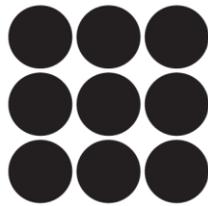




H E N G R A V E
H A L L



M I L S O M[®]
C A T E R I N G

Menus 2022

£65.00 Price per person for 3 course menu and coffee and chocolates
your price also includes the provision of white table linen, crockery, cutlery,
glassware and service of both the food and wine.

Milsom Catering, Gun Hill, Dedham, Colchester, Essex, CO7 6HP
Tel: 01206 323150 Fax: 01206 322309
Email: keighley@milsomhotels.com; alex@milsomhotels.com ; jess@milsomhotels.com
www.milsomhotels.com

Canapés selection

£7.25 per person, please select 5 canapés

Cold

- Talbooth smoked salmon blini, dill and keta caviar
(F, G, Mk, S)
- Inside out smoked duck, cucumber, spring onion and hoi sin
(G, S, Se, SD)
- Goats cheese and red pepper pesto cone (V)
(G, Mk, N, S, Se)
- Marinated bocconcini mozzarella and cherry tomato (V)
(G, Mk)
- Whipped ricotta tartlet,
broad bean and red onion salsa (V)
(G, Mk)
- Asparagus and tiger prawn bouchées,
Marie Rose and dill
(C, E, G, Mk)
- Soft boiled quails egg, pea hummus and celery salt (V)
(Ce, E, G, Mk)
- Beef carpaccio, Parmesan, rocket and truffle mayonnaise
(E, G, Mk, Mu, SD)
- Avocado and mango nori roll with pickled ginger
and sesame seeds (V)
(Mu, S, SD, Se)
- Millionaire tart
duck liver parfait, asparagus and quince
(C, E, G, Mk)

Hot

- Roast beef and Yorkshire pudding, creamed horseradish
(E, G, Mk, Mu, SD)
- Fish and chips in paper cones
(E, F, G, Mk)
- Bangers and mash
(G, Mk, SD)
- King prawn and chorizo skewer with lime mayonnaise
(C, E, Mk)
- Wild mushroom tart, quails egg, hollandaise (V)
(E, G, Mk, SD)
- Spinach, feta and caraway parcel (V)
(E, G, Mk)
- Seared pork belly, apple sauce and pork puffs
(G, Mk, S)
- Quail Scotch egg, onion marmalade
(E, G, Mk, SD)
- Sun blushed tomato and mozzarella arancini (V)
herb mayonnaise
(E, G, Mk, Mu)
- Sesame prawn balls, sweet chilli dipping sauce
(C, E, G, Mk, S, SD, Se)
- Tiffin quail Scotch egg (V)
(E, G, Mk, Mu)

£6.00

Crudités, olives (SD), taramasalata (F, G, S), hummus (Se), flat bread and breadsticks (G, Mk)
on the table when sitting great when speeches are first

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Starters

Talbooth smoked salmon
citrus crème fraîche, herb oil, pickled fennel,
caviar and dill dressing
(F, Mk, SD)

Marinated feta, basil, garlic, olive oil, char grilled peppers (V)
tomato and shallot dressing, basil cress
(Ce, Mk, SD)

Haddock and prawn fishcake
spinach, poached egg and tartar velouté
(C, E, F, G, Mk, SD)

Beetroot marinated salmon with crab tartlet
pickled kohlrabi, watercress and Korean mayonnaise
(C, E, F, G, Mk, Mu, S, Se)

Smoked duck carpaccio and liver parfait
charred orange, granola and leg rilette
(E, G, Mk, N, SD)

Twice baked truffled mushroom soufflé (V)
herb mayonnaise, broad beans and sticky walnuts
(E, G, Mk, N)

Crab ravioli
mouli spaghetti, tomato and shellfish sauce
(C, E, F, G, Mk)

Trio of melon, feta and toasted pumpkin seeds (V)
Port reduction
(Mk, SD)

Smoked ham hock and parsley terrine
celeriac remoulade, apple purée and fresh apple salad
(E, Mk, Mu, SD)

Mezze boards for the whole table (£3.50 supplement);

