





T: 01832 273621 E: talbot@innmail.co.uk

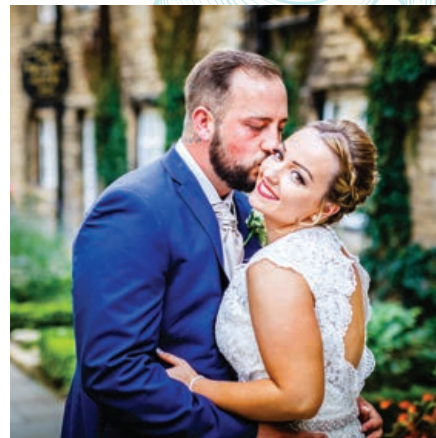
welcome

At the Talbot we promise to make your day something memorable. Situated in the heart of Oundle, our beautiful Coaching Inn provides a great atmospheric alternative to modern hotels. The Grade I listed, 17th century building is full of character and history, being one of the oldest inns in England, and has a friendly knowledgeable team. The Talbot has been refurbished to a high standard that is still in keeping with the building's history. We have a secret garden filled with beautiful flowers and a famous staircase for those all-important wedding pictures.

Situated in the heart of the picturesque town, we are conveniently close to St Peter's Church, Oundle Methodist Church and Oundle registry office. We are also fully licenced for ceremonies should you wish to hold your whole celebration with us. By hosting one wedding a day, we can guarantee you are our number one priority.

Why not visit us to discuss how we can make your wedding day everything you dreamed of? To arrange a chat please call 01832 273621 or email talbot@innmail.co.uk.

www.talbothotel.co.uk



our suites

We have a choice of suites in which to host your memorable day.

The Westgate Suite, with its original oak beams dressed in beautiful fairy lights, is situated at the back of our Inn overlooking the secret garden. It is set over two floors: downstairs has its own private bar and quieter seating area, while the upstairs has its own dance floor for that all important first dance.

The historic Whitwell Suite overlooks the main town and has oak panelled walls and log fires. It is situated on the first floor, at the head of our magnificent staircase from Fotheringhay Castle which Mary Queen of Scots walked down.

For a more intimate wedding day we have the Snug Lounge. Nestled away on the ground floor at the front of the building, the Snug is ideal for informal or intimate gatherings.





accommodation

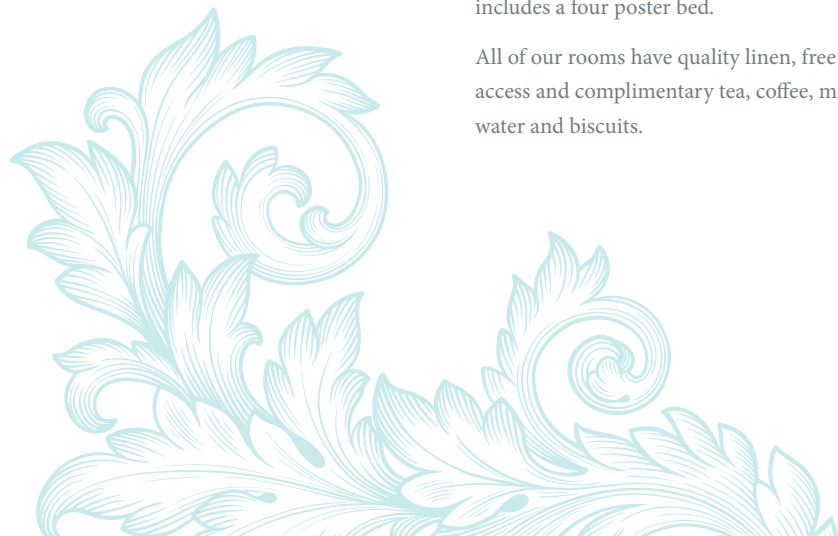
The Talbot boasts 34 beautifully designed bedrooms. We offer a selection of Classic, Superior and Deluxe rooms, one of which includes a four poster bed.

All of our rooms have quality linen, free WiFi access and complimentary tea, coffee, mineral water and biscuits.

Being a Coaching Inn, each room is uniquely styled, individually designed and steeped in history. We have dog friendly rooms available and a private car park at the rear of the Inn, helping ensure a relaxed experience for your guests.

We offer our bedrooms at a negotiated rate for your guests.

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Based on a minimum of 50 guests. Extra evening guests will be charged at £15/guest.

20% discount available on our Traditional or Fairytale package for all weddings held between Sunday and Thursday.

traditional package

All you need for your special day at £85 per guest

- Red carpet reception
- Pimms or Cava on arrival
- Three course wedding breakfast
- Glass of sparkling wine for your toast
- Use of cake stand and knife
- Hot evening snack
- Evening disco
- Complimentary Classic room on the night of your wedding including a freshly cooked breakfast
- Dedicated Wedding Co-ordinator and Toastmaster
- Room hire

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fairytale package

All you need for your special day at £115 per guest

- Red carpet reception
- Pimms, Champagne or bottled beer on arrival
- Selection of canapés
- Choice of three course wedding breakfast
- Two glasses of wine with the meal and a glass of sparkling wine for your toast
- Tea, coffee and homemade fudge
- Crisp white table linen and napkins
- Chair covers and sashes
- Use of cake stand and knife
- Choice of six options from the buffet, hog roast or BBQ buffet
- Evening disco
- Complimentary Suite on the night of your wedding including a freshly cooked breakfast
- Dedicated Wedding Co-ordinator and Toastmaster
- Wedding menu tasting
- Room hire

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Extra evening guests will be charged at £18/guest.

