



## **THE TALBOT AT KNIGHTWICK**

### **PRE-CHRISTMAS DAY MENU 2018**

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#### ***STARTERS***

##### **ROAST ONION AND SCRUMPY SOUP (V)**

Roasted red onions blended with root vegetable stock and Talbot Scrumpy topped with a cheese crouton and served with Talbot Bakery bread.

##### **SWEET AND SOUR PORK**

Diamonds of tender belly pork coated with sticky sweet and sour dressing, glazed in the AGA and served with buttered noodles.

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#### ***MAIN COURSE***

##### **TURKEY**

A traditional roast of turkey breast with confit thigh meat, pig in blanket, bread sauce and pan jus. Served with a fruit jelly.

##### **BAKED COD AND SALMON**

Home-smoked salmon sandwiched between two pieces of cod fillet, baked and served with a nasturtium beurre blanc.

##### **BEEF BOULANGÈRE**

Pieces of Herefordshire shin beef cooked for hours with leeks, Teme Valley beer and herbs. Topped with sliced potatoes and browned in the oven.

##### **VEGETARIAN OPTION IF REQUIRED (v)**

**All above served with Fresh Vegetables and Parsley Potatoes**

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##### **LEMON AND LIME TART WITH ORANGE CREAM**

##### **CHRISTMAS PUDDING AND RUM SAUCE**

**Coffee or Tea**

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**£30 per person (children charged accordingly).**

**Pre-booking essential** at £10.00 per person --- Deposit non-refundable.  
**We reserve the right to change ingredients without prior notice.**

**Champagne on offer for £25 per bottle for buffet party bookings.**

**The Talbot at Knightwick**

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