Selection of breads and flat breads, olive oil and Balsamic
Continental meats, Scotch egg, Parmesan (E, G, Mk, Se, SD)
Char-roasted vegetables, hummus, mozzarella

The following dishes have been specially created for Hengrave Hall

Rilette of smoked chicken
dressed gem, Caesar, anchovies, bacon, croutons and Parmesan
(E, F, G, Mk, Mu, SD)

The following dishes are only available April-October;

Cumin seared scallops
barbeque glazed pork belly,
herb mayonnaise and Heritage tomato
(E, G, Mk, Mo, Mu, SD)

Charred asparagus (Bucklesham asparagus in May and June)
Parma ham bonbon, black garlic,
poached hens egg and smoked cheddar
(E, G, Mk)

Burrata and Heritage tomato (V)
gazpacho dressing, basil, curried croutons and pickled shallot
(C, E, G)

Poached sea trout, prawn and avocado tian
Heritage tomato and basil with ketchup dressing
(C, Ce, E, F, Mk, SD)

Half Native lobster and claw spring roll
avocado, sweetcorn and Pancetta
(£12.00 supplement)
(C, E, G, Mk)

The following dishes are only available November-March;

Cumin seared scallops
barbeque glazed pork belly, parsnip purée and apple
(G, Mk, Mo, Mu, SD)

Kedgerie risotto cake
poached hens egg, leek and potato foam
(E, F, G, Mk, SD)

Creamed goats cheese and pomegranate cannelloni (V)
butternut squash, curried croutons and shizo
(G, Mk, SD)

Salmon gravadlax
horseradish cream, fennel and dill salad
(F, Mk, SD)

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Main courses

All main course dishes are served complete with their own vegetables and potatoes.
Extra vegetables and potatoes are available at £3.00 per person extra.

Whole roast fillet of aged British beef (£9.50pp supplement)
thyme rosti potato, spinach, asparagus,
bacon and mushroom sauce
(Mk)

Fillet of beef Wellington (£9.50pp supplement)
dauphinoise potato, shallots, fine beans and Madeira jus
(E, G, Mk)

Breast of Devonshire duck
fondant potato, savoy cabbage,
finger carrot and broad bean sauce
(Mk)

Dartois of chicken
crushed new potatoes, spinach, cherry tomatoes with
girolle and chervil velouté
(E, G, Mk, SD)

Roasted leg of lamb with mint sauce
champ crush, pancetta, peas à la Française, braised gem, gravy
(Ce, G, Mk, SD)

Pork tenderloin and barbecue glazed belly
pea purée, potato hash brown, pork puffs and gem lettuce
(G, Mk, Mu, S, SD)

The following dishes have been specially created for Hengrave Hall

Roast sirloin of British beef
glazed featherblade, horseradish hash brown, tenderstem broccoli
and wild mushroom jus
(Mk, SD)

Breast of guinea fowl and confit leg croquette
thyme glazed fondant potato, king oyster mushroom, asparagus
truffle and chive sauce
(E, G, Mk, SD)

The following dishes are only available April-October;

Pan seared salmon fillet
crushed Jersey Royals, samphire, mussel and saffron sauce
(F, Mk, Mo, SD)

Rump of Suffolk lamb
smoked cheese and herb polenta, minted pea purée, asparagus
and pea fricassee, lamb jus
(E, G, Mk, SD)

Free range chicken breast
truffle pomme Anna, asparagus and pea fricassee
chicken and chive jus
(Mk)

The following dishes are only available November-March;

Pan seared salmon fillet
potato forestière, creamed spinach, mussel and saffron sauce
(F, Mk, Mo, SD)

Rump of Suffolk lamb
smoked cheese and herb polenta, celeriac purée
cavolo nero and lamb jus
(E, G, Mk, SD)

Free range chicken breast
truffle pomme Anna, squash and broad bean fricassee
chicken and chive jus
(Mk)

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Fish dishes

Fillet of Cornish sea bream and tiger prawn tortellini
herb creamed potato, tenderstem broccoli, samphire, white wine
sauce
(E, F, G, Mk, SD)

Fillet of sea trout and sole 'en crouete'
duchesse potato, fricassée of asparagus, peas and broad beans
(E, F, G, Mk, SD)

