



MILSOM®

Weddings

TALBOOTH RESTAURANT
& MARQUEE

{ *wedding guide and prices 2025* }

TALBOOTH RESTAURANT & MARQUEE



Contents

Your wedding, your way	5
Guide to the cost of hiring Talbooth Restaurant	6 - 7
Accommodation	8
Cost and guide to your wedding menu	9
Menu selection guide	10
Canapés	11
Starters	12
Main courses	13 - 14
Desserts	15
Sharing menu	16 - 18
Berbecue main course	19
Feasting table	20
Plant based menu	21
Children's menu	22
Evening food	23 - 27
Wine list and drinks options	28 - 29
How to calculate your wedding day costs	30
Our suppliers	31 - 34

Your wedding, your way

Established in 1952, Talbooth Restaurant 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 Talbooth Restaurant

At Talbooth Restaurant 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

Maximum 130 seated guests*	Price
Off Peak / Shoulder Monday to Thursday	£2,500
Off Peak / Shoulder Friday & Saturday	£3,500
Peak Season (Monday to Saturday)	£3,500

Contact Colchester registrars on 0345 603 7632 or registration@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. All prices stated in this brochure are inclusive of VAT.

Talbooth Restaurant wedding reception Marquee charges

	Off Peak (April and October)	Shoulder (May and September)	Peak (June, July and August)
Monday - Thursday	£1,500	£1,750	£2,750
Friday	£1,750	£2,750	£3,750
Saturday or Bank Holiday Sunday	£2,500	£3,750	£4,750
Sunday or Bank Holiday Monday	£1,500	£2,250	£3,250

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 £8000, and on Saturdays of £9000, excluding hire charges, and excluding evening cash or account bars (peak and shoulder).

Hire includes:

- Traditional Marquee
 - Beautifully manicured gardens
 - Tables
 - Chairs
 - Dancefloor
- Uplighters
 - Manned bar
 - Microphone and background speakers
 - Heating
 - Cake table, stand and knife

Our “Twinkly Lights Package” is available as an optional extra at £500.00 to really set the scene for your evening party and provide a lovely touch of sparkle during the day. If you would like to find out more please see one of our coordinators for a look at our demonstration videos.

Accommodation

If you're getting married at the beautiful Talbooth Restaurant, 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 book rooms at Milsoms or Talbooth House & Spa as you wish.

Talbooth House & Spa 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 Talbooth Restaurant 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	

Talbooth House & Spa
from £395 - £570 B&B

ROOM	OCCUPANT
Room 1	
Room 2	

Idle Waters from £450

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
from £250 - £325 B&B

Cost and guide to your wedding menu

By choosing Talbooth Restaurant 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.

Included in each main course price is:

- 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

Menu selection guide

- 1. Please select up to 5 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.

Sample canapés

£8.50 per person - up to five canapés
We recommend including at least one vegetarian option

Served cold:

- Talbooth smoked salmon on brown bread
lemon, keta caviar and dill
- Confit duck taco, spring onion, cucumber and hoi sin
- Goats cheese and red pepper pesto cone (V)
- Pesto marinated bocconcini mozzarella
and cherry tomato on olive croute (V)
- Stilton and chicory crostini with balsamic shallots (V)
- Rillettes of trout bouchée, pickled cucumber and caviar
- Soft boiled quails egg, pea hummus and celery salt (V)
- Beef carpaccio, parmesan, rocket and truffle mayonnaise
- Soy, sesame and maple cured tuna tartlet
coriander and avocado

Crudités, olives, taramasalata, hummus, flat bread and breadsticks on the table when sitting. Great when speeches are first. £6.00 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
- Mini crab cakes with mango and chilli salsa
- Spinach, feta and caraway parcel (V)
- Oregano and 'Nduja sausage rolls
- Quail Scotch egg, onion marmalade
- Tomato and mozzarella arancini with watercress (V)
- Sesame prawn balls, sweet chilli dipping sauce
- Tiffin quail Scotch egg (V)

Plant based canapés:

- Vegan pakora and mango chutney
- Beetroot hummus, crispy chickpea and parsley
in buckwheat tartlet
- Woodland mushroom and truffle arancini
- Vegan vegetable samosa
- Avocado and mango nori roll with pickled ginger
and sesame seeds

Sample starters

Chargrilled asparagus with poached hens egg

black truffle mayonnaise, rocket, herb oil and bacon crumb

(Bucklesham asparagus used during May and June)

