

# Talton Wedding Menus

The following is what we recommend for weddings – for £37.50 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, I'll give most things a go.

Spit roasts are our speciality. We raise all our own pigs, usually 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. Abi McFarlane helps me prepare the food. She is a fabulous cook, trained nutritionist and a very talented baker. I (Olivia) have worked as a chef all my working life, first in London and then back here at Talton where my cooking began in the Kitchen Garden and my Gran's kitchen.

Treat the lists below as a sort of pick and mix. Choose the ingredients you like, omit the ones you don't, and ask if you don't know what something is. Please let us know about dietary requirements, most of the vegetarian options we can adapt to vegan diets, and we can adapt most things to cope with gluten free diets. 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 table setting but are free of charge?

## **Canapés.**

### **Meat:**

- Mini flatbread with carrot hummus,
- Crispy lamb and pine nuts (vegan version without the lamb);
- Smoked haddock and bacon cheese on toast;
- Home cured ham, cheddar and piccalilli on a stick;
- Chicken liver paté on brioche with red onion marmalade;
- BBQ chicken wrap with lettuce and sweetcorn relish (vegan version with tofu);
- Venison meatballs with spicy tomato ketchup; scotch quail eggs.

### **Fish:**

- Trout tacos with onion, tomato, avocado, chilli, and lime (vegan version without the trout);
- Herring rollmop with potato and dill on rye bread;
- Smoked mackerel and horseradish cream with smashed cucumber on a blini.

### **Vegetarian:**

- Deep-fried courgettes with tartare sauce; goats curd and sweet and sour leeks on toast;
- Coriander and cashew falafel with harissa yoghurt;
- Berkswell cheese with quince paste (our version of Manchego and membrillo);

- Lightly pickled beetroot and carrots with cottage cheese and honeyed walnuts on chicory;
- Farinata (chickpea pancakes) with spinach and ricotta;
- Saffron and tomato rice balls with parmesan mayo.

**And:** if you're lucky enough to be getting married in May and June,

- Asparagus dipped in hollandaise sauce is a must.

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

### **Sides:**

New potato salad with capers, cornichons and mayo OR lemon, herbs, and yoghurt dressing.

Hot new potatoes with slices of portobello mushrooms and peas in a tarragon butter.

Roasted new potatoes with garlic and rosemary.

Whole wheat (farro, spelt, wheatberries are all whole wheat) with roasted carrots and a dukkah dressing (hazelnuts and middle eastern spices).

Lentil tabbouleh (puy lentils with a bite, spring onions, chopped tomatoes, warm spices and feta).

Orzo (pasta that looks like rice) salad with basil pesto and slow roasted tomatoes.

Roasted peppers and fennel with a dill, parsley and caper dressing.

Beetroot, spinach and honeyed walnut salad with a cumin, coriander, and yogurt dressing.

Roasted broccoli, cauliflower, and aubergine with a sesame and miso dressing.

Lemon and mint marinated courgettes.

Kohlrabi and celeriac slaw with a mustard and apple dressing OR a spicy beetroot and carrot slaw.

Grilled little gem Caesar salad.

3 bean salad (broad, French, and runner) in a peanut and lime dressing.

Hill station salad (cubed, raw, fennel, red onion, pepper, cucumber, cauliflower, celery, coriander, nigella, and mint).

Mixed green salad with a tapenade dressing OR with lightly pickled cucumber and radish.

Choose 5 of the above.

### ***Vegetarian mains, as an alternative to the spit roast:***

Pea and haloumi fritter with mint relish.

Cauliflower, coriander, and cumin kibbeh (buckwheat balls) with harissa yoghurt.

Celeriac and mushroom BBQ'd steaks with apple and mustard mayo.

Roast tomato, courgette, and goats cheese brioche tart.

Kimchi pancakes with soy and sesame dipping sauce.

### ***Puddings:***

You'll notice the dominance of summer fruits – it's because we have a lot! If you are surrounded by them during the wedding, it seems a shame not to be eating them; even out of season, we have plenty frozen which make excellent compotes.

Raspberry and almond torte (a tart but without the pastry).

Strawberry and rhubarb queen of puddings (a bit like lemon meringue pie, but no pastry and more fruit, in individual ramekins).

Chai crème caramel with a pistachio biscuit.

Guinness jelly with a small square of gey chocolate brownie and black currant compote.

Buttermilk panna cotta and strawberries.

Lemon tart.

Trio of ices, served with lavender and fennel seed short bread and fruit compote -

Chocolate and black pepper ice cream, yoghurt and lemon sorbet, gooseberry and elderflower ice cream

### ***Other things we've done:***

Moroccan tagines and couscous £35

Roast beef, where each table has its own joint, and a nominated carver, £39

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

**(includes canapes and pudding, as above)**

Vintage tea party, £14.50 with vintage china, £12.50 with plain white. Includes scones, sandwiches, tea and cake.

We've also done whole vegan weddings.

If you'd like a starter as well as/instead of canapés, please ask.

We also get asked about smaller meals later in the evening when everyone is hungry again 8-9 o'clock. We do a local cheese board with bread, crackers, chutney and fruit, for £6.50pp, and for £7.50pp we can do a small bowl of hot food – curry, stew, paella, shepherd's pie, kedgeree, etc.

Hot drinks are £2pp.