Pan roast pavé of cod
tarragon croquette, spinach, mussel, brown shrimp
and courgette sauce
(C, E, F, G, Mo, SD)

Vegetarian dishes

Beetroot tortellini with crispy feta (V)
tzatziki dressing and fine herbs
(E, G, Mk, SD)

Field mushroom, red onion, root vegetable 'en crouete' (V)
dauphinoise potato, creamed spinach, Choron sauce
(Ce, E, G, Mk, SD)

Potato and herb gnocchi (V)
truffled peas, black garlic, king oyster mushroom
and beurre blanc
(E, G, Mk, SD)

Tomato, mozzarella and basil arancini (V)
spinach, olive and tomato sauce
(Ce, E, G, Mk)

Smorgasbord main course £9.00 inc vat pp supplement (Minimum 75 people)

Decorated meats and fish

Whole roast decorated turkey (No Allergen)
Roast sirloin of British beef (No Allergen)
Honey baked gammon (SD)
Whole poached salmon and cucumber with crevettes
(C, Ce, E, F)

Dressed crab in shells (C, E)
Beetroot cured salmon (F, Mu)
Prawns with dill and lemon crème fraîche (C, Mk)
Vegetable quiche and tarts (V) (E, G, Mk)

Minted new potatoes (Mk)

Selection of salads

Coleslaw (V) (E, Mu, SD)
Tabbouleh salad (V) (G)
Orzo, tomato, courgette and basil salad (V)
with ketchup dressing (Ce, G, Mu, SD)
Grilled halloumi, pea, asparagus and quinoa (V) (Mk)

Mixed beetroot, shallot and watercress (V) (Mu, SD)
Mixed bean, sweetcorn, piquillo pepper and avocado (V)
Potato, pancetta and mushroom (E, G, Mu, SD)
Rice noodles, spring onion and cucumber (V)
coriander, soy, maple and sesame dressing (S, SD, Se)
Greek salad (v)
kos, feta, olive, cucumber, yoghurt, mint and sun blushed
tomato (Mk)

Horseradish (Mk, Mu), English mustard (G, Mu), Cranberry (No Allergen), Mayonnaise (E)
Marie Rose (Ce, E, F), Vinaigrette (Mu, SD), Sweet Mustard Mayonnaise (E, Mu)

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Desserts

Lemon tart
blueberry compote, Chantilly cream
(E, G, Mk)

“Death by chocolate”
chocolate cake, chocolate soil, honeycomb
chocolate ice-cream
(E, G, Mk)

Raspberry and lemon trifle
mint shortbread
(E, G, Mk)

Vanilla panna cotta
meringue, mango and raspberry
(E, Mk)

Tiramisu
mascarpone, coffee gel and amaretto ice-cream
(E, G, Mk)

Mini sharing desserts for the table

please select 5 of the following for each table to enjoy;

Talbooth Strawberry Trifle (E, G, Mk)

“Death by chocolate” with mini wafer (E, G, Mk)

Mini Cheesecake (G, Mk, SD)

Lemon posset with blueberries and shortbread (E, G, Mk)

Mini Macarons (E, G, Mk, N)

Summer berry and vanilla tartlet (E, G, Mk)

Lemon meringue pie (E, G, Mk)

Mini Eton Mess (E, Mk)

Mango and passion fruit tartlet (E, G, Mk)

Cherry and dark chocolate cup (Mk)

Trio of Desserts (for a real show-stopper)

£2.15 per person supplement

“Caribbean”

Coconut panna cotta

Pineapple and ginger biscuit cheesecake

Banana fritter with caramel sauce

(E, G, Mk, S)

“Lemon and raspberry”

Lemon posset

Raspberry Eton Mess

Fresh raspberry and white chocolate mousse with pistachio

(E, G, Mk, N)

“Strawberry”

Strawberry ripple cheesecake

Strawberry tart

Strawberry and mint jelly

(E, G, Mk, S)

The following dishes have been specially created for Hengrave Hall

Dark chocolate delice
orange crèmeux, chocolate soil and pistachio ice-cream
(E, G, Mk, N, SD)

The following dishes are only available April- October;

Raspberry ripple cheesecake
raspberry purée, marinated raspberries,
meringue and lemon sorbet
(E, G, Mk)

