

# Special Occasions Menu

AT TALBOT HOTEL CORK

(MINIMUM OF 10 GUESTS / MAXIMUM OF 50 GUESTS)

## To Start

FRESHLY MADE SOUP OF THE DAY, SERVED WITH FRESHLY BAKED BREAD ROLLS  
(CY-MK-SP-WHI)

PEAR, CHERRY TOMATO AND GOAT'S CHEESE SALAD, HONEY & MUSTARD  
DRESSING (MK-MD-SP)

CHICKEN CAESAR SALAD, BABY GEM, BACON, CROUTON, PARMESAN, CAESAR  
DRESSING (MK-SP-FH-WHI)

CHICKEN AND MUSHROOM VOL AU VENT, WHITE WINE CREAM, BASIL PESTO  
(WHI-MK-EG-SP)

## Mains

GRILLED 8OZ SIRLOIN STEAK, POMME PUREE, ROAST POTATO, VEGETABLE PARCEL,  
PEPPER CREAM SAUCE (MK-CY-SP).

BAKED FISH OF THE DAY, POMME PUREE, ROAST POTATO, VEGETABLE PARCEL,  
WHITE WINE CREAM SAUCE (FH-SP-MK)

ROASTED CHICKEN BREAST, POMME PUREE, ROAST POTATO, VEGETABLE PARCEL,  
ROAST GRAVY (MK-CY-SP)

THAI YELLOW CURRY, MIXED PEPPERS-ONION-CARROT-COURGETTE, COCONUT  
MILK, LIME, BASMATI RICE, NAAN BREAD (WHI-SP)

## Dessert

SEASONAL CHEESECAKE WITH RICH BELGIAN CHOCOLATE SAUCE  
(MK-EG-SP-WHI)

APPLE CRUMBLE SERVED WITH CUSTARD CREAM SAUCE & , VANILLA  
ICE-CREAM (MK-EG-SP-WHI)

CHOCOLATE BROWNIE, RICH BELGIAN CHOCOLATE SAUCE, VANILLA  
ICE-CREAM (MK-EG-SP)

FOREST FRUIT PAVLOVA, ITALIAN MERINGUE, CREME CHANTILLY,  
BERRY COMPOTE (EG, MK, SP)

### CONTAINS ALLERGENS:

PN=PEANUTS | EG=EGGS | MS = MOLLUSCS | TNTREE NUTS| MK =MILK |CY =CELERY | SE  
=SESAME |SY =SOYA | MD =MUSTARD | WH = WHEAT | FH =FISH | SP =SULPHITES | LP =LUPIN | CS  
=CRUSTACEANS | \*WH=WHI (WHEAT FLOUR) | WH2 (SEMOLINA) | WH3 (WHOLEMEAL), WH4  
(WHEAT BRAN)| WH5 (RYE) | \*LP=LP1 (BARLEY) | LP2 (OATS) VEGETARIAN (V)

ALL DISHES MAY CONTAIN TRACES OF NUTS

IF YOU SUFFER FROM OR HAVE THE POTENTIAL TO SUFFER FROM ALLERGIES EVEN THOUGH  
THE ALLERGENS ARE LISTED ON THE MENUS PLEASE MAKE CONTACT WITH ONE OF OUR  
STAFF AND INFORM US OF YOUR DIETARY REQUIREMENTS. MENU PRICES ARE SUBJECT TO  
CHANGE IN THE EVENT THAT GOVERNMENT ALTERATIONS SUCH AS VAT INCREASES OR  
UNFORESEEN SUPPLIER INCREASE DUE TO MARKET DEMAND AND/OR LACK OF SUPPLY OR  
PRODUCTS REQUIRED.

