

M I L S O M[®]
CATERING

AT

HENGRAVE HALL

{ 2024 }





Your wedding, your way

We are delighted to hear that you have reserved Hengrave Hall for your wedding. Our company has been carefully selected by Hengrave Hall as their exclusive partner for every wedding to reflect the unique quality of the venue and we have been working alongside the Hengrave Hall team for over ten years.

Our dedicated wedding coordinators are based at Talbooth Restaurant in Dedham, Essex, with our experienced Hengrave Hall events team based at Hengrave Hall. Please visit our website for some more information about our company www.milsomhotels.com.

As well as looking after the food and wine, we are also the planners and managers for the day. We will be there from when the first plans are made to when the last guests have left the venue in the evening. We are looking forward to meeting you in the near future to discuss all of your plans.

The next step: planning...

Having booked your wedding, the next step is for us to contact you to introduce ourselves and to arrange a meeting...

First meeting

We really like to begin discussions for your day as early as we can, either in person at our restaurant in Dedham or over the phone/ via Zoom if this is more convenient for you.

In this first meeting we will chat through your ideas for the day and particularly the timings which will work best for you. It is also a great opportunity for us to hear your thoughts on the food and the wine you might like as well as us being able to give you an idea on estimated costs based on your expected guest numbers.

Planning meeting

This is when every detail for the day is laid down and usually takes place approximately 4 months before the wedding. We will make sure you have the most recent copy of our menus and wine list beforehand so that you can come ready to talk about the combinations you like the most. Our vast knowledge of food and wine enables us to help you choose the dishes and wines that will complement each other.

After this meeting we will send you our staff briefing document in which all the details have been recorded. This will include a more accurate estimate of the final costs. The document will also be used for action by our management team on the day of your wedding so it is vital we make this as detailed as possible for you.

Numbers

We require your final number 2 weeks before the day and any last-minute changes 7 days before the event. Any reduction in number after this date will still be charged. This final number is the minimum number that we will cater for.

Timing is everything...

Set out below are some suggested timings that we use for wedding ceremonies and receptions. Every wedding is different, however, and tailored to your own ideas but this will give you an idea of how long everything will take.

Sample timings for a civil ceremony / church ceremony with evening guests

If you are having an intimate civil ceremony with only a few guests before a church blessing, this time could be earlier in the day.

10.30am	Bridal party arrive at Hengrave to get ready
2.00pm	Civil ceremony or Church Service (30 minutes - 1 hour)
3.00pm	Drinks reception (1.5 hours)
4.30pm	Sit down (2 hours)
6.30pm	Speeches
7.30pm	Evening guests
9.00pm	Evening food
11.30pm	Bar closes
12.00am	Finish

Evening food is essential if you are having lots of evening guests; see the buffet and BBQ options at the back of our menus

Let’s talk money...

On booking with us through Hengrave Hall we will ask you for a deposit of £30.00 per person and for you to sign our terms and conditions. The deposit can be paid in two stages, £15.00 per person initially and another £15.00 per person at least 1 year before the wedding. On receipt of the the initial deposit and signed contract we will forward formal confirmation of your booking to you.

The next payment you will make is based on an estimate we do for you at your planning meeting. We require this estimated amount to be paid in full, 2 weeks before your wedding day which is also when we require your confirmed final numbers.

On the day we will put together an exact bill based on what you have consumed and we will ask you to settle any balance due within 7 days of receipt of the invoice.

We have outlined below a typical wedding account for 80 adult guests during the day plus 40 additional evening guests.

Wedding Estimate

Pre-wedding sandwiches	20	x	7.00	140.00
Canapes	80	x	8.00	640.00
Wedding Breakfast	80	x	75.00	6000.00
Children		x	32.00	0.00
Evening barbecue	100	x	27.75	2775.00
Drinks Reception - Prosecco 3gls pp	40	x	40.00	1600.00
Elderflower Cordial (Jugs)	5	x	15.00	75.00
House Wine (with meal)	40	x	30.00	1200.00
Toast btl - prosecco	14	x	40.00	560.00
Account bar				
Total reception				12990.00

To make it easy for you here is a very rough outline cost per head for your day-time guests (please note we do not charge alcohol on a package basis, this is purely to assist with your budgeting at this stage).