**We also offer tailor-made packages
to suit your bespoke needs.
Please speak to our friendly team.**



Based on 40 guests. Date restrictions apply.

winter weddings

All you need for your special day for £2950

- A warming welcome in our beautiful inn
- Roasted chestnuts on arrival
- Red carpet reception
- Three course wedding breakfast
- Crisp white table linen
- Use of cake stand and knife
- A warming hot treat for 60 evening guests of chilli, rice, guacamole and sour cream dips
- Evening disco
- Dedicated Wedding Co-ordinator and Toastmaster
- Room hire of the Whitwell Suite

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menu

We recommend you limit your menu choice to one starter, one main and one dessert however should you wish to offer more than one dish, a pre order is required four weeks before your event with your final balance.

Canapés Any three options £5 per guest

Sunblushed tomato, parsley, and chorizo swirl

Roasted red pepper, smoked bacon and onion beignets

Smoked salmon, cucumber, and dill blinis

Chicken liver parfait, red onion jam, crositini

Buffalo Mozzarella, sunblushed tomato, olive, basil bruschetta 

Cod, salmon, dill, and lemon fishcakes

Beetroot and Goat's Cheese tartlet 

Chinese style duck, hoisin dressing

Curry and poppy seed profiteroles, stuffed with paprika cream cheese 

Soup

Haddock and sweetcorn chowder

Leek and potato 

Roasted butternut squash 

Tomato and basil 


Celeriac and apple 

Mushroom and tarragon 







menu

Starters

Chicken liver parfait, red onion chutney, toasted brioche
Beetroot cured salmon gravlax, orange, horseradish, watercress salad
Ham hock terrine, sweet onion and mustard relish, compressed apple, toasted crostini
Crayfish cocktail, rocket, lemon mayonnaise
Parma ham, fig, Mozzarella, rocket and honey salad
Smoked haddock arancini, charred leeks, hollandaise sauce
Feta, roasted tomato, rocket bruschetta, pesto dressing 

Vegetarian Main Courses

Vegetarian roast dinner, roasted nut and mixed bean parcel, roast potatoes, vegetables, Yorkshire pudding, vegetable gravy 
Somerset brie and red onion tartlet, tomato and spring onion salad 
Chickpea and cauliflower masala, egg fried rice 
Tomato basil and garlic gnocchi 



Main Courses

Traditional roast beef, Yorkshire pudding, vegetables, gravy

Pan fried salmon, dill and lemon crushed new potatoes, mangetout, salsa verde

Roasted breast of chicken, fondant potato, carrots and broccoli, gravy

Braised shoulder of lamb, potato rosti, buttered cabbage, pea purée, red wine jus

Grilled fillet of sea bass, caper and lemon lyonnaise potatoes,
orange braised fennel, chervil beurre blanc

Roast breast of chicken wrapped in pancetta, grilled asparagus,
garlic and thyme potato dauphinoise, red wine jus

Desserts

Mixed berry eton mess

Sticky toffee pudding, toffee sauce,
vanilla ice cream

Baked white chocolate and raspberry cheesecake,
raspberry sauce, pouring cream

Lemon posset, ginger crunch

Vanilla crème brûlée, shortbread, berry compote

Treacle tart, spiced apple compote,
cinnamon ice cream

Medley of chocolate treats: chocolate and
marshmallow brownie, rocky road,
mini white chocolate creme brulee

Selection of handcrafted English cheeses,
celery, grapes, chutney, biscuits

buffet



Classic Buffet £16 per guest, select five items

Selection of sandwiches and baguettes

Honey and mustard sausages

Mini beef burger sliders, cheddar, bacon

Mini fish and chips, tartare sauce

Hand cut chips

Onion bhaji, honey and yoghurt dressing

Teriyaki chicken skewers

Parma ham, sunblushed tomato
and rocket bruschetta

Talbot sausage rolls

Mini roast beef stuffed Yorkshire puddings,
horseradish, jugs of gravy

Mozzarella, fig, and rocket bruschetta

Mango and sesame seed chicken wings

Mixed leaf salads

Houmous, grilled flatbread,
selection of crudités

Coachman's Feast £16 per guest

Cheddar cheese

Sausage rolls

Mustard glazed ham

Piccalilli

Onion relish

Pickled onions

A selection of salads:

- Mixed leaf
- Coleslaw
- Tomato and red onion

* Minimum numbers apply

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BBQ Buffet £18 per guest*

Burgers

Sausages

Marinated chicken

Bread rolls

Chips or baked potato

A selection of salads:

- Mixed leaf
- Coleslaw
- Tomato and red onion

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Hog Roast £18 per guest*

Suckling pork

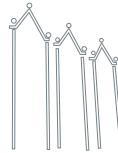
Bread rolls

Apple sauce

A selection of salads:

- Mixed leaf
- Coleslaw
- Tomato and red onion





The Talbot Hotel

Eatery & Coffee House

The Talbot Hotel, Eatery and Coffee House
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The Talbot Hotel is part of The Coaching Inn Group Ltd
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