Pavé and mousseline of Talbooth smoked salmon

cucumber, pickled kohlrabi, keta caviar and dill

Marinated feta, basil, garlic, olive oil, chargrilled peppers (V)

tomato and shallot dressing, basil cress

Goats cheese mousse and Dingley Dell prosciutto

Heritage tomato, basil pesto and brioche croutons

Haddock and prawn fishcake

spinach, poached egg and tartar velouté

Citrus cured salmon gravadlax with crayfish tartlet

preserved lemon, garden radish and avocado purée

Sliced breast of smoked duck with confit duck croquette

spiced cauliflower purée, watercress, golden raisin and pine nut dressing

Burrata and Heritage tomato (V)

gazpacho dressing, basil, curried croutons and pickled shallot

Cumin seared scallops

barbeque glazed pork belly, herb mayonnaise and Heritage tomato

Trio of melon, feta and toasted pumpkin seeds (V)

Port reduction

Smoked ham hock and parsley terrine

celeriac remoulade, apple purée and fresh apple salad

Poached sea trout, prawn and avocado tian

Heritage tomato and basil with ketchup dressing

Twice baked truffled mushroom soufflé (V)

herb mayonnaise, broad beans and sticky walnuts

Crab ravioli

mouli spaghetti, tomato and shellfish sauce

Rillettes of smoked chicken

dressed gem, Caesar, anchovies, bacon, croutons and parmesan

Lobster is available as a starter at a supplement, please ask one of our event coordinators.

Sample main courses

Roast sirloin of dry aged British beef

£76.00

featherblade and smoked cheese beignet, fondant potato, tenderstem broccoli, pea purée and wild mushroom jus

Tenderloin and cider glazed belly of Dingley Dell pork

£69.00

crème fraîche leeks, grain mustard mash, caramelised apple and sage jus

Fillet of beef Wellington

£85.00

dauphinoise potato, shallots, fine beans and Madeira jus

Thyme roasted breast of guineafowl

£70.75

smoked pomme purée, confit leg and golden raisin croquette, pea and chestnut mushroom fricassée, guineafowl jus and fresh oregano

Breast of Devonshire duck

£70.75

fondant potato, beetroot purée, confit cabbage with fennel seeds and duck jus

Dartois of chicken

£69.00

tarragon potato croquette, fine beans, pea purée, with chestnut mushroom and chicken jus

Roasted leg of lamb with mint sauce

£70.75

champ crush, pancetta, peas à la Française, braised gem, gravy

Free range chicken breast

£69.00

truffled pomme Anna, asparagus and pea fricassée, chicken, truffle and chive jus

Rump of Suffolk lamb

£78.75

minted hasselback potato, onion and chive purée, crushed peas, asparagus and lamb jus

Rack of English lamb

(at market price)

dauphinoise, asparagus, pea and lamb jus

Whole roast fillet of aged British beef

£85.00

thyme rosti potato, spinach, asparagus bacon and mushroom sauce

Sample fish mains

Fillet of Cornish sea bream and tiger prawn tortellini <i>herb creamed potato, tenderstem broccoli, samphire, white wine sauce</i>	£69.25
Fillet of sea trout and sole ‘en croute’ <i>duchesse potato, fricassée of asparagus, peas and broad beans</i>	£69.25
Pan roast pavé of cod <i>spinach, tiger prawn and tomato sauce</i> <i>Américaine chargrilled spring onion</i>	£69.25

Sample vegetarian mains

Spinach and ricotta ravioli (V) <i>semi dried tomato, truffled asparagus and peas, pine nut beurre noisette</i>	£68.25
Summer vegetable ‘en croute’ (V) <i>courgette, aubergine, red pepper, spinach and mushroom dauphinoise potato, creamed spinach, Choron sauce</i>	£68.25
Potato and herb gnocchi (V) <i>truffled peas, black garlic, king oyster mushroom and tarragon beurre blanc</i>	£68.25
Stuffed aubergine with coconut dhal (V) <i>Thai basil, pickled red chilli and coriander</i>	£68.25

All of our main courses are served complete with their own vegetables, if you would like to have some additional sharing side dishes for the tables, we are able to offer the following at £3.00 per person, per side and we must cater for all of your guests;

- Roast potatoes
- Roasted new potatoes with truffle, Parmesan and chives
- Caraway scented braised white cabbage
- Roasted Chantenay carrots
- Fricassée of tenderstem broccoli, peas and sugar snaps