The Reception cost guide	Per person (Inc VAT)
Cost of canapés	£8.00
Cost of menu (3 courses including coffees and chocolates)	£75.00
Cost of wine (see over)	£42.00
Total cost per adult day guest	£125.00

A guideline to wedding reception costs in 2024 at Hengrave Hall...

The most effective method to calculate the cost of a reception is to break down the costs into menu cost and wine cost per person. These costs then need to be multiplied by the number of guests.

Supplement charge if dining in the courtyard...

Typically, all wedding breakfasts are served in the long gallery. However, if you are keen to dine al fresco in the courtyard then please note there is a staffing charge of £500.00 to cover the extra work involved. We would also like to bring to your attention that tall centerpieces are not appropriate in the courtyard due to the risk of them being blown over. You would also need to hire a PA system and microphone for speeches if outside.

Menu cost

The main meal cost is set at **£75.00 inc vat.** (plus supplements on a few items). This includes starter, main course, dessert, coffee and chocolates (supplements apply to a few of the dishes). Your price also includes the provision of white table linen, crockery, cutlery, glassware and service of both the food and wine. Should you decide to have extras such as canapés, a cheese course and evening food, these are all individually priced and the options can be found in our menus.

Wine cost

(PLEASE NOTE THESE PRICES ARE ESTIMATED FOR 2024 AND ARE SUBJECT TO CHANGE/INFLATION)

The wine cost is more variable than the menu as it depends not only on your choice of wine, but also on how much your guests drink! A good estimate of the type, quantity and cost of wine drunk during a ‘sit down’ type reception are shown below, ultimately you will only pay for what is drunk on the day as we charge bottles on consumption, but the below should help you for budgeting purposes in the meantime. You can of course also decide to set a sum aside for the evening bar which we haven’t accounted for below.

Time	Number of glasses & type	Typical cost
1 hour drinks reception	Three glasses of sparkling or still wine, or Pimm’s	£20.00 (+ £17.50 Champagne)
With meal	Half a bottle of wine – based on £30 bottle	£15.00
For the Toasts	One glass of sparkling wine or Champagne	£6.70 (+ £5.80 Champagne)
Total wine per guest		£41.70 (+ £29.40 Champagne)
Soft drinks/mineral water	Estimate an additional	£4.00

The wine...

Our wine list for Hengrave Hall features many fantastic wines at a range of prices. At our planning meeting with you we will decide on your reception drink, wines and toast drink. From here we can work out rough quantities of what your guests will drink, based on our experience, and add this to your estimate. If you would like to see a sample list please get in touch.

The food...

Talbooth Restaurant has been one of the country's leading restaurants for over 70 years and is part of the award winning Milsom Hotels. Milsom Catering was created to take our show on the road. Our chefs can create a vast array of wonderful dishes and party ideas and we're also happy to listen to your ideas, coming up with dishes to suit.

Come and try

We are only too delighted to organise a tasting for you on the following basis:

- 1. A free tasting for 2 people at Talbooth Restaurant is available at lunch or dinner from Monday through to Thursday. You are welcome to bring extra guests and these will be charged at £60.00 per person. We allow a maximum of 6 guests.
- 2. At the tasting we will serve a choice of 2 dishes for each course taken from these menus. If you are coming with additional guests we are happy to serve a maximum of 4 different dishes for each course.
- 3. If you prefer to visit us on a Friday or Saturday lunch then we will not be able to offer the tasting for free but will charge £60.00 per person.
- 4. We need notification of the dishes you wish to sample at least 2 weeks before the tasting.

Not all the dishes from our menu selections translate well for 2 or 4 people in a restaurant situation, so they are unavailable for tastings. However, we are happy to discuss these dishes with you if you are considering them for your special event.



Pre-ceremony refreshments

£7.00 per person, please select one of the below

Chef’s selection of sandwiches and crisps (C,E,F,G,Mk,Mu,S)

Fresh fruit platter with pastries (G,Mk)

Selection of paninis (please select one)

Bacon and brie (G,Mk,SD), Tomato, mozzarella and basil (G,Mk,SD),
Pastrami, smoked cheddar and tomato (G,Mk,SD)

Canapés selection

£8.00 per person, please select 5 canapés

Cold

Talbooth smoked salmon on brown bread
lemon, keta caviar and dill (F,G,Mk,S)

Confit duck taco
spring onion, cucumber and hoi sin (G,S,SD,Se)

Goats cheese and red pepper pesto cone (V)
(G,Mk,N,S,Se)

