



MILSOM®

*Weddings*

LE TALBOOTH

{ *wedding guide and prices 2019* }



LE TALBOOTH



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## Your wedding, your way

**Established in 1952, Le Talbooth is located in the heart of Constable country. Our Marquee set within the grounds enjoys a stunning riverside backdrop to help create memories that will last a lifetime.**

This booklet has been designed to guide you through everything you need to consider in the lead up to your wedding day. Simply browse through our sample menus and wine list, make notes and annotate this booklet however you like – it is yours to help plan your perfect day. When you meet with a member of our dedicated wedding team, you will work through your selections together, to ensure that however you've pictured your wedding day, we can help turn your dreams into a reality.

*...love the Milsom Weddings team ♥*

## Guide to the cost of hiring Le Talbooth

At Le Talbooth you have the option of booking both a civil ceremony and a wedding reception venue all in one place. Having your ceremony in the River Room and reception in our Marquee provides you with exclusivity of the entire venue until early in the evening when our restaurant re-opens to diners.

### Civil ceremony charge

Maximum 130 seated guests	Price
Le Talbooth River Room*	£2,000

Alternatively if you are looking for a more intimate ceremony, Maison Talbooth, our sister property, is also

Maximum 50 seated guests	Price
Maison Talbooth Garden Room*	£500

Maximum 35 seated guests (licensed for 50 guests)	Price
Maison Talbooth Lounge	£400

Contact Colchester registrars on 0345 603 7632 or [colchester.ro@essex.gov.uk](mailto:colchester.ro@essex.gov.uk). Please note: registrar charges are NOT included in the above prices and will be quoted separately by the registrar. \*River Room is not available to hire on Sundays,

## Le Talbooth wedding reception Marquee charges

Season	Hire Charges 2019	
Peak (June, July and August)	Friday	£3,000.00
	Saturday or Bank Holiday Sunday	£4,000.00
	Sunday or Bank Holiday Monday	£2,500.00
	Monday to Thursday	£2,000.00
Shoulder (May and September)	Friday	£2,000.00
	Saturday or Bank Holiday Sunday	£3,000.00
	Sunday or Bank Holiday Monday	£1,500.00
	Monday to Thursday	£1,000.00
Off Peak (April and October)	Friday	£2,000.00
	Saturday or Bank Holiday Sunday	£2,000.00
	Sunday or Bank Holiday Monday	£1,500.00
	Monday to Thursday	£1,000.00

*Our Marquee can hold between 50-160 guests for wedding breakfasts, and up to 200 guests for your evening party.*

### Hire includes:

- Traditional Marquee
- Beautifully manicured gardens
- Tables
- Chairs
- Dancefloor
- Uplighters
- Manned bar
- Microphone and background speakers
- Heating
- Cake table, stand and knife

# Accommodation

If you're getting married at the beautiful Le Talbooth, then we have two wonderful hotels just a stone's throw away from the riverside venue which will be perfect for before and after your special day. You have the choice to hire Maison Talbooth exclusively, or to book rooms at Milsoms as you wish.

Maison Talbooth is a 19th century hotel with 12 bespoke rooms, providing the ideal luxury hideaway. You can even take over the whole hotel for exclusive use for your friends and family to create your own stylish and private wedding accommodation.

Alternatively, Milsoms hotel provides 15 stylish en-suite bedrooms, guaranteed to help you relax. You and your guests can also make the most of the bar, restaurant, lounge and terrace during your stay – making it an ideal wedding base.

ROOM	TYPE	OCCUPANT
Shakespeare	Principle	Bride and groom
Keats	Principle	
Masefield	Deluxe	
Shelley	Deluxe	
Wordsworth	Deluxe	
Browning	Deluxe	
Betjeman	Deluxe	
Tennyson	Superior	
Brooke	Superior	
Elliott	Superior	
Newbolt	Superior	
Kipling	Standard	

*Maison Talbooth*

ROOM	OCCUPANT
Room 1	
Room 2	
Room 3	
Room 4	
Room 5	
Room 6	
Room 7	
Room 8	
Room 9	
Room 10	
Room 11	
Room 12	
Room 14	
Room 16	
Room 17	

*Milsoms*



## Cost and guide to your wedding menu

By choosing Le Talbooth as your wedding venue, you can call on the knowledge of our experienced wedding team to help take away any stress. We will work closely with you to put together the right wedding menu, ensuring your guests will thoroughly enjoy the food, drink and service we are proud to provide.