Sample desserts

Local strawberry and raspberry pavlova <i>lime Chantilly, passion fruit sauce and meringue</i>	Trio of Desserts (for a real show-stopper) £3.20 per person supplement
Strawberry ripple cheesecake <i>marinated raspberries, elderflower jelly, lemon balm and ‘strawberries and cream’ gelato</i>	“Pecan and salted caramel” <i>Pecan pie</i> <i>Salted caramel gelato</i> <i>White chocolate crémeux with miso caramel</i>
Pineapple, passion fruit and coconut tart <i>compressed mango and coconut gelato</i>	“Lemon and raspberry” <i>Lemon posset</i> <i>Raspberry Eton mess</i> <i>Fresh raspberry and white chocolate cheesecake with pistachio</i>
Lemon tart <i>vanilla Chantilly, blueberry and orange compote</i>	“Strawberry” <i>Strawberry and white chocolate cheesecake</i> <i>Strawberry and elderflower meringue</i> <i>‘Strawberries and cream’ gelato</i>
Chocolate nemesis <i>chocolate brownie, chocolate soil, honeycomb, fudge, chocolate ice-cream</i>	
Raspberry and lemon trifle <i>mint shortbread</i>	
Vanilla panna cotta <i>meringue, mango and raspberry</i>	
Black Forest <i>chocolate, cherry and vanilla with pistachios and ‘cherries and cream’ gelato</i>	
Salted caramel cheesecake <i>vanilla ice-cream, Granny Smith apple, fudge and caramel crispies</i>	
Tiramisu torte <i>coffee syrup, mascarpone and milk chocolate mousse</i>	

Coffee and truffles

Sample sharing starters

Tapas style small plates starters

Please select four to be placed on each table for your guests to enjoy.
We do not recommend small plate starters if you are also considering a sharing main course and dessert.

Talbooth smoked salmon, crème fraîche

salmon caviar and grated lemon

Grilled asparagus, truffle mayonnaise (V)

and toasted hazelnuts

Smoked cheddar arancini

with aged Parmesan, rocket and grain mustard

Serrano ham slices with pine nuts

and honey vinaigrette

Smoked chicken Caesar with anchovies

bacon and herb croutons

Glazed Rosary Ash goats cheese (V)

with beetroot pickles

Chorizo croquettes with padron peppers

Heritage tomato, radish, burrata and endive salad (V)

Crispy chicken strips with Sriracha mayonnaise

piquillo pepper and rocket

Chargrilled pitta with hummus and taramasalata

Spiced guacamole with tiger prawns

and preserved lemons

Grazing boards for the whole table

(£3.75 supplement per person);

We do not recommend grazing boards if you are also considering a sharing main course and dessert.

Served to everyone;

Sourdough, olive oil, Balsamic vinegar with tomato, red onion, rocket and mozzarella salad

With your choice of meat or fish;

Serrano ham, pastrami, salami, smoked chicken rillette, olives, marinated artichokes, sun blushed tomatoes, chargrilled peppers

OR

Crevettes, smoked salmon, trout rillette, salmon caviar, lemon crème fraîche, guacamole, Marie Rose, chargrilled courgettes

Sample sharing main courses

Please select one option for your guests to enjoy.

Moroccan spiced lamb shoulder with smoked aubergine purée £72.00

Served with the following sides;

Giant couscous, apricot, pomegranate, cashew nuts, mint and yoghurt
Tomato, courgette, red onion and toasted orzo salad
Beetroot hummus and rocket

Roasted rack of Dingley Dell pork with apple, sage and cider jus £71.50

Served with the following sides;

Crushed "Champ" potatoes
Braised white cabbage with caraway seeds
Fennel, apple and celeriac slaw
Apple sauce

Honey roasted Devonshire duck breast with chargrilled spring onion £73.50

Served with the following sides;

Tenderstem broccoli and bok choy with sesame and pickled red chilli
Coconut braised rice with peas and coriander
Chargrilled beansprouts with confit crispy duck and hoisin sauce

Seared sirloin of Dedham Vale beef with peppercorn sauce £80.75

(fillet available at a £12.00 pp supplement)

Served with the following sides;

Truffle, Parmesan and chive roasted new potatoes
Classic Caesar salad
Chargrilled asparagus and garlic butter
Grain mustard mayonnaise

Thyme roasted breast of free-range chicken with chicken jus £69.00

Served with the following sides;

Garlic and herb roasted potatoes
Buttered greens, asparagus, peas, kale and green beans
Balsamic glazed cherry tomatoes, goats cheese and caramelised shallots

Vegetarian options £68.25

If you have vegetarian guests amongst your party please select one of the following plated mains:

Coconut and butternut squash dhal, onion pakora, coriander and mango chutney (V)

Ricotta and aubergine dumplings, spicy tomato sauce, yoghurt and rocket (V)

Cumin spiced cauliflower steaks, raisin and caper butter, pomegranate molasses and spring onion (V)

Sample sharing desserts

Family style desserts

Please select one option to be served to each table for your guests to enjoy

Berries and Cream

Bowls of locally grown strawberries, raspberries and blueberries served with vanilla Chantilly, mini meringues, pouring cream, ice-cream boules and strawberry syrup

Chocolate Brownie Stacks

served with, salted caramel and chocolate sauces, vanilla ice-cream boules

Pavlovas

Giant pavlovas served with jugs of extra pouring cream, your choice of;

