

Talbot Inn  
Christmas Menu 09

**STARTERS**

**Smoked Salmon Roulade**

Individual roulade of smoked and poached salmon with prawns, champagne and a hint of lemon in a smooth cream cheese mousse wrapped in Scottish smoke salmon served with a salad garnish and brown bread and butter

**Brie and Cranberry Parcel**

Rich puff pastry filled with creamy brie and cranberry compote served with a salad garnish

**Aromatic Duck Spring Rolls**

Miniature duck spring rolls deep fried and served with a salad garnish and sweet and sour dip

**Melon Balls**

Delicate, colourful hand cut balls of honeydew, water and orange rash melon in a reduced sugar syrup served with sorbet

**Soup of the Day**

Homemade soup of the day served with a warm crusty roll and butter

**Homemade Pate**

A choice of Chicken Liver, Stilton and Walnut or Smoked Salmon pate served with a salad garnish and hot toast fingers and butter

**MAIN COURSES**

**Stuffed Turkey Fillet**

Turkey breast fillet rolled and filled with traditional pork, sage and onion stuffing served with traditional old fashioned gravy

**Venison Haunch Steak**

Venison steak cooked with your liking and served with a cranberry sauce made with orange juice and honey

**Saddle of Lamb**

Saddle of lamb stuffed with homemade ratatouille and rolled drizzled with olive oil and oven roasted served in its own juices

**Citrus Salmon**

Salmon fillet gently fried in a citrus butter

**Vegetarian Choice From our Vegetarian Board**

**CHOICE OF SWEETS**

A selection of sweets from our homemade sweet board

Cheese and Biscuits

Finished Off With Homemade Mince Parcels

A Choice of Tea Or Coffee