- Starter
- Main course
- Dessert
- Coffee and chocolates
- Printed menus
- Cutlery, crockery and glassware
- White linen napkins and tablecloths
- Staff to serve

## Drinks options

The drinks cost is more variable than the menu as it depends not only on your choice of arrival drinks and wines, but also on how much your guests drink. A good estimate would be to assume an average of 5 glasses per guest, starting at around £40.00 per head to include the following:

**1. A choice of drinks on arrival**

*Prosecco, Pimm's or Champagne (supplement)*

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**2. Served during the meal**

*Half a bottle of house wine*

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**3. For the toasts**

*One glass of Prosecco or Champagne (supplement)*

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*Drinks can be tailored to suit you, whether you would like to offer a welcome drink for your evening guests, an account or cash bar.*

## Sample menu selection guide

**A sample menu is provided, however current menus will be sent to you ready for your planning meeting.**

1. Please select up to 4 canapés for your guests.
2. Select a starter, main course and dessert. It can be easier to decide your main course first and then your starter and dessert. Your main course determines the price of the overall meal per person.
3. Select your evening food options. There is plenty to choose from so feel free to speak with our team about how best to configure this.
4. Choose your drinks selection. We have an excellent selection of house wines or a more extensive wine list to choose from.

*Please use the wedding day calculator guide on page 25 at the end of this section to help you estimate and budget, and please don't forget that we're here to help at any point so please just ask.*

# Canapés

## £6.75 per person - up to four canapés

We recommend including at least one vegetarian option

### Served cold:

House smoked salmon on granary bread

Inside out smoked duck, cucumber, spring onion and hoi sin

Goats cheese and beetroot sesame seed cone (v)

Cherry vine tomato, buffalo mozzarella and basil (v)

Blue cheese mousse on pumperknickle (v)

Pinney's smoked mackerel, pickled cucumber and horseradish cream

Rock oysters on ice with shallot vinegar

Pea and ricotta cheese bouchée (v)

Choux bun with brown crab mousse and asparagus

Millionaire tart

Avocado and mango nori roll with pickled ginger and sesame seeds (v)

Soft boiled quails egg, pea humous and celery salt (v)

Crudités, olives, taramasalata, humous, flat bread and breadsticks (great served at the table for when speeches come first). £4.50 per person.

### Served hot:

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

King prawn and chorizo skewer with lime mayonnaise

Wild mushroom tart, quail egg, hollandaise (v)

Asparagus and goats cheese tart (v)

Malaysian chicken satay, dipping sauce

Spinach and onion pakora (v)

Grain mustard corn dogs with Stokes ketchup

Black pudding quail Scotch egg

Kedgeree arancini, curry yoghurt dip

Jerk chicken skewer

Salt cod and sweetcorn fritters with spiced mango salsa

Cod and parsley croquettes

Beetroot falafel with minted lemon crème fraîche

Beef and stout tartlet topped with cheesy mash

## Starters

**Char grilled asparagus with poached egg hollandaise (v)\***

*parmesan and pine nut salad*

**Open ravioli of asparagus (v)\***

*peas, broad beans, tomato and goats cheese*

**Red onion, sun blushed tomato and ricotta open tart (v)**

*rocket, balsamic and olive oil*

**Cod and prawn fishcake**

*spinach, poached egg and tartare velouté*

**Gravadlax of salmon**

*beetroot, salmon caviar, citrus beurre blanc*

**Smoked duck carpaccio with duck rilette bon bon**

*shallot purée, pickled wild mushroom salad and port dressing*

**Twice baked truffled mushroom soufflé (v)**

*blue cheese mayonnaise, broad beans and sticky walnuts*

**Spinach, feta and pistachio spring roll**

*roasted fig, curly endive and mint salad with blossom honey and yoghurt dressing*

