



THE TALBOT AT KNIGHTWICK PRE-CHRISTMAS DAY MENU 2019



STARTERS

PARSNIP, CARROT & CHESTNUT SOUP (v)

This soup is made using our Talbot Kitchen Garden vegetables, and chestnuts. It is served with a parmesan tuile, and Talbot Bakery bread.

HAM & PHEASANT TERRINE

A home cured ham, and locally shot pheasant, set into a terrine, and served with a garden vegetable pickle.



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 HAKE

A fillet of seasoned and buttered hake, topped with a lemon and thyme crumb, and served with a warm nasturtium butter.

SPICED BEEF CHEEK


A cheek of beef cooked for 20 hours sous vide style in a marinade of old English spices (mace, All spice, cloves and nutmeg).

VEGETARIAN OPTION IF REQUIRED (v)

Served with Fresh Vegetables, Roasted Potatoes and Parsley Potatoes



APPLE CAKE WITH CRUMBLE TOP AND CREAM CHRISTMAS PUDDING AND RUM SAUCE



£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.