

Le Talbooth

Sample Menus 2020

By choosing Le Talbooth you can be assured of great food, coupled with outstanding service, backed up by over 65 years' experience in giving the best parties in the area. Whether it's a cocktail party, wedding breakfast, birthday celebration, anniversary or dinner dance.

Our party 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

£6.75 per person, please select 4 canapés

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)
Pinney's smoked mackerel, wasabi and soy mayonnaise
Rock oysters on ice with shallot vinegar
Whipped ricotta, broad bean salsa and crisp bread (V)
Smoked salmon, avocado and crème fraîche tartlet
Avocado and mango nori roll with pickled ginger
and sesame seeds (V)
Millionaire tart
Soft boiled quails egg, pea humus and celery salt (V)
Ring of crevettes with parsley and lemon crème fraîche
Thai spiced prawn with kohlrabi, chilli and green papaya salad
Confit duck salad with quinoa, avocado, cumin and lime
Goats cheese mousse with onion marmalade on crostini (V)

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, quails egg, hollandaise (V)
Asparagus and goats cheese tart (V)
Malaysian chicken satay, dipping sauce
Spinach, feta and caraway parcel (V)
Grain mustard corn dogs with Stokes ketchup
Black pudding quail Scotch egg
Kedgeree arancini, curry yoghurt dip
Chicken karaage
Salt cod and sweetcorn fritters with spiced mango salsa
Cod and parsley croquettes
Tiffin quail Scotch egg (V)
Butternut squash and sage arancini (V)
Panisse with romesco dip (V)
Ham croquettes, caper, red pepper and tarragon mayonnaise

£4.50

Crudités, olives, taramasalata, hummus, flat bread and breadsticks
on the table when sitting great when speeches are first

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

Dartois of pea and asparagus (V)
chive butter sauce

(Bucklesham asparagus used during May and June)

Red onion, fig and goats cheese open tart (V)
pink peppercorn vinaigrette

Cod and prawn fishcake
spinach, poached egg and tartare velouté

Beetroot marinated salmon
orange, radish, avocado, crème fraîche and herbs

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

Haddock and dill rillettes
kedgeree arancini, curry mayonnaise, poppodom, quail egg

Seared scallops and chorizo
with pea purée and pancetta crisp

Tiger prawn ravioli in lime and coriander
vegetable ribbons, black sesame, Thai flavours

Half lobster and claw spring roll
sweetcorn and bacon (£9.50 supplement)

Pave of charred smoked salmon
grain mustard, cucumber and dill salad, kohlrabi and watercress

Trio of melon, feta and toasted pumpkin seeds (V)
red wine reduction glaze

Smoked ham hock and parsley
quail Scotch egg, apple purée

Tian of crab, mayonnaise and herbs
brown bread crostini, avocado and melon pearls

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

Mezze boards for the whole table;

Selection of breads and flat breads, olive oil and Balsamic
Continental meats, Scotch egg, Parmesan
Char-roasted vegetables, hummus, mozzarella

Main courses

Roast sirloin of British beef with featherblade beignet £58.00
dauphinoise potato, roasted shallot, spinach purée, Heritage carrot

Suffolk Pride bangers and mash £52.00
shallot tatin, crushed peas

Fillet of beef Wellington £64.00
dauphinoise potato, shallots, fine beans and Madeira jus

Breast of guinea fowl £54.00
bacon and onion rosti potato, butternut squash purée,
tenderstem broccoli, wild mushroom jus

Spiced free range duck breast £54.00
fondant potato, savoy cabbage, broad beans, pancetta
and thyme jus

Whole roast fillet of aged British beef £64.00
rosti potato, golden beetroot purée, spinach and cherry tomato,
wild mushroom and shallot sauce

Dartois of chicken £52.00
crushed new potato, spinach, cherry tomato with
girolle and chervil velouté

Trio of Dingley Dell pork £54.00
tenderloin, belly and bon bon
carrot purée, savoy cabbage, baby carrot

Roasted leg of lamb with mint sauce £54.00
champ crush, peas à la Française, braised gem, gravy

Free range chicken breast £52.00
spiced potato and thigh croquette
chickpea dahl, spinach

Rump of English lamb £56.50
elephant bean and chorizo cassoulet, tenderstem broccoli

Rack of lamb with Dijon herb crumb £62.00
Anna potato, pea purée, spinach, peas, asparagus and
tarragon sauce

**During June, July and August rack of lamb will carry a
supplement of £3.00 per person due to the annual price rise of
spring lamb**

Fish dishes

Fillet of sea bass with prawn ravioli £52.00
fennel purée, carrot spaghetti
dill and white wine sauce

Fillet of sea trout and sole 'en croute' £52.00
duchesse potato, fricassée of asparagus, peas and broad beans

Fillet of hake with curried mussel velouté £52.00
creamed potato, leaf spinach and samphire

Vegetarian dishes

Butternut squash tortellini with crispy feta (V) £52.00
spinach purée and fresh garden herb pesto

Field mushroom, red onion, root vegetable 'en croute' (V) £52.00
dauphinoise potato, creamed spinach, Choron sauce

Baked woodland mushroom pudding (V) £52.00
tarragon croquette, broccoli purée, heritage carrots