**Haddock and dill rillettes**

*kedgeree arancini, curry mayonnaise, poppodom, quail egg*

**Trio of seared scallops, lemon and dill marinated crevettes and potted prawn bisque**

*minted pea purée, pea shoots and chorizo oil*

**Tiger prawn ravioli in lime and coriander**

*vegetable ribbons, black sesame, Thai flavours*

**Lobster and watermelon salad with Thermidor bon bon\*\***

*avocado purée and quail egg*

**Smoked salmon cream cheese and chive roulade\***

*asparagus, pea and quail egg salad*

**Trio of melon macerated in elderflower**

*Parma ham, sweet sherry vinegar dressing*

**Ham hock pressing, caramelised apple purée**

*piccalilli and corn bread*

**Tian of crab with mango and pomegranate salad**

*music bread and micro coriander*

**Goats cheese mousse, nutty granola, vanilla pear purée (v)**

*saffron pickled pear, rocket salad*

**Poached sea trout, prawn and avocado tian**

*heritage tomato and basil with ketchup dressing*

\*Bucklesham asparagus used during May and June

\*\* £8.00 supplement

## Main course

<b>Roast sirloin of British beef with featherblade carbonnade</b> <i>dauphinoise, roasted oyster mushroom, carrot, spinach and carrot purée</i>	£56.00	<b>Roasted leg of lamb with mint sauce</b> <i>champ crush, peas à la française, braised gem, gravy</i>	£53.00
<b>Suffolk Pride bangers and mash</b> <i>shallot tatin, crushed peas</i>	£52.00	<b>Free range chicken breast with choucroute</b> <i>braised fondant potato, baby leek, roasted cherry vine tomatoes, garlic velouté</i>	£52.00
<b>Fillet of beef Wellington</b> <i>dauphinoise potato, shallots, fine beans and Madeira jus</i>	£62.00	<b>Rump of English lamb</b> <i>pommes écrasées, caponata, spiced lamb beignet, spinach and charred courgette</i>	£56.00
<b>Breast of guinea fowl</b> <i>bacon and onion rosti potato, purple carrot purée, tenderstem broccoli, wild mushroom jus</i>	£52.00	<b>Loin of lamb</b> <i>with garlic mushroom stuffing, dauphinoise, spinach purée, baby onion, tomato and rosemary ragù</i>	£58.00
<b>Marmalade glazed duck breast</b> <i>dauphinoise, sautéed savoy cabbage, roasted carrot orange and thyme jus</i>	£53.50		
<b>Whole roast fillet of aged British beef</b> <i>with salt beef croquette, Boulangère potatoes, beetroot purée, wilted ruby chard, beetroot tortellini and Madeira jus</i>	£62.00	<b>Please note that the main course price includes starter, main, dessert and coffee and chocolates.</b>	
<b>Dartois of chicken</b> <i>crushed new potato, spinach, cherry tomato with girolle and chervil velouté</i>	£52.00	All main course dishes are served complete with their own vegetables and potatoes. Extra vegetables and potatoes are available at £2.50 per person extra. Allergen menus are available.	
<b>Slow roast rack of Suffolk pork with glazed cabbage</b> <i>colcannon potato cake, apple ring, leeks and red wine gravy</i>	£53.50	<i>During June and July rack of lamb will carry a supplement of £2.50 per person due to the annual price rise of spring lamb.</i>	

## Fish main

<b>Fillet of lemon sole with sole mousse</b>	<b>£52.00</b>
<i>creamed potato, pea purée, mussels and mushroom velouté</i>	
<b>Fillet of sea bass and sea trout 'en croute'</b>	<b>£52.00</b>
<i>dauphinoise, leaf spinach, Champagne and chive sauce</i>	
<b>Fillet of sea bream</b>	<b>£52.00</b>
<i>duchess potato, fennel purée, orange braised gem lettuce, glazed baby carrot, dill beurre blanc</i>	

## Vegetarian main

<b>Beetroot tortellini with crispy feta (v)</b>	<b>£52.00</b>
<i>spinach purée and fresh garden herb pesto</i>	
<b>Truffled crispy mac and cheese fritter (v)</b>	<b>£52.00</b>
<i>slow roasted cherry vine tomatoes, spinach and cauliflower velouté</i>	
<b>Field mushroom, red onion, root vegetable 'en croute' (v)</b>	<b>£52.00</b>
<i>dauphinoise potato, creamed spinach, Choron sauce</i>	
<b>Spiced garden pea and lentil koftas (v)</b>	<b>£52.00</b>
<i>sag aloo, mild madras cream and poppadoms</i>	
<b>Baked woodland mushroom pudding (v)</b>	<b>£52.00</b>
<i>tarragon croquette, broccoli purée, heritage carrots</i>	

**Please note that the main course price includes starter, main, dessert and coffee and chocolates.**

All main course dishes are served complete with their own vegetables and potatoes. Extra vegetables and potatoes are available at £2.50 per person extra.

