# Talton Wedding Menus 2021

The following is what we recommend for weddings – for £38 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. I list some other options that we’ve done at the end, and if you have any other ideas, please ask, we’ll give most things a go.

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 from our neighbours at Talton Mill. We use organic flour, 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.

## Meat:

* Talton Scotch eggs and brown sauce
* Devils on horseback (prunes, almonds, and bacon)
* Melon wrapped in Serrano ham
* Venison and chicken liver paté on brioche with red onion marmalade;
* Coronation chicken on little gem lettuce (can do a veggie or vegan version)
* Potted beef on toast with gherkins
* Mini lamb burger with pickled onion and haloumi on brioche rounds (can do a veggie or vegan version)

**Fish:**

* Bacon, cockles, and seaweed on toast
* Fish kofta with spicy tomato sauce
* Trout tartare with pickled beetroot and a sorrel sauce on a blini
* Kipper paté on toast with lightly pickled cucumber

**Vegetarian**:

* Crispy cheese and cauliflower bites with green sauce (can do a vegan version)
* Smokey ribbons of carrot with cream cheese on rye bread (can do a vegan version)
* Bruschetta; red pepper, crushed white bean, parsley and preserved lemon dressing AND courgette marinaded in lemon and mint (vegan)
* Aloo Gobi (potato curry) on a mini poppadum with coconut coriander chutney (vegan)

Choose 5 of the above, (it's good to have 2 or 3 veggie options – for your veggie friends).

# To go with the spit roast.

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

To make it easier to choose a variety of sides that combine well, I have done some theming, of flavours, colours, textures. However feel free to mix and match if things from different themes appeal.

## British: Spit roast pork with sage, onion, and apple OR leek and goats cheese quiche, served with platters of -

New potato salad with lemon and herb mayo

Coleslaw with mustard and mayo

‘Gran’s salad’; peeled and thinly sliced tomatoes and cucumbers with apple cider vinegar and chives

Dressed green salad

Spring veg salad in a lemon dressing (artichokes, peas, broad beans, baby turnips, radishes, spring onions)

**French:** Spit roast pork or lamb with garlic and rosemary OR tomato tarte tatin, served with platters of -

Hot new potatoes with green sauce

Puy lentil salad with caramelised red onions and carrots

Baked beetroot with artichokes, honeyed walnuts, and goat curd

Spring veg salad in a lemon vinaigrette (artichokes, peas, broad beans, baby turnips, spring onions)

Mixed baby leaf salad

**Italian:** Spit roast pork with fennel seeds OR farinata (chickpea pancake with spinach and mushrooms) served with platter of -

Small roast potatoes with rosemary

Orzo with pesto and green beans

Grilled red peppers, courgettes, aubergines, and shallots

Panzanella (salad of tomatoes, bread, basil, cucumber, and olives)

Raw courgette, fennel, parmesan, and rocket salad

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**Lebanese:** Spit roast lamb with shawarma spices OR cauliflower and cumin fritters (can be vegan) served with platters of -

Mejadra/Kishari (spiced lentils and rice) with caremelised onions and muhamara (spicy red pepper and walnut sauce)

Green couscous with slow-roasted tomatoes and crispy chickpeas

Carrots and green beans in tahini sauce

Fatoush (radish, cucumber, tomato, celery, fennel, with a sumac dressing)

Roasted aubergine, baby spinach, pomegranate with saffron yoghurt

**East Asian:** Pork cooked with black treacle and 5 spice OR Vietnamese mushroom and spinach pancake (vegan)

Sushi style rice

Miso aubergine, celeriac and tofu

Broccoli in a soy and sesame dressing

Asian slaw (cabbage, carrots, lime, chilli, and coriander)

Lightly pickled cucumber and spring onion

**Mexican:** Pork cooked in a tinga sauce OR squash empanada, served with -

Red rice and pinto beans

Crispy corn tortillas with cheese and jalapenos

Avocado, tomato, red onion, lime, coriander

Charred little gem, sweetcorn and pineapple,

Mexican pickled vegetables (fried carrots, cauliflower, courgette and onion in a light pickle) and chipotle cream

## Puddings. Choose one or two.

Tiramisu

Lemon, bay, and olive oil torte with honey ice cream

Rhubarb and orange clafoutis with shortbread

Strawberry fool with lemon geranium macarons

Blackcurrant and frangipane Bostock (ie. On brioche)

Chocolate and pecan tart with honey ice cream

Espresso martini jelly with a small square of gooey chocolate brownie and raspberries

Hazelnut meringue, summer fruit compote and chocolate sauce

(vegan puddings – lemon, bay, olive oil torte with lemon sorbet/choc brownie, coffee sorbet and raspberries/meringue, compote, hazelnuts, choc sauce)

**We can also do any number of things that are not listed. Here are some examples, but feel free to discuss your ideas;**

**Starters**

If you’d like a starter as well as/instead of canapés, please ask and we’ll send you some menu ideas

**Mains (prices below include canapés and pudding, as above)**

Roast beef, where each table has its own joint, and a nominated carver, £40

Bangers or Pies, mash, greens, and gravy £35.

We’ve also done whole vegan weddings.

**Vintage tea party –**

Scones, sandwiches, tea and cake with vintage china, £18

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**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, £7.00pp,

A small bowl of hot food – curry, stew, paella, shepherd’s pie, kedgeree, £7.50pp

**Hot drinks are £2.20pp.**