



FEBRUARY 1983

Pride of Place

STAY in one of the exclusive Pride of Britain hotels and experience the rare pleasures of private country house living at its most luxurious.

Pride of Britain — a unique partnership of country house hotels of rare distinction throughout Britain — was born of an idea inspired by Gerald Milsom, himself proprietor of the internationally acclaimed Maison Talbooth overlooking the Dedham Vale.

Launched in London at The Ritz only a few weeks ago, Pride of Britain consists of a partnership of a dozen country house hotels dedicated to offering guests all that is good about the often forgotten traditional British way of life.

Stretching from the Highlands of Scotland to the warm sunshine of the West Country, each member of this exclusive partnership offers remarkable individuality, matched by an ability to recreate for guests the unique experience and comforts of a British phenomenon — life in a private country house that happens to be run as a rather special hotel.

All the hotels are lovely old country houses — each with its own idiosyncracies and surprises. All have been sympathetically restored.

They were built with guests in mind and at each you will find all the dedication of a host receiving you into his own home. This is one partnership where bad service, bad manners and ill-grace just do not exist.

Set deep in Constable country, Maison Talbooth is the East Anglian partner. A charming Victorian house, more a home than a hotel, the rooms are each individually decorated with a sure sense of colour to complement a particular choice of pictures and furniture. Each bathroom has huge soft towels, exotic fittings and there are some vast round baths!

Most guests like to dine at the Maison Talbooth's sister establishment, Le Talbooth on the banks of the River Stour where the cooking is internationally recognised and the wine list

one of the finest. If you happen to arrive for your stay at Colchester Station a Rolls will meet you.

The country house hotels which make up the Pride of Britain partnership include: Tulchan Lodge on the Tulchan Estate in the Scottish Highlands; Cromlix House, set in its own 5,000 acre estate in Perthshire and owned by the same family for over 400 years; Johnstounburn House, the Edinburgh partner with its gardens famous throughout Scotland for centuries.

The Ritz, "town house" and London Pride of Britain partner; Little Thakenham at Storrington, West Sussex, one of Sir Edwin Lutyens' finest examples of a private manor house, and Combe House Hotel set amid the rolling fields and mature woods of East Devon between Dartmoor and the Blackdown Hills.

Set on the lower part of a hill, Tresanton, Cornwall partner is built on terraces with lovely views of the Roseland Peninsula across the bay while The Greenway, deep in the Cotswolds but only 2½ miles from the Spa town of Cheltenham, was built in 1584 as a private manor house.

The beautifully illustrated Pride of Britain brochure may be obtained from secretariat: Mrs. Zena Chalmers, Le Talbooth Restaurant, Dedham, Colchester, Essex, CO7 6HP or arrangement may be made by contacting individual hotels direct.

RESERVATIONS

Le Talbooth Restaurant, Gun Hill, Dedham, Essex CO7 6HP. Phone Colchester (0206) 323150.

Maison Talbooth Hotel, Stratford Road, Dedham, Essex CO7 6HN. Phone: Colchester (0206) 322367.

Dedham Vale Hotel and Terrace Restaurant, Stratford Road, Dedham, Essex CO7 6HW. — Phone Colchester (0206) 322273.

Pier at Harwich Restaurant, The Quay, Harwich, Essex CO12 3HH. Phone Harwich (02555) 3363.

Opened by the Earl and Countess Spencer



Official opening of the Dedham Vale Hotel

THE Earl and Countess Spencer opened the fabulous Terrace Restaurant at the Dedham Vale Hotel in Spring 1982.

The sunshine-filled garden-style restaurant with its Edwardian-style conservatory was part of an alterations and extensions programme costing in excess of £300,000.

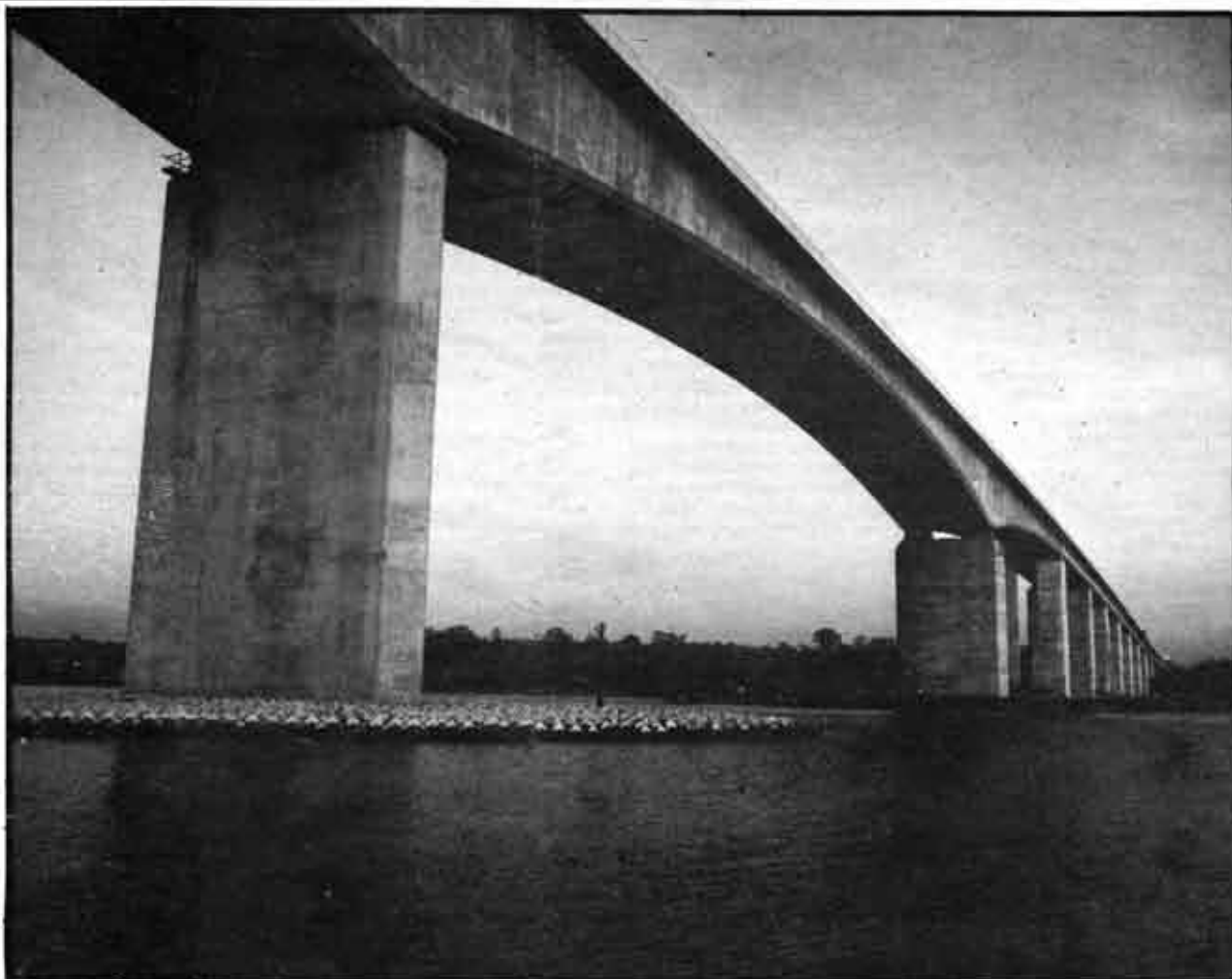
Old friends of Gerald Milsom, Earl Spencer and his wife, Raine, father and stepmother of the Princess of Wales, are familiar visitors to this beautiful corner of Constable country.

