

TALTON



HOUSE

Telephone: 0796 227 3417

Email: info@taltonlodge.co.uk

Menu - October to March

Our menus are devised with groups in mind. Please choose one option that everyone in your group will like for each course. We have clearly marked the options for which we can do a vegan or vegetarian variant.

Dining Room dinners; 1, 2, or 3 courses.

We lay the tables, serve your food, clear, and wash up (not drinks and glasses). Create a menu for your group by selecting one option for each course or 2 options if your group is more than 15 strong.

Starters

£9 non-veg, veg £8, if your group is more than 15, you can choose 2 options.

- Pigeon breast on brioche with a watercress salad
- Black pudding scotch egg with an apple and kohlrabi salad
- Hot smoked trout salad with pickled carrots and black bread
- Smoked haddock, bacon, and cheese on toast
- Mini chard and feta filo pie (can be vegan)
- Sorrel, potato, and leek soup with beetroot, caraway, and goats cheese bread (can be vegan)
- Mushroom pate on potato pancake and pickled elderberries (can be vegan)
- Vegan cheese on toast with baked beetroot, hazelnuts, and celeriac remoulade

Mains

Choose one thing for your group, and we can adapt it to different dietary requirements and tastes. This is a feast, not a restaurant style plated up affair where you need to order more sides. We invite you to share generous bowls of carefully prepared side dishes at the table where the vegetables take centre stage and they are all included in the price of your main course.

British Winter Feast: £20 beef, £19 venison, hogget, pork, £17 veg

Slow-roasted Kite's Nest Farm beef OR Roast venison (if you are more than 8 you can have it two ways - pink and slow cooked) OR Roasted Kite's Nest Farm hogget, which 1 year old lamb (if you are more than 10 you can have some pink lamb and slow-roasted mutton) OR Slow-roast Talton Lodge pork OR Veg wellington.

Served with roast potatoes OR dauphinoise potatoes; roasted roots; braised red cabbage; seasonal greens; gravy.

Pie Feast: £17 meat, £16 veg

Perfect portion sized pies; beef OR chicken OR squash, spinach, and cheddar, served with mash, greens, and gravy.

Trout Feast: £19, £16.50 veg

Whole poached chalk stream trout OR goats cheese, mushroom and leek tart, served with hasselback potatoes, beetroot and celeriac gratin, green beans and sorrel sauce.

Vegan Feast: £16.50

Rich, dark Hodmedod* grain stew with jackfruit, celeriac, and mushrooms; caramelised onion and saffron pilaf; roasted carrots, beetroot, and cauliflower; wilted greens and toasted seeds, crunchy pickles, creamy almond and garlic bread sauce.

pudding

£8, if your group is more than 15, you can choose 2 options, then its min. 8 portions per choice.

- Quince tarte tatin
- Choc brownie with cranberry compote and Guinness and black treacle ice cream (can be vg) Poached pear and almond tart
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- Autumn pudding (like summer pudding, but with apples, pears, quince, and damsons) (vg)
- Marmalade upside down cake with orange curd ice cream
- Stewed fig crème brulee
- Mulled cider sorbet, Chestnut ice cream, caramelised apples, nut crumble and chocolate sauce (can be vg)
- Vegan lemon tart
- English cheese platter with Eccles cakes (min. 5 people)

Posh take aways.

We bring hot to the kitchen in serving bowls, you serve and wash up.

Mexican taco night: £14

Piles of proper corn tortillas, bowls of different fillings (pork tinga; squash and black bean stew; charred peppers and onions; wilted spinach and feta; roasted cauliflower and sweetcorn), and too many toppings to squeeze in (guac, pico de gallo, pickles, chipotle crema).

Pizza night: £12.50 - £15

From our wood-fired oven in the Kitchen Garden, ask for a menu. (Min order: 14 pizzas). We make the dough, the tomato sauce, the toppings, season and chop the wood and cook them in our traditional pizza oven. If you're in the House, we can deliver them in boxes.

Curry night: £14

Mutton and veg rendang, Keralan veg, spicey tomato daal, cardamom and coconut rice, homemade mango chutney and raita, poppodoms

Paella night: £13 meat, £12 veg

Mussel and rabbit OR vegetarian

Pudding: £see below

We can do whole tarts or cakes which are good for 12 @ £42 each; lemon and polenta/guey vegan chocolate brownie/poached pear and almond tart/chocolate and caramel tart

About our ingredients.

We take great care sourcing our ingredients, fully aware of the effect industrialised farming has on our environment.

We are unspecific about cuts of meat because we use the whole carcass.

The pork is our own, raised here in the orchard, fed organically.

Lamb and beef are organic and 100 % pasture fed from Kite's Nest Farm which is in a beautiful setting and is worth a visit during your stay: <http://www.kitesnestfarm.co.uk>. You can source your own meat from there and Rosamund will often introduce you to her animals, the offspring of those made famous in her book "The Secret Life of Cows".

The chicken is organic. Eggs are free range and ours or from the village.

See here for Chalk Stream trout sustainability credentials;
<https://www.chalkstreamfoods.co.uk/pages/sustainability>

We use organic milk, butter, cheese, flour, pulses, potatoes, and rice.

If the fruit and veg listed are unavailable, we will make substitutes. We grow our own and buy what's in season from Worcester Produce or Drinkwater farm in Chipping Campden.