



Talbot Hotel
Oundle

MAKE HER DAY



sparkle!

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

2 COURSES £26.95

3 COURSES £32.95

MOTHER'S DAY MENU

2 COURSES £26.95 | 3 COURSES £32.95

STARTERS

Jerusalem Artichoke Soup

Truffle, artichoke crisps
(VE) (GF on Request) G, D, CE, SD

Mini Mezze Board

Hummus, tzatziki, olive and feta salad,
crudités, toasted pitta
(VE) (GF on Request) G, D, CE, SD, SE

Nduja, Burrata & Roasted Red Pepper Bruschetta

Confit garlic, sourdough, basil oil
G, D, CE, SD

Goats Cheese & Sundried Tomato Croquettes

Hot honey
(GF, V) D, E, SD

Thai Style Crabcakes

Coconut & coriander sauce, cashew nut salad
G, E, D, SD, N, SE, C

Harissa Lamb Shoulder

Garlic flatbread, pomegranite, smoked hummus
G, D, CE, SD, SE

MAINS

Striploin Of Beef

Yorkshire pudding, roasted root vegetables,
seasonal greens, stock gravy
G, D, E, CE, SD

Roasted Pork Loin

Pork skin cracker, Yorkshire pudding, roasted root
vegetables, seasonal greens, stock gravy
G, D, E, CE, SD

Leg Of Lamb

Yorkshire pudding, roasted root vegetables,
seasonal greens, stock gravy
G, D, E, CE, SD

Trio Of Roast Meats

Yorkshire pudding, roasted root vegetables,
seasonal greens, stock gravy
G, D, E, CE, SD

Mushroom, Thyme & Hazelnut Roast

Yorkshire pudding, roasted root vegetables,
seasonal greens, vegetable gravy
(VE on Request) G, D, E, CE, SD

Chicken, Ham & Leek Short Crust Pie

Buttered mash, seasonal greens,
stock gravy
G, D, E, CE, MU, SD

Beer Battered Haddock & Hand Cut Chips

Mushy peas, tartar sauce
(GF) E, CE, F

Cumberland Sausage Wheel

Buttered mash potato, beer &
onion gravy, seasonal greens
G, D, MU, CE, SD

Butternut Squash & Red Lentil Cottage Pie

Sage & onion mash, vegetable gravy,
olive oil greens
(V, VE & GF) CE, MU, SD

Smoked Haddock & Crayfish Fishcakes

Peas & samphire salad, poached hens egg,
crispy capers, hollandaise
(GF) C, F, E, D, SD

DESSERTS

Cherry & Almond Semifreddo

Cherry gel, almond brittle
(GF) N, D, E, SD

Sticky Toffee Pudding

Treacle caramel sauce, clotted cream ice cream
(GF) E, D, SD

Baked Tiramisu Cheesecake

Mocha ganache
G, D, E, SD

Chocolate & Hazelnut Brownie

Salted caramel ice cream, hot fudge sauce
(GF) D, E, N, SD

Lemon & Blueberry Sponge

Blueberry sorbet, hot lemon sauce
(VE) G, SD

Eton Mess Sundae

Strawberry & vanilla ice creams, raspberry coulis,
meringue, chantilly, fresh berries
(GF) D, E, SD

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

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