



TALBOOTH RESTAURANT

Menus 2022

By choosing Talbooth Restaurant 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.

Talbooth Restaurant, Gun Hill, Dedham, Colchester, Essex, CO7 6HP

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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 crostini (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

ALLERGENS KEY

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[Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide and [Se] Sesame

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Starters

Chargrilled asparagus with poached egg (V)
mieux mustard mayonnaise, Parmesan bonbon and rocket
(E, G, Mk, Mu)

(Bucklesham asparagus used during May and June)

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)

Goats cheese mousse and Serrano ham
Heritage tomato, basil pesto and brioche croutons
(G, Mk, Mu, N, 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)

Seared scallops and pork belly croquette
pomegranate molasses, apple and rocket
(E, G, Mk, Mo)

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

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

Mezze boards for the whole table (£3.50 per person 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

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Main courses

Roast sirloin of British beef £62.00
featherblade and smoked cheese beignet,
fondant potato, tenderstem broccoli, courgette purée,
wild mushroom jus
(E, G, Mk)

Pork tenderloin and barbeque glazed belly £56.00
pea purée, potato hash brown, pork puffs and gem lettuce
(G, Mk, Mu, S, SD)

Fillet of beef Wellington £68.50
dauphinoise potato, shallots, fine beans and Madeira jus
(E, G, Mk)

Breast of guinea fowl £58.00
bacon and onion rosti potato, savoy cabbage
tenderstem broccoli and chorizo sauce
(G, Mk, Mu)

Breast of Devonshire duck £58.00
fondant potato, savoy cabbage, finger carrot and broad bean sauce
(Mk)

Whole roast fillet of aged British beef £68.50
thyme rosti potato, spinach, asparagus,
bacon and mushroom sauce
(Mk)

Dartois of chicken £56.00
crushed new potatoes, spinach, cherry tomatoes with
girolle and chervil velouté
(E, G, Mk, SD)

Roasted leg of lamb with mint sauce £58.00
champ crush, pancetta, peas à la Française, braised gem, gravy
(Ce, G, Mk, SD)

Free range chicken breast £56.00
truffled pomme Anna, asparagus and pea fricassée,
chicken and chive jus
(Mk)

Rump of English lamb £64.00
minted pea and potato croquette, onion purée
asparagus and broad bean jus
(E, G, Mk, Mu)

Rack of English lamb (at market price)
dauphinoise, asparagus, pea and lamb jus
(Mk, SD)

Fish dishes

Fillet of Cornish sea bream and tiger prawn tortellini £56.00
herb creamed potato, tenderstem broccoli, samphire,
white wine sauce
(E, F, G, Mk, SD)

Fillet of sea trout and sole 'en crouete' £56.00
duchesse potato, fricassée of asparagus, peas and broad beans
(E, F, G, Mk, SD)

Pan roast pavé of cod £56.00
tarragon croquette, spinach, mussel, brown shrimp
and courgette sauce
(C, E, F, G, Mo, SD)

Vegetarian dishes

Beetroot tortellini with crispy feta (V) £56.00
tzatziki dressing and fine herbs
(E, G, Mk, SD)

Field mushroom, red onion, root vegetable 'en crouete' (V) £56.00
dauphinoise potato, creamed spinach, Choron sauce
(Ce, E, G, Mk, SD)

Potato and herb gnocchi (V) £56.00
truffled peas, black garlic,
king oyster mushroom and beurre blanc
(E, G, Mk, SD)

Tomato, mozzarella and basil arancini (V) £56.00
spinach, olive and tomato sauce
(Ce, E, G, Mk)

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 £3.00 per person extra

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Barbecue main course £60.50

(Minimum 60 guests)
(May – September only)

Whole Suffolk pig spit roast (No Allergen)
Sirloin steaks in a spicy Talbooth rub (Ce)
Procters sausages (G, SD)
Vegan chickpea burger (V) (G)
Red pepper, sweet potato, tamarind and halloumi skewers (V) (Mk)
Darné of marinated salmon in chilli, lemon grass and lime (F)

Selection of salads

Coleslaw (V) (E, Mu, SD)	Mixed beetroot, shallot and watercress (V) (Mu, SD)
Tabbouleh salad (V) (G)	Mixed bean, sweetcorn, piquillo pepper and avocado (V)
Orzo, tomato, courgette and basil salad (V)	Potato, pancetta and mushroom (E, G, Mu, SD)
with ketchup dressing (Ce, G, Mu, SD)	Rice noodles, spring onion and cucumber (V)
Grilled halloumi, pea, asparagus and quinoa (V) (Mk)	coriander, soy, maple and sesame dressing (S, SD, Se)
	Greek salad (v)
	kos, feta, olive, cucumber, yoghurt, mint and sun blushed tomato (Mk)

Vegetable moilee curry (Mu, Se)
Dauphinoise potatoes (Mk)
Garlic focaccia (G, Mk)
Apple sauce (No Allergen), pickle (Ce, Mu, SD), dressing (Mu, SD), mayonnaise (E), ketchup (Ce, SD),
barbecue sauce (No Allergen), crème fraiche (Mk), tomato chutney (Ce, Mu, SD)

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.

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Smorgasbord main course £63.50

(Minimum 75 guests)

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)

Desserts

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

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

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

Tartlet of strawberry, raspberry and blueberry
vanilla crème patisserie, basil and vanilla ice-cream
(E, G, Mk)

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

Dark chocolate millionaire tart
cherry, pistachio and strawberry ice-cream
(E, G, Mk, N)

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)
£3.00 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)

Coffee and chocolates (Mk, S)

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

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Vegan Menu £56.00

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 crouete
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 50 guests)

Meat

Charcuterie meats (SD)

Liver parfait (E, Mk, SD)

Pork pie (E, G, Mk)

Vegetarian

Crudites

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

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 allergen)

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, SD)

Relish (S)

BBQ Sauce (no allergen)

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Evening informal BBQ - £26.50

(Minimum 80 guests)

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

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

Beef burgers
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)

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 (May – September)

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, poppodoms 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)

All prices include VAT at 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, SD)

Strawberry pavlova (E, Mk)

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

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

3 courses = £30.00

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