.

## STARTERS

Spiced Pumpkin Soup, Toasted Pumpkin Seeds & Garlic Croutons (GFA) (DF) (VEA)  
Rosemary & Garlic Camembert, Red Onion Jam & Crispy Ciabatta  
Crispy Duck Salad, Asian Slaw, Sesame Seeds, Chilli & Sweet Cantonese Sauce (DF)  
Creamed Wild Mushroom, Toasted Brioche & Poached Egg (GFA)

## MAINS

Christmas Turkey, Chestnut, Duck Fat Potatoes, Seasonal Vegetables,  
Pigs in blankets & Jus (GFA)(DF)  
Slow Cooked Blade of Beef Pie, Horseradish Mash, Red Cabbage & Veal Jus  
Gnocchi, Mushroom & Blue Cheese Bake, Rosemary Crumb & Seasonal Vegetables  
Pan Fried Sea Bass, Potato Terrine, Cauliflower Puree, Golden Raisins,  
Tenderstem & Beurre Blanc(GF) (DFA)

## DESSERTS

Baileys Brulée with Shortbread  
Christmas Pudding & Brandy Cream  
Chocolate & Orange Brownie with Salted Caramel Ice Cream (GF)  
Apple & Winter Berry Crumble with Vanilla Custard (GFA)  
Cheeseboard (+£5 Supplement)

If you require any information regarding the ingredients or food preparation for any of our food or drink, please ask your server who will be happy to provide this information.

