



MILSOM®

*Weddings*

LE TALBOOTH

{ *wedding guide and prices 2020* }



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

<i>Maximum 130 seated guests</i>	Price
Le Talbooth River Room*	£2,500

*Alternatively if you are looking for a more intimate ceremony, Maison Talbooth, our sister property, is also licensed for civil ceremonies.*

<i>Maximum 50 seated guests</i>	Price
Maison Talbooth Garden Room	£500

<i>Maximum 35 seated guests (licensed for 50 guests)</i>	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, however the Maison Talbooth ceremony rooms are. All prices stated in this brochure are inclusive of VAT.*

## Le Talbooth wedding reception Marquee charges

Season	Hire Charges 2020	
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	£1,000.00
	Saturday or Bank Holiday Sunday	£2,000.00
	Sunday or Bank Holiday Monday	£1,000.00
	Monday to Thursday	£750.00

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

*Please note there is a minimum total revenue requirement in the marquee on Fridays of £7500, and on Saturdays of £8500, excluding hire charges, and excluding evening cash or account bars.*

### 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.

You can also stay in Idle Waters, our luxury riverside cottage beside the river Stour. Located in the heart of the Dedham Vale, this timber framed 16th century cottage is just across the river from Le Talbooth and a tranquil haven for couples looking for self-catered accommodation.

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

Maison Talbooth

ROOM	OCCUPANT
Room 1	
Room 2	

Idle Waters

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
- Personalised menu cards
- Crisp white linen napkins and tablecloths
- Glassware
- Modern white crockery
- Elegant cutlery
- Condiments
- Cake knife and stand
- MH&R trained, uniformed waiting staff
- Expert event coordinator
- Dedicated event manager
- Fully trained chefs

## 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 27 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)

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)

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, 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

# 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*

**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*

**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*

\*Bucklesham asparagus used during May and June

\*\* £9.50 supplement

## Main course

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

£58.00

**Suffolk Pride bangers and mash**  
*shallot tatin, crushed peas*

£52.00

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

£64.00

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

£54.00

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

£54.00

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

£64.00

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

£52.00

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

£54.00

**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** £58.00  
*Anna potato, pea purée, spinach, peas, asparagus and  
 tarragon sauce*

**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.  
 Allergen menus are available.

*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 main

<b>Fillet of sea bass with prawn ravioli</b> <i>fennel purée, carrot spaghetti dill and white wine sauce</i>	£52.00
<b>Fillet of sea bass and sea trout 'en croute'</b> <i>duchesse potato, fricassée of asparagus, peas and broad beans</i>	£52.00
<b>Fillet of hake with curried mussel velouté</b> <i>creamed potato, leaf spinach and samphire</i>	£52.00

## Vegetarian main

<b>Butternut squash tortellini with crispy feta (v)</b> <i>spinach purée and fresh garden herb pesto</i>	£52.00
<b>Field mushroom, red onion, root vegetable 'en croute' (v)</b> <i>dauphinoise potato, creamed spinach, Choron sauce</i>	£52.00
<b>Baked woodland mushroom pudding (v)</b> <i>tarragon croquette, broccoli purée, heritage carrots</i>	£52.00
<b>Potato and herb gnocchi (v)</b> <i>mushroom, truffle cream, broccoli and spinach</i>	£52.00
<b>Tomato, mozzarella and basil arancini (v)</b> <i>pomodoro sauce and spinach</i>	£52.00

**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.

Allergen menus are available.

## Barbecue main course

### £56.50 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 (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

### 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.*

Allergen menus are available.

# Smorgasbord main course

## £59.50 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  
 Gravdax 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

### Served with

Horseradish  
 English mustard  
 Cranberry  
 Mayonnaise and sweet mustard mayonnaise  
 Marie Rose  
 Vinaigrette

*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.*

Allergen menus are available.

## 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*

# Desserts

## 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

**£2.00 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:*

### "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

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

**Cheese is available, please ask one of our coordinators**

## Vegan 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**

## Vegan Main Course

**Moroccan chickpea, lentil and squash stew**

*grilled vegan halloumi, pomegranate and mint*

£52.00

**Sweet potato and coconut curry with basmati rice**

*coriander flat bread*

£52.00

**Vegetable en croute**

*spinach, crushed new potatoes and tomato sauce*

£52.00

**Baked mushroom, asparagus and leek crumble\***

*asparagus purée, charred baby leek*

£52.00

**Kolhapuri aubergine stuffed with pistachio and coconut**

*in a masala sauce*

£52.00

*\*Bucklesham asparagus used during May and June*

## Vegan Desserts

**Chocolate brownie**

*fresh raspberries and Swedish glaze*

**Eton Mess**

**Strawberry and lemon cheesecake**

*minted strawberries*

**Coconut rice pudding**

*with poached peach and raspberries*

sample

## Evening food

### Option 1

### Evening finger buffet

£22.50 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  
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

