

Menus 2022

By choosing Talbooth Restaurant you can be assured of great food, coupled with outstanding service, backed up by over 65 years' experience in giving the best parties in the area. Whether it's a cocktail party, wedding breakfast, birthday celebration, anniversary or dinner dance.

Our party menus are perfect for a special occasion. These menus are designed for you as the host to choose one starter, one main course and one dessert for your guests with a vegetarian alternative menu as required.

Please note that all our prices include VAT at the current rate of 20%

A menu is available advising which dishes contain the 14 major allergens.

Canapés selection...

£7.25 per person. Please select 4 canapés.

Cold

Talbooth smoked salmon blini, dill and keta caviar

Inside out smoked duck, cucumber, spring onion and hoi sin

Goats cheese and red pepper pesto cone (V)

Marinated bocconcini mozzarella and cherry tomato crostini (V)

Whipped ricotta tartlet, broad bean and red onion salsa (V)

Asparagus and tiger prawn bouchées,

Marie Rose and dill

Soft boiled quails egg, pea hummus and celery salt (V)

Beef carpaccio, Parmesan, rocket and truffle mayonnaise

Avocado and mango nori roll with pickled ginger
and sesame seeds (V)

Millionaire tart duck liver parfait, asparagus and quince

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

Wild mushroom tart, quails egg, hollandaise (V)

Spinach, feta and caraway parcel (V)

Seared pork belly, apple sauce and pork puffs

Quail Scotch egg, onion marmalade

Sun blushed tomato and mozzarella arancini (V)
herb mayonnaise

Sesame prawn balls, sweet chilli dipping sauce

Tiffin quail Scotch egg (V)

£6.00 per person.

Crudités, olives, taramasalata, hummus, flat bread
and breadsticks on the table when sitting. Great when
speeches are first

Starters...

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

(Bucklesham asparagus used during May and June)

Talbooth smoked salmon
citrus crème fraîche, herb oil, pickled fennel, caviar and dill dressing

Marinated feta, basil, garlic, olive oil, chargrilled peppers (V)
tomato and shallot dressing, basil cress

Goats cheese mousse and Serrano ham
Heritage tomato, basil pesto and brioche croutons

Haddock and prawn fishcake
spinach, poached egg and tartar velouté

Beetroot marinated salmon with crab tartlet
pickled kohlrabi, watercress and Korean mayonnaise

Smoked duck carpaccio and liver parfait
charred orange, granola and leg

Seared scallops and pork belly croquette
pomegranate molasses, apple and rocket

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

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

Mezze boards for the whole table:
£3.50 per person supplement.

Selection of breads and flat breads, olive oil and balsamic vinegar.

Continental meats, scotch egg, parmesan char-roasted vegetables, hummus, mozzarella

Main courses...

Roast sirloin of British beef featherblade and smoked cheese beignet, fondant potato, tenderstem broccoli, courgette purée, wild mushroom jus	£62.00
Pork tenderloin and barbeque glazed belly pea purée, potato hash brown, pork puffs and gem lettuce	£56.00
Fillet of beef Wellington dauphinoise potato, shallots, fine beans and Madeira jus	£68.50
Breast of guinea fowl bacon and onion rosti potato, savoy cabbage tenderstem broccoli and chorizo sauce	£58.00
Breast of Devonshire duck fondant potato, savoy cabbage, finger carrot and broad bean sauce	£58.00
Whole roast fillet of aged British beef thyme rosti potato, spinach, asparagus, bacon and mushroom sauce	£68.50
Dartois of chicken crushed new potatoes, spinach, cherry tomatoes with girolle and chervil velouté	£56.00
Roasted leg of lamb with mint sauce champ crush, pancetta, peas à la Française, braised gem, gravy	£58.00
Free range chicken breast truffled pomme Anna, asparagus and pea fricassée, chicken and chive jus	£56.00
Rump of English lamb minted pea and potato croquette, onion purée asparagus and broad bean jus	£64.00
Rack of English lamb dauphinoise, asparagus, pea and lamb jus	(at market price)

Fish dishes...

