

**Our Team Welcomes  
You To  
Sunday Carvery at**

**TALK OF THE TOWN**  
— BAR & GRILL —

**The Pavilion, Nobles Park, Douglas IM2 4BD**

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 **TalkoftheTownIOM**

# Sunday Carvery Menu

12pm-3.30pm

## Appetisers

### **Homemade Soup of the Day** 5.95

Homemade soup prepared by our professional chefs using fresh local ingredients served with a sourdough cob and butter rosette

### **Homemade Duck & Hendricks Gin Pate** 6.95

Made on site using fresh duck livers and served with a homemade Cumberland and ginger sauce, Manx micro salad and toasted sliced sourdough bread

### **Prawn Cocktail** 6.95

Classic prawn cocktail, lightly turned in a Marie Rose sauce, topped with fresh King Prawns

### **Stuffed Portobello Mushrooms** 6.95

Oven baked with a creamy dolcelatte cheese, mushroom and onion filling topped with breadcrumbs and served with a micro salad, complimented with a balsamic glaze

### **Manx Crab and King Prawn Stack** 8.95

Fresh locally sourced Manx crab and King Prawns stacked on a bed of crisp lettuce complimented with a Lemon & Dill dressing

## Main Course

Your server will invite you up to the carvery station once your order has been placed

### **A choice of three delicious Meats** 12.95

Three locally sourced meats carved fresh by our chef and served along with a homemade Yorkshire pudding, chef's sausage and herb stuffing, goose fat roasted potatoes, a second potato option, seasonal vegetables and complimented with our delicious homemade gravy

### **Vegetarian Option** 12.95

Please ask your server or see the specials board for details

### **Fish of the Day** 14.95

Please ask your server or see the special board for details

## Sunday Junior Meals

### **A choice of three delicious Meats** 7.95

Three locally sourced meats carved fresh by our chef and served along with a homemade Yorkshire pudding, chef's sausage and herb stuffing, goose fat roasted potatoes, a second potato option, seasonal vegetables and complimented with our delicious homemade gravy

### **Chicken Nuggets** 7.95

Chicken fillet nuggets served with homemade chips and beans

### **Cod Goujons** 7.95

Breaded cod served with homemade chips and beans

### **Kids Pasta** 7.95

Chefs homemade Mac and Cheese with a slice of garlic bread

## Dessert selection

**Please ask your server to see the dessert menu for a range of our finest desserts for both adults and children as well as a range of our fresh ground Italian Lavazza coffee, herbal teas and a selection of delicious specialty coffees, or perhaps enjoy a cheeseboard and a glass of port. Please make your server aware of any allergens.**

# TALK OF THE TOWN

## BAR & GRILL

### White Wines

#### Fresh and Fruity

**Pato Torrente Sauvignon Blanc – Chile** 18.95  
Clean, fresh fruit and attractive tropical fruit aromas and flavours

**Pinot Grigio Amanti – Italy** 18.95  
A refreshing dry & soft wine, with a great citrusy finish

**Mirror Lake Sauvignon Blanc – Marlborough New Zealand** 24.95  
Racy & Vibrant, with a lip-smacking green apple, lemon and lime palate

**Sancerre Domaine de la Tonnellerie – Loire France** 29.95  
Ultra-stylish with an opulently zingy, grapefruit-zesty richness

#### Fuller Bodied

**Silver Creek Chardonnay – Australia** 18.95  
Peach & citrus aromas followed by flavours of tropical fruits

**Gavi di Gavi Manfredi – Piemonte Italy** 25.95  
This is a crisp, zesty wine with plenty of peachy fruit flavours

**Albarino Martin Codax – Rias Baixas Spain** 28.95  
Bursting with stone fruits, with hints of spice & herbs

**Chablis Jean Marc Brocard – Burgundy France** 29.95  
Steely white fruit flavours with a classic mineral finish

### Red Wines

#### Soft and Fruity

**Pato Torrente Merlot – Chile** 18.95  
Clean, fresh fruit and attractive tropical fruit aromas and flavours

**Montes Alpha Pinot Noir - Chile** 27.95  
Ripe and exuberant with a creamy texture of red fruits

**Navajas Arjona Rioja Tinto – Rioja Spain** 22.95  
Intense raspberry and black cherry fruit overlaid with a flourish of vanilla

**Rioja Vega Crianza – Rioja Spain** 24.95  
Soft, round and elegant with a classic toasty oak finish

**Fleurie Cave de Fleurie – Beaujolais France** 24.95  
Smooth and silky, full of succulent red fruits

## **Richer & Fuller Bodied**

<b>Dry River Shiraz – Australia</b>	<b>19.95</b>
A full-bodied Australian red with a peppery black fruit character	
<b>Caballero de Cepa Malbec – Argentina</b>	<b>23.95</b>
A rich Malbec, packed with damson and plum fruits	
<b>Cotes du Rhone Enclaves Papes – Rhone France</b>	<b>27.95</b>
Red and dark berry fruits, with rustic notes of earth, wild herbs and charcuterie	
<b>Izadi Rioja reserve – Rioja Spain</b>	<b>29.95</b>
Evocative of hot summer days, full of fruit and the spiciness of new American oak	
<b>Barolo DOCG Manfredi – Piemonte Italy</b>	<b>37.95</b>
Aromas of dried fruit and leather, rich red fruit flavour and a classic tannic finish	
<b>Amarone della Valpolicella Classico Lonardi – Veneto Italy</b>	<b>47.95</b>
Dark chocolate and spice mixed with a rich, warm, silky texture of dark fruits	

## **Rose Wines**

<b>Foxcover Zinfandel Rose – California USA</b>	<b>19.95</b>
From sunny southern California, off dry with hints of strawberry and watermelon	
<b>Pinot Grigio Rose Amanti – Italy</b>	<b>19.95</b>
A light, dry Rose packed with delicious summer fruits	

## **Champagne & Sparkling Wines**

<b>Emotivo Prosecco – Italy</b>	<b>22.95</b>
An Attractive biscuity nose leads onto a bright fruity palate of pears & melon	
<b>Emotivo Prosecco Rose – Italy</b>	<b>22.95</b>
Pink fizz, that's super refreshing, not too dry with lovely delicate flavours	
<b>Champagne Baron de Beaupre Brut NV</b>	<b>34.95</b>
<b>Moet et Chandon NV</b>	<b>54.95</b>
<b>Bollinger Brut NV</b>	<b>69.95</b>
<b>Dom Perignon Vintage</b>	<b>195.00</b>
<b>Louis Roederer Cristal</b>	<b>235.00</b>

## **Port**

<b>Taylors Vintage Port</b>	<b>34.95</b>
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