Pesto marinated bocconcini mozzarella and cherry tomato (V)
on olive croute (G,Mk,N)

Stilton and chicory crostini (V)
with Balsamic shallots (E,G,Mk,SD)

Rillettes of trout bouchée
pickled cucumber and caviar (E,F,G,Mk,Mu)

Soft boiled quails egg (V)
pea hummus and celery salt (Ce,E,G,Mk)

Beef carpaccio
parmesan, rocket and truffle mayonnaise (E,G,Mk,Mu,SD)

Soy, sesame and maple cured tuna tartlet
coriander and avocado (F,G,Mu,S,Se)

Canapés selection

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)

Mini crab cakes
with mango and chilli salsa (C,E,G,Mk,Mu,SD)

Spinach, feta and caraway parcel (V)
(E,G,Mk)

Oregano and ‘Nduja sausage rolls
(E,G,Mk,S)

Quail Scotch egg, onion marmalade
(E,G,Mk,SD)

Smoked cheddar and truffle arancini (V)
herb mayonnaise (E,G,Mk,Mu,SD)

Sesame prawn balls
sweet chilli dipping sauce (C,E,G,Mk,S,SD,Se)

Tiffin quail Scotch egg (V)
(E,G,Mk,Mu)

Crudités, olives, taramasalata, hummus, flatbread and breadsticks
on the table when sitting great when speeches are first - £6.00 per person

Plant Based Canapés

Vegan pakora and mango chutney

Beetroot hummus, crispy chickpea and parsley
in buckwheat tartlet (G)

Woodland mushroom and truffle arancini
(G,S)

Vegan vegetable samosa
(G)

Avocado and mango nori roll with pickled ginger
and sesame seeds (Mu,S,SD,Se)

Starters

Pavé and mousseline of Talbooth smoked salmon
cucumber, pickled kohlrabi, keta caviar and dill (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)

Citrus cured salmon gravadlax with crayfish tartlet
preserved lemon, garden radish and avocado purée (C,E,F,G,Mk,Mu)

Sliced breast of smoked duck with confit duck croquette
spiced cauliflower purée, watercress, golden raisin and pine nut dressing (E,G,Mk,N,SD)

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

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

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 (Ce,E,Mk,Mu,SD)

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

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

Goats cheese mousse and Dingley Dell Prosciutto
Heritage tomato, basil pesto and brioche croutons (E,G,Mk,Mu,N,SD)

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

Starters

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,S,SD)

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

Chargrilled asparagus with poached hens egg
black truffle mayonnaise, rocket, herb oil and bacon crumb (E,G,Mu)
(Bucklesham asparagus used during May and June)

The following dishes are only available November-March;

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

Main courses

Whole roast fillet of aged British beef (£10.50pp supplement)

thyme rosti potato, spinach, asparagus, bacon and mushroom sauce (Mk)

Fillet of beef Wellington (£10.50pp supplement)

dauphinoise potato, shallots, fine beans and Madeira jus (E,G,Mk)

Breast of Devonshire duck

fondant potato, beetroot purée, confit cabbage with fennel seeds and duck jus (Mk,SD)

Dartois of chicken

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

Tenderloin and cider glazed belly of Dingley Dell pork

crème fraîche leeks, grain mustard mash, caramelised apple and sage jus (Mk,Mu,SD)

Roast sirloin of dry aged British beef

featherblade and smoked cheese beignet fondant potato, tenderstem broccoli, pea purée and wild mushroom jus (E,G,Mk,SD)

Thyme roasted breast of guineafowl

smoked pomme purée, confit leg and golden raisin croquette, pea and chestnut mushroom fricassée, guineafowl jus and fresh oregano (E,G,Mk,SD)

The following dishes are only available April-October;

Fillet of Cornish sea bream and tiger prawn tortellini

herb creamed potato, tenderstem broccoli, samphire, white wine sauce (E,F,G,Mk,SD)

Rump of Suffolk lamb

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

Free range chicken breast

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

The following dishes are only available November-March;

Pan seared salmon fillet

potato forestière, rainbow chard, caviar and chive white wine sauce (F,Mk,Mo,SD)

Rump of Suffolk lamb

minted hasselback potato, celeriac purée cavolo nero and lamb jus (Ce,E,G,Mk,SD)

Free range chicken breast

truffle pomme Anna, squash and broad bean fricassée chicken and chive jus (Mk)