They started their married life by spending their honeymoon at another Milsom establishment, the exquisite Maison Talbooth private country house hotel, which is situated within easy walking distance of the Dedham Vale Hotel.

Naturally enough, no-one is saying which suite they occupied, but the individual decor of each room complements particular furniture and superb soft furnishings, while each sumptuous en-suite bathroom offers the

last word in luxury and in some cases, even some round baths!

The guest list at the Maison Talbooth over the years reads like a celebrity Who's Who? and includes names such as Petula Clark, Joanna Lumley, Joseph Cotten, June Whitfield, John Cleese, Virginia McKenna, Michael Bentine, Spike Milligan and even The Beatles!



Talbooth-Felixstowe Link Opens

From Maureen Cooper, Dedham

THE fantastic multi-million pound Ipswich Southern Bypass providing a high speed direct link from Felixstowe to the celebrated Milsom hotels and restaurants on the Essex/Suffolk border is at last open.

Ten years to complete from initial planning to official opening, the long awaited bypass with the majestic Orwell Bridge as its centrepiece, has reduced the car journey from Felixstowe to Le Talbooth Restaurant, Dedham, to an incredible time of just over 20 minutes.

And already a stream of good food connoisseurs from Felixstowe, Woodbridge and a wide surrounding area are heading down the new dual carriageway to Constable country for a gourmet experience without parallel.

The Ipswich Southern Bypass pinpoints an historic landmark in the continuing good relations between Whitehall and East Anglian Restaurateur Gerald Milsom.

Government decisions taken at the highest level have resulted in this expensive project being given top priority in order to bring the new road virtually to the doors of such celebrated hotels and restaurants as Le Talbooth, Maison Talbooth, Terrace Restaurant and Dedham Vale Hotel, all at Dedham, and further around the coastline, the Pier at Harwich.

The nationally accepted importance of the high speed Talbooth-Felixstowe link-up is highlighted by the government spokesman who commented:

"General recession and gloomy state of the economy apart, this is one project that could not possibly be set aside or allowed to suffer drastic cutbacks. Among its many virtues it has to be excellent news for tourism in the area."

The Bypass and Orwell

Bridge were officially opened by Transport Minister David Howell on December 17. Back at Le Talbooth in Dedham on that day, Gerald Milsom, restaurateur extraordinaire, and his staff toasted the occasion in champagne.



Previous record shattered!

ARE we looking at the next world champion? In true Grand Prix style, a jubilantly smiling Gerald Milsom celebrates his success after trying out the new Ipswich Southern Bypass for himself.

Hot off the starting grid at Felixstowe last week he took the chequered flag at Le Talbooth at Dedham to clock up a lap record of 19min 21.4sec!

Lesser mortals are allowed to take a minute or two longer with perhaps a pit stop on the Orwell Bridge to take in the view!

As he cracked a bottle of champagne to celebrate he commented: "The Orwell Bridge makes an incredible difference to a journey that could take over an hour if the traffic was bad. Felixstowe is now quite literally just up the road."

Three years in the building, the 18-span bridge is already a record breaker. Nearly a mile long from end to end, it has the longest pre-stressed concrete span in the UK. The views of the river far below from public walkways which run along its length are quite breathtaking.

Gerald Milsom's celebrated East Anglian Quartet, offering superb variations on the theme of hospitality, is to be found in the north-east corner of Essex, deep in Constable country on the river Stour — the natural boundary between Essex and Suffolk.

Just down the dual carriageway, over the Orwell Bridge and off the A12.

Accolades for East Anglian Quartet

BETWEEN them the East Anglian Quartet have collected enough accolades both at home and abroad to fill a book — and probably a sequel as well!

Le Talbooth Restaurant alone is the only restaurant in Essex to hold Egon Ronay's coveted star rating. Other awards include a Michelin star, AA rosette and countless mentions in the Good Food Guide.

The Milsom family discovered the delightful 16th century timber-framed riverside house 30 years ago when it was a simple tea rooms.

Things have looked up a bit since then. Today the cooking is internationally recognised and the wine list one of the finest. The setting still retains its centuries old atmosphere, once a weaver's cottage, once a toll booth for horse drawn river traffic.

Egon Ronay's 1982 Lucas Guide awards the Maison Talbooth 84 per cent.

The East Anglian member in the newly formed Pride of Britain partnership, Maison Talbooth offers an outstanding standard of comfort and luxury: huge soft towels, face cloths, fresh fruit and flowers in each room plus individual en-suite alcoholic drinks facilities.

The Terrace Restaurant at the Dedham Vale Hotel creates the illusion of alfresco eating with the comforts of indoors in a church-high, mini Crystal Palace. Local poultry, meat and game are barbecued on one of the most magnificent rotisseries in existence and served with tasty sauces.

With a decor faintly reminiscent of Gilbert and Sullivan, The Pier at Harwich is a fish restaurant specialising in locally caught plaice, sole, lobsters and Colchester Oysters. This delightful restaurant captures the feeling of ships, harbours and the taste of the sea.



Win a memorable weekend for two!

BE OUR GUESTS AT THE MAISON TALBOOTH

The Maison Talbooth is a charming Victorian country house, looking out over the Stour to East Bergholt on the Suffolk side. Guests feel that the Maison Talbooth is more a home than a hotel.

To enter our competition just answer the six questions below and to make it a bit more interesting we've included a tie breaker. Tell us in no more than 12 words: What in your opinion makes eating out a pleasurable occasion?

Send your entry not forgetting to include your name, address and phone number to: Weekend Competition, Le Talbooth, Gun Hill, Dedham, Essex

1. When is the correct season for Oysters?
2. Which region of France does Claret come from?
3. If you were offered Dijon what would you expect to get?
4. How would Steak Tartare be cooked?
5. The cooking term "en Daube" means that the meat is ...?

Rules

1. Closing date for entries will be March 12, 1983.
2. The winner will be notified by post.
3. The judges decision is final and legally binding. No correspondence can be entered into.
4. No alternative prize such as cash in lieu can be offered.
5. Employees of Le Talbooth or associated restaurants and their families are not eligible to enter.

A Date for your Diary

ARE there wedding plans in your family for 1983? Then join Gerald Milsom for a free glass of Ritz champagne on Saturday, February 19 in The Terrace Restaurant at the Dedham Vale Hotel as part of an outstanding Wedding Exhibition.

A large number of specialist exhibitors dealing with all aspects of the wedding day will be on hand between 10 am and 4 pm to help and advise on a variety of important subjects.

They include photography, flowers, wedding cake, videos, stationery, hairdressing, bridal and wedding wear for all members of the family and cars. Wedding receptions at the Dedham Vale and Le Talbooth have the benefit of the gleaming Milsom Rolls Royce free of charge.

