



**Talbot Hotel**

Oundle



Christmas

and New Year Celebrations



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## Discover Northamptonshire this Christmas

From traditional pantos to Christmas markets, Northamptonshire offers a fantastic range of activities for the whole family to enjoy.

The Talbot Hotel is at the heart of the Northamptonshire market town of Oundle and is an ideal place to celebrate the festive season with friends or family.

**Let us take care of you this Christmas.  
To book your festive package or event, call  
01832 273621 and speak to our friendly team.**

Please call  
**01832 273621**  
to make a  
booking

## **Festive Dining and Party Nights**

Please call  
**01832 273621**  
to make a  
booking

### **Festive Dining**

With the decorations up and the turkeys in the oven, it will soon be time to indulge yourself and make the most of the jolly season with an outing to The Talbot Hotel. Our chefs have devised a truly festive menu, full of the season's best treats.

Festive dining is available throughout  
December from 12 noon.

**Festive Meal in the Restaurant**  
**£33.00 per Adult, £16.50 per Child**

### **Christmas Party Nights**

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights.

Available on selected dates in December –  
don't delay and book today!

**£35.00 per Adult (Sunday to Thursday)**  
**£37.00 per Adult (Friday & Saturday)**

### **Stay the night?**

Enjoy 15% off our flexible bed and breakfast  
rate when you book a party night  
or festive meal with us.

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 23.

## Starters

Chef's roasted winter vegetable soup,  
chive crème fraîche, leek oil **VE & GF ON REQUEST** SD, D, CE

Ham hock, herb & pea terrine, crouton,  
salsa verde, watercress **GF ON REQUEST** SD, G

Smoked mackerel & gherkin rilette,  
pickled cucumber, beetroot purée **GF ON REQUEST** F, SD, G

Mushroom & chestnut pâté, roasted fig,  
tarragon & cranberry relish, herb croutons **VE, GF ON REQUEST** G, SD, S

## Main Courses

Roast breast of turkey, orange & cranberry stuffing,  
pig in blanket, roast potatoes, brussels sprouts, maple & mustard  
roasted root vegetables, gravy **GF ON REQUEST** G, MU, D, SD, CE, S, E

Braised feather blade of beef, grain mustard mashed potato,  
roasted carrot, winter greens, pan gravy **GF** MU, CE, D, SD

Roasted salmon fillet, crushed baby potatoes, stem broccoli,  
lemon & dill hollandaise **GF** F, D, SD, E

Root vegetable & lentil wellington, roast potatoes, greens,  
vegetable gravy **VE** G, S, MU, CE

## Desserts

Traditional Christmas pudding, brandy custard G, S, E, D, SD

Chocolate orange mousse, blood orange gel, chocolate soil **GF** SD, S, D, E

Vegan chocolate tart, vanilla ice cream **VE, GF** S, SD

Vanilla panna cotta, winter berry compote,  
raspberry tuille **GF ON REQUEST** G, D, S, SD, E





## Christmas Day Lunch

Served between  
12 Noon and 3pm

Please call  
**01832 273621**  
to make a  
booking

We know how special Christmas Day should be.  
It is a day to spend time with your loved ones,  
so let us take care of your Christmas lunch,  
leaving you to make those all important memories.

**£89.00 per Adult, £44.50 per Child**

Included in the 2 and 3 night  
Christmas Residential Package – see page 12.

Pre-booking and pre-payments essential.  
For full terms and conditions please see page 23.

# Christmas Day Menu

Served from 12 Noon

## Starters

Roasted butternut squash soup,  
crumbled goat's cheese, leek oil

**V, VE & GF ON REQUEST** D, SD, CE

Whipped chicken liver parfait, cherry gel,  
puff pastry **GF ON REQUEST** D, S, G, SD

Smoked salmon gravlax, pickled fennel,  
horseradish purée, pumpernickel bread

**GF ON REQUEST** SD, MU, E, G, F

Mushroom & chestnut pâté, roasted fig,  
tarragon & cranberry relish, herb croutons

**VE, GF ON REQUEST** G, SD, S



## Main Courses

Roast breast of turkey, orange & cranberry stuffing,  
pig in blanket, roast potatoes, brussels sprouts,  
maple & mustard roasted root vegetables, gravy

**GF ON REQUEST** G, MU, D, SD, CE, S, E

Locally sourced Northamptonshire beef, Yorkshire pudding,  
roasted potatoes, winter greens, maple & mustard roasted root  
vegetables, red wine & thyme gravy **GF ON REQUEST** G, D, SD, MU, CE, S, E