Fish dishes

Fillet of sea trout and sole ‘en croute’

duchesse potato, fricassée of asparagus, peas and broad beans (E,F,G,Mk,SD)

Pan roast pavé of cod

spinach, tiger prawn and tomato sauce Américaine chargrilled spring onion (C,F,Mk,SD)

Vegetarian dishes

Spinach and ricotta ravioli (V)

semi dried tomato, truffled asparagus and peas pine nut beurre noisette (E,G,Mk,N)

Summer vegetable ‘en croute’ (V)

courgette, aubergine, red pepper, spinach and mushroom dauphinoise potato, creamed spinach, Choron sauce (Ce,E,G,Mk,SD)

Potato and herb gnocchi (V)

truffled peas, black garlic, king oyster mushroom and tarragon beurre blanc (E,G,Mk,SD)

Stuffed aubergine with coconut dhal (V)

Thai basil, pickled red chilli and coriander (Ce,E,G,Mk,S,SD)

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 (Mk)

Caraway scented braised white cabbage (Mk)

Roasted Chantenay carrots (Mk)

Fricassée of tenderstem broccoli, peas and sugar snaps (Mk)

Desserts

Chocolate nemesis

chocolate brownie, chocolate soil, honeycomb, fudge chocolate ice-cream (E,G,Mk)

Vanilla panna cotta

meringue, mango and raspberry (E,Mk)

Tiramisu torte coffee syrup

mascarpone and milk chocolate mousse (E,G,Mk)

Salted caramel cheesecake

vanilla ice-cream, Granny Smith apple, fudge and caramel crispies (E,G,Mk)

Black Forest

chocolate, cherry and vanilla with pistachios and ‘cherries and cream’ gelato (E,G,Mk,N)

The following dishes are only available April-October;

Strawberry ripple cheesecake

marinated raspberries, elderflower jelly, lemon balm and ‘strawberries and cream’ gelato (E,G,Mk)

Lemon tart

vanilla Chantilly, blueberry and orange compote (E,G,Mk)

Pineapple, passion fruit and coconut tart

compressed mango and coconut gelato (E,G,Mk,S)

Raspberry and lemon trifle

mint shortbread (E,G,Mk)

Local strawberry pavlova

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

The following dishes are only available November-March;

Bakewell tart

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

Winter berry pavlova

Chantilly, pear syrup (E,Mk,SD)

Apple and blackberry crumble tart

vanilla Anglaise and salted caramel ice-cream (E,G,Mk)

Chocolate orange tart

pistachio, orange and chocolate gelato (E,G,Mk,N)

Coffee and truffles (Mk,S)

Trio of Desserts (for a real show-stopper) £3.20 per person supplement

“Pecan and salted caramel”

Pecan pie, salted caramel gelato, white chocolate crèmeux with miso caramel (E,G,Mk,N,SD)

“Lemon and raspberry”

Lemon posset, raspberry Eton mess, fresh raspberry and white chocolate cheesecake with pistachio (E,G,Mk,N)

“Strawberry”

Strawberry and white chocolate cheesecake, strawberry and elderflower meringue, ‘Strawberries and cream’ gelato, (E,G,Mk,S)

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 (F,Mk)

Grilled asparagus, truffle mayonnaise (V)

and toasted hazelnuts (E,Mu,N)

Smoked cheddar arancini with aged Parmesan

rocket and grain mustard (E,G,Mk,Mu,SD)

Serrano ham slices with pine nuts

and honey vinaigrette (Mu,N,SD)

Smoked chicken Caesar with anchovies

bacon and herb croutons (E,F,G,Mu,SD)

Glazed Rosary Ash goats cheese (V)

with beetroot pickles (Mk,SD)

Chorizo croquettes with padron peppers

(E,G,Mk,Mu)

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

(Mk,Mu,SD)

Crispy chicken strips with Sriracha mayonnaise,

piquillo pepper and rocket (E,G,Mu,S)

Chargrilled pitta with hummus and taramasalata

(F,G,Mk,Mu,SD)

Spiced guacamole with tiger prawns

and preserved lemons (C,SD)

Grazing boards for the whole table (£3.50 supplement pp);

We do not recommend small plate starters 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 (G,Mk,Mu,SD)

With your choice of meat or fish;

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

OR

Crevettes, smoked salmon, trout rillette, salmon caviar, lemon crème fraîche, guacamole, Marie Rose, chargrilled courgettes (C,Ce,F,Mk,Mu)

Sharing main courses

Please select one option for your guests to enjoy.

