

## **Talton Wedding Menus 2023**

The following is what we recommend for weddings – for £40 we will serve canapés; a spit roast spread, including 5 sides on platters brought to your table; and pudding plated up 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, 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.

### Veg:

- Shot glass of chilled roasted tomato and basil soup (vg)
- Crispy tortilla chip with black beans, guac, and pico de gallo (vg)
- Veg pakora with mango chutney (vg)
- Home made vegan cheese with beetroot and toasted hazelnuts on toast (vg)
- Mushroom pate with apple chutney on toast (vg)
- Mini asparagus and perl wen tarts
- Stuffed artichoke leaves with eggs, capers, and herbs
- Deep-fried broccoli and sage with a romesco sauce. (vg)

### Non-veg:

- Smoked mackerel pate with pickled cucumber on endive leaves
- Smoked haddock and/or cheese on toast (Welsh rarebit)
- Pork/veg spring roll with chilli sauce
- Black pudding scotch egg
- Crispy lamb and hummus on flat bread
- BBQ chicken wrap with pineapple and sweetcorn salsa

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.

### Veg/vegan options for those not eating the spit roast, choose 1:

- Mushroom, spinach and feta pie
- Roasted pepper stuffed with quinoa and creamy burnt aubergine
- Stuffed cabbage leaves with tapenade bulgar wheat and tomato sauce
- Cauliflower and chickpea fritters
- Farinata (chickpea pancake) with wild mushrooms and ricotta (omit if vegan)
- Tomato and goats cheese tatin

Choose 5 of the sides below to accompany it. Best to choose two max from the first 6 which are mostly carbs and max one potato dish. And then 3 from the rest, with max 1 from the last 3 which are mostly lettuce. I may slightly adapt them so there aren't any clashing flavours amongst the ones you choose. They're all vegetarian, and can be made all vegan if required.

- New potatoes with artichokes and green sauce
- Small roasties with garlic, rosemary and red peppers.
- Green lentil salad with baked beetroot and rocket.
- Wholewheat and roasted carrots, portobello mushrooms with a dukkah dressing
- 4 rice salad with caramelised onions, aubergine, and coriander
- Harissa toasted couscous and chickpeas, roasted fennel and cauliflower

- Fried courgettes, slow-roasted tomatoes, shallots, yoghurt and dill
- Green beans with walnut and basil pesto
- Peas, broad beans, radishes, spring onions, lemon vinaigrette
- Coleslaw
- Panzanella (salad of tomatoes, bread, basil, cucumber, and olives)
- Caesar salad
- Charred little gem and sweetcorn, avocado, spring onion, with a chipotle dressing
- Mixed leaf salad with lightly pickled red onions and cucumber

**Puddings.** Choose one or two.

- Lemon polenta cake with plum compote and sweetened ricotta
- Fig leaf crème brulee with blackberries
- Chocolate and hazelnut pavlova with blackcurrants, redcurrants, cherries, strawberries and raspberries (depending on what's in season)
- Chocolate, almond, and blackcurrant gooey cake with stout and black treacle ice cream
- Strawberry and custard tart
- Summer pudding with cream
- Elderflower jelly, gooseberry fool, and a madeleine
- Rhubarb sorbet, mint ice cream, pistachio biscuit, rhubarb sauce

We can do vegan versions of most of the puddings.

**Evening snacks**

We can do smaller meals later in the evening when everyone is hungry again 8-9 o'clock:

A local cheese board with bread, crackers, chutney and fruit, £7pp,

A small bowl of hot food – chilli, curry, stew, paella, shepherd's pie, kedgeree, £8pp

**Hot drinks - £2.20pp.**

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