Anyone who has not been to the Dedham Vale Hotel before will be able to see this spectacular wedding reception location first hand and also obtain information about receptions at Le Talbooth and the Pier at Harwich — two other members of the East Anglian Quartet — and the superb outside catering service.

For further details of our wedding locations see overleaf.

THE NEW Terrace Restaurant at The Dedham Vale Hotel in pictures Dedham, near Colchester in Essex, has to be seen to be believed.

A garden fantasia of moulded glass, clear Springtime colours, sunlight and lush living greenery, this unique restaurant offers a dining experience that will keep you coming back for more!

An exquisite plant-filled conservatory with a church-high moulded glass roof reminiscent of the 1851 Crystal Palace dominates the sunshine freshness of the restaurant which looks out on to superb landscaped gardens.

The outdoor garden theme extends to the menu. Succulent spit roasts and charcoal grills are cooked on a huge gleaming French Rotisserie, thought to be the first of its kind in this country.

Or you can have a little fun and cook your own supper! Try a Swiss-style Fondue Bourguignonne and dip juicy chunks of fillet beef into boiling oil at your table, before adding a selection of tempting and delicious sauces.

If you are looking for a home

from home you will have to look elsewhere! The revamped Dedham Vale offers an experience to savour like none other, backed, as it is, by the renowned Talbooth Restaurant standards of excellence.

Whatever your taste — a memorable evening out, magnificent wedding reception, prestigious launch, presentation or conference — outstanding quality, care and friendliness are always on the menu.

Restaurateur extraordinaire Gerald Milsom took the hotel over in November from his parents, Mr and Mrs Arthur Milsom, who retired after 21 years, and his sister Heather.

Since then the lovely old creeper-clad Regency country house has emerged from a

series of major alterations costing upwards of £220,000.

Much of this sum has been spent on the incredible Edwardian-style Terrace Restaurant seating over 100, built on two distinct levels and brilliantly designed to merge into the steeply banking gardens beyond the elegant terrace doors and windows.

The central glass "Crystal Palace" draws all eyes upwards to where long troughs and hanging baskets 15 ft. off the ground send down a cascade of trailing foliage plants with here and there a glimpse of exotic Bougainvillea.

And then the attention is caught by the view through the huge glass doors — a vista of mellow brick terrace, formal

walkways, sweeping lawns and magnificent established trees, dominated by a hugely impressive floodlit Wellingtonia.

"The great feature of the Dedham Vale is the garden" explains Gerald Milsom. "So we looked for a way of bringing the garden in to the restaurant. Once we had achieved that we thought of garden-eating like barbecues and spit roasts."

The result is dazzling and quite unique. Sylvan green, lemon and white are the predominating colours and they fill the restaurant with sunshine and a leisurely, elegant sense of fun.

Part of the ceiling is lined out in sparkling lemon and white striped material to re-

semble a luxurious celebration marquee for a summer party. Outside hanging baskets complete the effect.

The crisp table linen is lemon, the floor covered throughout by thick-pile green carpeting with a grassy design while the walls reflect their own botanical theme with an enchanting wallpaper design of traditional garden flowers.

Guests can enjoy their pre-dinner drinks in luxurious comfort in the large bar and reception rooms or, on a warm summer evening, take coffee out on to the delightful terrace.

The restaurant is open for dinner every evening of the week and for lunch on Sundays only.

A garden fantasia in Dedham Vale



A well-deserved rest for Arthur and Dorothy Milsom, pictured with their son Gerald.

A family affair

WHEN MANY people retire they buy a bungalow by the seaside and live a leisured life. Not Arthur and Dorothy Milsom. They created a beautiful country house restaurant and hotel.

This charming couple were already in their sixties when they bought the lovely old Regency house in Dedham they turned into the popular Dedham Vale Hotel.

That, believe it or not, was 23 years ago. Mr and Mrs Milsom senior are now both 87. And it was only November, just over a year ago that they finally decided to give up work.

When the Talbooth opened 30 years ago it was a family concern run by son Gerald, and daughter Heather. Encouraged by its success, The Dedham Vale followed seven years later.

Mr Milsom had retired from the Stock Exchange and both Mrs Milsom and Heather were domestic science trained — Mrs Milsom taught both before and after her marriage — so they concentrated their considerable talents in creating a comfortable country hotel with an excellent restaurant.

They very much wanted to keep The Dedham Vale in the family so asked Gerald if he would take it over, recalled Mr Milsom.

Things have not been quite the same since! The Milsoms moved out while the builders moved in and did not see the hotel again until all the alterations had taken place.

"We were flabbergasted when we saw the Terrace Restaurant," said Mrs Milsom. "It is quite unbelievable and so very beautiful. We couldn't believe a place could change so much in such a short time."

And it must be worth recording that head chef, Terry Barber, now in command of the giant Rotisserie in the new Dedham Vale, worked for Mr and Mrs Milsom for most of the years they ran the hotel. He has, in fact, notched up 28 years service at the Talbooth and The Dedham Vale!

They will continue to live in their delightful apartment attached to the main building and shall still be able to mix with the guests, many of whom we know well anyway," says Mr Milsom. "We both love people and will get great pleasure from being able to go on meeting them."

The lush indoor garden

THE INDOOR hanging garden at the Dedham Vale illustrates what powerful allies plants can be in the decoration of any room.

The 30 ft long overhead troughs and hanging baskets in the Terrace Restaurant create a cascading effect of living green foliage with occasional glimpses of exotic Bougainvillea. In the elegant black and white tiled reception area svelte palms and the right period touch.

The New Rutton Garden Company, situated at nearby Clacton-on-Sea, have provided the many plants for this lush "garden" which will bloom and grow in the months to come.

Started in 1972 by managing director, Jeremy Pertwee, Rutton Gardens are now the largest suppliers of foliage plants in Europe, with 15 acres under glass at Clacton-on-Sea and another 70 under glass in the Caribbean.

The plants are started in the firm's own grounds in the West Indian islands of St Lucia and Monserrat. Twice a week flights arrive at Heathrow with young plants which are then taken to the heated glasshouses at Clacton.

Wedding breakfast in a sylvan setting

YOU'LL probably only get one chance to have a stylish wedding reception with all the trimmings — so make it special!

A reception in the fantastic Edwardian-style Terrace Restaurant at the Dedham Vale Hotel is an experience to savour long after the confetti and rice have blown away on the wind.

Wedding receptions should be of the stuff of which dreams are made. At the luxurious and caring Dedham Vale Hotel they are.

Gerald Milsom's specialist staff, headed by General Manager Jenny Paton-Phillip who has extensive experience in the Hotel Industry, have all been trained to deal in perfection.

From initial inquiry through to the big day, the total wedding service takes in just about everything — food, wine, flowers, cars, advice on the photographer, special music. Nothing is too much trouble.

The Hotel has the great advantage of being able to accommodate nearly 200 guests for a finger buffet without the need for extensive tentage.

But for a smaller wedding that is completely different how about a barbecue-style reception? The giant French Rotisserie is equipped to spit roast and charcoal grill a variety of succulent meats, which together with the appropriate trimmings, can be eaten indoors and out on a bright summer's day.