Pan fried bass fillet, smoked haddock fishcake,  
stem broccoli & pea green salad **GF ON REQUEST** F, D, G, E, MU

Root vegetable & lentil wellington, roast potatoes,  
greens, vegetable gravy **VE** G, S, MU, CE

## Desserts

Traditional Christmas pudding, brandy custard,  
dried cranberries G, S, E, D, SD

Textures of raspberry, mousse, sorbet,  
white chocolate shards **GF** SD, D, S

Vanilla crème brûlée, kirsch cherries **V** G, D, SD

Dark chocolate delicie, salted caramel ice cream,  
almond brittle **VE & GF ON REQUEST** G, S, E, D, N

Chef's selection of cheese, crackers,  
chutney, grapes D, G, SD, CE, MU, SE, N

Tea, coffee and petit fours

## Boxing Day Lunch

Served from  
12 noon – 4pm

Please call  
**01832 273621**  
to make a  
booking

The festivities don't have to end with Christmas Day. Join us on Boxing Day and indulge in a sumptuous three course menu, giving you the time to relax with those who mean the most after the biggest day of the year.

**£37.00 per Adult, £18.50 per Child**

Included in the 3 night Christmas Residential Package – see page 12.

Pre-payments required for all bookings.  
For full terms and conditions please see page 23.

## Starters

Roasted tomato & red pepper soup, basil oil **VE & GF ON REQUEST** D, CE, D, SD

Ham hock, herb & pea terrine, crouton, salsa verde, watercress **GF ON REQUEST** SD, G

Chicken liver parfait, toasted brioche, red onion chutney, watercress **GF ON REQUEST** SD, G, D, E, S

Cheddar cheese soufflé, buttered leeks, hollandaise sauce **V** D, E, G, SD

Smoked haddock fishcake, chive hollandaise, poached egg, crispy capers F, D, E, G, SD

Mushroom & chestnut pâté, roasted fig, tarragon & cranberry relish,  
herb croutons **VE, GF ON REQUEST** G, SD, S

## Main Courses

Honey mustard roast gammon, roasted roots,  
greens, pan gravy **GF ON REQUEST** SD, D, MU, CE, S

Roast topside of beef, roast roots, greens, Yorkshire pudding,  
pan gravy **GF ON REQUEST** SD, D, G, E, MU, CE

Chicken supreme, rosemary fondant potato,  
stem broccoli, smoked bacon sauce **GF ON REQUEST** SD, D, G

Fish & chips, tartare sauce, mushy peas, lemon F, SD, G, D, E, MU

Roasted salmon fillet, crushed baby potatoes,  
stem broccoli, lemon & dill hollandaise **GF** F, D, E

Root vegetable & lentil wellington, roast potatoes, greens, vegetable gravy **VE** S, G, SD

## Desserts

Chocolate orange mousse, blood orange gel, chocolate soil **GF** SD, S, E, D

Vegan chocolate tart, vanilla ice cream **VE, GF** S, SD

Classic crème brûlée, cinnamon shortbread **V, GF ON REQUEST** D, E, G

Vanilla panna cotta, winter berry compote, raspberry tuille **GF ON REQUEST** D, G, E, SD, S

Apple tart, salted caramel sauce, biscuit crumb & clotted cream **V** SD, D, E, G

Selection of ice cream & sorbets **V, VE & GF ON REQUEST** SD, S, D, E

## **Christmas Residential Packages**

Please call  
**01832 273621**  
to make a  
booking

Enjoy a two or three night Christmas break with us at The Talbot Hotel in Oundle. Time is no object, simply arrive and let us spoil you over this festive season.

**Two Night Christmas Package:  
From £300.00 per person**

**Three Night Christmas Package:  
From £420.00 per person**

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



## **Christmas Eve**

Arrive at your leisure from 3pm. Join us for a welcome drink of either prosecco or mulled wine, followed by a delicious three course dinner. Finish off your evening with mince pies and coffee. If you wish to attend Midnight Mass, speak with our reception team for details of our nearest church and times.

## **Christmas Day**

Wake up full of festive spirit and enjoy a leisurely breakfast between 8am and 10am. Enjoy some quiet time relaxing before joining us for Christmas Day Lunch from 12 noon. After lunch why not take a stroll experiencing the local area and return in the evening for a relaxed buffet served from 7pm.

## **Boxing Day**

It's Boxing Day. Enjoy a tasty breakfast between 8am and 10am (check out is at 11am for our two night guests). Guests on our three night package can hit the Boxing Day sales before a relaxed Boxing Day buffet.

## **27th December**

Enjoy one final breakfast between 8am and 10am before our team say goodbye, with checkout at 11am.



