



Party Information

featuring our new range of menus

2009

The Talardy offers wonderful surroundings and attention to detail for your event. Our excellent team of chefs pride themselves on offering some of the best food in the area with the same attention given to a small private dinner as to a larger banquet. Our team of managers is there to look after you all the way through the planning process.

For events of appropriate size which involve a full dinner or buffet menu, the room is provided free of charge. The Red Room is such a good and versatile room for all types of event. Our standards are high and professional; our style is relaxed, friendly and informal. Our prices are very competitive. We look forward to welcoming you to The Talardy.

Kind regards

Mike Whetton

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Only 25 minutes
drive time from Chester.



www.talardy.co.uk

The Talardy features a range of superb hotel bedrooms. We can offer special room rates for people attending events that take place at the Talardy.



Menu Selection



Chef's Recommendations

Set Menus

*We present 4 set menus with 2 choices per course and we have now added a complimentary soup course to create four course menus to enhance your occasion. When selecting the items for your event, please only select one item per course. Seasonal vegetables are included with all main course options. **If you create a menu which features any choice of courses there is an additional charge of £2.50 per person** (This charge does not apply to options required for vegetarians.) A Cheese course can be added to any menu for an additional £2.50 per person. If you wish to create a menu with selections from more than one of these set menus we will be pleased to quote a price for this.*

MENU ONE

£19.55 per person

STARTERS

Seasonal Melon with Summer Fruit Compote and Raspberry Sorbet

OR

Smoked Haddock glazed with Welsh Rarebit served with Spinach and Beetroot Salad, Herb and Oil Dressing

SOUP

Tomato and Basil Soup served with Herb Croutons

MAIN COURSE

Bread-crumbed Pork Escalope filled with Cranberry and Apple, served with Madeira and Tarragon Sauce

OR

Breast of Chicken filled with a Wild Mushroom Mousse on Creamed Leeks and served with a Red Wine Sauce

DESSERTS

Profiteroles filled with Fresh Cream and served with Warm Chocolate Sauce

OR

Bread and Butter Pudding with Clotted Cream and Preserved Apricots

Coffee and Mints

MENU TWO
£20.75 per person

STARTERS

Chargrilled Chicken Caesar Salad
OR
Mushroom, Spinach and Leek Tartlet with Welsh Rarebit Glaze

SOUP

Scotch Broth

MAIN COURSE

Roast Leg of Welsh Lamb studded with Rosemary and Garlic served on Braised Red Cabbage and a Thyme and Tomato Jus
OR
Roast Cod Fillet on a bed of Mixed Peppers with a Tomato and Basil Sauce

DESSERTS

Apple Pie served with Cinnamon Anglaise and Vanilla Ice Cream
OR
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream
OR
Selection of Cheeses with Biscuits, Celery, Apple and Grapes

Coffee and Mints

MENU THREE
£21.95 per person

STARTERS

Smooth Chicken Liver Terrine scented with Welsh Mustard and wrapped in Bacon served with Apple Chutney and Toasted Brioche
OR
Asparagus, Bacon and Tomato Salad with fresh shaved Parmesan and Basil Dressing

SOUP

Watercress and Lemon Soup

MAIN COURSE

Roast Rib of Welsh Beef with Yorkshire Pudding, Onion Gravy and Rosemary Roast Potatoes
OR
Seared Salmon Fillet with Buttered Mange Tout, Saute Potatoes and Saffron Cream Sauce

DESSERTS

Fresh Tropical Fruit Salad with Pouring Cream
OR
Tiramisu served with a Rolled Biscuit
OR
Selection of Cheeses with Biscuits, Celery, Apple and Grapes

Coffee and Petit Fours

MENU FOUR
£24.95 per person

STARTERS

Smoked Salmon Slices with Watercress Salad and Horseradish Crème Fraiche
OR
Duck, Ham and Wild Mushroom Roulade with Lentil Vinaigrette

SOUP

Leek and Potato Soup

MAIN COURSE

Sirloin of Welsh Beef with Fondant Potato and a Creamy Diane Sauce
OR
Butter Poached Supreme of Chicken with Vegetable Cassoulet and a Soft Peppercorn Sauce

DESSERTS

Passion Fruit Cheesecake with Coconut Sauce
OR
Chocolate Orange Tartlet with Blueberry Sauce and Clotted Cream
OR
Selection of Cheeses with Biscuits, Celery, Apple and Grapes

Coffee and Petit Fours

Vegetarian Main Course Options

Choose one of these options for your guests that require a vegetarian meal.