Strawberry and rhubarb mousse
fruit salsa, strawberry gel, micro coriander
(E, G, Mk)

Local strawberry pavlova
lime Chantilly, passion fruit sauce and meringue
(E, Mk, SD)

Exotic fruit tart
mango purée and coconut sorbet
(E, G, Mk, SD)

Strawberry, lime and rum baba
local strawberries, strawberry syrup and vanilla ice-cream
(E, G, Mk, SD)

The following dishes are only available November-March;

Toffee apple cheesecake
caramel crunch, apple gel, fudge, vanilla ice-cream
(E, G, Mk)

Bakewell tart
blackberry compote and vanilla ice-cream
(E, G, Mk, N)

Spiced poached pear and fig pavlova
Chantilly, pear syrup and meringue
(E, Mk, SD)

Apple and blackberry crumble tart
vanilla Anglaise and salted caramel ice-cream
(E, G, Mk)

Fig and blackberry rum baba
vanilla poached blackberries, rum syrup and vanilla ice-cream
(E, G, Mk, SD)

Coffee and chocolates (Mk, S)

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

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Vegan Menu

Starters

Lentil, pea, quinoa and vegan feta spring roll
maple, soy and sesame dip
(S, Se)

Char grilled asparagus
herb mayonnaise, charred sweetcorn, rocket and Heritage tomato
(Mu)

Caramelised onion, sun blushed tomato and vegan feta tart fine
herb salad
(No Allergens)

Heritage tomato, tofu and rocket salad
pimento pesto
(Ce, S)

Main Courses

Tuscan bean stew
char grilled vegan halloumi, pomegranate and mint salsa
(No Allergen)

Sweet potato and coconut curry
with basmati rice, pomegranate, red onion and coriander
(No Allergen)

Vegan vegetable en croute
olive oil pomme purée, tenderstem broccoli and tomato dressing
(G)

Falafel katsu curry
fragrant rice, onion raita, coriander and lime
(G, S)

Desserts

Chocolate brownie
raspberry and mango salsa, Swedish glace
(S)

Berry Eton Mess
(No Allergen)

Strawberry and lemon cheesecake
minted strawberries
(N, S)

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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

Grazing Table £16.50 per person (minimum of 60 guests)

Meat

Charcuterie meats (SD)

Liver parfait (E, Mk, SD)

Pork pie (E, G, Mk)

Vegetarian

Crudités

Falafels (G, S)

Vegetable spring rolls (G, S)

Tiffin Scotch eggs (E, G, SD)

Cheese

Rosemary and truffle baked brie, focaccia (G, Mk)

Selection of whole and cut cheeses, fruit, chutney and biscuits (Ce, E, G, Mk)

Fish

Smoked salmon (F)

Tiger prawns (C)

Smoked mackerel (F)

Snacks

Cheese straws (E, G, Mk)

Olives

Pretzels (E, G, Mk, S)

Smoked almonds (N)

Dips

Hummus (SD, Se)

Tzatziki (Mk)

Talbooth Deluxe Burger Bar £15.00 per person

(Available April- October)

Two 3oz steak burgers (or our own vegan burger) cooked on the barbeque to order.

We will also offer a free-range Thai marinated chicken burger for those that do not eat red meat.

Our 3oz burgers are made using locally sourced steak mince and served with a side of coleslaw (E, Mu) and skinny fries in a brioche bun (G, Mk) with a choice of the following fillings;

Red onion chutney (no allergens)

Sliced spring onion

Plump beef tomato

Crisp iceberg lettuce

Sliced cheddar (Mk)

Gherkins (SD)

Streaky bacon (SD)

Grilled field mushrooms

Jalapeno peppers (SD)

Chipotle sauce (E, Mu, SD)

Mayonnaise (E, Mu)

Ketchup (Ce, S)

Relish (S)

BBQ Sauce (no allergens)

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Evening informal BBQ - £26.50
(Available April- October)

Whole Suffolk pig, spit roast
sage and onion pork stuffing (E, G, Mk)

Or for numbers less than 80
Pulled BBQ shoulder of pork (No Allergen)