### Option 3

#### 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

## Evening food

### Option 4

#### Loin of Suffolk pork buns

£17.50 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

**£16.50 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)

## Option 7

### 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*

## 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, donuts and marshmallows.

# Wine list

## Champagne

(99) Champagne Irroy NV	£52.50
(101) Taittinger, Brut Reserve	£61.00
(104) Moët et Chandon	£86.00
(107) Veuve Clicquot, Yellow label	£86.50
(108) Bollinger, Special Cuvée	£95.00
(119) Taittinger Rosé	£71.00
(121) Laurent Perrier Cuvée Rosé	£107.00
(112) 2009 Dom Pérignon	£217.00

## Sparkling Wines

(144) Cava Reserva Brut, Mas Pere, Spain	£35.00
(144) Prosecco Extra Dry, DOC, Fiol, Veneto, Italy	£38.00
(141) Ponte Aurora Rosé, Italy	£29.50

## White Wines

(371) 2016 Millésime Blanc, La Picoutine	£24.00
(421) 2017 Inzolia/Grecanico, IGT, Legato, Sicilia	£24.50
2017 Chenin Blanc, Wide River, Robertson, SA	£27.00
2016 Pinot Grigio, Delle Venezie, Ponte, Italy	£27.00
(441) 2017 Rioja Blanco, Castillo Viento, Spain	£27.50
(491) 2016 Unoaked Chardonnay, 'Tooma River', Warburn Estate, Australia	£28.00
(473) 2017 Valdivieso Sauvignon Blanc, Chile	£27.50
(423) 2016 Fiano, Carlomagno, Puglia, Italy	£31.00
(378) 2016 Viognier, 'Elizabeth', Domaine de La Baume, Pays d'oc, France	£35.00
(379) 2016 Picpoul de Pinet, Racine, Languedoc, France	£35.00
(511) 2016 Sauvignon Blanc, Huia, Marlborough, NZ	£38.50
(483) 2014 Chardonnay, Secret Cellars, Monterey County, California	£40.00

## Red Wines

(710) 2017 Millésime Rouge, La Picoutine	£24.00
(723) 2017 Nero d'Avola, Legato, Sicilia	£24.50
(790) 2016 Lorosco Carmenere Reserva, Chile	£27.00
2016 Merlot Veneto, Ponte, Italy	£27.00
(761) 2013 Rioja Alta Crianza, Castillo de Clavijo, Spain	£27.50
2017 Malbec, Uvas del Sol, Classic Selection Mendoza	£30.00
(811) 2014 Shiraz/Viognier, Little Yering, Yarra Valley, Australia	£32.00
(763) 2015 Tempranillo, DO, Damana 5, Bodegas y Viñedos Tábula, Ribera del Duero	£34.50
(693) 2014 "Arbouise" Massif d'Uchaux Cotes du Rhone Villages, France	£35.00
(600) 2015 Chateau Lepine, Merlot, Saint-Emilion, France	£38.00
(821) 2015 Land Made Pinot Noir, Yealands, Marlborough, NZ	£36.00
(730) 2012 Montepulciano d'Abruzzo, DOC, 'Vignafrauca', F.Barba, Abruzzo, Italy	£38.50

## Rosé Wines

(551) 2017 Millésime Rose, La Picoutine	£24.00
2016 Pinot Grigio Rosato, Veneto, Ponte, Italy	£27.50
(553) 2016 Château Gassier, 'Le Pas de Moine', Côtes de Provence	£38.50

## Port

(893) 2010 LBV Douro, Quinta de la Preloda	£46.00
(895) Taylors 10 year old Tawny	£60.00

**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.

### PHOTOGRAPHY

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#### **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

#### **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

### FLORISTRY

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#### **Amnesia**

We are Amnesia. A friendly and versatile company who are perfect for all of those occasions which are important to you – and us! Our experience of working with flowers in New Covent Garden Market means that we know what's new and exciting in the heart of the world of floral design, and we can bring that innovation and inspiration to you.

[www.amnesiaflowers.com](http://www.amnesiaflowers.com)  
07969 301947

#### **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

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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

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**BRIDALWEAR**

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**Abigail's Collection**

Abigail's Collection are a multi award winning Bridal Retailer who offer an extremely special wedding dress experience.

[www.abigailscollection.co.uk](http://www.abigailscollection.co.uk)  
01206 574575

**The Grooms Room**

The Grooms Room are a multi award winning Menswear Suit Retailer who offer an extensive suit hire and made to measure suit service.

[www.thegroomsroomsex.co.uk](http://www.thegroomsroomsex.co.uk)  
01206 574575

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**CAKES**

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**Apple Tree Cake Design Limited**

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 383139

**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

## Our suppliers *continued*

### 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**

A fun casino is a great addition to your wedding reception. It's something everyone can enjoy from your flower girl to your great grandpa, bringing together groups of friends and family who may not already know one and other.