Summer berries with lemon balm and strawberry purée

OR

Exotic fruits, pineapple, mango, melon and passionfruit with papaya purée

OR

Dark fruits, fig, blackberry, cherry and lemon balm with blackberry sauce
(October - March only)

Cheese board

(£2.00 supplement per person or available as an extra course at £10.00 per person)

Black Bomber, Barkham Blue, Rosary Goat Ash and Baron Bigod served with crackers, grapes, celery and quince jelly

Mini sharing desserts for the table served on afternoon tea stands

All of the below will be served, with enough for 5 desserts per person;

“Death by chocolate” with mini wafer

Mango meringue pie

Lemon posset with blueberries and shortbread

Mini Macarons

Summer berry and vanilla tartlet

Mini raspberry cheesecake with lemon balm

Black Forest profiteroles

Sample barbecue main course

£74.50 per person

(Minimum 60 guests, May - September)

Garlic focaccia - served to the table once guests have been seated

Whole Suffolk pig spit roast

Dry aged sirloin steak in garlic and thyme

Suffolk Pride Procter’s sausages

Pea and mint vegan falafel burger (V)

Honey and mustard roasted red pepper, sweet potato and halloumi skewer (V)

Miso glazed darné of Scottish salmon

Selection of salads

Coleslaw (V)

Tabbouleh salad (V)

Heritage tomato, ricotta, artichoke and rocket pesto (V)

Grilled halloumi, pea, asparagus and quinoa (V)

Watermelon, feta and endive salad (V)

Heirloom beetroot, shallot, kohlrabi, watercress and Balsamic syrup (V)

Caesar salad, kos lettuce, croutons, Parmesan and Caesar dressing

Farro, smoked aubergine, yoghurt, oregano and piquillo peppers (V)

Sweet mustard mayonnaise new potato salad, shallots and radish (V)

Pasta shells, sweetcorn, chorizo and salsa verde

Curried rice salad, spring onion, pomegranate, raisins and coriander (V)

Italian green salad (V)

Served with

Vegetable moilee curry

Creamy dauphinoise potatoes

Apple sauce, pickle, dressing, mayonnaise, ketchup, barbecue sauce, crème fraîche, tomato chutney

The barbecue main course option is for your three 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.

Sample feasting table

£78.75 per person
(Minimum 90 guests)

Decorated meats and fish

Whole roast decorated turkey

Roast sirloin of British beef

Honey baked gammon

Talbooth smoked salmon, sliced at the table

Dressed crab in shells

Prawns with dill and lemon crème fraîche

Vegetable quiche (V)

Poached salmon pavé with crevettes, cucumber and dill

Selection of salads

Coleslaw (V)

Tabbouleh salad (V)

Heritage tomato, ricotta, artichoke and rocket pesto (V)

Grilled halloumi, pea, asparagus and quinoa (V)

Watermelon, feta and endive salad (V)

Heirloom beetroot, shallot, kohlrabi, watercress and Balsamic syrup (V)

Caesar salad, kos lettuce, croutons, Parmesan and Caesar dressing

Farro, smoked aubergine, yoghurt, oregano and piquillo peppers (V)

Sweet mustard mayonnaise new potato salad, shallots and radish (V)

Pasta shells, sweetcorn, chorizo and salsa verde

Curried rice salad, spring onion, pomegranate, raisins and coriander (V)

Italian green salad (V)

Served with

Roasted new potatoes

Horseradish, English mustard, Cranberry, Mayonnaise

Marie Rose, Vinaigrette, Sweet Mustard Mayonnaise

Sample plant based starters

Potato, leek and artichoke pressing
truffle mayonnaise, pickled shallot rings and fine herbs

Chargrilled asparagus
herb mayonnaise, charred sweetcorn, rocket and Heritage tomato

Heritage tomato and vegan feta salad
rocket, balsamic and crispy chick peas

Quinoa, pea and lentil filo parcels
maple, soy and sesame dip with coriander salad

Sample plant based desserts

Chocolate brownie
vanilla ice-cream and fresh raspberries

Belgian chocolate cheesecake
vanilla Chantilly, blueberries and lemon balm

Berry Eton Mess

Strawberry and vanilla trifle
blueberries, candied pistachios and whipped cream

Sample plant based main course

Cumin roasted cauliflower steak <i>Israeli couscous salad, confit peppers and cauliflower dressing</i>	£68.25
Sweet potato and coconut curry <i>Basmati rice, pomegranate, red onion and coriander</i>	£68.25
Root vegetable, mushroom, artichoke and spinach en croute <i>olive oil pomme purée, tenderstem broccoli and tomato dressing</i>	£68.25
Glazed beetroot and smoked applewood vegan cheese tatin <i>smoked mash, rainbow chard, roasted carrot and herb oil</i>	£68.25

Sample children’s menu

2 - 10 years, 3 courses for £33.50.

