tallulah
AND CO.

WEDDING PACKAGE
"THE ORANGERY"

IMAGE: WYLDBEE

tallulah AND CO.

PRICING & TERMS

TWO COURSES
£87.50PP + VAT

Canapés
4 choices. 6 canapés per guest.
Wedding Breakfast
Main course & Dessert
Evening Food
1 choice

THREE COURSES
£97.50PP + VAT

Canapés
4 Choices. 6 canapés per guest.
Wedding Breakfast
Starter, main course & Dessert
Evening food
1 Choice

ADD ON'S

Tea & Coffee station +£3.50pp
Petit four +£3.50pp
Extra evening Guests +£17.50pp

Our packages cannot be changed and must be booked in their original format.

Along with the food, our packages also include laying up, kitchen and service team, kitchen hire (max £3.50pp incl. VAT), silver cutlery, crockery & napkins.

Minimum guest count 60.

CANAPÉS

Choose four.

Char Siu glazed Pork belly, scallions (GF)
Hereford beef tartare, smoked mayonnaise (GFO)
Proscuitto, mozzarella & salsa verde filo cup
Crispy Korean chicken, kimchi, honey
Crab & tarragon arancini - lemon Mayonnaise
Seared sesame Tuna, Asian slaw - dome (GF)
Salmon Crudo, labneh- pickled fennel (GF)
Three Tunn's battered cod, pea, mint & Tartare - cones
Mini Taco, avocado, tomato, lime & coriander salsa (VG)
Caramelized shallot tatin, y-fenni mousse (V)
Sweet pointed pepper, ricotta (GFO)
Wild Mushroom, truffle & blue cheese Arancini (V)

WEDDING BREAKFAST

Select one option

+

a vegetarian or vegan alternative for each course.

Or offer your guests 3 choices for an additional £5 per person, per course supplement.

STARTERS

plated

Crab & tarragon Gratin, dressed fennel & watercress, homemade Focaccia

Gin & Citrus Cured salmon, salmon mousse, beetroot & dill creme fraiche (GF)

Serrano Ham, Burrata & slow roasted heritage tomato, fresh green pesto, filo tart (GFO)

Classic panzanella, burrata (V)(VGO) (GFO)

‚Sicilian Lemon, Rocket & Stracciatella risotto, herb vinaigrette (V)(VGO)(GF)

sharing

Chargrilled peaches, burrata & pickled radicchio – fermented honey & chilli dressing, Parma ham or Mortadella, Heritage tomato, sun blushed tomato & pickled red onion, Marinated Nocellara olives, Home-made rosemary & thyme Focaccia with aged balsamic & olive oil

sharing

Whipped feta, mint & yoghurt dip, parmesan shavings. Home made hummus and babaganoush. Olives, antipasti, Home-made rosemary & thyme Focaccia with aged balsamic & olive oil

WEDDING BREAKFAST

Select one option

+

a vegetarian or vegan alternative for each course.

Or offer your guests 3 choices for an additional £5 per person, per course supplement.

MAINS - PLATED OR SHARING

Porchetta, roast cherry tomatoes, & salsa verde, garlic & herb potatoes, lane cottage leaves

Pan roasted free range chicken, apricot & tarragon sauce, potato gratin, carrots with carraway & pomegranate molasses, sauteed cavallo nero

Roasted free-range chicken thigh, serrano ham, nduja cream & tomatoes, roast garlic new potatoes, lane cottage leaves

Bourbon Glazed Brisket, crispy cubed potatoes with Maldon, tender stem, slow roasted tomato & celeriac remoulade

Harissa & Yoghurt Marinated Salmon, caramelised brown onion & cumin pilaf, kachumba salad & a spilt saffron vinaigrette

Mushroom & spinach wellington with tarragon sauce (V)(VGO)

Our Imam Biyaldi, spiced red pepper, tomato, chargrilled aubergine, mozzarella (V) (VGO)(GF)

SIGNATURE MAINS - PLATED OR SHARING + £3.50

Welsh Lamb Rump & shoulder ragu, labneh, harissa baked carrot, mint & pomegranate (GF)

Hereford Sirloin served pink, caramelized onion sauce, charred miso hispi, salsa verde (GF)

Duck Breast & confit leg bon bon, butternut squash puree, red wine & star anise

Free range roast chicken & a chicken pancetta filo pie, asparagus, champagne sauce

Pan Fried Cod Loin, light Indonesian curry sauce, kaffir lime & crabcake & som tum

all signature main courses are served with your choice of potato / carb + side we are happy to advise

WEDDING BREAKFAST

Select one option

+

a vegetarian or vegan alternative for each course.

Or offer your guests 3 choices for an additional £5 per person, per course supplement.

DESSERTS

White chocolate & raspberry mousse cake

Lemon posset, meringue kisses, blueberries edible flowers & Chantilly (V)

Sticky toffee apple pudding, salted caramel sauce & clotted cream ice cream (V)

Chocolate & maraschino cherry brownie, milk chocolate mouse crumble

Apple & Pear tart tatin, cinnamon, salted caramel ice cream (V)

Artisan pavlova, summer stone fruit & berries, honey cream & pistachio (V)(VGO)(GF)

Mango cheese cake, passionfruit curd & Chantilly cream

Sweet & salty cheesecake, white chocolate crumb, steeped berries

Eton mess, edible flowers & meringue kisses (GF) (VGO)

EVENING FOOD

Choose one

Chicken Gyros wrap – Chicken gyros, red cabbage slaw, mint yoghurt, chilli
Halloumi & roast veg wrap - cabbage slaw, mint yoghurt, chilli, flatbread (V)

Classic Mac 'n' Cheese- crispy onion & bacon topping
Classic Mac 'n' Cheese, - scallions & truffle mayo (V)

Loaded fries or nachos - Beef chilli, sour cream & nacho cheese (GF)
Loaded fries or nachos - Vegetable chilli & vegan nacho cheese (VG)(VGO)(GF)

Poutine - French fries, cheese curds topped with a rich chicken gravy (GF)
Poutine - French fries, cheese curds topped with a rich brown onion gravy (V)(GF)

IMAGE: WYLDBEE

tallulah
AND CO.