[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 717644

#### **Smiley Booth**

Smiley Booth is the home of extraordinary events & entertainment. We are passionate about making memories and capturing shared moments of happiness and excitement between friends, family, and loved ones with our photo station.

[www.smileybooth.co.uk](http://www.smileybooth.co.uk)

### ENTERTAINMENT

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#### **Casper Clarke**

Introducing Casper Clarke, former Universal Records recording artist. Casper has experience with what works when it comes to the ultimate live vocal entertainment.

Casper has performed across the UK and Europe in prestige venues such as Wembley Arena and The Royal Albert Hall, and he offers a friendly live performance service tailored to suit your needs and budget. Performances are available for your ceremony, wedding breakfast, afternoon meal and evening reception.

[www.weddingsingersuffolk.com](http://www.weddingsingersuffolk.com)  
07703 633930

### GIFTS

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#### **The Real Ruler Height Chart Company**

This ultimate height chart, uniquely cut to look just like an old school ruler, would make the perfect wedding gift.

[www.realrulerco.com](http://www.realrulerco.com)  
07790 306220

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## DECORATIONS

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### 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

### We Do Wedding Hire

We Do Wedding Hire is a family run company based in Colchester, Essex offering a wide range of decor items for your special event covering Weddings and Events in Essex and Suffolk. We pride ourselves in giving each couple a tailored service and putting together bespoke packages for all budgets. We Do Wedding Hire, supply high quality venue styling, with a very professional and personal service.

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

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## WEDDING PLANNERS

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### The Wedding Planners

Meet Caroline and Victoria, working together to bring excellence to any party or wedding. Fun, fizz-drinking and fabulous, this duo are the missing piece to your perfect celebration.

[www.thewedplanners.co.uk](http://www.thewedplanners.co.uk)  
07906 705191 / 07707 023867

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## PET SERVICES

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### Amanda's Ark

We offer a bespoke Dog Chaperone Wedding Service and can chaperone your dog to your wedding, for inclusion in your pre and post ceremony wedding photographs!

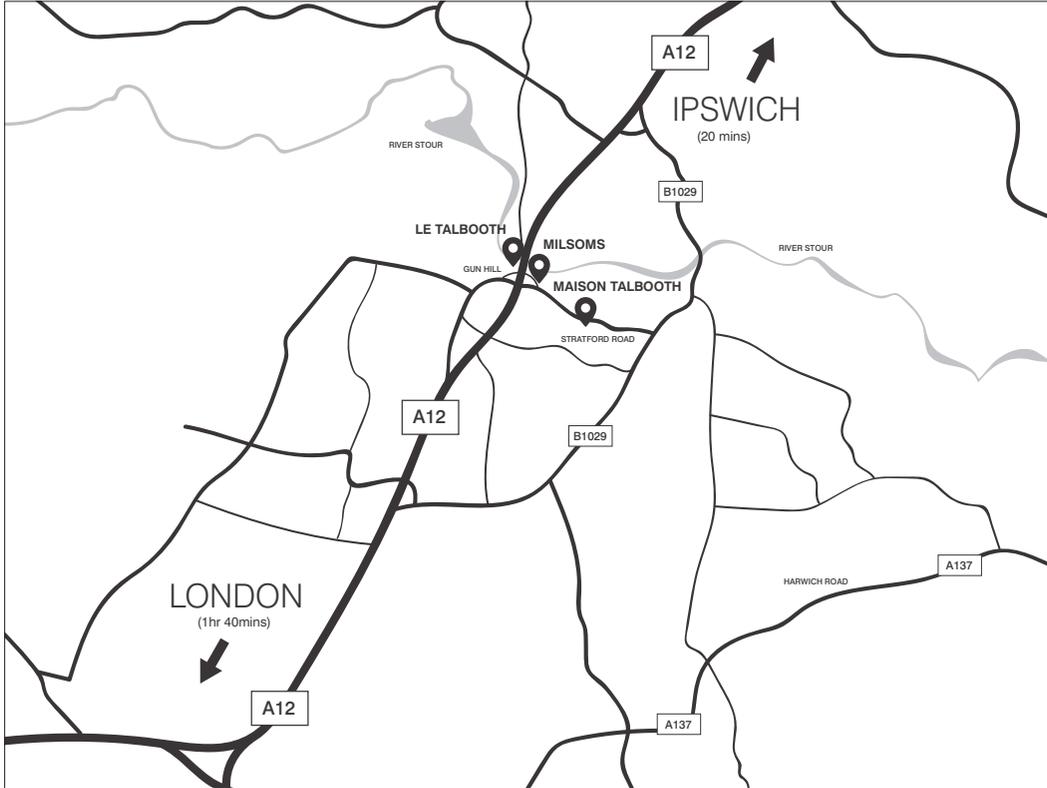
[www.amandasark.co.uk](http://www.amandasark.co.uk)  
01473 333 493







# 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*  
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