The grounds, with mellow brick walls, delightful terraces, walkways and gently sloping lawns, offer perfection for summer weddings. The Dedham Vale combines the best of a traditional country house wedding, full of stylish glamour and complete with all the super-professional trimmings.

And the celebrated Talbooth standards of excellence provide the icing on the cake.

Wines to complement

WHEN GERALD MILSOM opened Le Talbooth Restaurant 30 years ago, the first person to cross over his threshold was Richard Wheeler, wine merchant.

It was the beginning of a friendship and business association which is still flourishing and includes, among many other things, a share in the ownership of The Pier at Harwich.

Richard Wheeler is fourth generation of the Colchester wine merchants, Lay and Wheeler, founded by his great grandfather in 1855, with premises in Culver Street and at Gosbecks Road.

Among many others, the wine list at Le Talbooth is completely supplied by the firm and is regarded by Egon Ronay as quite outstanding in choice and variety.

"We deal in the main directly with the growers and are always looking for interesting and unusual wines from the lesser regions of the principal wine-growing areas of the world," he explains. "This is why we are able to find modestly-priced wines which are still interesting and exciting."

For the Dedham Vale he has found wines to suit to perfection the barbecue and Rotisserie theme of garden eating. The 1979 Graves Rouge, Cuvee Pierre Coste is one. A French bottled claret produced by a large Bordeaux grower, it is a wine with good fruit and style ideal for drinking with grills.

Hot and cold

JOHN T. WILDING, heating and plumbing maintenance engineers of 51 Cemetery Road, Ipswich, are a small personalised business servicing all the hotels and restaurants in the East Anglian Quartet.

At the Dedham Vale they are responsible for the electronic compensated boiler and heating plants, the propane gas installations, which takes in the giant French Rotisserie, as well as the installation of the hot and cold water services and water softening equipment.

They are one of the few firms to give a guaranteed 24 hour service seven days a week.

The Ipswich Branch of Prestcold Refrigeration Ltd were responsible for the supply and design of the special refrigerator requirements at The Dedham Vale.

These included the 20 cu.ft. refrigerator, two special refrigerated counters complete with extended worktops and refrigerated drawers, a fully automatic wine cabinet which can hold 130 bottles of wine and a fully automatic ice maker.



The Impressive French Rotisserie. From left to right: Terry Barber head chef, John Griffiths sous chef and Sam Chalmers director.

Succulent eating from the Rotisserie

ENJOY THE pleasures of a dining experience with a difference at The Dedham Vale Hotel.

Garden eating is the predominant theme in The Terrace Restaurant and it extends from delicious spit roasted local chickens and legs of English lamb through to charcoal grilled steak, kebabs and scrumptious Barnsley chops studded with kidneys and served with mint jelly.

The huge gleaming brass and black French Rotisserie is the friendly monster responsible for all this mouthwatering food for healthy and discerning appetites.

Thought to be the first of its kind in the country, it lives in a green tiled alcove at one end of the beautiful glass "Crystal Palace" and dominates the lower

level of the restaurant.

It is however, an extremely clever and well-trained beast. All smoke and cooking smells vanish through its super-efficient inbuilt ventilation system.

Continuing the theme of a summertime barbecue in the garden, guests can watch head chef Terry Barber and his team cooking over the charcoal grill and tending the slowly rotating spits which can accommodate anything from a chicken to a whole lamb or sucking-pig.

All the meat is super fresh and the chickens, cooked with herbs and spices and served with a tangy barbecue sauce, are home-grown at Mr Frank Pinhey's family farm at Ardleigh. Mr Pinhey is Mrs Diana Milsom's father.

The menu also includes the cook-your-own supper, Fondue Bourguignonne, a great favourite with younger members of the family, plus reviving Steak Tartare and vegetable dishes. There is a comprehensive range of super starters, sweets from the barrow and choice of gorgeous ice-creams and sorbets.

Guests can enjoy a pre-dinner drink in the large and spacious bar or, if it is a pleasant evening, take their drinks or coffee out on to the peaceful terrace.

The Terrace Restaurant is open for dinner every evening of the week — opening 7pm and last orders 10pm — and for Sunday lunch — opening 12.30pm and last orders 2.30pm. For table reservations telephone Colchester 322273.

Builders win race against time

WORK ON the fantastic alterations and extensions at the Dedham Vale Hotel have been a race against time for builders' Hills (Colchester) Ltd of 96 Brook St, Colchester.

The Colchester firm had 50 working days from start to finish in which to complete the project.

"It would be truthful to say

that it has been the most complex and exacting job we have ever undertaken," explained managing director Alan Hills. "And it has tested the skills and expertise of both our tradesmen and management."

Work started on January 3 in the depths of a miserable winter where bad weather and a short working day were additional problems with which to contend.

One of the first jobs was the demolition and removal of the centre section for the "Crystal Palace" extension and in order to be able to get on with the work a giant temporary steel framed polythene clad cocoon was erected by the builders

over the whole centre portion.

Architects and planning consultants from the Stanley Bragg Partnership drew up the plans and Hills initially divided the work into a) the bedroom and accommodation areas and b) reception areas, dining rooms, kitchens and terraces.

It was a little like fitting all the pieces of a jigsaw together. Hills employed 22 of their own tradesmen continuously over the working period as well as a constantly changing variety of 40 other trades! Hills also relied heavily on their Plant Company, to supply a constantly changing mechanical equipment service.

Getting all the right

materials delivered at the right time provided additional headaches. On one occasion cast iron fittings for the staircase were collected from the foundry whilst still warm!

The fact that it was all finished on schedule is a tribute to the organisational abilities of Hills director Christopher Stow and site agent Colin Andrews who was in charge of the multitude of men working on the project.

"Gerald Milsom is a man who wants and gets perfection," said Alan Hills. "And somehow he inspired all the men working on the site to give of their best. What is more they seemed happy to do so."

First-class Suppliers

EXCELLENCE is the criteria for the East Anglian Quartet and Gerald Milsom has always preferred, where he can, to deal with small, first-class family businesses, most of whom have supplied him with their specialist goods for many years.

Take Wesley Mayhew from the Maytree Dairy at Crown Street in Dedham for example. Wesley reckons he has crossed over the Talbooth threshold more times than his owner in the 30 years he has been delivering his milk and dairy products there!

Maytree Dairy is a part of the Dedham village scene. Wesley's father started the little business about 70 years ago and now Wesley has been joined by his son.

Claude and Ena De'Ath, partners in C. O. De'Ath, vil-

lage bakers at High Street, Manningtree, have been baking bread for Mr Milsom for 15 years.

As well as croissants and brown bread baked to a special recipe for Le Talbooth, Claude De'Ath is producing delicious little cottage loaves for The Dedham Vale which are baked to a recipe created by himself, Gerald Milsom and Talbooth head chef, Sam Chalmers. These irresistible little loaves will be served hot and whole to Terrace Restaurant diners.

Market gardeners Ron and Elaine Smith of Remfresh in Ardleigh provide the super fresh vegetables which are such a feature of the Talbooth table.

