

Festive Lunch Menu 2018

Available 12-4pm Two courses £16.95 | Three courses £19.95

Roasted Red Pepper & Tomato Soup

Served with a warm bread roll (GF*)

French Onion Soup

Served with a mature cheddar crouton

Homemade Chicken Liver Pate

Served with a juniper, port and red onion chutney and toasted brioche (GF*)

Classic Prawn Cocktail

Atlantic prawns in a marie rose dressing and buttered bread (GF*)

Breaded Brie

Breaded and deep fried brie served with honey toasted walnuts, a date and tomato chutney and dressed rocket leaves

Roast Sirloin of Beef

Served with homemade Yorkshire pudding, roasted and mashed potatoes and seasonal vegetables (GF*)

Roast Turkey Breast

Served with a homemade Yorkshire pudding, stuffing, roasted and mashed potatoes and seasonal vegetables (GF*)

Pan - Fried Calves Liver

In a garlic and herb butter served with creamy mashed potatoes, smoked pancetta and tender stem broccoli will be served pink or cooked through (GF*)

Fresh Fillet Of Hake

Served with a lemon hollandaise sauce, crispy shallots on a bed of buttered spinach and crushed new potatoes (GF)

Gnocchi

Cooked in a wild mushroom, thyme and white wine sauce served with garlic bread

Selection Of Homemade Desserts or Cheese Board

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 2018

Available from 5pm

Roasted Red Pepper & Tomato Soup £4.75

Served with a warm bread roll (GF*)

French Onion Soup £5.25

Served with a mature cheddar crouton

Homemade Chicken Liver Pate £5.75

Served with a juniper, port and red onion chutney and toasted brioche (GF*)

Breaded Brie £5.95

Breaded and deep fried brie served with honey toasted walnuts, a date and tomato chutney and dressed rocket leaves

Moules Marniere £5.95

Fresh mussels cooked in a white wine, cream, onion, garlic and parsley sauce served with warm crusty bread (GF*)

Homemade Yorkshire Puddings £4.50

Served with an onion gravy

Fillet Of Beef Stroganoff £16.75

Served with diced gherkins, sour cream, crispy onions and wild rice

Pan - Fried Calves Liver £15.00

In a garlic and herb butter served with creamy mashed potatoes, smoked pancetta and tender stem broccoli will be served pink or cooked through (GF*)

Fresh Fillet Of Hake £15.00

Served with a lemon hollandaise sauce, crispy shallots on a bed of buttered spinach and crushed new potatoes (GF)

Chicken Supreme £14.00

With a chestnut, bacon and leek sauce, creamy mashed potatoes and seasonal vegetables

Gnocchi £12.50

Cooked in a wild mushroom, thyme and white wine sauce served with garlic bread

Roast Turkey Breast £14.00

Served with a homemade Yorkshire pudding, stuffing, roasted and mashed potatoes and seasonal vegetables (GF*)

From The Grill...

All Steaks are cooked to your liking and served with roast cherry vine tomatoes, grilled mushrooms, onion rings, homemade chips and a rocket leaf garnish (GF*)

8oz Fillet Steak £21.00 10oz Sirloin Steak £18.00

10oz Ribeye Steak £18.00 16oz T - Bone Steak £21.00

18oz Chateaubriand Tenderloin For Two £50.00

(Includes choice of two steak sauces)

Selection Of Homemade Desserts £5.00 or Cheese Board £6.50



THE TALBOT INN

1776

Mappleton

Festive Season 2018

Starting from Friday 30th November

Lunch 12pm - 4pm

Two courses £16.95 | Three courses £19.95

Evenings 5pm - 9pm

A la carte

Christmas Day

£67.50 per person

(2018 fully booked)

Boxing Day

Lunch 12pm - 7pm

Two courses £16.95 | Three courses £19.95

New Years Eve

Lunch 12pm-4pm

Two courses £16.95 | Three courses £19.95

Evening 5pm-9pm

5 Courses £45 per person.

Please ask at the bar for a copy of the menu

New Years Day

Lunch 12pm-7pm

Two courses £16.95 | Three courses £19.95

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.

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.

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

Now taking bookings via our website and facebook page.

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



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Mapplewell

Festive Menu 2018



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