Potato and herb gnocchi (V) £52.00
mushroom, truffle cream, broccoli and spinach

Tomato, mozzarella and basil arancini (V) £52.00
pomodoro sauce and spinach

The main course price includes starter, main, dessert and coffee & 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 £56.50

(Minimum 60 guests)
(May - September only)

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

Selection of salads

Coleslaw (V)
Fattoush salad (V)
Orzo, tomato, courgette and basil salad
with ketchup dressing (V)
Thai cucumber and pickled red onion (V)
Mixed woodland mushroom, pasta and pesto
with Gorgonzola

Mixed beetroot, shallot and watercress (V)
Rice salad with apple, spring onion and pomegranate (V)
Moroccan spiced vegetable couscous (V)
Chickpea, chorizo and ricotta
Potato, bacon and anchovy
Mixed bean, pimento and corn (V)
Caesar salad

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

The barbecue main course option is 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 £59.50

(Minimum 75 guests)

Decorated meats and fish

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 (V)

Minted new potatoes

Selection of salads

Coleslaw (V)
Fattoush salad (V)
Orzo, tomato, courgette and basil salad
with ketchup dressing (V)
Thai cucumber and pickled red onion (V)
Mixed woodland mushroom, pasta and pesto
with Gorgonzola

Mixed beetroot, shallot and watercress (V)
Rice salad with apple, spring onion and pomegranate (V)
Moroccan spiced vegetable couscous (V)
Chickpea, chorizo and ricotta
Potato, bacon and anchovy
Mixed bean, pimento and corn (V)
Caesar salad

Horseradish, English mustard, cranberry, mayonnaise
Marie Rose, vinaigrette, sweet mustard mayonnaise

Desserts

Strawberry pavlova
passion fruit and raspberry sauce

Lemon tart
blackberries, lime Chantilly

Toffee apple cheesecake
caramel crunch, apple gel, fudge, vanilla ice-cream

Blackcurrant delice with aniseed spiced pear
lemon yoghurt and shortbread

Vanilla panna cotta
meringue, mango and raspberry

“Death by chocolate”
chocolate cake, chocolate soil, honeycomb
chocolate ice-cream

Raspberry and lemon trifle
mint shortbread

Apple and blackberry 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

Sharing desserts for the table
please select 3 of the following for each table to enjoy;

Talbooth Sherry trifle
“Death by chocolate”

Cheesecake (we can create your favourite flavour)

Lemon posset

Sticky toffee pudding

Apple and blackberry crumble

Lemon meringue pie

Eton Mess

Mango pavlova

Chocolate tart

*Can't see your favourite? We can come up with something bespoke for you,
just ask one of our coordinators.*

Trio of Desserts (for a real show-stopper)
£2.00 per person supplement

“Banoffee”

Banana mousse and digestive crumb

Caramel ice-cream

Chocolate marquis and Chantilly

“Lemon and raspberry”

Lemon posset

Raspberry Eton Mess

Fresh raspberry and white chocolate mousse with pistachio

“Strawberry”

Strawberry ripple cheesecake

Strawberry tart

Strawberry and mint jelly

Coffee and chocolates

Cheese is available as an extra course if required; please ask one of our coordinators.

Vegan and Gluten Free

Starters

Lentil, pea and quinoa spring roll
nam phrik sauce

Char grilled asparagus and vegan Parmesan salad
ketchup dressing

Open tart of red onion, fig and vegan feta
pink peppercorn dressing

Heritage tomato, tofu and rocket salad
pimento pesto

Cauliflower soup, herb oil

Main Courses

Moroccan chickpea, lentil and squash stew £52.00
grilled vegan halloumi, pomegranate and mint

Sweet potato and coconut curry with basmati rice £52.00
coriander flat bread

Vegetable en crouete £52.00
spinach, crushed new potatoes and tomato sauce

Baked mushroom, asparagus and leek crumble £52.00
asparagus purée, charred baby leek

Kollhapuri aubergine stuffed with pistachio and coconut £52.00
in a masala sauce

Desserts

Chocolate brownie
fresh raspberries and Swedish glaze

Eton Mess

Strawberry and lemon cheesecake
minted strawberries

Coconut rice pudding with poached peach and raspberries

Evening Food

We offer a wide range of evening food options for your wedding, providing everything from street food, to a full evening BBQ complete with hog roast, burgers and sausages.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind.

We recommend catering for all your evening guests plus 75% of day guests

Evening finger buffet - £22.50

Choose 4 sandwich items

Traditional Sandwiches

Ham and mustard
Tuna and red onion
Egg and cress (V)
Cheese and pickle (V)
Beef, horseradish and watercress

Modern sandwiches

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 informal BBQ - £24.00

(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
Procters 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

Hog roast - £17.50 per person
(Minimum 80 guests)

May - September

A nice alternative to the full BBQ above, 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
Buns

Coleslaw
Green salad
Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Loin of Suffolk pork buns- £17.50 per person

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

BBQ leg 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

Street food evening menu - £16.50 per person

Select up to three options from the below menu - cater for 100% of your total guests

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 poppadum

Pie, mash and liquor

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 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)

Mezze boards

A relaxed option for the evening food, these boards are great either on their own or paired with one 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

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, donuts and marshmallows

All prices include VAT @ 20%