

*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).

# SHARING FOOD MENU

2 Courses (Main & dessert) –£50

3 Courses (Starter, main & dessert) –£55

Trio of Desserts or Dessert Table – +£5

Choose one main, and three sides from the following menu.

Or, choose two meat, and three sides (+ £5).

Select one plated vegetarian or vegan alternative.

Price per person.



## SHARING STARTERS

### Mezze Sharing Platter

Whipped feta, mint & yoghurt dip, parmesan shavings. Home made hummus and babaganoush. Olives, antipasti, toasted flat breads, olive oil and balsamic vinegar (V)

### Straight Outta Italy

Burrata with rocket, basil pesto. Tomato onion & olive salad. Parma ham. Rosemary garlic focaccia, olive oil & balsamic vinegar \*

### Charcuterie Sharing Platter

Charcuterie - mortadella, salami, parma ham. Baked camembert, cherry tomatoes, crudite, pickles, artisan bread, farmhouse butter

### Seafood Sharing Platter

Beetroot gravadlax, classic prawn marie rose. Smoked mackerel lime and scallion pâté. Fritto misto, roasted garlic & lemon aoli. Artisan bread, farmhouse butter. \*\*

\*£2 Supplement | \*\*£5 Supplement

V - Vegetarian VG -Vegan



## SHARING MAINS

### MEAT

Bourbon glazed beef brisket, Jack Daniels & beef reduction (GF)

Charred Hereford beef sirloin, served pink with salsa verde (GF) \*\*

Slow cooked beef short-rib stufado. Caramelised shallots and red wine ragu

Slow roasted Welsh lamb shoulder, mint & parmesan crumb with a rich provencal sauce. Tables 6/8 guests (served to carve at the table)\*

Slow cooked Welsh lamb, caramelised red onion, mint, pomegranate & honey glaze, lamb jus (GF)

Lamb & medjool date tagine, ras el hanout, tzatziki

Chicken shawarma, sweet pointed pepper, harissa yoghurt (GF)

Chicken supreme, romesco sauce, toasted almonds, pomegranate, coriander (GF)

Slow cooked Gloucester Old Spot pork belly, stuffing, cider & onion gravy (GF)

### FISH

Side of Scottish salmon with garlic, lemon, parsley & caper dressing (GF) \*\*

Seafood paella, garlic butter and white wine crevettes \*\*

### VEGETABLES

Roasted butternut squash, apricot & chickpea tagine. Crispy shallots, toasted almonds, mint, harissa yoghurt (GF V VGO)

Tallulah's Imam Bayaldi. Grilled aubergine, stuffed with roast peppers & tomatoes, mozzarella & romesco sauce. (GF V VGO)

\*£3 Supplement | \*\*£5 Supplement

V - Vegetarian VG -Vegan VGO - Vegan Option Available

Choose three sides to accompany your sharing main course

### HOT SIDES

- Buttered new potatoes (GF V)
- Honey and thyme hasselback potatoes (GF V)
- Creamy mash (GF V)
- Millionaire fries - rocket, lemon, parmesan (GF V)
- Crispy cubed roast potatoes, Maldon salt (GF V)
- Roast beets with soy & star anise (GF V)
- Summer greens (GF V)
- Charred broccoli, chilli & almonds (GF V)
- Carrots, caraway and pomegranate molasses (GF V)
- Spiced sweet potato wedges (GF V)
- Corn, sriracha mayo & pesto (GF V)
- Charred, buttered hispi cabbage (GF V)

### SALADS

- Chargrilled courgette, feta and mint cous cous (V)
- Saffron cous cous, roast peppers, toasted nuts, dried apricot (V)
- Roast beetroot, green beans, goats cheese & walnut salad (GF V)
- Fig, feta and green leaves with honey dressing (GF V)
- Roast butternut squash with halloumi, dates and pine nuts (GF V) \*
- Asparagus and toasted hazelnuts with hollandaise dressing (GF V) \*
- Organic beef tomatoes, buffalo mozzarella and basil pesto (GF V)
- New potato, chive and homemade aioli salad (GF V)
- Slow roasted cherry tomato panzanella (VG)
- Courgette ribbons & broad beans, lemon, garlic & parsley dressing (GF VG)
- Puy lentils, sticky balsamic red onions, charred artichoke (GF VG)
- Ottolenghi slaw - Fresh, zingy naked slaw with asian dressing topped with candied macadamia nuts (GF VG)
- Wild rice salad with roasted cherry tomatoes, balsamic & mint (GF VG)
- Pickled beetroot, citrus, baby leaves & summer herbs (GF V)

\*£1 Supplement

V - Vegetarian VG -Vegan

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