

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).

PLATED MENU

2 Courses (Main & Dessert)– £50 per person

3 Courses (Starter, Main, Dessert)– £55 per person

Trio of Desserts or Dessert Table – +£5

Select one option (and a vegetarian or vegan alternative) for each course from the following menu. Or, select two items per course and offer your guests a choice for an additional £5 per person, per course supplement.



STARTERS

MEAT

Confit duck, spiced orzo salad, carrot, caramelised blood orange, zaatar

Char siu pork belly, seared pak choi, soy sesame vermicelli noodles (GF)

Chicken liver & brandy parfait brulee, sourdough crostini, shallot marmalade, dressed leaves & radish (GF)

Serrano ham, slow roasted heritage tomato, burrata & fresh basil pesto filo tart

FISH

Gin & grapefruit cured salmon, citrus crème fraiche, beetroot discs, pea shoots (GF)

Gently spiced mackerel cakes, harissa yoghurt, pomegranate, mint, salsa.

Pan seared scallops, leek & miso puree, dashi broth, pickled clams (GF) **

King prawn, cod and clam chowder, saffron potatoes (GF) *

VEGETABLES

Balsamic red onion and goats cheese tatin, beetroot & watercress salad (V)

Creamy wild mushroom fricassee on toasted sourdough, dressed rocket (V)

Halloumi, roasted butternut squash, dates, courgette, tahini dressing (V VGO)

Roast red pepper, carrot, coconut & kaffir lime soup, rustic bread (VG GFO)

*£2. Supplement | **£5 Supplement

V - Vegetarian VG - Vegan VGO - Vegan Option Available



MAINS

MEAT

Duo of pork - sous vide tenderloin, slow-roasted belly, smoked cheese croquette, buttered leek fricasee, baby vegetables and cider sauce.

Pan roasted chicken, apricot & tarragon sauce, potato gratin, griddled asparagus and buttered chard (GF)

Chicken shawarma, toasted almonds, bulgur wheat tabbouleh, roasted sweet peppers, mint & harissa yoghurt. Dressed baby leaf, pickled beetroot ribbon and summer herb salad served to the table.

Slow roasted Welsh lamb shoulder, herb crumb, fresh mint & pea puree, honey & thyme hassellback potatoes, fine beans, lamb jus (GF)

Bourbon glazed beef brisket, celeriac remoulade, crispy cubed potatoes, roast vine tomatoes, charred tenderstem

Marinated, chargrilled Hereford sirloin, pomme anna, beef fat carrot, miso butter hispi cabbage, red onion and red wine jus

Slow cooked beef short-rib stifado, shallot and red wine ragu, parmesan mash, summer greens and root vegetable crisps

Duck breast, potato dauphinoise, butternut squash puree, wilted greens, aromatic duck and port jus (GF)*

*£2. Supplement | **£5 Supplement

V - Vegetarian VG - Vegan VGO - Vegan Option Available



MAINS

FISH

Scottish salmon, roasted beetroot, buttered new potatoes, watercress, dill crème fraiche (GF)

Cod loin wrapped with parma ham, roasted vine tomatoes, crushed jersey royals, salsa verde, charretender stem (GF)

VEGETABLES

Mushroom & spinach Wellington, tarragon sauce (V)

Marinated beetroot steak, preserved lemon, potato gratin, greens (V VGO GF)

Charred cauliflower steak, parsnip puree, walnut crumb, hasselback potatoes, cider vinegar & caraway carrots (V VGO GF)

*£2. Supplement | **£5 Supplement

V - Vegetarian VG -Vegan VGO - Vegan Option Available



DESSERTS

PLATED DESSERTS

Crème Brulee, pecan and chocolate chip cookie

Sticky toffee apple pudding, salted caramel and ice cream

Tallulah's pavlova, artisan marbled meringues, fresh summer berries, whipped cream, strawberry reduction (GF)

Chocolate & drambuie mousse cake, caramelised orange

White chocolate and raspberry dèlice, dark chocolate popping candy tuille (GF)

Clotted cream panacotta, strawberry and elderflower (GF, contains gelatine)

Caramelised apple & pear tatin, vanilla ice cream, toffee sauce

Lemon meringue tart, fresh blueberries, meringue kisses, chantilly cream

Chocolate brownie, chocolate ganache, black forest coulis, cherries

Clun honey parfait, pistachio crumb & almond brittle (GF)

Eton Mess cheesecake, meringue kisses, edible flowers

Vegan Eton Mess, summer berries, vegan meringue, ice cream (GF VG)

Vegan chocolate brownies with black forest coulis & fruit (VG)

Coconut ice cream, passionfruit curd and fresh mango, mint, Galliano liqueur (GF VG)

V - Vegetarian VG - Vegan



DESSERTS

MINIS FOR TRIOS & DESSERT TABLES - CHOOSE 3 (+£5)

Sticky toffee apple cake, salted caramel

Clotted cream panacotta, strawberry and elderflower (GF, contains gelatine)

Classic crème brulee, pecan cookie

Chocolate brownie, chocolate ganache, cherries

Lemon posset, blueberries, shortbread

Eton Mess cheesecake, meringue kisses, edible flowers

Milk chocolate mousse, chocolate soil, toasted marshmallow

Vegan Eton Mess, summer berries, vegan meringue, ice cream (GF VG)

Vegan chocolate brownies with black forest coulis & fruit (VG)

Passionfruit curd and fresh mango, mint, Galliano liqueur (VG)

V - Vegetarian VG - Vegan

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