

## How to Book

Pop into the pub, give us a call or book on our website

We will ask you to fill out your party's requirements on our booking form, pre-selecting your food from your chosen menu. We require a £5 deposit per person for our Celebration Menu and £10 deposit per person for Christmas Day and New Year's Eve

Call **01531 632963** or visit: [www.talbotledbury.co.uk](http://www.talbotledbury.co.uk)

## Great Drink Offers

When you book either set menu, we'll offer you the chance to pre-order your wines. Why not pre-order some bubbly and enjoy a glass of Prosecco on arrival for £5 per glass. Just make a note of your order on the booking form

## Christmas Eve

Eat, drink and be merry! Enjoy some festive cheer with us ahead of the big day

## Boxing Day

Second Christmas day or a chance to avoid turkey – we've got you covered!

## New Year's Eve

See in 2022 with us. Join our celebration with fantastic food, drink and great company



## Driving?

Designated driver **DRINKS FREE!** Throughout December we will reward all designated drivers with a free soft drink\*

**Terms & conditions: Bookings may be subject to change due to the ongoing changing circumstances surrounding Covid-19. Please see our website for up-to-date guidance and policies at the time of your booking.** A non-returnable deposit is required for confirmation of all bookings. Deposits are £5 per person for Celebration menu & party bookings and £10 per person for Christmas Day and New Year's Eve. For Christmas Day, New Year's Eve and group bookings of 6 or more people for the Celebration menu, we require payment in full prior to arrival and a pre-order is required to confirm the booking. 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 will not be accepting cash or cheques. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. 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. \*Please refer to our website for full details and drinks included in our Designated Driver free soft drink offer.

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

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. Prices are in pounds sterling and include VAT, at the current rate.

 New Street, Ledbury, HR8 2DX



[talbot.ledbury@wadworth.co.uk](mailto:talbot.ledbury@wadworth.co.uk)



01531 632963

WWW.GPGF21



# Christmas

AT THE

# TALBOT

Enjoy **10% OFF**  
if you book and pay before 1st November

This discount applies for Celebration Menu bookings only.





2 Courses  
£20.95  
Per Person

## Christmas CELEBRATION

Available from November 15th

### Starters

**Cauliflower soup,**  
crispy capers and dill oil, warm sourdough (vg)

**Crayfish & prawn cocktail,**  
lime & paprika Marie Rose and pickled cucumber. Served with brown bread and butter

**Chicken liver parfait,** spiced plum chutney, toasted brioche

**Crispy porkless wontons**  
with Asian slaw, green chilli & basil dipping sauce (vg)

### Mains

**Roast British turkey** with pigs in blankets, stuffing, cranberry & orange sauce and gravy

**Braised blade of beef** with bourguignon sauce and grain mustard mash

**Crispy slow cooked cider pork belly** with bacon & savoy cabbage and celeriac purée

**Pan roasted fillet of salmon** with dill crushed potatoes, hollandaise and crispy capers

**Cumin butternut squash & lentil wellington,** maple roasted parsnips,  
pomegranate and minted yoghurt (vg)

*All mains come with crispy roast potatoes and a selection of  
seasonal vegetables - served family style*

### Desserts

**Traditional Christmas pudding**  
with brandy sauce and blood orange sorbet (v)  
Make this vegan by swapping brandy sauce to vanilla soya custard (vg)

**Chocolate brownie,**  
chocolate sauce, white chocolate ice cream (v)

**Warm clementine & pomegranate pudding**  
with custard (v)

**British cheeses**  
with spiced plum chutney, celery and selection of biscuits (v)



3 Courses  
£24.95  
Per Person

## Christmas Day 5 COURSE MEAL

### Canapés

Henry's IPA Welsh rarebit (v)  
or  
Vegan mozzarella and onion relish melt (vg)

### Starters

**Celeriac soup** with truffle oil and warm sourdough (vg)

**Bibury smoked trout fillet,** horseradish potato salad, pickled saffron fennel and dill  
**Gressingham duck & port parfait** with apple & cider brandy chutney and toasted brioche  
**Brie & asparagus cheesecake** with lemon dressed mixed leaves and balsamic glaze (v)

### Mains

**Roast British turkey** with pigs in blankets, stuffing, cranberry & orange sauce and gravy

**Roast loin of West End Farm pork,**  
creamed savoy cabbage & bacon, apple & cider brandy sauce and crackling

**Confit mulled-spiced duck leg**  
with beetroot, apple & kale salad, charred tenderstem broccoli and mojo verde sauce

**Pan fried sea bass** with roasted cauliflower, chorizo and gremolata

**Roasted butternut squash gnocchi** with goats cheese, cavolo nero, maple dressing and crispy sage  
Vegan cheese alternative available (vg)

*All mains come with crispy roast potatoes and a selection of seasonal vegetables - served family style*

### Desserts

**Traditional Christmas pudding**  
with brandy sauce and blood orange sorbet (v)  
Make this vegan by swapping brandy sauce to vanilla soya custard (vg)

**Toffee & pecan roulade** with quince sorbet (v)

**Dark chocolate delicé,** popcorn, salted caramel ice cream (v)

**Baked apple tart** with rosehip & rhubarb ice cream (vg)

**British cheeses** with spiced plum chutney, celery and selection of biscuits (v)

*Finish with Coffee and Mince Pie (v)*



We also have a Gluten Free menu and Children's menu (suitable for under 7's) available.  
Please ask us for details.