

tallulah
AND CO.

CATERING MENU

All menu prices are based on a minimum of 60 guests.

Prices include: Consultation and menu planning, kitchen hire, silver cutlery, crockery, white napkins & service. VAT, glassware, drinks service and table linen are all additional.

We offer complementary tasting sessions for all two and three course packages valued at over £5000 ex VAT. Tasting sessions are hosted from our kitchen in Glanmule and can be booked only in the wedding off-season (Jan-Feb).



CANAPÉS

4 Choices | £12.5 PP | 1hr Reception | 6 per person
6 Choices | £15.5 PP | 1.5 hr Reception | 8 per person

MEAT

Kashmiri chicken skewers, toasted almonds & pickled chilli (GF)

Duck parfait on sourdough, plum jam

Cherry wood smoked duck, carrot and ginger

Honey mustard Corvedale sausages (GF)

Pulled bourbon & honey brisket, sourdough, celeriac remoulade

Prosciutto, mozzarella & sauce Vierge filo cup

Soy & honey marinated ribeye steak, asian salsa (GF) *

FISH

Mackerel fishcakes, harissa yoghurt, lime

Smoked trout, caviar, beetroot & horseradish crème fraiche domes (GF)

Chive blinis, smoked salmon mousse, gin-citrus cured crudo

King prawn bhajis, coconut sambal (GF)

Seared tuna steak lollipops, lime, soy, pink peppercorn (GF) *

Toasted crumpet, crab mayonnaise, asparagus

Frito misto, roasted garlic & lemon aoli

*£2 Supplement

V - Vegetarian VG -Vegan



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VEGETABLES

Lemon-chilli halloumi wrapped in courgette ribbons (V)

Sun-blushed tomato & mozzarella arancini, romesco sauce (V)

Sweet pointed pepper, ricotta mousse, garlic sourdough (V)

Caramelised shallot tatin, goats cheese mousse, pickled red onion (V)

Butternut squash pakora, coconut sambal (GF VG)

Mini tacos with guacamole, fresh lime, chilli, tomato salsa (VG)

Wild mushroom arancini, rocket pesto (VG)

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