Moroccan spiced lamb shoulder with smoked aubergine purée (G,Mk,N,SD)

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 (Ce,E,Mk,Mu,SD)

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 (G,Mk,Mu,S,SD,Se)

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 (E,G,Mk,Mu,SD)

(fillet available at a £10.50pp 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 (Mk,SD)

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 caramelized shallot*

Vegetarian

Coconut and butternut squash dhal (V)

onion pakora, coriander and mango chutney (E,G,Mk,N,SD)

Ricotta and aubergine dumplings (V)

spicy tomato sauce, yoghurt and rocket (G,Mk,SD)

Cumin spiced cauliflower steaks (V)

raisin and caper butter, pomegranate molasses and spring onion (G,Mk,Mu,SD)

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* (E,Mk)

Pavlovas

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

Summer berries with lemon balm and strawberry purée (E,Mk)

OR

*Exotic fruits, pineapple, mango, melon and passionfruit
with papaya purée* (E,Mk)

OR

(October - March only)

*Dark fruits, fig, blackberry, cherry and lemon balm
with blackberry sauce* (E,Mk)

Chocolate brownie stacks

*served with salted caramel and chocolate sauces,
vanilla ice-cream boules* (E,G,Mk)

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* (Ce,G,Mk,N,SD)

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 (E,G,Mk)

Mango meringue pie (E,G,Mk)

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

Mini macarons (E,G,Mk,N)

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

Mini raspberry cheesecake with lemon balm (E,G,Mk)

Black Forest profiteroles (E,G,Mk)

Feasting table

£10.50 supplement per person - minimum 90 guests

Decorated meats and fish

Whole roast decorated turkey

Roast sirloin of British beef

Honey baked gammon (SD)

Talbooth smoked salmon, sliced at the table (F)

Dressed crab in shells (C,E)

Prawns with dill and lemon crème fraîche (C,Mk)

Vegetable quiche and tarts (V) (E,G,Mk)

Poached salmon pavé with crevettes, cucumber and dill (C,F)

Selection of salads

Coleslaw (V) (E,Mu,SD)

Tabbouleh salad (V) (G)

Heritage tomato, ricotta, artichoke and rocket pesto (V) (Mk,N,SD)

Grilled halloumi, pea, asparagus and quinoa (V) (Mk)

Watermelon, feta and endive salad (V) (Mk)

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

Italian green salad (V)

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

Sweet mustard mayonnaise new potato salad, shallots and radish (V) (E,Mk,Mu,SD)

Pasta shells, sweetcorn, chorizo and salsa verde (E,G,Mu,SD)

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

Caesar salad, kos lettuce, croutons, Parmesan and Caesar dressing (E,G,Mu,SD)

Roasted new potatoes (Mk)

All served with this selection of sauces

Horseradish (Mk,Mu), English mustard (G,Mu),

Cranberry, Mayonnaise (E), Marie Rose (Ce,E,F),

Vinaigrette (Mu,SD), Sweet Mustard Mayonnaise (E,Mu)

Plant based menu

Starters

Potato, leek and artichoke pressing

truffle mayonnaise, pickled shallot rings and fine herbs (Mu,S)

Chargrilled asparagus

herb mayonnaise, charred sweetcorn, rocket and Heritage tomato (Mu,S)

Heritage tomato and vegan feta salad

rocket, balsamic and crispy chick peas (S)

Quinoa, pea and lentil filo parcels

maple, soy and sesame dip with coriander salad (G,S,Se)

Main courses

Cumin roasted cauliflower steak

Israeli couscous salad, confit peppers and cauliflower dressing (G)

Sweet potato and coconut curry

Basmati rice, pomegranate, red onion and coriander

Root vegetable, mushroom, artichoke and spinach en croute

olive oil pomme purée, tenderstem broccoli and tomato dressing (G)

Glazed beetroot and smoked applewood vegan cheese tatin

smoked mash, rainbow chard, roasted carrot and herb oil (G)

Desserts

Chocolate brownie

vanilla ice-cream and fresh raspberries (S)

Belgian chocolate cheesecake

vanilla Chantilly, blueberries and lemon balm (G,S)

Berry Eton Mess

Strawberry and vanilla trifle

blueberries, candied pistachios and whipped cream (N,S)