Timbale of Roast Aubergines, Tomatoes, Cougettes and Spinach served with Fresh Pesto

Hot Goats Cheese Crostini with Black Olives, Sun-blush Tomatoes and Reduced Balsamic

Red and Green Pepper and Broccoli Risotto with Pine Nuts and Olive Oil

Savoury Harlech Cheese and Herb Beignets with Rocket Salad and Mustard Dressing

Children's Meals

Children attending an event can have a small starter followed by either a small portion of the chosen main course or a choice from the Children's Menu i.e. chicken strips, fish fingers or pizza with chips followed by ice cream

Children's Menus are priced £10.00 per child.
Child portions of the main menu are priced at £12.50 per child

Evening Buffet

These buffet options have been developed to give you a variety of choice.

There is a minimum spend of £9.75 per person for a buffet meal for an event.

We now serve your buffets in our superb Chef's Table display - a creative feature which presents the entire selection as a centre point for the evening section of your special day.

Finger Buffet Selector List

Prices

Choose any combination of items from the list below

6 items (minimum)	£9.75
8 items	£11.75
10 items	£13.75
12 items	£15.75

Selection of Sandwiches with Assorted Local Breads
Talardy Mini Savoury Tartlets
Thai Chicken Kebabs with Sesame
Sausage Rolls
Mini Chicken Salsa Wraps / Mini Vegetarian Salsa Wraps
Assorted Talardy-topped Pizza Slices
Mini Yorkshire Puddings filled with Beef and Horseradish
Cocktail Sausages in Honey and Mustard
Warm Crostini with Tapenade and Goats Cheese
Spiced Potato Wedges with Assorted Dips
Smokey Barbecue Chicken Wings
Savoury Pork Pie Slices
Chilli Nachos with Melted Cheese
Naan Bread with Indian Dips

Add a dessert* for an extra £2.50 per person

Hot Buffet Selection

These buffet menus are perfect for the more informal and relaxed wedding reception or as a hot evening buffet option especially in the cooler months

Main Course Selection

Salmon Kedgeree
Chilli Con Carne
Lasagne with Garlic Bread
Chicken in Spinach and Nutmeg Sauce
Welsh Lamb Hot Pot
Mushroom Stroganoff in a Brandy Cream Sauce
Spinach and Ricotta Tortellini

Choice of Salads

Talardy Mixed Salad
Cajun Coleslaw
Tomato, Cucumber and Red Onion Salad
Savoury Spiced Rice Salad
Caesar Salad

Choice of Potatoes, Rice and Breads

New Season Potatoes
Jacket Potatoes
Pilau Rice
Spiced Basmati Rice
Assorted Crusty Breads
Garlic Bread
Naan Bread

All buffets are served with a selection of appropriate dressings, chutneys and dips



Hot Buffet Prices

Option 1	Option 2	Option 3
£14.95	£16.45	£18.95
includes	includes	includes
2 x Mains	3 x Mains	3 x Mains
1 x Vegetarian Main	1 x Vegetarian Main	1 x Vegetarian Main
2 x Potato/Rice	2 x Potato/Rice	2 x Potato/Rice
2 x Salads	3 x Salads	4 x Salads
1 x Bread	1 x Bread	2 x Bread
		1 x Dessert*
		Coffee/tea

Add a dessert* to Option 1 or Option 2 for an extra £2.50 per person

* choose a dessert from those featured in the main meal menus.

Late Night Treats

If you are eating early and feel that your guests may need something more later into the night then we can arrange for large Bacon, Sausage and Veggie Baps to be served with Tomato and Brown Sauce up to 11pm The minimum quantity for this later night service is 50% of your party and the price is **£3.95** per person.

Music

Our Resident DJ is available at a charge of £195.00 per night. You are welcome to provide your own entertainment however there will be a charge of £50.00 per performer.

Champagne and Chocolate Fountains

A stylish and fashionable way to celebrate—
greet your guests in style with our

Drinks Fountain

Free flowing bubbly or punch, just help yourself

£75.00 Hire charge

Cost of drinks for the fountain depends on what you choose, calculate one bottle
for 6 guests

Selection of Cava wines from £15.95

Selection of Champagnes from £29.95

Alternatively choose a punch for your Drinks Fountain from £3.95 per person

End your meal in different style

Chocolate Fountain

Free flowing Belgian Chocolate
served with a selection of fresh fruit, marshmallows, profiteroles

Fountain Hire including 15Kg chocolate from £200.00 depending on numbers
attending your event.