

THE TALBOT

BELBROUGHTON

CHRISTMAS DAY AT THE TALBOT BELBROUGHTON

Glass of fizz on arrival

Amuse-bouche

Starter

Parsnip & apple soup, roasted chestnut pesto & artisan bread (GFA, V, VE)

Venison carpaccio, cauliflower & stilton bon bon, rocket & parmesan salad (GFA)

Rosemary honey glazed goat's cheese, portobello mushroom bake, aged balsamic, roquette pesto (GF, V)

Scallop and prawn open ravioli, lemon butter sauce

Main

Served with Winter vegetables and rosemary & sea salt potatoes served on the side

The Crown turkey parcel, cranberry stuffing & wrapped in bacon, pigs in blankets,
honey roasted vegetables, jus (GF)

Whole lobster thermidor, truffle parmesan hand cut chips, chargrilled lemon (GF)

Beef Wellington, dauphinoise potatoes, honey roasted vegetables, cranberry jus

Roasted butternut squash, spinach & chestnut tart, asparagus, chive butter sauce (VEA)

Winter vegetables and rosemary & sea salt potatoes served on the side

Dessert

Traditional Crown Christmas pudding, brandy & vanilla custard (GF, VE)

Breaded crème brûlée, spiced orange compote & ginger shortbread (GF)

Passion fruit & white chocolate champagne profiteroles (V)

Gingerbread panna cotta cheese cake, mascarpone Chantilly cream (V)

Crown Cheese platter

3 chef cheese selection, grapes, quince, biscuit, fig chutney

£79.95 per guest