

Intimate Package

Minimum 25 pax will apply

Complimentary Glass of Prosecco with Tea/Coffee Biscuit
on Arrival for All Wedding Guests

Tantalizing Five Course Menu with a Choice of Main Courses
Complimentary Menu Tasting

Half Bottle of Specially Selected House Wine per person

A Selection of Evening Finger Food

Bed & Breakfast with Champagne in Our Honeymoon Suite
on the Night of Your Wedding

Red Carpet arrival for Happy Couple & Guests
Crisp White Table Linen and Matching Chair Covers
Candelabras Centrepieces

Up-lighters to Complement Your Theme
Cake Table & Knife

Full use of our French Style Courtyard & Garden Oasis
Fairy Light Backdrop

Preferential Bedroom Rates for your Wedding Guests

One Wedding a Day

€80 per person



TALBOT HOTEL
STILLORGAN

Intimate Menu

STARTER

Salade Caprese

Buffalo Mozzarella, Tomatoes, Rocket Salad, Balsamic Pesto Dressing

Cod & Salmon Fish Cake

Cucumber & Lemon Salad, Vine Tomato & Lime Salsa

Chicken & Mushroom Vol-au-Vent

Poached in a Creamy White Wine Velouté, Puff Pastry Shell

Homemade Duck Liver Parfait

Caramelised Onion Jam, Garlic Ciabatta Croutes, Red Currant Jelly, Caramelised

SOUP OR SORBET

Choose from our **In-House Selection** of Soups & Sorbets

MAIN COURSE (CHOICE OF 2)

served with Seasonal Vegetables & Potatoes

Roast Sirloin of Irish Beef

Potato Gratin, Rosemary Roasted Parsnips, Port & Madeira Jus

Grilled Cod Fillet

Roast Peppers, Tomato & Lime Salsa

Thyme Marinated Chicken Supreme

Roast Carrots, Sweet Onion Jus

Salmon Fillet with Shrimp

Pea & Basil Puree, Shrimp, Citrus Butter Sauce

DESSERT

The Talbot Assiette

A Selection of Sumptuous 3 Mini Desserts

Lemon Tartlet

Glazed Fresh Fruits, Vanilla Pastry Cream, Mint

Crunchy Chocolate Mousse

Cocoa Biscuit, Marinated Strawberry Chutney, Almond Chocolate Snap

TEA & COFFEE



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