



Festive Lunch Menu

Available 12-4pm Two courses £15.50 | Three courses £18.50

Roasted Parsnip & Apple Soup £4.75

With a warm bread roll and butter

Homemade Duck Liver Pate £5.75

With a sticky orange compote and toasted ciabatta

Classic Prawn Cocktail £6.00

King prawns with a marie rose dressing and buttered bread

Breaded Brie £5.75

Breaded and baked brie wedge with a crispy bacon shard and a homemade tomato and chilli jam

Roast Topside Of Yorkshire Beef £12.00

Served with a homemade Yorkshire pudding, roasted and mashed potatoes and seasonal vegetables

Roast Turkey Breast £12.00

Served with a homemade Yorkshire pudding, stuffing, roasted and mashed potatoes and seasonal vegetables

Slow Roasted Belly Pork £15.00

Served with a spiced apple puree and black pudding bon bons, creamy buttered mashed potatoes and seasonal vegetables

Grilled Fillet Of Plaice £14.00

With a garlic butter, buttered peas, carrots and new potatoes

Tomato Risotto £12

With crispy basil leaves and parmesan shavings

Selection Of Homemade Desserts

Or

Cheese Board (+£1.50)

Selection Of Tea and Coffee with Mince Pie

Espresso £2.00 Americano £2.20 Latte / Cappuccino £2.50

Latte Macchiato £2.50

(All coffees above available as decaf)

Caffetiere of coffee £2.00 Yorkshire Tea £2.00

Liqueur coffee £4.50

Festive Evening Menu

Available from 5pm

Roasted Parsnip & Apple Soup £4.75

With a warm bread roll and butter

Homemade Duck Liver Pate £5.75

With a sticky orange compote and toasted ciabatta

Breaded Brie £5.75

Breaded and baked brie wedge with a crispy bacon shard and a homemade tomato and chilli jam

Smoked Haddock & Mozzarella Fishcake £6.25

With a dill riata

Queenie Scallop Gratin £7.25

With a blue cheese and pancetta sauce topped with breadcrumbs

Pan Fried Wood Pigeon Breast £6.25

With grilled asparagus and black pudding and a bacon and black pudding puree

Fillet Of Pork Stroganoff £15.75

With crispy oyster mushrooms and wild rice

Herb Crusted Rack Of Lamb £17.00

With a rosemary and red wine jus, creamy buttered mashed potatoes and tenderstem

Roast Turkey Breast £12.00

Served with a homemade Yorkshire pudding, stuffing, roasted and mashed potatoes and seasonal vegetables

Poached Turbot £16.00

With artichoke and sauternes veloute served with seasonal vegetables

Individual Chicken, Bacon & Chestnut Pie £12.95

With a puff pastry lid, a white wine sauce and served with chunky chips and seasonal vegetables

Tomato Risotto £12

With crispy basil leaves and parmesan shavings

18oz Chateaubriand For Two £50, 10oz Sirloin Steak £18,

10oz Ribeye Steak £18 or 8oz Fillet Steak Garni £21

Steak of your choice cooked to your liking served with chips, grilled tomato, mushrooms and beer battered onion rings

Selection Of Homemade Desserts (£5) or Cheese Board (£6.50)

Selection Of Tea and Coffee with Mince Pie

Espresso £2.00 Americano £2.20 Latte / Cappuccino £2.50

Latte Macchiato £2.50

(All coffees above available as decaf)

Caffetiere of coffee £2.00 Yorkshire Tea £2.00

Liqueur coffee £4.50



Festive Season 2017

Starting from Friday the 1st December

Lunch 12pm - 4pm

Two courses £15.50 | Three courses £18.50

Evenings 5pm - 9pm

A la carte

Christmas Day

£65 per person

(2017 fully booked)

Boxing Day

Lunch 12pm - 7pm

Two courses £15.50 | Three courses £18.50

New Years Eve

Lunch 12pm-4pm

Two courses £15.50 | Three courses £18.50

Evening 5pm-9pm

5 Courses £40 per person

New Years Day

Lunch 12pm-7pm

Two courses £15.50 | Three courses £18.50

Sundays throughout December will be served from 12noon – 7pm and will be our festive lunch menu.

Our children's menu will be available during the festive period and can be ordered on the day. Please ask our staff if you would like to see a copy of the children's menu in advance.

We will require a £10 deposit per person on booking and also a pre order for parties of 8 or more. We ask that pre - orders be returned at least 7 days prior to your booking. We also can cater for specific dietary requirements, please ask a member of staff for information.

Please speak to our staff should you require advice on food allergens

The Talbot Inn - Booking and Pre Order Form

We kindly request a pre order from groups of 8 or more, and a non refundable deposit of £10 per person at the time of booking in order to secure your table. Pre orders to be returned at least 7 days prior to your requested reservation.

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|-----------------------|--|------------------------|--|
| Name of Party | | Date of Party Required | |
| Name of Party Contact | | Time Required | |
| Contact Number | | | |
| Contact Email Address | | | |

| | Name | Starter | Main Course | Dessert | Allergy/Dietary Restrictions |
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Please let us know if you would like any drinks; still or sparkling water, wine or beer on the table. This will ensure your arrival is as relaxed as possible.

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We aim to please and we can be quite flexible, so please get in touch if you have any queries or concerns. Thank you.

The Talbot Inn, Towngate, Mapplewell, Barnsley, S75 6AS Tel: 01226 385629



THE TALBOT INN

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Mapplewell

Festive Menu 2017



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