## Barbecue main course

### £56.00 per person

*(Minimum 60 guests, May - September)*

Whole Suffolk pig spit roast  
Sirloin steaks in a spicy Talbooth rub  
Procters sausages  
Vegetable and halloumi kebabs  
Quorn sausages  
Darne of marinated salmon in chilli, lemon grass and lime

### Selection of salads

Red cabbage slaw  
Fattoush salad  
Orzo, tomato, courgette and basil salad with ketchup dressing  
Thai cucumber and pickled red onion  
Smoked sausage pasta salad  
Watermelon, basil and roasted pine nut  
Beetroot, chickpea, feta and mint  
Rice salad with apple, spring onion and pomegranate  
Moroccan spiced vegetable couscous  
Carrot, orange and yoghurt salad  
Potato, bacon and anchovy salad  
Button mushroom and watercress salad with grain mustard dressing

### Served with

Vegetable moilee curry  
Dauphinoise potatoes  
Garlic bread  
Apple sauce, pickles, dressings, mayonnaise

*The Smorgasbord and barbecue buffets are main course options for your 3 course meal. We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.*



# Smorgasbord main course

## £59.25 per person

(Minimum 75 guests)

Whole roast decorated turkey  
 Roast sirloin of British beef  
 Honey baked gammon  
 Whole poached salmon and cucumber with crevettes  
 Dressed crab in shells  
 Gravadlax of salmon  
 Marinated scallops in orange and lemon  
 Vegetable quiche and tarts

## Selection of salads

Red cabbage slaw  
 Fattoush salad  
 Orzo, tomato, courgette and basil salad with ketchup dressing  
 Thai cucumber and pickled red onion  
 Smoked sausage pasta salad  
 Watermelon, basil and roasted pine nuts  
 Beetroot, chickpea, feta and mint  
 Rice salad with apple, spring onion and pomegranate  
 Moroccan spiced vegetable couscous  
 Carrot, orange and yoghurt salad  
 Potato, bacon and anchovy salad  
 Button mushroom and watercress salad with grain mustard dressing

## Served with

Horseradish  
 English mustard  
 Cranberry  
 Mayonnaise and sweet mustard mayonnaise  
 Marie Rose  
 Vinaigrette  
 Minted new potatoes

*The Smorgasbord and barbecue buffets are main course options for your 3 course meal. We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.*

## Desserts

**Strawberry pavlova**

*passion fruit and raspberry sauce*

**Lemon tart**

*blackberry compote, lime Chantilly*

**Key lime 'pie' cheesecake**

*chocolate sauce, lime marshmallows and crushed ginger nuts*

**Vanilla panna cotta**

*with meringue, mango and raspberry*

**Chocolate mousse with minted fondant centre**

*chocolate ice-cream*

**Classic summer pudding**

*fresh berries and Devonshire clotted cream*

**Apple and rhubarb crumble tart**

*crème Anglaise and vanilla ice-cream*

**Salted caramel brownie**

*caramel ice-cream and hazelnut brittle*

**Strawberry and guava mousse**

*fruit salsa, strawberry gel, micro coriander*

**Banana delice with fudge, caramel, shortbread**

*and chocolate ice-cream*

# Desserts

## Trio dessert selector

£1.95 per person supplement

*For those who cannot decide on just one dessert a trio of desserts is a popular choice. We have created 3 beautifully balanced combinations*

### Apple and rhubarb custard

Apple crumble

Rhubarb fool

Vanilla ice-cream

### Classic summer

Strawberry pavlova

Pimm's berry jelly

Raspberry sorbet

### Chocoholic

Salted caramel brownie

Milk chocolate mousse

Chocolate ice-cream

### Coffee and chocolates

*Served after dessert, as part of the main course price*

## Cheese as an extra course

£90.00

*Selection of British and Irish cheese, celery, grapes and apple with biscuits. Please choose 3: Stilton, Cheddar, Gubbeen, Tunworth, Tymsboro, Cashel blue, Wensleydale (10 portions per board.)*

### Truffled Waterloo

£9.00

*celery and walnut salad, truffled honey*

### Warm crottin goats cheese

£9.00

*pear and vanilla purée, walnut bread*

## Evening food

### Option 1

### Evening finger buffet

£22.00 per person

#### Choose 4 sandwich items

##### Traditional

Ham and mustard

Tuna and red onion

Egg and cress (v)

