



Thank you

Our gift to you this Christmas

Enjoy 20% off food in the New Year

2nd January - 31st January 2024

Valid Monday - Thursday

As well as in our pub, you can get this discount in our sister Wadworth pubs, here's where:



www.wadworth.co.uk/join-us-in-the-new-year



January 20% Off voucher terms and conditions: Offer available on food only. Voucher can be used at any of the Wadworth Managed House pubs. Offer can't be used in conjunction with other promotions. For full terms and conditions and list of our pubs, please view our website. Offer valid 2nd - 31st January 2024, Monday to Thursday only.

Christmas Day menu terms and conditions: All dishes are subject to availability and our menu is subject to change. Please see our website for up-to-date menus at the time of your booking. A non-returnable deposit and a pre-order is required for confirmation of all bookings. Deposits are £10 per person for Christmas Day menu bookings. For Christmas Day, we require payment in full prior by Monday 18th December. If for any reason you have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Instead of cancelling your booking, we can also move your booking to January. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We will not be accepting cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. For full terms and conditions on all our Christmas menus, please view our website.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

We advise you to speak to a member of staff if you have any food allergies or intolerances. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals indicated as gluten free are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Full allergen information is available upon request. Our menu descriptions do not include all ingredients. v = vegetarian, vg = vegan, gf = gluten free, cgf = can be gluten free. All weights are approximate before cooking. Fish dishes may contain bones. We aim to support local farmers from the Assured Food Standards Association. Prices are in pounds sterling and include VAT, at the current rate. All menu items are subject to availability. We reserve the right to withdraw/change offers (without notice) at any time.



Christmas Day at The Talbot Hotel



Menu



The Talbot Hotel 14 New Street, Ledbury, Herefordshire, HR8 2DX

✉ talbot.ledbury@wadworth.co.uk ☎ 01531 632963

Christmas Day

MENU

3 Courses
£73.95



STARTERS

- Celeriac soup** *rosemary crème fraîche, truffle oil, warm sourdough (v) (vg) (cgf)*
- Beetroot gravadlax** *cucumber & dill chutney, lemon dressed leaves (gf)*
- Salad of bresaola** *marinated figs, pecorino, rocket, lemon dressing (gf)*
- Hereford hop twice-baked soufflé** *creamed nutmeg spinach (v)*

MAINS

All mains served with a selection of seasonal vegetables - served family style

Roast British turkey

with cranberry & orange sauce, pigs in blankets, sage & onion stuffing, roast potatoes, gravy (cgf)

Slow roasted sirloin of beef

confit shallots, horseradish & watercress pesto, roast potatoes, rich beef jus (gf)

Honey glazed confit duck leg

mulled spiced cabbage, duck fat carrot, thyme crumb, roast potatoes, mulled wine sauce (gf)

Treacle glazed cod

charred leeks, tarragon & lemon crushed potatoes, crème fraîche & chive sauce (gf)

Beetroot & vegan feta pithivier

mulled spiced red cabbage, roast potatoes, rich savoury gravy (vg)

DESSERTS

Traditional Christmas pudding *brandy sauce, cream or plant-based custard (v) (vg) (gf)*

Spiced apple tarte Tatin *plant-based vanilla ice cream (vg)*

Chocolate nemesis *blood orange sorbet (v)*

Choux bun *coffee ice cream, hazelnut praline, mascarpone mousse (v)*

Trio of British cheese *with spiced plum chutney, celery and artisan biscuits (v) (cgf)*

Finish with coffee and mince pie brownie bites (v) (gf)

Please note, to ensure cgf indicated dishes are gluten free, we need to change some ingredients.
Please speak to our team for full details. v = vegetarian, vg = vegan, gf = gluten free, cgf = can be gluten free.

Christmas Day

CHILDREN'S MENU

3 Courses
£24.50

STARTERS

Tomato soup *with bread roll and butter (v) (cgf)*

Mini pigs in blankets *with cranberry sauce (gf)*

Mozzarella garlic bread (v)

MAINS

Roast British turkey

pigs in blankets, sage & onion stuffing, roast potatoes, vegetables, gravy (cgf)

Baked salmon

buttered new potatoes, seasonal vegetables, lemon butter sauce (gf)

Golden fried gnocchi

roasted butternut squash purée, cavolo nero, cheese (v) (vg)

DESSERTS

Mixed berry ice cream sundae (v) (gf)

Chocolate brownie ice cream sundae (v) (gf)

Christmas pudding & vanilla ice cream (v) (gf)

Cheese plate, crackers, grapes (v) (cgf)



Our
CHILDREN'S
MENU
is recommended
for under 7's