Starters

- Halloumi sticks with tomato sauce dip
- Melon pearls with Parma ham
- Crudités, pitta and humus
- Grilled garlic and cheese flatbread
- Talbooth smoked salmon with brown bread

Main courses

- Mac ‘n’ cheese with crusty bread
- Penne pasta Bolognese
- Chicken goujons
with French fries and peas
- Fillet of cod
with French fries and peas
- Roast breast of free-range chicken
roast potatoes, carrots, peas,
mini-Yorkshire pudding and gravy
- Fish fingers
French fries and mushy peas
- Bangers, mash, peas and gravy

Desserts

- Chocolate brownie
with vanilla ice-cream
- Strawberry pavlova
- Nutella filled mini doughnuts
caramel sauce and raspberries
- Marshmallows and strawberries
with white chocolate dipping pot

Sample 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.

Option 1
Pizza Bar

£18.75 per person

Select up to three options to be cooked continuously, sliced and served straight to your guests from our pizza bar. All pizzas are 10", with accompaniments of grated Parmesan, garlic mayonnaise, chilli oil and oregano oil.

Can't see your favourite below? We are happy to create your signature pizza, please speak with one of our coordinators.

- Tomato, mozzarella and basil (V)
- Spinach, mushroom and ricotta (V)
- Smoked chicken, tomato, artichoke and pesto
- Shredded duck, hoisin, red chilli and spring onion
- Classic pepperoni with peppers and red onion
- Mushrooms, garlic butter, truffle and burrata (V)
- Pepperoni, fennel sausage, Prosciutto, mushrooms and peppers

Sample evening food

Option 2

Grazing Table

£18.75 per person

(Minimum 50 guests)

Meat

Charcuterie meats, Liver parfait, Pork pie

Fish

Smoked salmon, Tiger prawns, Smoked mackerel

Vegetarian

Crudites, Falafels, Vegetable spring rolls, Tiffin Scotch eggs

Snacks

Cheese straws, Olives, Pretzels, Smoked almonds

Cheese

Rosemary and truffle baked brie, focaccia

Selection of whole and cut cheeses, fruit, chutney and biscuits

Dips

Hummus, Tzatziki

Option 3

Talbooth Deluxe Burger Bar

£16.50 per person

(May - September)

Select two options to be available for the barbeque, all served in a brioche bun, with a side of coleslaw and skinny fries.

“Yankee Double”

two 4oz beef burgers, cheese, pickles and tomato

“Surf and Turf”

4oz beef burger, barbeque tiger prawn and dill mayonnaise

“Rodeo Burger”

4oz beef burger, cheese, BBQ pulled pork, onion and tomato

“Piri Piri”

chicken breast burger, spicy mayonnaise, cheese, baby gem and red onions

“Veggie Stack”

two plant-based burgers, cheese, pickles and tomato

Option 4

Evening informal BBQ

£27.75 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 fraiche

Coleslaw

Green salad

Tomato, mozzarella and red onion salad

Buns and rolls

Option 5

Hog roast

£21.00 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 fraiche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

All served with apple sauce, relish, ketchup, Branston
pickle, piccalilli, mayonnaise, pickled onions, gherkins,
English mustard

Sample evening food

Option 6

Loin of Suffolk pork or Pulled BBQ pork buns

£21.00 per person

Available during the cooler 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

or

Pulled BBQ shoulder of pork

Spiced potato wedges, crème fraiche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

All served with apple sauce, relish, ketchup, Branston pickle, piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Option 7

Street food

£20.00 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

Shredded hoisin duck
egg noodles and sesame roasted vegetables

Lamb kofta pittas
tzatziki, feta, gem and olive salad

Pulled pork bao buns
mango, coriander and beansprout slaw

Sweet potato and halloumi curry
basmati rice, poppodomms and mango chutney

Tiger prawn Thai red curry with fragrant Jasmine rice

Beef, watercress and horseradish in a brioche roll
with Parmesan and truffled French fries

Suffolk Pride Procter’s sausage hot dogs
cheese, onion, American mustard and skinny fries

Pea and mint falafel burger (Vegan)
fresh tomato, vegan smoked cheese and herb mayonnaise

Fish finger baps with tartar sauce and crushed peas
served with fat chips

Buttermilk crispy chicken slider
cheese, lettuce and piri piri mayonnaise served with French fries

Sample evening food... something sweet

Available to complement your chosen savoury option. Please note we cannot provide a sweet option only.