Cheese and pickle (v)

Beef, horseradish and watercress

##### Modern

Pastrami, gherkin, cheese and mustard mayo sub

Lemon and black pepper chicken and rocket wrap

Smoked salmon and cream cheese bagel

Beetroot, goats cheese and rocket ciabatta (v)

Chicken tikka wrap

##### Cold

Pork pie, Scotch egg and charcuterie with French bread, gherkin, onions and chutney

#### Choose 6 hot items

Sticky ribs

Spiced Asian chicken wings

Crab and sweetcorn fritters

Tomato, mozzarella and basil arancini (v)

Salt and pepper squid

Mini meat pies

Chicken tikka samosa

Peking duck spring rolls

BBQ pulled pork beignets

Indian spiced sausage rolls

Vegetable spring rolls (v)

Honey mustard glazed bangers

Garlic mushrooms (v)

## Evening food

### Option 2

#### Informal barbecue

**£24.00 per person**

*(Minimum 80 guests, May - September)*

##### **Whole Suffolk pig spit roast, sage and onion pork stuffing**

*(Or for numbers less than 80 Pulled BBQ shoulder of pork)*

Beef Burgers  
Proctors Suffolk Pride sausages and onions  
Vegetable and halloumi kebabs  
Vegetarian sausages

All served with apple sauce, relish, ketchup, Branston pickle, piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw

Green salad

Tomato, mozzarella and red onion salad

Buns and rolls

### Option 3

#### Hog roast

**£17.00 per person**

*(Minimum 80 guests, May - September)*

A nice alternative to the full BBQ, if you are planning not to have additional evening guests

Whole Suffolk pig spit roast, sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Coleslaw

Green salad

Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

## Evening food

### Option 4

#### Loin of Suffolk pork buns

**£17.00 per person**

*(Maximum 80 guests)*

Available during the winter months for indoor service instead of a hog roast outside. It is also a great option for smaller weddings with less than 80 guests to cater for.

Roast loin of pork, sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

### Option 5

#### BBQ leg of lamb

**£17.00 per person**

Butterflied marinated leg in lemon, rosemary, garlic and olive oil.

Pickled red cabbage

Fattoush salad

Israeli salad

Spinach, date and almond salad

Roasted parmentier potatoes in garlic, thyme and onion

Falafel burgers (v)

Pita bread

Tzatziki

Tomato and harissa dip

Skordalia dip

# Evening food

## Option 6

### Street Food

**£16.00 per person**

*(Select up to three options)*

#### Spanish paella

a large seafood, chicken and chorizo paella with king prawns, saffron and pimento cooked in front of your guests

#### Mexican chilli and rice

served with guacamole, sour cream, cheese, salsa, and tortilla chips

#### Vindaloo vegetable curry (v)

with fragrant basmati rice and poppadom

*All the options below are served with a side of fat chips, potato wedges, skinny fries and sauces:*

#### Tempura battered plaice fillet with tartar sauce

#### Grain mustard corn dogs

chipolatas in crispy batter

#### Piri Piri mini chicken drumsticks

#### Beef burger deluxe

with relish, onion ring, cheddar and gherkin

#### Dingley Dell streaky bacon baps

#### Suffolk pride sausage baps

#### 'Birds Eye' fish finger baps

with tartar sauce and crushed peas

#### Hot and spicy prawns

#### Breaded button mushrooms with garlic mayonnaise (v)

## Option 7

### Mezze Boards

*A relaxed option for the evening food, these boards are great either on their own or paired with another, your guests can just help themselves as they please. (Please note we cannot mix boards)*

#### Cheeseboard for 50 guests

**£475.00**

*a selection of whole and cut cheeses, fruit, chutney and biscuits*

#### Meat platter for 50 guests

**£475.00**

*pork pie, Scotch egg and charcuterie with French bread, gherkins, onions and chutney*

#### Seafood platter for 50 guests

**£525.00**

*smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce, lemons*

## Option 8

### Chocolate fondue fountain

**£400.00**

With a waiter to help your guests get the most out of the fountain.