Vegetables from their Harts Lane market garden include lettuce, celery, cucumber, courgettes, peppers and herbs and three times a week Ron gets up in the small hours to drive to Covent Garden for the more exotic fruit and veg. featured on the menu.

Ron, who has been a market gardener for 20 years prides himself on the quality of the fruit and vegetables supplied to Le Talbooth and now the Dedham Vale where only the best will do!

Pat and John Nunn of P. & J. Nunn, Cliffville Farm, Mill Lane, Bradfield, Manningtree have supplied Le Talbooth with fresh seafood and fish for nearly 11 years.

A wholesale supplier who has been associated with the sea for most of his life, John Nunn knows his subject in depth! Super lobsters, Cornish crabs, turbot, Dover sole, scallops and fresh Scotch salmon are just some of the piscatorial delicacies the Nuns deal in.

Sausages made to a special recipe are a favourite feature at T. Stobbs & Son, family butchers at 27 Rosemary

Road, and 6 Bockings Elm Parade, Clacton-on-Sea.

Suppliers to the Talbooth for a number of years, brothers Mick and Bill Stobbs are quality specialists who buy their beef, pork and lamb at the local markets.

At J. M. Warnes, The Butchers Shop, Harwich Road, Wix, customers can pick out their side of beef, pork or lamb and have it cut up and bagged for the freezer while they wait.

Mr Warnes, whose prime English meat is also supplied to The Pier at Harwich, combines his family butchers at Wix with a Freezer Centre and general store.

Colbournes at 21 High Street, Manningtree are cheesemongers of note. They supply Le Talbooth with eight months' matured English Cheddar, Long Clawson Stilton from Nottinghamshire, flat French Brie, soft blue Camembert from Germany and delicious Gruyere from Switzerland.

This excellent delicatessen is run by Simon Colbourne and his father Ron, a retired headmaster. Although the Manningtree shop is only 18 months old, Simon has worked in the cheese business since he left school.

The County Linen Service based at 100 Springfield Road, Chelmsford is responsible for the delightful lemon coloured table linen which is such an attractive feature of the Terrace Restaurant.

Four generations of the Moore family have played their part in building up this successful family business and the Malvern Laundry at Clacton-on-Sea has recently come under their umbrella.

As well as the rental service, the firm is also responsible for all the laundry and the towel cabinets.

A touch of the Milsom magic

GRAB A little Milsom magic for a spell-binding wedding reception that is out of this world. . . .

Call him a wizard if you like. But there is no denying our entrepreneurial maestro has a stylish ace or two up his sleeve when it comes to adding that special magic ingredient to probably the most important party you will ever give.

In less time than it takes to assemble that bewitching bell, book and candle, Gerald Milsom and his specialist team will conjure up a day of pure enchantment in a choice of the most exciting and fashionable settings imaginable.

Your wish is his command. He caters for all. Enjoy the picturesque romance of the acclaimed Talbooth Restaurant in its exquisite, period, riverside setting for your wedding reception. Or the exciting,

salty atmosphere of The Pier at Harwich standing proudly at the gateway to Europe.

Or now, for the very first time, the leisured elegance of yesteryear embodied in the beautiful, spacious, Regency house set in magnificent terraced grounds that is the Dedham Vale.

Mr Milsom offers this unique choice of settings for a wedding reception par excellence. Or if it pleases you, the stylish benefits of his remarkable outside catering service for a reception at home where every last niggling little detail is expertly woven into a panorama of perfection.

To tell the plain, ungarished truth, he specialises in a degree of professional expertise difficult to match anywhere else in the British Isles. When you are offering the best, why be modest about it!

magic

The Milsom wedding expertise has been tenderly gathered over a period of years. The team of specialists at the maestro's fingertips today have all been trained to deal in perfection. Their business is to smooth away all reception worries with the soft, soothing touch of velvet-gloved professionals.

There are no harassed parents of the bride at a Milsom wedding reception. No

tearful brides. No nervous bridegrooms. No grumbling, shuffling guests. The wizard weaves his spell and enchantment fills the air.

Of course, even spell-binders these days have to offer package deals. And the canny G. Milsom is no exception! From initial inquiry through to the big day, his total wedding service takes in just about everything - food, wine, flowers, cars, advice on the

photographer, special music. Nothing is too much trouble and only rarely is it impossible.

Gerald Milsom and his specialist team know they are dealing in dreams. A special day like no other in a lifetime. A fairytale occasion that has to be perfect.

"Our job is to give people exactly what they want on this most important day," he says. "Absolutely anything. If, instead of leaving by plane, boat or car to go off on honeymoon, the bride and groom would like us to shoot them out of a cannon - I'm sure we can oblige. . . .!"

It's called Milsom Magic!



Sue and Kim Wheeler-Mallows, wedding reception in a fairytale setting.

Dedham Vale revisited

HOW ABOUT a magnificent wedding reception in the Dedham Revisited style?

The beautiful, newly revamped Dedham Vale Hotel set in its own secluded terraced grounds is an exquisite and ritzy setting for any breathtaking occasion.

Now for the first time, following some unique alterations, Gerald Milsom offers this lovely country house as his latest and most exciting wedding reception location.

The Milsom magic doesn't quite extend to those languid gents from the 1920s and 30s knocking back expensive booze as though there was no tomorrow. (Of course, you only have to ask if you do want them!)

Instead he has recaptured under one magnificent roof the glamorous and leisurely elegance of that little bit of yesteryear that was full of stylish and beautiful people. Add his special ingredients to a wedding reception and you have an occasion in a class of its own!

And of course there's more. The Dedham Vale will accommodate up to 200 guests for a finger buffet without the need for expensive tentage. Try that for size if you want to save money!

The Dedham Vale is the newest string in the entrepreneurial Milsom bow. The maestro took the hotel over recently from his parents, Mr and Mrs Arthur Milsom, who retired after 21 years, and his sister Heather.

Even in the short time that has elapsed the magician has been at work! With perfect wedding receptions firmly in mind, he has created a unique flower and plant filled, glass-domed, conservatory-style reception area full of period splendour that harmonises perfectly with the Regency elegance of the warm, old, creeper-clad house.

