

TALTON



HOUSE

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Menu - April to September

Picture long tables with candles, flowers, and generous bowls of delicious food to share. No stilted fine dining here. Our menus are devised with groups, and our environment* in mind. We cook everything from scratch. We can do 2 meals over the duration of your stay, the kitchen is closed on Sundays and Bank holidays.

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

We lay the tables, serve your food, clear, and wash up (not drinks and glasses). You create a menu for your group by selecting one option for each course. We can adapt most dishes to all dietary requirements.

Starters

If your group is more than 15, you can choose 2 options, min. 8 portions per choice.

- Creamy Chalk Stream trout, fennel, and dill soup (can do a veg or vg version) £8/£7
- Corn tacos with black beans, sweet potato, sweetcorn, chipotle ketchup, pickles, and roasted tomato salsa. (vg) £8.50
- Asparagus and Perl Wen (Welsh brie) puff pastry tart (mid April to mid July) £8.50
- Pork/veg spring roll with chilli sauce £9/£8.50
- Black pudding scotch egg with an apple and kohlrabi salad £9
- Smoked haddock and/or cheese on toast (Welsh rarebit) £8.50/£8
- Quails egg salad with lambs lettuce, bacon, radishes, and lightly pickled cucumber (can be vg) £8.50/£8
- Deep-fried broccoli and sage with a romesco sauce. (vg) £8

Mains

Choose one thing for your group, and we can adapt it to different dietary requirements and tastes. This is a convivial feast, not a restaurant style plated up affair, so no need to order sides separately. 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. Feel free to mix and match the sides and veg options, just ask. All sides can be made vegan.

BBQ'd chicken feast / veg and halloumi kebabs, £18 / £16.

- Rice and 'peas'
- Coleslaw
- Mixed green salad with avocado and tomato
- Spicy ketchup, yoghurt sauce, garlic bread

Slow cooked hogget* (1 to 2 year old lamb) feast / Cauliflower and chickpea fritters, £19 / £17

- Small roasties with garlic, rosemary and red peppers.
- Green lentil salad with baked beetroot and rocket.

- Fried courgettes, slow-roasted tomatoes yoghurt and dill
- Green beans with walnut and basil pesto

Slow cooked pork feast / Mushroom, spinach and feta pie £19/£17

- New potatoes with artichokes and green sauce
- Wholewheat and roasted carrots
- Peas, broad beans, radishes, spring onions, lemon vinaigrette
- Caesar salad

Vegan Feast £17

Piedmont red peppers; stuffed cabbage leaves; portobello mushrooms; with 4 allium spiced rice; tomato, onion, and herb salad; and creamy burnt aubergine sauce. If this is all up your street, but you have some die hard carnivores in your group who may feel hard done by this choice, then you can add some of our grilled Talton Lodge sausages.

Pizza night £13-15

From our wood-fired oven in the Kitchen Garden, ask for a menu. (Min. order 15 pizzas). We make the dough, the tomato sauce, the toppings, season and chop the wood and cook them in our traditional pizza oven. This is great on a Friday night when people are arriving in dribs and drabs.

Pie Feast £17 meat, £15.50 veg

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

Trout Feast £18.50, £16.50 veg

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

Paella night: £14 meat, £13 veg

Mussel and rabbit/chicken OR vegetarian

Curry night: £17

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

For the pizza and paella, you may want to add a green salad for £2.20 per person.

Pudding

£8.50, if your group is more than 15, you can choose 2 options, then its min. 8 portions per choice.

- 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
- Rhubarb sorbet, mint ice cream, pistachio biscuit, rhubarb sauce

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

On a budget.

If you are on a budget, we do offer the option of delivering your food in serving bowls leaving the rest to you, for this we would knock off 20% of the main course price, 10% off pizza and paella, 25% off puddings. Minimum 15 portions.

We don't do a budget option for starters.

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.

*Hogget is lamb that is 1 to 2 years old (lamb is under 1 year, and mutton is 2 + years). It is 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.