



MAISON TALBOOTH

Menus 2020

By choosing the Maison Talbooth you can be assured of great food, coupled with outstanding service, backed up by 50 years' experience in giving the best parties in the area.

Whether it's a cocktail party, wedding breakfast, birthday celebration or anniversary, our menus are perfect for a special occasion. These menus are designed for you as the host to choose one starter, one main course and one dessert for your guests with a vegetarian alternative menu as required.

A menu is available advising which dishes contain the 14 major allergens.

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Canapés selection
please select 4 canapés

Cold

Quail Scotch egg with onion jam
Teriyaki chicken, spring onion and capsicum nori roll
Mediterranean vegetable, oregano and mozzarella tart (V)
Crispy calamari, chilli jam and coriander on a spoon
Red wine and thyme poached pear with goats curd on crostini (V)
Crispy pancetta, blue cheese and candied walnut served on crostini
Buffalo mozzarella, cherry tomato and basil (V)
Mackerel pâté with pickled radish served on toast
Chilli prawns with cucumber spaghetti

Hot

Smoked haddock croquette with pea purée
Mini corndog, chips with tomato ketchup in cones
Roast beef and Yorkshire pudding with horseradish cream
Duck spring rolls
Truffled woodland mushrooms vol au vents (V)
Fish and chips in a cone
Pesto and mozzarella arancini (V)

Starters

Braised pork shoulder
endive marmalade, charred orange and toasted walnuts

Heritage tomato, mozzarella and basil salad (V)
with mosto cotto and micro herb

70's prawn cocktail

Seared scallops with celeriac and truffle purée
apple jelly, apple and celeriac slaw

English asparagus (*when in season*), peas and broad beans (V)
served with a crispy soft poached egg

Half poached lobster with watercress, grapes, apple jelly and
verjuice dressing (£8.00 *per person supplement*)

Citrus cured salmon
pink grapefruit and spring onions

Beef carpaccio with rocket
Parmesan shavings and dukkha crumb

Quail breast with asparagus tips
crispy soft poached quails egg and grapefruit

Venison carpaccio with fresh blackberries, red wine reduction
and parsnip crisp (£4.00 *per person supplement*)

Main courses

Herb crusted pork fillet, sage pomme purée
dressed Heritage carrot ribbons, sautéed cavolo nero with charred apple jus

Seared Creedy Carver duck breast with potato pressing
caramelised chicory and Madeira jus

Roast sirloin of British beef, Yorkshire pudding
goose fat roasted potatoes, seasonal vegetables and red wine jus

Charred lamb rump, potato and pesto tart
Heritage carrots, goats curd and Heritage tomato salsa

Pan seared corn fed chicken breast, fondant potato
Parma ham wrapped fine beans and sweetcorn velouté

Roasted beef fillet with dauphinoise potatoes (£8.00 *per person supplement*)
honey glazed carrot and red wine jus

Fish dishes

Hake with courgette spaghetti
Provençale sauce with mussels and crispy breadcrumbs

Pan roasted Dover sole (£6.50 *per person supplement*)
crab crushed new potatoes and sauce vierge

Vegetarian dishes

Sage gnocchi (V)
wild mushroom velouté with herb and Parmesan soufflé

Artichoke, ricotta and lemon thyme tortellini (V)
rocket and pine nut butter sauce

Desserts

Apple tarte tatin
cinnamon marshmallow, vanilla ice-cream and apple crisps

Chocolate torte
macerated strawberries and Chantilly cream

Yoghurt panna cotta
gooseberry jelly, meringue and wild flowers

Lemon parfait
lemon curd, fresh raspberries, lemon verbena and pistachio biscotti

Red wine poached pear
with Stilton crumble, apple jelly and candied walnuts

Triple chocolate brownie
white chocolate cream, raspberries and honeycomb

“Raspberry Eton Mess”
macerated raspberries, lime, raspberry sorbet and English cream

Coffee baked Alaska
Amaretti crumb

Chocolate Trio
triple chocolate brownie, chocolate torte and white chocolate cheesecake
(£3.50 per person supplement)

Coffee and chocolates

Cheese as an extra course

Selection of British and Irish cheese, celery, grapes and apple with biscuits
please choose 3 - Stilton, Godminster Cheddar, Binham Blue, Wensleydale, Cornish Yarg, and
Somerset Brie
per board of 10 portions £ 90.00

Evening Food

(1 portion from each category per person)

Select up to 2 sliders (all served with skinny fries)

Asian pulled pork with red cabbage slaw

Beef slider with smoked cheese and red onion jam

Chicken, brie and cranberry

Flat mushroom, charred aubergine and tzatziki (V)

Pulled lamb, feta and olive

Spicy black bean with chipotle mayonnaise (V)

Select up to 2 small bowls

Chilli and rice with sour cream and guacamole

Roasted Provençal vegetable lasagne (V)

Butter chicken curry with rice and mango chutney

Basil gnocchi and roasted tomato sauce (V)

Traditional Italian lasagne

Select up to 2 additional items (all served with fat chips)

Beer battered cod

Steak and béarnaise sauce

Calamari with chilli sauce

Deep fried crumbed halloumi

Butternut squash, pine nut and sage arancini