

Talton Wedding Menus 2020

The following is what we recommend for weddings – for £38.00 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. 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 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', and we do take trouble over our food. We aim to source our ingredients from farmers who tread lightly on the earth, so that is why 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 milk, and butter, and of course our own pork products, fruit, and herbs.

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:

- Talton Scotch eggs and brown sauce
- Devils on horseback (prunes, almonds, and bacon)
- Asparagus wrapped in Serrano ham (May and June only, can do this without the ham for veggies and vegans)
- Melon wrapped in Serrano ham (July – September)
- Venison 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 (can do a veggie or vegan version)

Fish:

- Bacon, cockles, and seaweed on toast
- Fish kofta with spicy tomato sauce
- Home cured trout with crème fraiche on a blini
- Kipper paté on toast with lightly pickled cucumber

Vegetarian:

- Courgette and ricotta fritters
- Crispy cheese and cauliflower bites with sorrel mayo (can do a vegan version)
- Cheese and onion gougère (mini choux pastry balls)
- Smokey ribbons of carrot with cream cheese on rye bread (can do a vegan version)
- Baked Tunworth (English camembert) with crusty garlic bread
- Deep-fried red pepper and goats curd corn bread balls
- Red pepper, crushed white bean, parsley and preserved lemon dressing crostini (vegan)
- Aloo Gobi (potato curry) on a mini poppadum with coconut chutney (vegan)
- Tomato, garlic, and basil bruschetta (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.

Sides:

New potato salad with lemon and chive mayo

Hot new potatoes with salsa verde (herb and caper sauce)

Roasted new potatoes with cumin and paprika

Harissa toasted couscous and chickpeas, seeds, roasted cauliflower

Orzo (pasta that looks like rice) pilaf with fennel and dill

Mejadra/Kishari (spiced lentils and rice) with roasted and pickled celeriac, carameli

Roasted courgettes, aubergine, red peppers, shallots, and tomatoes

Cucumber, radish, red onion, parsley and whole wheat salad (farro, spelt, wheatberries are all whole wheat), this is like a tabouleh where the wheat is less than a third of the whole salad.

Blanched beans and carrots in a soy and sesame dressing

Raw courgette, fennel, feta, in a tapenade dressing

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

Spring veg salad in a lemon vinaigrette (asparagus in May and June, peas, broad beans, baby turnips, spring onions)

Little gem, charred sweetcorn, avocado, and coriander.

Cherry tomatoes, rocket, basil, croutons.

Mixed green salad with chives and salad cream

Choose 5 of the above (best to choose two max from the first 6 which are mostly carbs, then 3 from the rest).

Vegetarian mains, as an alternative to the spit roast:

Beetroot and shallot tatin

Butternut squash and sage galette (can do a vegan version)

Savoury waffle with spinach and mushroom (can do a vegan version)

Vietnamese pancake with broccoli, lime and chilli (vegan)

Sweet potato and spinach latke with sweet and sour onions (can do a vegan version)

Puddings:

Strawberry shortcake (can do a vegan version)

Tiramisu

Profiteroles

Hazelnut, peach and raspberry cake with lemon geranium ice cream

Pecan tart

Chocolate and salted caramel tart

Chocolate fridge cake with cinnamon ice cream (can do a vegan version)

Fig leaf crème brûlée with raspberries

Espresso martini jelly with a small square of gey chocolate brownie and black currant compote

Sticky fig and coffee pudding and caramel ice cream

Cheesecake crumble with blackberry and cherry compote

Strawberry and rhubarb floating islands (soft meringue floating on a thin custard with strawberry and rhubarb compote)

Mango pannacotta (vegan)

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, £16 with vintage china, 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 £7.00pp, and for £7.50pp we can do a small bowl of hot food – curry, stew, paella, shepherd's pie, kedgeree, etc.

Hot drinks are £2.20pp.