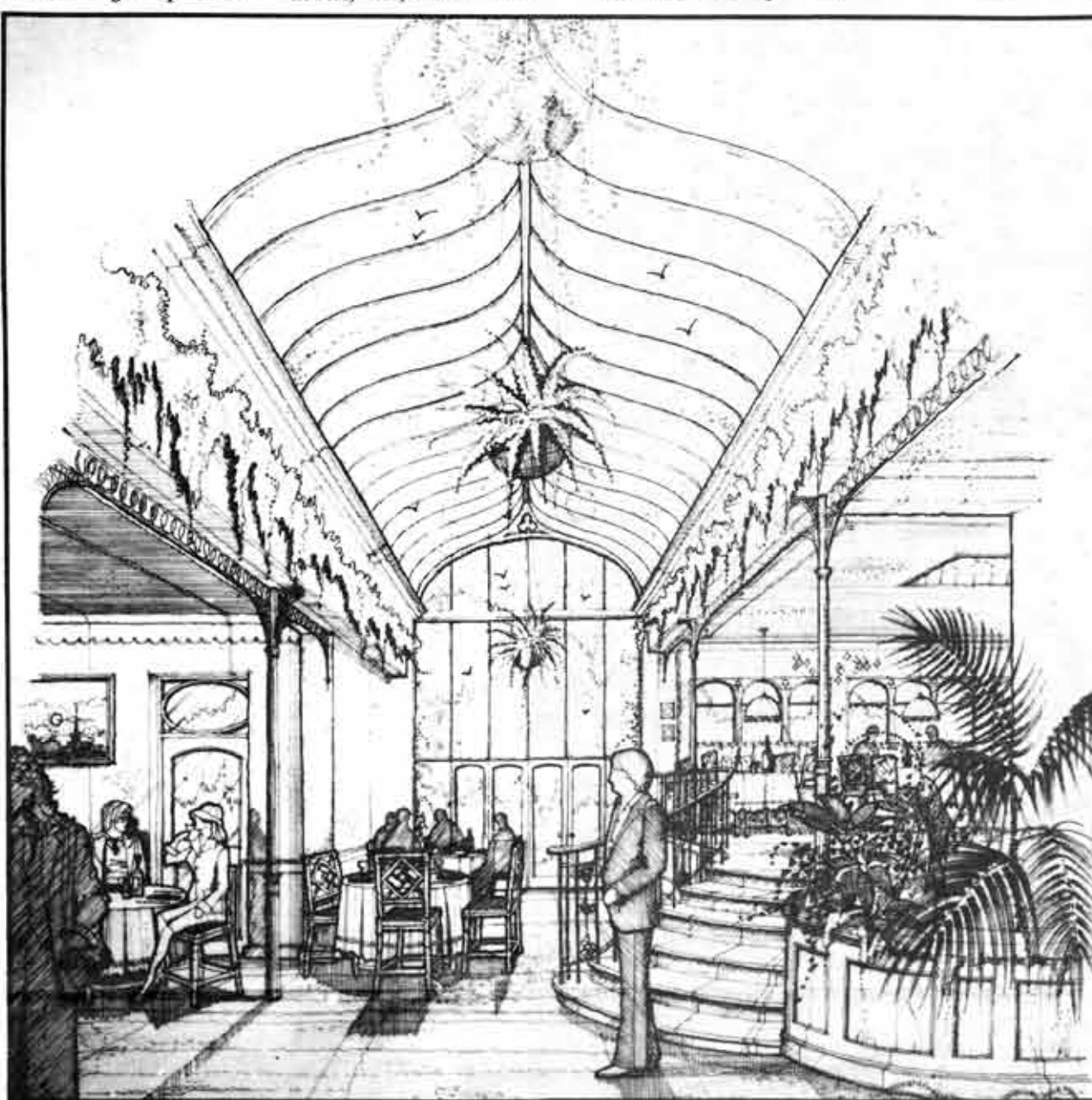
The effect is dazzling and full of light. This enormous and beautiful new extension with its high glass roof and pale green decor melts away through the huge terrace doors and out into the garden.

The grounds offer perfection for gracious summer weddings. The Dedham Vale combines the best of a traditional country house wedding full of stylish glamour and complete with all the super-professional trimmings.

The celebrated Talbooth standards of excellence provide the icing on the wedding cake. First-class service, a wide-ranging choice of wines from Lay and Wheeler and outstanding food all play their part in a once-in-a-lifetime day.

Every reception is tailored to suit family requirements. Nothing is too much trouble and General Manager Jenny Paton-Philip who has extensive experience in the Hotel Industry, is on hand to help and advise.

The Dedham Vale is definitely the stuff of which dreams are made.



A glimpse at part of the unique alterations at The Dedham Vale.

The start of a fine romance

LE TALBOOTH has a special place in the heart of Sue Wheeler-Mallows.

Not only did her husband Kim propose during a romantic dinner at the restaurant but the couple held their wedding reception at Le Talbooth on a bright summer's day.

"The reception was everything we expected and more," recalls Sue, a British Airways stewardess who jets all over the world. "Even the waiter who served us the evening Kim proposed looked after us again on the top table at the reception."

Sue's parents, Mr and Mrs J. L. Race from Chapel Road, West Bergholt wanted their daughter and new son-in-law to have the best possible start to married life. The fairytale setting of Le Talbooth with its renowned standards of excellence proved to be the perfect choice.

The 120 guests were entertained in a beautiful lined marquee in the grounds.

"The sun was shining and everyone was relaxed and happy chatting and strolling by the river," Sue remembers.

Her husband Kim is a lieutenant in the Royal Artillery, so the guests had the additional pleasure of enjoying their superb sit-down carved buffet meal accompanied by gentle music from the regimental band.

"It was a wonderful day. We relied on the Talbooth's reputation for friendly excellence and everything, particularly the nice staff, came up to expectation," said Sue.

A fairytale wedding reception at Le Talbooth

WHAT MORE is there to say about Le Talbooth Restaurant?

The superlatives have all been used before over and over again. But if you want a fairytale wedding reception stage-managed to perfection there is nowhere better to go.

Everything about this internationally acclaimed eating house makes it an ideal setting for probably your most important party ever. After the initial discussions all you and your guests have to do is turn up on the day!

For a start Le Talbooth is housed in an historic Tudor timber-framed country house snugly nestling in lovely landscaped gardens on the banks of the River Stour.

Everything about the location sparkles brightly - pristine lathe and plaster against mellow

studwork and warm peg tiles, the bright profusion of flowers in the gardens and in tubs set against neat green lawns, and, of course, the gentle reflections of delightful picture postcard prettiness in the nearby river.

Inside the lovely old house the sparkle becomes a subtle, confident, smooth-as-silk glow. Wedding receptions are second nature to the highly trained and super professional Talbooth team headed by general manager Sam Chalmers.

This amiable Scot is in the perfect position to keep his creative fingers firmly on the pulse at grass roots level - he is also the head chef!

He and his expert team specialise in food that looks exquisite and tastes even better! The choice includes simple finger buffet, delicious cold meats and salads or full wedding

breakfast. But the Milsom magic also dictates that the bride and her family can play variations on any appropriate theme!

The wine list is completely supplied by Lay and Wheeler and is regarded by Egon Ronay as quite outstanding in choice and variety. And it needn't break the bank either!

With a trail of Rosettes, stars, awards and national and international acclaim in its wake, Le Talbooth has something of a head start in the perfection stakes.

Add to that a fairytale setting where guests can eat in the gardens or stroll along the banks of the Stour and watch the young couple leave for their honeymoon by rowing boat on the river, and you might just get an inkling about how Gerald Milsom weaves those spells!



A nautical setting

TIE the knot with a nautical flourish on your wedding day.

If you are looking for a wedding reception that is exciting and different with an atmosphere full of the salty tang of the sea, then step aboard The Pier at Harwich.

Standing proudly at the gateway to Europe, this quayside restaurant boasts the perfect location for the bride and groom happy to be beside the sea within sight of the huge ocean-going ships and ferries gliding silently past on their way to foreign parts.

You'll find the Milsom Magic here as well. The friendly Pier offers the excellence of Le Talbooth at prices everyone can afford plus a little more informality and a distinct sense of fun.