Fillet of Cornish sea bream and tiger prawn tortellini herb creamed potato, tenderstem broccoli, samphire, white wine sauce	£56.00
Fillet of sea trout and sole 'en croute' duchesse potato, fricassée of asparagus, peas and broad beans	£56.00
Fillet of hake with curried mussel velouté tarragon croquette, spinach, mussel, brown shrimp and courgette sauce	£56.00

Vegetarian dishes...

Beetroot tortellini with crispy feta (V) tzatziki dressing and fine herbs	£56.00
Field mushroom, red onion, root vegetable 'en croute' (V) dauphinoise potato, creamed spinach, Choron sauce	£56.00
Potato and herb gnocchi (V) truffled peas, black garlic, king oyster mushroom and beurre blanc	£56.00
Tomato, mozzarella and basil arancini (V) spinach, olive and tomato sauce	£56.00

The main course price includes starter, main, dessert and coffee & chocolates.

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

Barbecue main course...

May - September

£60.50

Minimum 60 people

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub

Procters sausages

Vegan chickpea burger (V)

Red pepper, sweet potato, tamarind and halloumi skewers (V)

Darné of marinated salmon in chilli, lemon grass and lime

Selection of salads

Coleslaw (V)

Tabbouleh salad (V)

Orzo, tomato, courgette and basil salad (V) with ketchup dressing

Grilled halloumi, pea, asparagus and quinoa (V)

Mixed beetroot, shallot and watercress (V)

Mixed bean, sweetcorn, piquillo pepper and avocado (V)

Potato, pancetta and mushroom

Rice noodles, spring onion and cucumber (V)

coriander, soy, maple and sesame dressing

Greek salad (V)

kos, feta, olive, cucumber, yoghurt

Vegetable moilee curry

Dauphinoise potatoes

Garlic focaccia

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

The barbecue main course option is for your 3 course meal.

We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

The main course price includes starter, main, dessert and coffee & chocolates.

Smorgasbord main course...

£63.50

Minimum 75 people

Decorated meats and fish

Whole roast decorated turkey

Roast sirloin of British beef

Honey baked gammon

Whole poached salmon and cucumber with crevettes

Dressed crab in shells

Beetroot cured salmon

Prawns with dill and lemon crème fraîche

Vegetable quiche and tarts (V)

Minted new potatoes

Selection of salads

Coleslaw (V)

Tabbouleh salad (V)

Orzo, tomato, courgette and basil salad (V) with ketchup dressing

Grilled halloumi, pea, asparagus and quinoa (V)

Mixed beetroot, shallot and watercress (V)

Mixed bean, sweetcorn, piquillo pepper and avocado (V)

Potato, pancetta and mushroom

Rice noodles, spring onion and cucumber (V)

coriander, soy, maple and sesame dressing

Greek salad (V)

kos, feta, olive, cucumber, yoghurt

Horseradish, English mustard, cranberry, mayonnaise

Marie Rose, vinaigrette, sweet mustard mayonnaise

Desserts...

Local strawberry pavlova
lime Chantilly, passion fruit sauce and meringue

Lemon tart
blueberry compote, Chantilly cream

Raspberry ripple cheesecake
raspberry purée, marinated raspberries, meringue and lemon sorbet

Tartlet of strawberry, raspberry and blueberry
vanilla crème patisserie, basil and vanilla ice-cream

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

“Death by chocolate”
chocolate cake, chocolate soil, honeycomb, chocolate ice-cream

Raspberry and lemon trifle
mint shortbread

Vanilla panna cotta
meringue, mango and raspberry

Dark chocolate millionaire tart
cherry, pistachio and strawberry ice-cream

Tiramisu
mascarpone, coffee gel and amaretto

Desserts...

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

Talbooth Strawberry Trifle
“Death by chocolate” with mini wafer
Mini Cheesecake
Lemon posset with blueberries and shortbread
Mini Macarons
Summer berry and vanilla tartlet
Lemon meringue pie
Mini Eton Mess
Mango and passion fruit tartlet
Cherry and dark chocolate cup

Can't see your favourite? We can come up with something bespoke for you, just ask one of our coordinators.

