

Talton Wedding Menus 2026

The following is what we recommend for weddings – for £46 (veg) and £48 (meat) we will serve canapés; a spit roast spread, including 5 sides on platters brought to your table; and pudding plated brought to your table. Call if what is listed is not quite what you had in mind, and we can discuss other options (eg. Fully vegan, vintage tea parties, pie and mash, etc)

Spit roasts are our speciality. We raise all our own pigs, usually a mix of Gloucester Old Spots and Berkshires. We buy them as 8-week-old weaners, then keep them for around 4 months and take them to the abattoir 2 days before your wedding. Barney uses a giant wood-fired brick oven, which houses the hand-turned spit, and has mastered the art of cooking in this very labour-intensive way. So, the spit roast (lamb or pork) is the centre piece, but the vegetables make your wedding meal shine; we make sure that each side dish would be a delicious meal in itself, so you have a veritable feast on your table. I (Olivia) have worked as a chef all my working life, first in London for Gary Rhodes and Fergus and Margot Henderson, and then back here at Talton where my cooking began in the Kitchen Garden and my Gran's kitchen.

As my culinary heroine Elizabeth David said 'good cooking takes trouble', so we take trouble over our food. We aim to source our ingredients from farmers who tread lightly on the earth; our lamb and beef come from Kite's Nest Farm; our chicken and eggs are local and free range. We use organic flour, rice, pulses (UK grown), oil, sugar, milk, and butter, and of course our own pork products, fruit, and herbs.

Please let us know about dietary requirements. With your final numbers can you please tell us;

1. how many adults and over 14s there are?
2. how many half price meals there are (includes musicians and photographers who aren't sitting at the table and children aged 4-14)?
3. how many under 4s there are who need a place setting but are free of charge?

Canapés.

- Shot glass of chilled tomato and basil soup
- Feta, walnut, and pomegranate on chicory (can be vegan)
- Blanched asparagus spears with a za'atar dip
- Pea falafel with roasted carrot hummus
- Patatas bravas with aioli and spicy tomato sauce
- Keralan veggie thoran on a mini poppodom with raita (can be vegan)
- Trout ceviche taco with guacomole
- Smoked mackerel pate with pickled cucumber (veggie/vegan version – mushroom and walnut pate) on toast
- Coronation chicken on little gem (can be vegan)
- Devils on horseback (dates, cream cheese, bacon)
- Beef meat balls with gherkin and melted cheese
- Chicken liver pate on brioche with apple chutney

Choose 5 of the above making sure you have a range for all diets.

Main course spit roast, pork or lamb.

A spit roast lends itself to a celebratory coming together in a giant tipi.

Options for those not eating the spit roast; they can all be made vegan.
choose 1:

- Cornbread tart with goats cheese, mushroom, and onion
- Asparagus and leek galette (after mid-July, artichokes instead of asparagus)
- Sweet potato kibbeh with tofu and tahini sauce and harissa

Choose 5 of the sides below to accompany it. They're all vegetarian, and can be made all vegan/gluten free if required.

- Roasted new potatoes with garlic and rosemary
- New potatoes, peas, garden herbs, lemon
- Spiced roasted cauliflower and potatoes
- Roasted sweet potato and red peppers with freekeh and redcurrant dressing
- Spiced beetroot slaw with green lentils, quinoa, and toasted seeds
- Broccoli, green bean, red rice, and soy and ginger dressing
- Avocado, tomato, cucumber, little gem, black-eyed beans, creamy basil dressing
- Slow cooked aubergine and carrots with chickpeas and saffron yoghurt (cashew dressing for vegans)
- Roasted leeks, courgettes, tomatoes, and olives
- Orange, raw fennel and courgette, rocket and radicchio salad
- Watermelon, cucumber and feta salad with a mint dressing
- Baby leaves, cherry tomatoes, and flowers
- Talton Lodge slaw (chilli and lime dressing)
- Vegan Caesar salad

Puddings. Choose one or two.

- Flourless chocolate cake with coffee and cherry ice cream
- Chocolate and hazelnut meringue with summer fruit compote
- Rhubarb trifle
- Lemon curd crumble tart
- Rosewater apricots and strawberries, pistachio biscuit, cardamom and cinnamon ice cream (vg)
- Fig leaf panna cotta with an almond tuile
- Baklava with mint and honey ice cream
- Vegan baked cheesecake with damson compote

We can do vegan versions of most of the puddings, please ask.

Evening snacks

We can do smaller meals later in the evening when everyone is hungry again 8-9 o'clock. If you think not everyone will be eating, we're happy to cater for less, but not below 75% of the guests. Or we're happy for you to organise your own food; £65 per food truck, see wedding form:

A local cheese board with bread, crackers, chutney and fruit served on a large board with small plate and knife. £9 pp.

A small bowl of hot food – chilli and rice; curry and rice; stew and mash; paella; cottage pie and peas; kedgeree, £10pp

Hot drinks - £3pp.

Served at a given time in the tipi, or you can lay out your own tea and coffee station in the Barn f.o.c. (as long as the Barn guests are OK with this). We can make sure there are plenty of mugs there.