



THE TALBOT

MALTON



Weddings

MALTON, NORTH YORKSHIRE, YO17 7AJ
WWW.TALBOTMALTON.CO.UK
01653 639096



Thank you to Danny Cooper Photography
for supplying the images



The Talbot Hotel, sat in the historic town of Malton, is a stunning, picturesque wedding venue with superb views that reach beyond our extensive grounds across the Derwent Valley.

Steeped in history and character, standing proud in the heart of this North Yorkshire market town, The Talbot is conveniently located close to both St Michael's Church and the Catholic Church of St Leonard and St Mary's.

The Talbot is also licensed for wedding ceremonies, should you wish to make your vows with us and spend your whole wedding day with us.

Your wedding day should be all about you as a couple and we have therefore created wedding packages that we believe will fulfil your every need on your special day. That said, should you have any requests or specific ideas that we could incorporate into your day, our friendly and professional team will be more than happy to work with you to put together a bespoke package.

Why not visit us to see for yourself how The Talbot Hotel can make your wedding day the one to remember?

To discuss how we can make your wedding dreams come

true please call us on 01653 639096 or email

weddings@innmail.co.uk.



Our Suites

We have a choice of suites in which to host your wedding day. We have the Private Dining Room, traditionally set, for more intimate weddings. The Grand Marquee, set within the immaculately landscaped gardens, overlooks the valley and terraced gardens that sweep down to the banks of the River Derwent. It can accommodate 150 guests and is self-contained, with it's own dedicated bar area, dance floor and outside decking area for your guests to enjoy their drinks on.





The Talbot Package

From £9,900

Based on 80 guests

This package includes:

Dedicated Wedding Co-ordinator

Hire of the Grand Marquee

Chiavari chairs with ivory sashes

Crisp white table linen and napkins

Use of cake stand and knife

Use of the beautiful grounds
for those memorable pictures

Selection of Chef's most popular
canapés and drinks on arrival

A set three course wedding breakfast

Evening snack of fresh roast beef rolls

Bridal Suite

Freshly cooked breakfast for the newlywed couple

Yorkshire Package

£135 per person

Minimum of 80 guests

This package includes:

Dedicated Wedding Co-ordinator

Menu tasting for the happy couple

Hire of the Grand Marquee

Chiavari chairs with ivory sashes

Crisp white table linen and napkins

Use of cake stand and knife

Use of the beautiful grounds for
those memorable pictures

Red carpet reception

Glass of Prosecco with a selection
of Chef's Yorkshire canapés

Half a bottle of house wine

A three course wedding breakfast – select three starters,
mains and desserts for your guests to choose from

Yorkshire tea, freshly ground coffee and petit fours

Glass of fizz for the speeches

Evening buffet of the Coachman's Feast or Hog Roast

Dance floor area and use of the licensed bar

Bridal Suite

Freshly cooked breakfast for the newlywed couple







A photograph of a teapot, a teacup, and a glass of champagne on a wooden table. The teapot and teacup are white with a blue floral pattern. The glass is filled with a golden liquid, likely champagne, and has a small tag hanging from the rim. The background is a blurred wooden chair and foliage.

Spring Afternoon Tea

From £2,500

Minimum of 40 guests

This package includes:

Prosecco on arrival

Daytime hire of the Grand Marquee

Chiavari chairs with ivory sashes

Crisp white table linen

Use of the beautiful grounds
for those memorable pictures

A selection of sandwiches: ham and mustard,
egg and cress, smoked salmon and cream cheese.

A select of sweet treats: clotted cream, parkin,
chocolate orange delice, Yorkshire curd tart,
Yorkshire pudding profiteroles and fresh fruit scones
with homemade jam and clotted cream

Yorkshire tea and freshly ground coffee

Toast drink

Dance floor area

Date restrictions apply

Evening Receptions

From £5,999

Based on 100 guests

This package includes:

Evening hire of the Grand Marquee

Chiavari chairs with ivory sashes

Crisp white table linen

Pimms on arrival

Classic Yorkshire feast

Use of cake stand and knife

Bridal Suite

Freshly cooked breakfast for the newlywed couple

Date restrictions apply







Wedding Menus

Canapés

Select three options for £8pp

Soya and honey glazed pork belly bites

Talbot fish cakes, caviar

Smoked salmon blinis, dill crème fraîche

Goat's cheese tartlet, Yorkshire onion chutney (v)

Wrapped hogs, burnt apple

Braised ox cheek stuffed miniature Yorkshire pudding

Dressed tomato and olive bruschetta (v)

Panko duck leg, cherry and almonds

Starters

Seasonal soup, Bluebird Bakery sourdough

Chicken liver parfait, cherries, golden almonds, toasted brioche

Smoked salmon and crab salad cigar, dressed leaves, sour cream

Leek and potato hash, cauliflower textures, Ewe Beauty cheese, toasted pumpkin seeds (v)

Ham hock and chicken terrine, black pudding crumb, burnt apple, crispy quail egg

Smoked haddock chowder, panko hen's egg, candied lemon, watercress oil

Duck leg croquette, celeriac remoulade, pear, vanilla and coffee glaze

Our dietary and allergen information is available on request



Mains

Roasted breast of barn reared chicken, confit leg, Dauphinoise slice,
pickled carrot, asparagus, thyme split jus

Pan fried cod, celeriac fondant, wild mushroom and sugar snap fricassee, lobster bisque

Roast sirloin of beef, Yorkshire pudding, roast potatoes, glazed carrot, gravy

Yorkshire lamb rump, spiced faggot, red cabbage purée, smoked mash, greens, red wine jus