Option 1

Italian Gelato

£4.20 per person

2 scoops of luxurious Italian gelato with your choice of toppings;

Chopped nuts, hundreds and thousands, freeze dried raspberries, honeycomb, popping candy

Choice of 3 flavours from the following;

Gelato

Salted caramel, vanilla, chocolate, strawberries and cream, cherries and cream, pistachio

Sorbet

Raspberry, mango, strawberry

Plant Based

Coconut gelato, vanilla gelato, chocolate gelato

Option 2

Dessert Grazing Table

£10.00 per person

Brownies, Jammie Dodgers, Mini donuts, Marshmallows, Haribo Rings and Hearts, Blondies, Fruit Skewers, Minstrels, Cadbury Wispa, Cadbury Crunchie, Pretzels, Popcorn, Cookies and Shortbread

Option 3

Chocolate Fondue Fountain

£475.00

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

Sample wine list

Champagne	
(101) Moët et Chandon Brut Imperial	£95.00
(104) Taittinger, Brut Réserve	£145.00
(108) Bollinger, Special Cuvée	£154.00
(121) Laurent Perrier Cuvée Rosé	£185.00
English Sparkling	
(148) Nyetimber Classic Cuveé, West Sussex, England	£108.50
Sparkling Wines	
(144) 2020 Prosecco, DOC, Vaporetto NV, Italy	£44.00
(141) 2020 Prosecco Rose, Extra Dry, DOC, Vitelli NV, Italy	£44.00
White Wines	
(371) 2020 Colombaro/Ugni Blanc, Cuvee du Roy Sec IGP, Côtes de Gascogne, France	£34.50
(426) 2022 Pinot Grigio delle Dolomiti, Terre del Noce Trentino, Trentino Alto Adige, Italy	£37.50
(441) 2021 Rioja Blanco, Zuri, Luberrí, Spain	£40.00
(473) 2021 Sauvignon Blanc Reserva, Don Silvestre, Ochagavia, Rapel Valley, Chile	£41.25
(379) 2022 Picpoul de Pinet St Clair, Luvignac, Languedoc-Roussillon, France	£44.00
(378) 2020 Viognier, 'Elizabeth', Domaine de La Baume, Pays d'oc, France	£47.00
(511) 2022 Sauvignon Blanc, Pencarrow, Martinborough, New Zealand	£44.00
(435) 2020 Gavi del Comune di Gavi DOCG Morgassi Superiore Tuffo, Piedmont	£47.75
(449) 2019 Albarino, Estate Selection, Bodegas Castro Martin, Rias Baixas, Galicia, Spain	£48.50
(490) 2020 Riesling, Mountadam, Eden Valley, Australia	£50.00
(303) 2021 Chablis, Domaine Jean-Marc Brocard, France	£65.50
(401) 2021 Sancerre, Florés, Domaine Vincent Pinard, France	£72.50

Red Wines	
(710) 2020 Cab Sauv, Merlot/ Tannat, Cuvée du Roy Rouge, IGP Côtes de Gascogne, France	£34.50
(791) 2020 Merlot, Morandé Estate Reserve, Maipo Valley, Chile	£43.00
(749) 2020 Primitivo Salento Orion, IGT, Messeria Li Veli, Puglia, Italy	£44.00
(762) 2020 Garnacha Las Martas, Vino de Parcela, Calatayud, Spain	£45.50
(768) 2018 Rioja Crianza 'Sancho Garcés', Bodegas Patrocinio, Rioja & Navarra, Spain	£48.25
(692) 2019 Côtes du Rhône, Mon Coeur, J.L Chave Sélection, France	£48.25
(795) 2019 Malbec,Vista Flores, Catena, Mendoza, Argentina	£48.50
(812) 2017 Cabernet Sauvignon, Mountadam, Eden Valley, Australia	£50.00
(811) 2018 Shiraz, Mountadam, Eden Valley, Australia	£52.50
(821) 2019 Pinot Noir, Pencarrow, Martinborough, New Zealand	£54.75
(690) 2020 Fleurie 'La Madone'. Duboeuf, France	£58.00
(977) 2019 Château Montaignuillon, Montagne Saint-Émilion, France	£61.50
Rosé Wines	
(551) 2020 Cab. Sauv./Merlot, Cuvee du Pay Rose, IGP, Comte Tolosan, France	£34.50
(552) 2021 Miraflores Côtes du Roussillon Rosé, Domaine Lafage, Languedoc-Roussillon, France	£44.00
(556) 2021 Minuty Prestige Côtes de Provence Rosé, Provence, France	£64.50
Port	
(893) 2010 LBV Douro, Quinta de la Preloda	£72.50
(895) Taylors 10 year old Tawny	£55.00
This is an exciting selection which we think is ideal for weddings and parties.	
<i>Please note, this wine list is subject to change and dependent on availability. Vintages/wines subject to change and prices are correct at time of printing. All prices include VAT at 20%</i>	

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 £46.55 per head to include the following:

1. A choice of drinks on arrival (3pp)	£22.00
<i>Prosecco, Pimm's or Champagne (supplement)</i>	
2. Served during the meal	£17.25
<i>Half a bottle of house wine</i>	
3. For the toasts	£7.30
<i>One glass of Prosecco or Champagne (supplement)</i>	
	£46.55

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.