Fountains of warm cascading Belgian chocolate served with strawberries, banana, Chinese gooseberries, pineapple, cookies, Turkish Delight, fudge,

# Wine list

## Champagne

(99) Champagne Irroy NV	£51.50
(101) Taittinger, Brut Reserve	£61.50
(102) Moët et Chandon	£78.00
(105) Veuve Clicquot, Yellow label	£81.00
(107) Bollinger, Special Cuvée	£87.50
(119) Taittinger Rosé	£71.50
(121) Laurent Perrier Cuvée Rosé	£101.00
(112) 2006 Dom Pérignon	£216.75

## Sparkling Wines

(151) Cava Reserva Brut, Castillo de Mont Blanc, Spain	£30.50
(152) Prosecco Extra Dry, DOC, Fiol, Veneto, Italy	£37.50
(153) Ponte Aurora Rosé, Italy	£28.00

## White Wines

(375) 2016 Colombard/Vermentino, Terasses D'alleutier, France	£24.50
(421) 2016 Inzolia/Grecanico, IGT, Legato, Sicilia	£25.00
(998) 2016 Chenin Blanc, Wide River, Robertson, SA	£26.00
(452) 2015 Unoaked Chardonnay, 'Tooma River', S.E.Australia	£26.50
(427) 2015 Castillo Viento Rioja Joven Blanco	£26.50
(997) 2016 Sauvignon Blanc, Ladera Verde, Central Valley, Chile	£27.00
(996) 2016 Pinot Grigio, Orietto, Italy	£28.00
(390) 2015 Muscadet, De Sevre et Maine sur lie	£29.75
(464) 2015 Viognier, Domaine de la Baume Pays d'Oc, France	£32.50
(416) 2015 Pinot Grigio, IGT, 'San Angelo' Banfi, Toscana, Italy	£36.75
(466) 2016 Huia Sauvignon Blanc, Marlborough, NZ	£37.50
(391) 2015 Sancerre, Le Manoir Andre Neveu	£47.00
(335) 2014 Pouilly-Fuisse. Domaine Trouillet	£51.25

## Red Wines

(642) 2015 Merlot/Grenache, Terasses D'alleutier, France	£24.50
(641) 2015 Nero d'Avola, Legato, Sicilia	£25.00
(670) 2016 Lorosco Reserva Carmenere, Chile	£26.00
(995) 2015 Pato Torronte Merlot, Chile	£27.00
(994) 2015 Escondido Malbec, Argentina	£27.00
(648) 2013 Rioja, Castillo de Clavijo, Spain	£29.25
(664) 2013 Merlot Reserva, DO, Viña Leyda, Valle del Maipo, Chile	£30.75
(676) 2014 Shiraz, Mad Fish, Western Australia	£32.25
(605) 2016 Côtes Du Rhône, Saint Cosme, France	£36.50
(564) 2014 Fleurie, Cave de Fleurie, France	£36.75
(665) 2015 Malbec, Catena Apellation Vista Flores, Argentina	£40.25
(545) 2012 Chateau Vielle Tour la Rose, St Emillion Grand Cru	£44.25
(567) 2015 Bourgogne Rouge, Cuvee Latour, Louis Latour, France	£48.00

## Rosé Wines

(492) 2016 Cinsault/Grenache, Terasses D'alleutier, France	£24.50
(494) 2016 Château Gassier, 'Le Pas de Moine', Côtes de Provence, France	£36.75
(495) 2016 Sancerre, Les Villots Domaine Jean Reverdy et Fils, Loire, France	£45.75

## Port

(742) 2010 LBV Douro, Quinta de la Preloda	£59.25
(740) Taylors 10 year old Tawny	£60.75

**This is an exciting selection which we think is ideal for weddings and parties.**

*Please note, this wine list is subject to change and dependent on availability. These wines are not included in the drinks package. Vintages/wines subject to change and prices are correct at time of printing. All prices include VAT at 20%*



# How to calculate your wedding day costs

## Step 1

Add the civil ceremony costs if applicable.

## Step 2

Add the Marquee hire costs.

## Step 3

Work on the basis of sample drinks costing £40.00 per person.

## Step 4

Include canapés.

## Step 5

Select your desired starter, main course and dessert and make a note of the cost per guest.

## Step 6

Choose your evening food based on your day guests.  
+ evening guests.

Please do not hesitate to contact a member of the wedding team at any point if you need some guidance/ would prefer a more detailed and personalised estimate.