Children’s menu

2-10 years, 3 courses for £32.00 per child

Starters

Halloumi 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)

Grilled garlic and cheese flatbread (G,Mk)

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

Main Courses

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
roast potatoes, carrots, peas, mini-Yorkshire pudding and gravy (E,G,Mk)

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

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

Desserts

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

Strawberry pavlova (E,Mk)

Nutella filled mini doughnuts
raspberry sauce and fresh raspberries (E,G,Mk,N)

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



Evening food menu

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

£18.00 per person, minimum 50 guests

Meat

Charcuterie meats (SD), Liver parfait (E,Mk,SD), Pork pie (E,G,Mk)

Fish

Smoked salmon (F), Tiger prawns (C), Smoked mackerel (F)

Vegetarian

Crudités, Falafels (G,S), Vegetable spring rolls (G,S), Tiffin Scotch eggs (E,G,SD)

Snacks

Cheese straws (E,G,Mk), Olives, Pretzels (E,G,Mk,S), Smoked almonds (N)

Cheese

Rosemary and truffle baked brie, focaccia (G,Mk)
Selection of whole and cut cheeses, fruit, chutney and biscuits (Ce,E,G,Mk)

Dips

Hummus (SD,Se), Tzatziki (Mk)

Talbooth deluxe burger bar

£16.00 per person, available April - October

Select two options to be available for the barbeque.

All served in a brioche bun, with a side of coleslaw (E,Mu) and skinny fries.

“Yankee Double”

two 4oz beef burgers, cheese, pickles and tomato (E,G,Mk,Mu,SD)

“Surf and Turf”

4oz beef burger, barbeque tiger prawn and dill mayonnaise (C,E,G,Mk,Mu)

“Rodeo Burger”

4oz beef burger, cheese, BBQ pulled pork, onion and tomato (E,G,Mk,Mu)

“Piri Piri”

chicken breast burger, spicy mayonnaise, cheese,
baby gem and red onions (E,G,Mk,Mu,SD)

“Veggie Stack”

two plant-based burgers, cheese, pickles and tomato (E,G,Mk,SD)

Evening informal BBQ

£27.75 per person, 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 (G,S,SD)

Beef burgers

Procters Suffolk Pride sausages and onions (G,SD)

Vegetable and halloumi kebabs (Mk)

Vegetarian sausages (G,S)

All served with:

buns and rolls (G)

apple sauce, 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, tomato, mozzarella and red onion salad (Mk)

Hog roast

£21.00 per person, minimum 80 guests, available April - October

A nice alternative to the full BBQ listed previously, 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

Tomato, mozzarella and red onion salad (Mk)

Loin of Suffolk pork or pulled BBQ pork buns

£21.00 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)

OR

Pulled BBQ shoulder of pork (G,S,SD)

Spiced potato wedges
crème fraiche (G,Mk)

Buns (G)

Coleslaw (E,Mu,SD)

Green salad

Tomato, mozzarella and red onion salad (Mk)

All three options on this page are served with;

apple sauce, 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)

Street food evening menu

£20.00 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)

Shredded hoisin duck
egg noodles and sesame roasted vegetables (E,G,S,Se,SD)

Lamb kofta pittas
tzatziki, feta, gem and olive salad (G,Mk,SD)

Pulled pork bao buns
mango, coriander and beansprout slaw (E,G,S)

Sweet potato and halloumi curry (V)
basmati rice, poppodomms and mango chutney (G,Mk)

Tiger prawn Thai red curry
fragrant Jasmine rice (C,F,Mk,S,SD)

Beef, watercress and horseradish in a brioche roll
with Parmesan and truffled French fries (G,Mk)

Suffolk Pride Procter's sausage hot dogs
cheese, onion, American mustard and skinny fries (G,Mk,SD)

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

Fish finger baps with tartar sauce and crushed peas
served with fat chips (E,F,G,Mk,SD)

Buttermilk crispy chicken slider
cheese, lettuce and piri piri mayonnaise served with French fries (E,G,Mk,Mu,SD)

Something sweet

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

Italian Gelato £4.20 per person

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

Chopped nuts (N), hundreds and thousands, freeze dried raspberries,
honeycomb (Mk), popping candy (Mk)

