Two Courses: £36.00 per Adult, £18.00 per Child
Three Courses: £42.00 per Adult, £21.00 per Child

Starters

Cured Salmon
Dill emulsion, compressed cucumber, crostini
GFO / **G, F, E** / L, CE, MU, SE / 447 kcal

Ham Hock, Pistachio & Leek Terrine
Cranberry chutney, crostini GFO / **G, N, MU, SD** / P, SE / 540 kcal

Winter Parsnip & Truffle Soup
Chef's bread, salted butter V, VEO, GFO / **G, CE, MU** / S / 733 kcal

Beetroot Tartare
Goat's cheese, pine nuts, vegetable crisp
V, VEO, GFO / **D, MU, SD** / 159 kcal

Main Courses

Roast Breast of Turkey
Orange & cranberry stuffing, pig in blanket, roasted potatoes, winter roots, greens, pan gravy **G, S, SD** / CE, MU / 1012 kcal

Roasted Pork Belly
Confit carrot, charred Roscoff onion, pomme mousseline, gravy GF / **D** / CE, MU, SD / 1295 kcal

Sea Bass
Herb-crushed potatoes, confit tomatoes, dill velouté GF / **F, D, SD** / 507 kcal

Vegan Nut Roast
Roasted potatoes, winter greens, gravy VE / **G, N** / P / 785 kcal

Desserts

Christmas Pudding
Brandy custard, cranberry compôte
V, GFO / G, D / E, CE, MU / 313 kcal

Honey & Ginger Sponge
Vanilla ice cream V / **G, E, D** / S, CE, MU / 690 kcal

Dark Chocolate Tart
Kirsch cherries, clotted cream V, VEO, GF / **G, S, E, D** / 694 kcal

Mulled Wine-Poached Pear
Tonka bean mascarpone, almond crumb
V, VEO, GF / **N, D, SD** / P, E, CE, MU / 780 kcal

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)


Talbot Hotel
Oundle
Festive Dining
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