Trio of Desserts (for a real show-stopper) £2.00 per person supplement

“Caribbean”

Coconut panna cotta
Pineapple and ginger biscuit cheesecake
Banana fritter with caramel sauce

“Lemon and raspberry”

Lemon posset
Raspberry Eton Mess
Fresh raspberry and white chocolate mousse with pistachio

“Strawberry”

Strawberry ripple cheesecake
Strawberry tart
Strawberry and mint jelly

Coffee and chocolates

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

Vegan and Gluten Free...

Starters...

Lentil, pea, quinoa and vegan feta spring roll
maple, soy and sesame dip

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

Caramelised onion, sun blushed tomato
and vegan feta tart fine herb salad

Heritage tomato, tofu and rocket salad
pimento pesto

Main Courses...

Tuscan bean stew £56.00
char grilled vegan halloumi, pomegranate and mint salsa

Sweet potato and coconut curry £56.00
with basmati rice, pomegranate, red onion and coriander

Vegan vegetable en croute £56.00
olive oil pomme purée, tenderstem broccoli and tomato dressing

Falafel katsu curry £56.00
fragrant rice, onion raita, coriander and lime

Desserts...

Chocolate brownie
raspberry and mango salsa, Swedish glace

Berry Eton Mess

Strawberry and lemon cheesecake
minted strawberries

Evening food...

We offer a wide range of evening food options for your wedding, providing everything from street food, to a full evening BBQ complete with hog roast, burgers and sausages.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind.

We recommend catering for all your evening guests plus 75% of day guests.

Grazing table...

£16.50 minimum of 50 guests

Choose 4 sandwich items

Meat

Charcuterie meats
Liver parfait
Pork pie

Vegetarian

Crudites
Falafels
Vegetable spring rolls
Tiffin Scotch eggs

Cheese

Rosemary and truffle baked brie, focaccia
Selection of whole and cut cheeses, fruit,
chutney and biscuits

Fish

Smoked salmon
Tiger prawns
Smoked mackerel

Snacks

Cheese straws
Olives
Pretzels
Smoked almonds

Dips

Hummus
Tzatziki

Talbooth deluxe burger bar...

£15.00

Two 3oz steak burgers (or our own vegan burger) cooked on the barbeque to order.
We will also offer a free-range Thai marinated chicken burger for those that do not eat red meat.

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

Red onion chutney
Crisp iceberg lettuce
Streaky bacon
Chipotle sauce
Sliced spring onion
Sliced cheddar
Grilled field mushrooms
Mayonnaise
Relish
Plump beef tomato
Gherkins
Jalapeno peppers
Ketchup
BBQ Sauce

Evening informal BBQ...

£26.50 minimum 80 guests

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

Coleslaw
Green salad
Tomato, mozzarella and red onion

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

Hog roast...

£19.50 per person minimum 80 guests

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast
sage and onion pork stuffing

Spiced potato wedges, crème fraîche
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

Loin of Suffolk pork buns...

£19.50 per person

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

Roast loin of pork
sage and onion pork stuffing

Spiced potato wedges, crème fraîche

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

Street food evening menu...

£18.50 per person

Select up to three options from the below menu – cater for 100% of your total guests.

Spanish paella (May - September)

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento cooked in front of your guests

Pie, mash and liquor

Chicken souvlaki pittas

Tzatziki, feta, gem and olive salad

Sweet potato and halloumi curry

Basmati rice, poppodoms and mango chutney

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

Procter's sausage hot dogs

cheese and American mustard

Dingley Dell streaky bacon baps

brie and brown sauce

Beetroot falafel (Vegan)

beetroot relish

Fish finger baps

with tartar sauce and crushed peas

Children's menu...

£30.00 for 3 courses

2 - 10 years

Mozzarella sticks with tomato sauce dip

Melon pearls with Parma ham

Crudités, pitta and humus

Tomato and mozzarella salad

Talbooth smoked salmon with brown bread

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 cake, French fries and mushy peas

Bangers, mash, peas and gravy

Chocolate brownie with vanilla ice-cream

Strawberry pavlova

Mini doughnuts, caramel sauce and raspberries

Marshmallows and strawberries with white chocolate dipping pot