## **New Year's Eve Celebration**

Please call  
**01832 273621**  
to make a  
booking

Celebrate the new year in style!  
Our New Year's Eve Celebration includes an arrival drink and a four course menu, as well as live entertainment. Book early as this event is sure to be one of the hottest tickets in town.

**New Year's Eve Celebration:**  
**£95.00 per Adult**

Included in the New Year's Residential Packages – see page 18.

Pre-payments required for all bookings.  
For full terms and conditions please see page 23.



## New Year's Eve Menu

### Canapés

Chef's selection of canapés on arrival

ASK FOR ALLERGENS

### Starters

Classic French onion soup, cheese crouton

**GF ON REQUEST** D, SD, MU, CE

Smoked mackerel tart, celeriac rémoulade,  
herb oil F, D, E, G, MU, CE

Chicken liver parfait, port & fig jelly,  
toasted brioche, watercress

**GF ON REQUEST** SD, G, D, E, S

### Intermediate

Passion fruit martini sorbet,  
topped with prosecco s, D



## Main Courses

Fillet & featherblade of beef, dauphinoise potatoes,  
stem broccoli, jus **GF ON REQUEST** D, G, SD, MU, CE, S

Monkfish tail, crushed baby potatoes,  
greens, mussel, dill sauce **GF** C, F, D, SD, MO

Wild mushroom & truffle tagliatelle, poached hen's egg,  
rocket, truffle oil **V, VE ON REQUEST** G, D, E

## Desserts

Assiette of raspberry, mousse, sorbet, white chocolate shards **GF** SD, D, S

Dark chocolate delice, salted caramel, charred orange,  
orange sorbet **GF ON REQUEST** D, E, G, SD, N, S

Sticky toffee pudding, vanilla ice cream, caramel sauce G, D, E

Chef's selection of cheese, crackers, chutney, grapes  
D, G, SD, CE, MU, SE, N

Tea and coffee

Vegan options available on request

## New Year's Residential Packages

Please call  
**01832 273621**  
to make a  
booking

Enjoy a one or two night break and see in the New Year with us at The Talbot Hotel. Enjoy all the fun of our New Year's Eve Celebration before retiring to one of our beautiful rooms.

Stay an extra night to experience the full 'Hospitality from the Heart' with an additional dinner, bed & breakfast the night before New Year's Eve.

### **One Night New Year's Package:**

**From £190.00 per person**

### **Two Night New Year's Package:**

**From £290.00 per person**

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



## **One Night Package**

For guests joining us on the one night package, you will arrive on 31st December, checking into your room from 3pm. Your package includes our four course New Year's Eve Celebration.

The excitement continues after dinner with live entertainment until just before midnight, when the countdown begins and we toast in the New Year. You can then retire to your room for the night and be rested before a late breakfast between 8am and 10am on New Year's Day. We say goodbye at our 11am checkout.

## **Two Night Package**

Guests on the two night package will arrive a day early on the 30th December and enjoy an extra night of dinner, bed & breakfast, together with everything included in the one night package.

## Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests.

Must be pre-booked.

### **Designated Sleigh**

#### **Driver: £35.00**

4 x Frobishers, 4 x Coke Zero

4 x Redbull

### **A Touch of Sparkle: £99.00**

2 x bottles of Prosecco

2 x bottles of Sparkling Rosè

### **The Selection Box: £105.00**

1 x bottle of Prosecco

1 x bottle of House Red Wine

1 x bottle of House White Wine

1 x bottle of House Rosé Wine

10 x bottles of Birra Moretti

### **The Italian Job: £110.00**

2 x bottles of Italian White Wine

2 x bottles of Italian Red Wine

5 x bottles of Birra Moretti

### **Royal Topper: £169.00**

12 x bottles of Birra Moretti

4 x bottles of House Wine

2 x bottles of Prosecco

During December our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches

Selection of festive cakes

Scones with clotted cream & strawberry jam

Tea or coffee with refills

**£22.00 per person**

Served between 2pm – 5pm

(Pre-booking essential)

Limited availability. Pre-orders and pre-payments required for all bookings. For full terms and conditions please see page 23.

## **Festive Afternoon Tea**

Please call  
**01832 273621**  
to make a  
booking

# Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 30 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting **[www.coachinginngroup.co.uk](http://www.coachinginngroup.co.uk)**



# Terms and Conditions

## Festive Dining

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 3rd November 2023. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

## Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 3rd November 2023 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

## Christmas Day and Boxing Day Dining

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

## Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

## Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



**The Talbot Hotel**

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