	COST PER PERSON	NO. OF GUESTS	COST
1. Civil ceremony hire	N/A	N/A	
2. Marquee hire	N/A	N/A	
3. Drinks option	£40.00	X	=
4. Canapés		X	=
5. Wedding breakfast		X	=
6. Evening food		X	=
		<b>TOTAL COST</b>	

## Our suppliers

We know that the perfect wedding day comes from meticulous planning and at Le Talbooth we have developed relationships with an enviable list of quality wedding suppliers, from florists to photographers, to help you plan your special day.

You can reduce the stress and time spent organising every aspect of your wedding by allowing these experts to help.

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### PHOTOGRAPHY

#### Paul Cudmore

Paul Cudmore specialises in the art of wedding photography, combining a mixture of journalistic, candid and more relaxed traditional styles to create real storybooks his brides and grooms love.

[www.proshoot.co.uk](http://www.proshoot.co.uk)  
01206 230027

#### Martin Beard

Martin is a natural and creative award winning wedding photographer based in Suffolk, with a fantastic reputation for stunning natural wedding photography without the fuss and bossiness of many wedding photographers.

[www.martinbeardphotography.co.uk](http://www.martinbeardphotography.co.uk)  
07887 793403

#### D&A Photography

Based in Essex, D&A photography are experienced and inventive wedding photographers who specialise in capturing magical moments in time.

[www.da-photo.co.uk](http://www.da-photo.co.uk)  
07793 444758

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### PHOTOGRAPHY

#### Bushfire

Our philosophy when capturing a wedding is for our pictures to emulate the emotions of the wedding. Weddings are emotional, fun, beautiful and memorable and we want our pictures to be the same. Images captured in a way which is both relaxed but creative – to bring memories alive and yet entertain and truly tell the story of the day.

[www.bushfirephotography.co.uk](http://www.bushfirephotography.co.uk)  
01394 766643

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### VIDEOGRAPHY

#### MYFILM

MYFILM work closely with couples to shoot, edit and produce films which capture the emotion and story of each unique day. Since starting in 2007 the company has blossomed and is often featured on many of the UK's leading wedding blogs such as Rock my Wedding, Love My Dress and Boho Bride.

[www.myfilm.me.uk](http://www.myfilm.me.uk)  
07876 500077

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**FLORISTRY**

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**Interior Floral Design**

Interior Floral Design pride themselves on getting to know couples individually and listening carefully to your ideas by offering a free no obligation consultation in your home. Their wedding flower service works to your budget to create exactly what you are looking for.

[www.interiorfloraldesign.co.uk](http://www.interiorfloraldesign.co.uk)  
01206 322630

**Jades Flower Design**

Jades Flower Design has established itself as leading floral designers for weddings since the late 1980s. Their aim is to take the concept and vision of your wedding and elaborate on it, enabling them to create anything. They use inspirational ideas to allow brides to unleash their creativity and work together to create a dream wedding, be it lavish or simple, contemporary or antique.

[www.jadesflowers.co.uk](http://www.jadesflowers.co.uk)  
01376 563111

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**FLORISTRY**

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**W Flowers**

Wendy and Julia of W Flowers are specialists in designing and creating flowers for your wedding day. If you are looking for a contemporary designer look, an elegant traditional style, a vintage theme, or something a little different, then their experienced and dedicated team will work with you to create a unique design and style for the most important day of your life.

[www.wflowers.co.uk](http://www.wflowers.co.uk)  
01255 830836

**Georgina Chapman Flowers**

George and her team at Georgina Chapman Flowers are an independent team of specialist florists in bespoke, contemporary wedding work, incorporating creativity, attention to detail, the highest quality and the freshest blooms around, for the best day of your life! With over 20 years in the business, Georgina Chapman Flowers have the knowledge and passion to turn your ideas into a reality.

[www.gchapmanflowers.com](http://www.gchapmanflowers.com)  
07904 036403

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**FLORISTRY**

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**Tudor Rose**

Life's big events require some big talent and Tudor Rose is one of the UK's leading wedding and event florists. From the lightest, most delicate lily-of-the-valley bridal bouquet to breath taking church arch displays packed with hydrangea and peony, waterfall cascades of opulent orchids and towering urns stacked with spires of dramatic delphinium – we can transform your ideas to stunning reality.

[www.tudorroseflorist.co.uk](http://www.tudorroseflorist.co.uk)  
0800 1182853

## Our suppliers *continued*

### CAKES

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#### **Appletree Cakes**

We believe that not only should your cake look stunning, but that it should taste delectable, too. To achieve this requires a lot of care: we take time to source the finest, organic and fair trade ingredients available, and we team those with meticulous attention to detail in the design and decoration, and together they create a perfect marriage of delicious flavours and award-winning style.