Talbooth trained Chris Oakley combines the job of general manager with that of head chef. It probably explains why wedding receptions at The Pier

are a gastronomic delight!

Sumptuous finger buffets combine pates, hot and cold fish and meat delicacies and home-made gateaux, brandy snaps and fresh fruit salad.

Or there is a mouth-watering choice of substantial meal-style buffets full of individually decorated fish and cold meats plus imaginative salads, exquisitely presented and delicious to eat! Carved buffets are carved at table by the chefs.

The extensive wine list is supplied by Lay and Wheeler. Richard Wheeler, managing director of the Colchester wine merchants, is part owner of The Pier with Gerald Milsom.

The Pier is the perfect setting for an intimate sit-down wedding breakfast but can comfortably accommodate up to 100 for a finger buffet within its split-level carpeted splendour.

The Pier Restaurant standing proudly at the gateway to Europe.



Really! A free Rolls

LET GEOFFREY get you to the church on time free of charge!

Gerald Milsom is offering his beautiful, chauffeur-driven Silver Cloud Rolls Royce absolutely free every Saturday to the first booking for a reception of 70 or more at either Le Talbooth or The Dedham Vale.

Geoffrey, the chauffeur, will

drive the bride from her home to the church in the elegant, long-wheeled base silver and grey Rolls and then, together with her new husband, on to the reception.

The half-bottle of bubbly on the back seat of this luxurious motor car is also strictly on the house and all part of the Milsom magic!

Please send me further details on your specialist wedding services at

Talbooth ☐

Dedham Vale..... ☐

The Pier ☐

(please tick)

NAME.....

ADDRESS

.....

.....



The timber-framed Tudor House Le Talbooth Restaurant.

Dedham Vale telephone: Colchester 322273
Le Talbooth Restaurant telephone: Colchester 323150
Maison Talbooth telephone: Colchester 322367
The Pier Restaurant telephone: Harwich 3363

Post this coupon today
to: Talbooth Restaurant
Dedham, Essex
Tel: Colchester 323150

The Maison Talbooth Collection

PART of the £20,000 programme of alterations and redecoration now in progress at the exquisite Maison Talbooth includes the opening of a delightful picture gallery featuring original work from predominantly 19th century artists.

Open to the public, The Maison Talbooth Collection, has been carefully assembled to enhance the gracious style of living that gives this private country house hotel its timeless individuality in a landscape that is the essence of rural England at its best.

The interesting and varied selection of beautiful original works may all be purchased.

The Maison Talbooth Collection in its pleasing and elegant setting combines the expertise of Gerald Milsom with that of his daughter-in-law, Melinda, whose experience in a top London Art Gallery was preceded by an extensive training in Art History at the Courtauld Institute of Art.

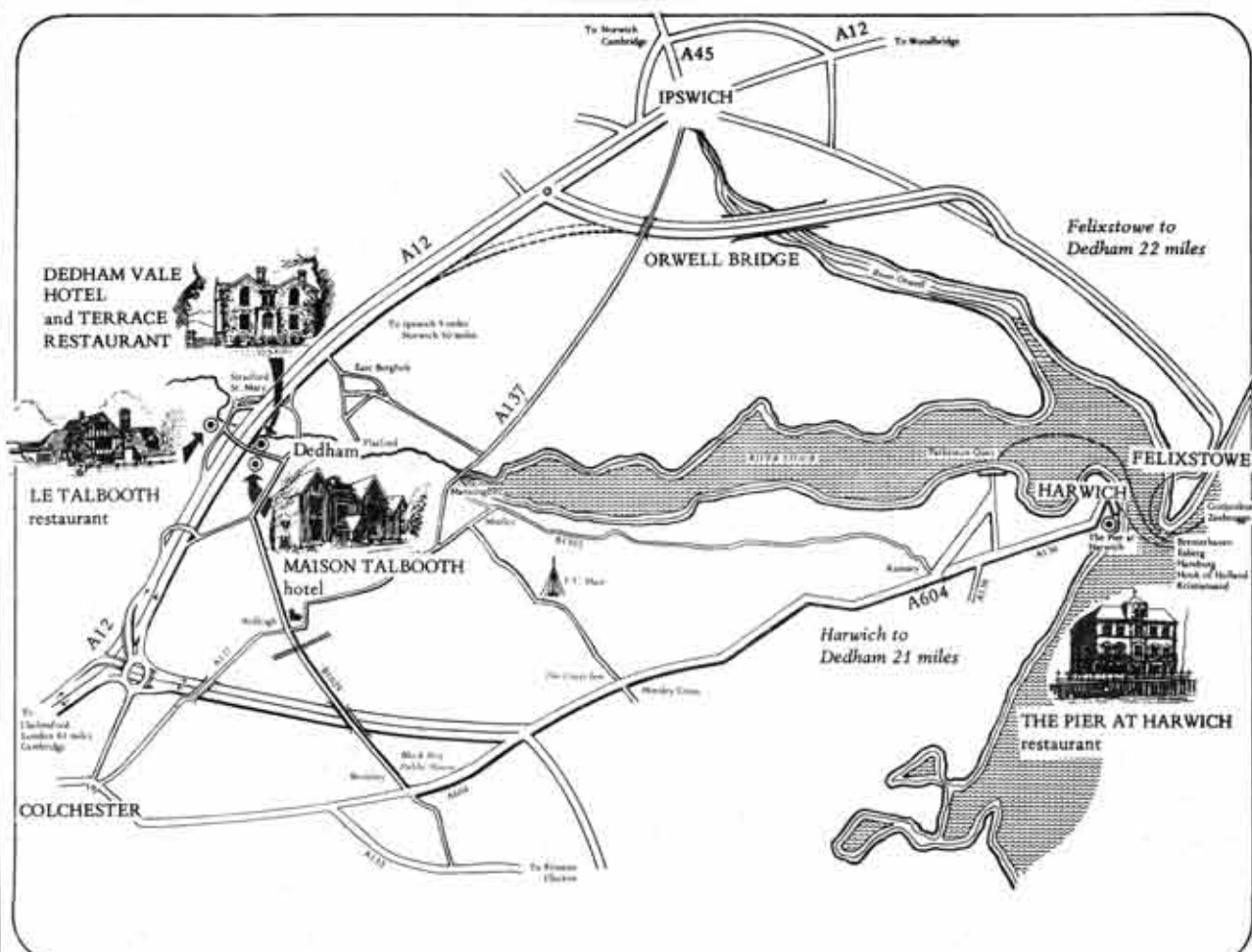
Cooking for Charity

COOKING demonstrations at Le Talbooth at Dedham and The Pier at Harwich by internationally acclaimed chefs Sam Chalmers and Chris Oakley are a regular weekly feature during the winter months.

Virtually booked from year to year by different organisations the demonstrations have become something of a moneyspinner for local and national charities alike.

At the last count Le Talbooth and The Pier at Harwich had between them raised over £4,000 for charity!

Three of the culinary creations of chef Chalmers were recently included in Five-Star Cookery, Skills and Recipes from Top Restaurants, by Michael Raffael (Northwood Books, £14.95).



Within a matter of a few minutes you can find yourself in the heartland of Constable's rural England.