Beef burgers (No Allergen)
Procters Suffolk Pride sausages (G, SD) and onions
Vegetable and halloumi kebabs (Mk)
Vegetarian sausages (G, S)

All served with apple sauce (No Allergen), relish (Ce, Mu, SD),
ketchup (Ce, SD), Branston pickle (Ce, Mu, SD),
piccalilli (G, Mu, SD), mayonnaise (E), pickled onions (SD),
gherkins (Mu, SD), English mustard (Mu)

Spiced potato wedges, crème fraiche (G, Mk)

Coleslaw (E, Mu, SD)
Green salad (No Allergen)
Tomato, mozzarella and red onion salad (Mk)

Buns and rolls (G)

Hog roast - £19.50 per person
(Minimum 80 guests and available April- October)

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 (E, G, Mk)

Spiced potato wedges, crème fraiche (G, Mk)
Buns (G)

Coleslaw (E, Mu, SD)
Green salad (No Allergen)
Tomato, mozzarella and red onion (Mk)
All served with apple sauce (No Allergen), relish (Ce, Mu, SD), ketchup (Ce, SD), Branston pickle (Ce, Mu, SD),
piccalilli (G, Mu, SD), mayonnaise (E), pickled onions (SD),
gherkins (Mu, SD), English mustard (Mu)

Loin of Suffolk pork buns- £19.50 per person

For smaller weddings with less than 80 guests to cater for.

Roast loin of pork
sage and onion pork stuffing (E, G, Mk)

Spiced potato wedges, crème fraiche (G, Mk)

Buns (G)
Coleslaw (E, Mu, SD)
Green salad (No Allergen)
Tomato, mozzarella and red onion (Mk)
All served with apple sauce (No Allergen), relish (Ce, Mu, SD), ketchup (Ce, SD), Branston pickle (Ce, Mu, SD),
piccalilli (G, Mu, SD), mayonnaise (E), pickled onions (SD),
gherkins (Mu, SD), English mustard (Mu)

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Street food evening menu - £18.50 per person

Select up to three options from the below menu

Spanish paella *(available April- October)*

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento
cooked in front of your guests
(C, Ce, F, Mk, Mo)

Pie, mash and liquor

(G, Mk)

Chicken souvlaki pittas

Tzatziki, feta, gem and olive salad
(G, Mk, SD)

Sweet potato and halloumi curry (V)

Basmati rice, poppadoms and mango chutney
(G, Mk)

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

Procter's sausage hot dogs

cheese and American mustard
(G, Mk, SD)

Dingley Dell streaky bacon baps

brie and brown sauce
(G, Mk)

Beetroot falafel (Vegan)

beetroot relish
(SD)

Fish finger baps with tartar sauce and crushed peas

(E, F, G, Mk, SD)

Beef burger deluxe *(available November-March, when the burger bar is unavailable)*

relish, onion ring, cheddar and gherkin
(E, G, Mk, SD)

All prices include VAT @ the current rate

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Children's Menu 2022

(2-10 years)

Mozzarella sticks with tomato sauce dip (Ce, E, G, Mk, SD)

Melon pearls with Parma ham (E, Mu, SD)

Crudités, pitta and humus (G, Mk, Se)

Tomato and mozzarella salad (Mk, SD)

Talbooth smoked salmon with brown bread (F, G, Mk, S)

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Mac 'n' cheese with crusty bread (E, G, Mk)

Penne pasta Bolognese (Ce, E, G)

Chicken goujons with French fries and peas (E, G, Mk)

Fillet of cod with French fries and peas (E, F, G, Mk)

Roast breast of free-range chicken (E, G, Mk)  
roast potatoes, carrots, peas, mini-Yorkshire pudding and gravy

Fish cake, French fries and mushy peas (C, E, F, G, Mk, SD)

Bangers, mash, peas and gravy (G, S, SD)

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Chocolate brownie with vanilla ice-cream (E, G, Mk, S)

Strawberry pavlova (E, Mk)

Mini doughnuts, caramel sauce and raspberries (E, G, L, Mk, S)

Marshmallows and strawberries with white chocolate dipping pot (E, Mk, S)

3 courses = £30.00

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[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs,
[Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide and [Se] Sesame seeds

Our suppliers and kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free