Fancy something a little different?

If you'd like to see some different options for your drinks reception speak to a member of our team.

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 £46.55 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	x	=	
4. Canapés	x	=	
5. Wedding breakfast	x	=	
6. Evening food	x	=	
		TOTAL COST	

Our suppliers

- We know that the perfect wedding day comes from meticulous planning and at Talbooth Restaurant 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**

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
01394 766643

EPS Photography

Photographing weddings for over twenty years, Simon and Hayley have developed an unobtrusive and creative style of wedding photography.

www.eps-photography.co.uk
01787 228789
- VIDEOGRAPHY**

Films From Lewis

A wedding videographer based in Essex, Lewis is all about crafting beautifully cinematic, emotional wedding films to treasure for a lifetime. I have been fortunate enough to film weddings across the UK, but I'm also more than happy to travel further afield! My approach has always been to film your day as naturally and discreetly as possible, to make you and your guests feel at ease and to ultimately create a film which is emotional, cinematic and best tells the story of your wedding day.

www.filmsfromlewis.co.uk
07500 647386

WEDDING STATIONERY

Polly Pickle Design

Polly Pickle is an award-winning Suffolk design studio specialising in premium stationery; from save the dates to personalised wedding invitations and matching on the day stationery.

Gemma's collections offer a range of beautiful, unique and customisable designs, with the option of including bespoke hand drawn venue illustrations and maps - bringing a serious dose of style to your wedding celebrations.

www.pollypickledesign.com

Our suppliers *continued*

FLORISTRY

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
01284 760688

Stock Florist

A team of floral designers with a big heart: we believe flowers offer a unique connection and should reflect your own love story.

Our flowers are the freshest and our designs the finest, ranging from hanging installations to wedding arches, venue décor and the ever-important bridal bouquet.

www.stockflorist.co.uk
01277 840350

FLORISTRY

Emma's Florist

The florist that creates your dreams in flowers!

Emma's Florist works hard to provide wedding flowers of the utmost quality, with each and every one of our blooms hand-selected for freshness.

With over 25 years of experience in the field, Emma knows that no two weddings are the same.

www.emmasflorist.com
01473 876001

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
07969 301947

BRIDALWEAR

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
01206 574575

Emma Greetham

Preparing for your wedding day is stressful enough without having to worry about finding the perfect ring. Relax in a luxury location close to you – with a drink of your choice, while Emma helps you find or create your dream rings.

www.emmagreetham.com
07949 207120

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.thegroomsroomessex.co.uk
01206 574575

CAKES

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.appletreecakedesign.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
07519 638288

MUSIC

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
01473 717644

DJ Scott Dewing

You only need to look at his Instagram stories (@djscottdewing) to see that Scott creates an unforgettable atmosphere whenever and wherever he plays. His wealth of experience across a variety of genres ensures your guests are always on the dancefloor and never leave before chanting for "one more song".

Not only will you have a choice of four DJ booths to suit the theme/venue – Scott can also provide LED Starlit Dancefloors, Light Up Letters, Wedding TV Displays & Photoboos which can all be viewed on his website. Don't forget to take a look at his Sax & Bongo player packages to really bring the night to life!

www.djscottdewing.co.uk
07817 909442

MUSIC

Fox and Braces

A seamless blend of modern "real" DJs from turntable backgrounds, who have the ability to mix any genre throughout the night, resulting in an unforgettable party for you and your guests.

Alongside their bespoke DJ booths, Fox and Braces offer a plethora of extras from photo-booths to giant neon letters to add that wow factor to your occasion. With a personal online planning account for each booking, every occasion is given the attention it deserves.

www.foxandbraces.co.uk

ENTERTAINMENT

Red & Black Casinos

A Fun Casino is a fantastic addition to your Wedding Reception. A fabulous icebreaker, a wonderful way of bringing guests together. Allow our fully trained experienced Team to entertain your guests, experts at teaching newcomers to the table. A few moments and even complete novices, will be playing with ease. Adding to memories, of a perfect day.

www.redandblackcasinos.com
07810 752 504

Our suppliers *continued*

DECORATIONS

ExtravOrganza

Venue décor, quality and passion all rolled into one. As well as supplying quality made to measure cotton linen chair covers, and chair drapes, ExtravOrganza supply beautiful blossom trees, flower walls, arches and much more.