[www.appletreecakesandcrafts.co.uk](http://www.appletreecakesandcrafts.co.uk)  
07793 383 139

#### **Luca's Cakes**

I work together with my clients to create stunning and delicious works of art to suit their occasion or event. All my cakes are baked using the freshest and best ingredients, and are hand carved by myself on my premises in Colchester, Essex. All the decorations and sugar flowers are made by myself and can be customised to your requirements.

[www.lucascakes.co.uk](http://www.lucascakes.co.uk)  
07519 638288

### ENTERTAINMENT

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#### **Dreamwave Events DJ**

With a wealth of experience, expertise and most of all an entirely fun approach, Dreamwave Events will ensure your evening celebrations are completely what you want them to be. Whether you require the classic wedding party disco, a modern and funky alternative, or your own twist on the proceedings, they can deliver.

[www.dreamwaveevents.co.uk](http://www.dreamwaveevents.co.uk)  
01206 255333

#### **Red & Black Casinos**

Red & Black Casinos' experienced croupiers will entertain your guests, explaining the rules to anyone whether they're first time gamblers or old hands. Having a fun casino at your wedding can act as a great way to break the ice and create an atmosphere of fun and excitement that can be enjoyed by the whole wedding party.

[www.redandblackcasinos.com](http://www.redandblackcasinos.com)  
01394 380988

### ENTERTAINMENT

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#### **Sole Bay Strings**

Sole Bay Strings is an experienced, first-rate string quartet. We specialise in providing distinguished background music for weddings, with a very extensive selection of music with which to entertain you and your guests.

[www.solebaystrings.co.uk](http://www.solebaystrings.co.uk)  
01473 717 644

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## JEWELLERY

### Michael Frank Fine Jewellers

Michael Frank Fine Jewellers provide fantastic bespoke wedding rings, with a free consultation in their Essex showroom. Michael is an exciting British jewellery designer with a drive to inspire and excite every client that visits.

[www.michaelfrankjewellers.co.uk](http://www.michaelfrankjewellers.co.uk)  
01268 732083

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## DRESSES

### Grace and Lace

We are family run with over 29 years' experience in bridal wear. Not only do we have your dream wedding dress, we offer a superb appointment fitting service. We understand your needs to make your wedding day the best of your life.

[www.graceandlace.co.uk](http://www.graceandlace.co.uk)  
01473 236 650

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## OTHER

### East Coast Cars

Welcome to East Coast Classics, a family run company based in Essex offering classic chauffeur driven VW campervans and cars for hire for weddings. Each of our campervans and cars has been fully restored in our own workshop just outside Maldon in Essex and are serviced and maintained to a show winning standard.

[www.eastcoast-classics.co.uk](http://www.eastcoast-classics.co.uk)  
01621 869 051

### Magic Mirror

Add some magic to your event! Whatever the occasion our Magic Mirror Photo Booth is the perfect fit, entertaining the little kids and big ones! Client satisfaction is our number one priority and with that in mind we offer a vast range of options to customise your magic mirror booth to suit your theme.

[www.themagicmirrorco.com](http://www.themagicmirrorco.com)  
07391 645309

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## DECORATIONS

### Occasions Covered

Occasions Covered are a family run company based in Chelmsford that provide bespoke Chair Covers for weddings and events. Michelle and her team have worked with Milsom Weddings for several years and offer a personal service with over 60 different coloured sashes in organza, satin and taffeta to choose from.

[www.occasionscovered.co.uk](http://www.occasionscovered.co.uk)  
01284 760688



## Where we are



### LE TALBOOTH

Gun Hill, Dedham, Colchester, Essex  
**CO7 6HP**

### MILSOMS

Stratford Road, Dedham, Colchester, Essex  
**CO7 6HW**

### MAISON TALBOOTH

Stratford Road, Dedham, Colchester, Essex  
**CO7 6HN**

*Le Talbooth, Gun Hill, Dedham, Colchester, Essex, CO7 6HP*  
*Tel: 01206 323150 Email: [weddings@milsomhotels.com](mailto:weddings@milsomhotels.com) Visit: [www.milsomweddings.com](http://www.milsomweddings.com)*

