

Family Gathering Menu

AT TALBOT HOTEL CORK

SAMPLE MENU (MINIMUM OF 10 GUESTS)

2 COURSE €31.95 PER PERSON

3 COURSE €35.95 PER PERSON

To Start

SEASONAL VEGETABLE SOUP, SERVED WITH FRESHLY BASKED
BREAD ROLLS (1, 7, 9, 12)

Mains

GRILLED QUIGLEY'S CHICKEN BREAST, VEGETABLE PARCEL,
ROAST POTATO, POMME PUREE, TRADITIONAL ROAST JUS
(7, 12)

OR

SEASONAL FISH OF THE DAY, VEGETABLE PARCEL, ROAST
POTATO, POMME PUREE, WHITE WINE CREAM SAUCE
(4, 7, 12)

Dessert

APPLE CRUMBLE, SERVED WITH CUSTARD
CREAM SAUCE & VANILLA ICE-CREAM.
(1, 3, 7, 8)

FRESHLY BREWED TEA OR COFFEE

CONTAINS ALLERGENS:

1: CEREALS CONTAINING GLUTEN | 1W: WHEAT | 1B: BARLEY | 1O: OATS | 1R: RYE | 2: CRUSTACEAN | 3: EGGS | 4: FISH | 5:
PEANUTS | 6: SOYBEANS | 7: MILK/DAIRY | 8: NUTS | 8A: ALMONDS | 8B: BRAZILS | 8C: CASHEWS |
8H: HAZELNUTS | 8M: MACADAMIA | 8PE: PECANS | 8PI: PISTACHIOS | 8W: WALNUTS | 9: CELERY | 10: MUSTARD | 11: SESAME
SEEDS | 12: SULPHATES DIOXIDE | 13: LUPIN | 14: MOLLUSCS
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.