Our range of organza or silk ties, bows, sashes and tassels are extensive and we will guide you through the design options when you call. Remember, we will go that extra mile to help fulfil your dreams, to receive a quote or free consultation please contact us....we are here to help.

www.extravorganza.co.uk/
07712 187538

SOUND AND LIGHTING

Dreamwave Group

We are Dreamwave... An established sound & lighting company that works with individuals and planners to provide rentals, production services and hire installations for the wedding industry.

We are very proud to meet the high standards required to be the exclusive partners for both additional lighting décor and technical services to the Milsom Weddings team. Our close working relationship with staff from the entirety of the Milsoms Group was first cemented 12 years ago! Since then, our team has continued to develop an extensive range of bespoke lighting packages and services created to enhance and complement Talbooth Restaurant's riverside marquee, the stunning Hangar at Kesgrave Hall & the Talbooth House & Spa.

www.dreamwavegroup.co.uk
01206 255333

SOUND AND LIGHTING

Sparktacular Indoor Fireworks

Be serenaded with a sparkling entrance from our Sparktacular Indoor Fountains as you are welcomed by your guests. This non-hazardous, non-pyrotechnic system is great to emphasise the speeches and toasts to the happy couple before creating multiple great photo opportunities throughout the celebrations right up to the moment the cake is cut, and the first dance takes to the floor.

www.dynamicweddingfireworks.co.uk/special-effects/
01206 762123

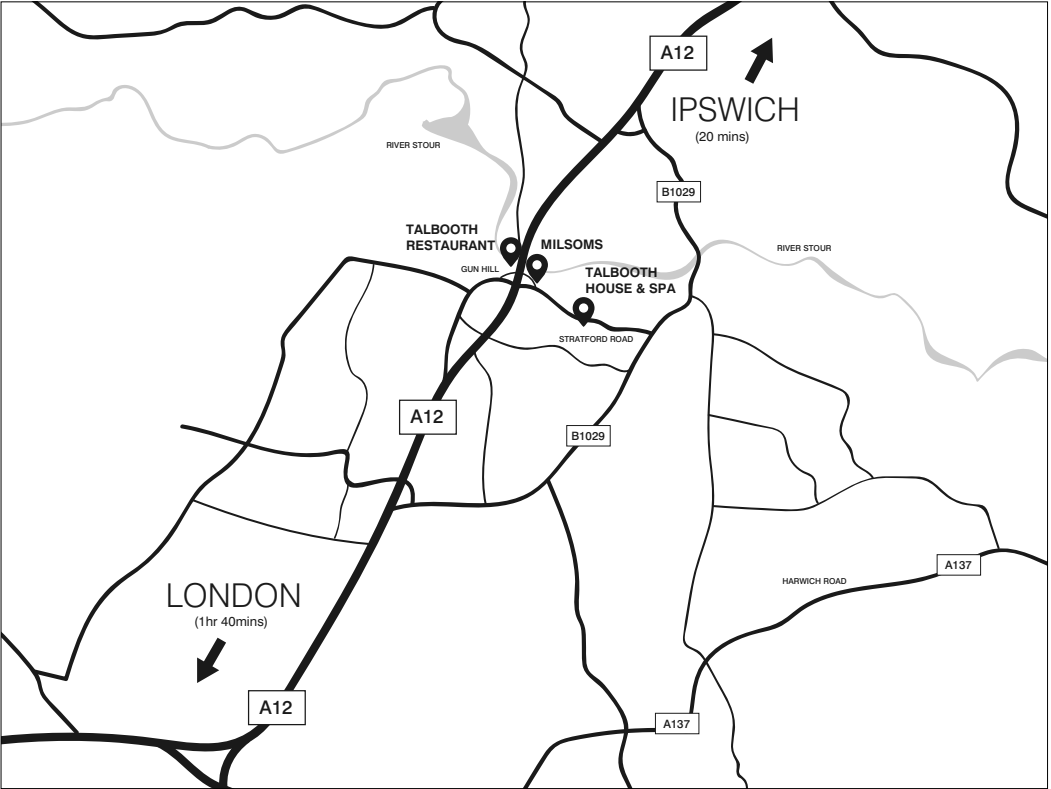
WEDDING PLANNERS

VC Event Curation

Meet Victoria and Caroline, 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.eventcuration.co.uk
07906 705191 / 07707 023867

Where we are



TALBOOTH RESTAURANT

Gun Hill, Dedham, Colchester, Essex
CO7 6HP

MILSOMS

Stratford Road, Dedham, Colchester, Essex
CO7 6HW

TALBOOTH HOUSE & SPA

Stratford Road, Dedham, Colchester, Essex
CO7 6HN

Talbooth Restaurant, Gun Hill, Dedham, Colchester, Essex, CO7 6HP
Tel: 01206 321102 / 01206 321105 Email: weddings@milsomhotels.com Visit: www.milsomweddings.com