Braised ox cheek with treacle glaze, smoked mash, charred onion, kale, pickle shallot, beef jus

Wild mushroom and spinach pithivier, braised red cabbage,
Dauphinois slice, crispy kale, vegetarian gravy (v)

Pan fried salmon, herb crushed new potatoes, pea and asparagus,
hollandaise sauce, tarragon oil

Butternut squash risotto, toasted pumpkin seeds, Parmesan tuile (v)

Desserts

Lemon cheesecake, meringue and raspberry sorbet

Sticky toffee pudding, toffee sauce, vanilla ice cream with stout syrup

Yorkshire Tea crème brûlée, caramelised biscuit crumb, berry compote

Dark chocolate mousse, passion fruit, hazelnut tuile

Trio of Yorkshire cheese, celery, grapes, chutney and crackers

Assiette of desserts: Eton mess, lemon cheesecake, dark chocolate mousse

Yorkshire profiteroles, spiced apple, Chantilly cream, chocolate sauce

Our dietary and allergen information is available on request



Classic Buffet Menu

Select five items for £16pp

Selection of classic finger sandwiches and artisan ciabattas

Mini fish and chips, pea purée, tartare sauce

Thrice cooked chips (v)

Braised beef, wholegrain mustard stuffed Yorkshire pudding, Coachmen's cheese top

Miniature fish pie topped with silky mash and dill crumb

Wild mushroom and truffle arancini (v)

Selection of Bluebird Bakery breads (v)

Caramelised red onion potato salad (v)

Confit chicken leg with sweet chilli

Hot smoked salmon, beetroot, orange, and hazelnut salad

Mixed leaf salad (v)

Our dietary and allergen information is available on request



Coachman's Feast

£18 per guest

Trio Yorkshire cheese (v)

Sausage roll

Honey and whole grain mustard ham

Chorizo croquette

Onion chutney (v)

Selection of Bluebird Bakery breads (v)

Pickles (v)

Selection of salads:

Mixed leaf, red cabbage coleslaw, new potato salad (v)

Hog Roast

£20 per guest (minimum of 75 guests)

Slow roasted pork

Soft bread rolls (v)

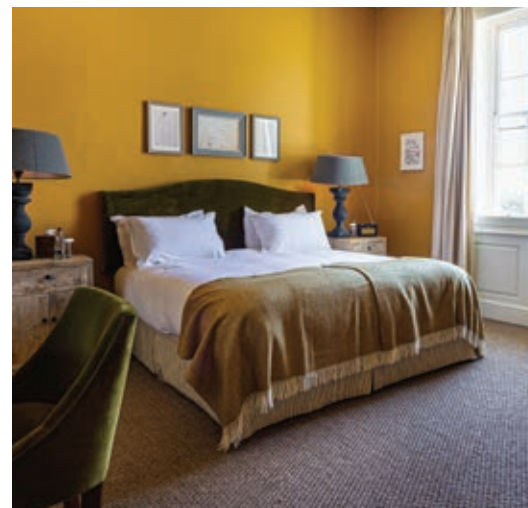
Sage and onion stuffing slice (v)

Apple sauce (v)

Gravy

Selection of salads:

Mixed leaf, red cabbage coleslaw, new potato salad (v)





Accommodation

The Talbot Hotel boasts 26 exquisitely designed bedrooms. From our Classic Rooms through to the Superior Rooms and on to our Four-poster suites, all come with high quality en-suite facilities.

The décor throughout our rooms is befitting of the charm and history of The Talbot Hotel and all of our bedrooms have been individually decorated with the care and attention that you can expect from The Coaching Inn Group.







Package Comparison

Evening Reception

From £5,999

Based on 100 guests

Evening hire of the Grand Marquee
Chiavari chairs with sashes
Crisp white table linen
Pimms on arrival
Classic Yorkshire feast
Use of cake stand and knife
Bridal Suite
Freshly cooked breakfast for the newlywed couple

Spring Afternoon Tea

From £2,500

Minimum of 40 guests

Prosecco on arrival
Daytime hire of the Grand Marquee
Chiavari chairs with sashes
Crisp white table linen
Use of the beautiful grounds for those memorable pictures
A selection of sandwiches and sweet treats
Yorkshire tea and freshly ground coffee
Toast drink
Dance floor area

The Talbot Package

From £9,900

Based on 80 guests

Dedicated Wedding Co-ordinator
Hire of the Grand Marquee
Chiavari chairs with sashes
Crisp white table linen and napkins
Use of cake stand and knife
Use of the beautiful grounds for those memorable pictures
Selection of Chef's most popular canapés and drinks on arrival
A set three course wedding breakfast
Evening snack of fresh roast beef rolls
Bridal Suite
Freshly cooked breakfast for the newlywed couple

Yorkshire Package

£135 per person

Minimum of 80 guests

Dedicated Wedding Co-ordinator
Menu tasting
Hire of the Grand Marquee
Chiavari chairs with sashes
White table linen and napkins
Use of cake stand and knife
Use of the beautiful grounds
Red carpet reception
Glass of Prosecco with a selection of Chef's Yorkshire canapés
Half a bottle of house wine
A three course wedding breakfast – select three choices per course for your guests to choose from
Yorkshire tea, freshly ground coffee and petit fours
Glass of fizz for the speeches
Evening buffet of the Coachman's Feast or Hog Roast
Dance floor area and use of the licensed bar
Bridal Suite
Freshly cooked breakfast for the newlywed couple



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