Cross over to Constable Country

CROSS the new Orwell Bridge and spend a day in Constable Country.

Within a matter of a few minutes you are in the heartland of the gentle rural landscape immortalised by the great Suffolk artist John Constable over 200 years ago.

England's most popular artist spent his boyhood in the Stour Valley which separates Essex from Suffolk, and visitors can still trace the source of his inspiration for paintings like Flatford Mill, Willy Lott's Cottage and The Corn Field in landscapes that are virtually unchanged — although the great artist did occasionally indulge in a little artistic licence!

On the other side of the Orwell you will find John Constable's rural England — quiet

streams and watermills, leafy lanes and a luxuriantly green gently rolling countryside that still beguiles dreamers.

Flatford Mill and Willy Lott's cottage stand seemingly timeless on the banks of the Stour at East Bergholt, for many years now part of a field centre for the Field Studies Council and offering all sorts of artistic and environmental courses for amateur and professional country lovers.

The record of baptisms in the parish church of St Mary at East Bergholt reveals the birth of a son, John, to Golding and Anne Constable on June 11, 1776.

While outside in the churchyard an extraordinary feature of the church is the medieval wooden bell cage with its bells at ground level. But the magnificent

sound they make is no less thrilling for all that.

To truly savour the landscape it is best to park your car and walk. From East Bergholt you can follow the course of the meandering Stour across the meadows to Dedham — all the time relishing the thought that Constable did it all before you in a vista that has hardly changed.

There is much to see in Dedham. The quaint High Street is regarded as one of the most attractive in England and the area with its magnificent church built in the 15th and 16th centuries, Medieval timber-framed cottages and gracious Georgian village houses are well worth exploring.

Walk through the churchyard to the cluster of half-timbered houses called the Flemish Cottages, after

their first tenants who were weavers from Flanders.

And then a brisk walk just outside the village will lead you to Castle House, where another artist, Sir Alfred Munnings lived, painting the equestrian pictures that brought him fame, the presidency of the Royal Academy and a knighthood. Castle House houses a worthwhile collection of his paintings and is open to the public at selected times.

Maison Talbooth sits on a crest of gentle undulation just above the village looking across marvellous Constable vistas to its companion Le Talbooth Restaurant down on the edge of the Stour.

Just up the road the elegant Dedham Vale Hotel with its exquisite

An elite member of his profession

EXECUTIVE chef de cuisine Sam Chalmers of Le Talbooth Restaurant is an elite member of his profession. Sam, who has worked at Le Talbooth for a number of years, is one of only 23 master chefs in Great Britain.

This elite British membership, awarded for the first time over a year ago, joined the 300 master chefs in France and 200 in the USA.

Sam, 30, of High Road, Stratford St Mary, a genial and friendly Scot, came to Le Talbooth from Scotland's prestigious Gleneagles Hotel and before that worked at the Roundhill Hotel, Montego Bay, Jamaica and on a luxury private yacht.

Born in Coatbridge, near Glasgow, Sam now combines his duties as executive chef de cuisine at Le Talbooth with those of director and general manager. He has made an important contribution to the interna-



Sam Chalmers. One of only 23 master chefs in Great Britain.

tional recognition the cooking at Le Talbooth enjoys. His specialties are game and shellfish.

"The 23 of us are a small band who regularly keep in touch with each other and try to help the standards of quality of cuisine in this country," he says.

Master chef Chalmers has come a long way since the day "I was voted the worst student at catering college," he reflects with a smile. "I thought I had better get on and do something about it."

Terrace Restaurant and beautiful landscaped garden claims its just share of attention.

Enjoy a lunch par excellence at Le Talbooth, dinner at the unique Dedham Vale and a night to remember at the internationally famous Maison Talbooth, if you want to make a weekend of it.

It will give you a chance to explore villages like Stratford St Mary, Higham, Stoke-by-Nayland and Polstead. Sudbury is less than half an hour's leisurely drive, the birthplace of yet another famous artist, Thomas Gainsborough.

His old home, Gainsborough House, a Tudor building with Georgian additions is a museum open to the public. Tuesday to Saturday mornings and afternoons and Sunday afternoons.

Six miles further on lies Lavenham, the most beautiful town in Suffolk, choc-a-bloc with medieval and Tudor houses, timbered, colour-washed, parterred while the almost equally impressive small town of Hadleigh will also delight connoisseurs of beautiful timbered houses.

Man of the Match

MEMBERS of Ipswich Town Football Club are regulars for dinner at two of the restaurants that go to make up Gerald Milsom's East Anglian Quartet.

In a special promotion run in conjunction with the Ipswich Club, the Man of the Match in international and cup games enjoys dinner for two free of charge at Le Talbooth while the Man of the Match in league games takes the companion of his choice for a meal at the Pier at Harwich.



The Terrace Restaurant at the Dedham Vale Hotel. A location that is perfect for conferences of up to 50 delegates and other such events.

Meeting at the Terrace—Exclusive

THE Terrace Restaurant at the Dedham Vale Hotel are available for your exclusive use.

The church-high, greenery-filled glass conservatory in the Edwardian style forms parts of a unique location that is perfect for conferences of up to 50 delegates, board meetings, product launches, fashion shows, banquets, garden parties and weddings. And there are six beautifully furnished bedroom suites as well.

The Dedham Vale is conveniently situated in peaceful countryside within ten minutes drive from Colchester Station. The A12 trunk road passes within a few hundred yards connecting the hotel with London, Ipswich and the ferry ports of Harwich and Felixstowe.

Snug in the heart of Constable Country, the creeper-clad country house hotel is surrounded by 3½ acres of secluded landscaped gardens.

There is a fine restaurant

with an interesting and tasty menu which centres upon the unique rotisserie — one of the most splendid of its kind in existence — which offers speciality spit roasts, poultry and game.

The Dedham Vale Hotel offers full conference facilities and a complete range of audio visual presentation aids can be arranged.

The private dining rooms at Le Talbooth seat 24 or 50 and are also available for board meetings and special entertaining.

A conference de luxe can

We'll come to you

THE East Anglian Quartet comes to you too! The same standard of cooking, the same service and imagination, in your home or on your lawn in a marquee.

The Quartet will organise a party from five to 500.

Please ask the general manager at Le Talbooth to meet you to discuss how the Quartet can help you.

include any or all of the multiplicity of facilities and variations on a theme available at Gerald Milsom's East Anglian Quartet — from the superb private country house-style luxury of the Maison Talbooth to dining at The Pier at Harwich — one of the premier fish restaurants out of London.

For further details contact: The Manager, Dedham Vale Hotel, Stratford Road, Dedham, Phone Colchester (0206) 322273.

Pass the port...

and cross all conversational barriers



This unique cut crystal decanter has been so designed that it cannot be set down on the dinner table by your guests until it is passed back to its special stand.

Le Talbooth Passport Decanter has been specially designed for us to increase the flow of Port at our famous Dedham Restaurant.

Here is an exquisite gift for the discerning and we offer you the unique opportunity to own one of the limited number available of this beautiful collectors item.

As a special introductory price to our readers we offer this at £95 inclusive of VAT.

We will be pleased to receive your inquiry at Le Talbooth. Telephone: Colchester 323150.