Gelato	Sorbet	Plant based
Salted caramel (E,Mk,SD)	Raspberry	Coconut gelato (S)
Vanilla (E,Mk)	Mango	Vanilla gelato (S)
Chocolate (E,Mk)	Strawberry	Chocolate gelato (S)
Strawberries and cream (E,Mk)		
Cherries and cream (E,Mk)		
Pistachio (E,Mk,N,SD)		

Dessert Grazing Table £10.00 per person

Available alongside a savoury option

Brownies (E,G,Mk), Jammie Dodgers (E,G,Mk), Mini donuts (E,G,Mk), Marshmallows (E),
Haribo Rings and Hearts, Blondies (E,G Mk), Fruit Skewers, Minstrels (Mk),
Cadbury Wispa (Mk), Cadbury Crunchie (Mk), Pretzels (E,G,Mk,S), Popcorn (Mk),
Cookies (E,G,Mk) and Shortbread (E,G Mk)

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,
pineapple, cookies (E,G,Mk), fudge (Mk), donuts (E,G,Mk) and marshmallows

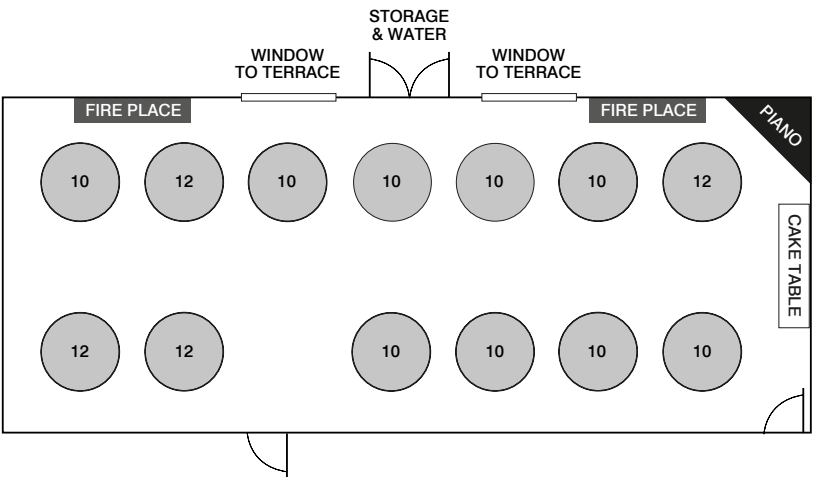
ALLERGENS KEY

[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

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.

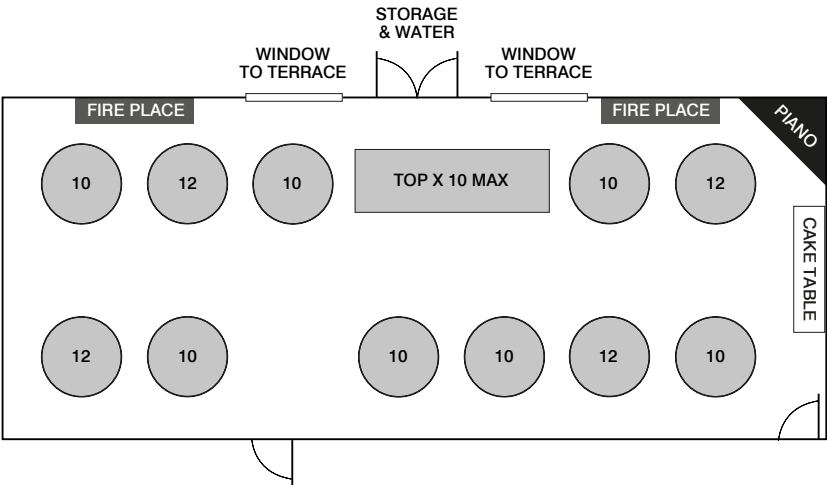
Table layouts for the Long Gallery

All round tables – max numbers



6ft tables used for 12px	x 4	48
5ft 6inch tables used for 10px	x 9	90
TOTAL number of seated guests		138

Long top table – max numbers



6ft tables used for 12	x 4	48
Top table x 10 max	x 1	10
5ft 6inch tables used for 10	x 7	70
TOTAL number of seated guests		128

Contacts

Our team are based here:

Milsom Catering at Talbooth Restaurant
Gun Hill
Colchester
Essex
CO7 6HP

You are more than welcome to visit our website: **www.milsomhotels.com**
Please use the contact details below should you have any questions or queries:

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Notes



HENGRAVE
HALL

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