



TALBOOTH RESTAURANT

Menus 2023

By choosing the Talbooth Restaurant you can be assured of great food, coupled with outstanding service, backed up by over 70 years' experience in giving the best parties in the area. Whether it's a cocktail party, wedding breakfast, birthday celebration, anniversary or dinner dance.

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

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

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Canapés selection

£7.25 per person, please select 5 canapés

Cold

- Talbooth smoked salmon 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)
- Feta, caramelised onion and asparagus quiche (V)
(E, G, Mk)
- Asparagus and tiger prawn bouchées,
Marie Rose and dill
(C, E, G, Mk)
- Soft boiled quails egg, pea hummus and celery salt (V)
(Ce, E, G, Mk)
- Beef carpaccio, Parmesan, rocket and truffle mayonnaise
(E, G, Mk, Mu, SD)
- Soy, sesame and maple cured tuna tartlet
coriander and avocado
(F, G, Mu, S, Se)

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)
- Creamed wild mushrooms on brioche toast (V)
(G, L, Mk, SD)
- Spinach, feta and caraway parcel (V)
(E, G, Mk)
- Seared pork belly, apple sauce and pork puffs
(G, Mk, S)
- Quail Scotch egg, onion marmalade
(E, G, Mk, SD)
- 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)

Plant Based Canapés

- Vegan pakora and mango chutney
(no allergen)
- Tomato, vegan feta and basil tartlet
(G)
- Woodland mushroom and truffle arancini
(G, S)
- Vegan vegetable samosa
(G)
- Avocado and mango nori roll with pickled ginger (V)
and sesame seeds
(Mu, S, SD, Se)

Crudités, olives (SD), taramasalata (F, G, S), hummus (Se), flat bread and breadsticks (G, Mk)
on the table when sitting great when speeches are first £6.00pp

ALLERGENS KEY

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[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

Starters

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)

Talbooth smoked salmon
citrus crème fraîche, herb oil, pickled fennel,
caviar and dill dressing
(F, Mk, SD)

Marinated feta, basil, garlic, olive oil, char grilled peppers (V)
tomato and shallot dressing, basil cress
(Ce, Mk, SD)

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

Haddock and prawn fishcake
spinach, poached egg and tartar velouté
(C, E, F, G, Mk, SD)

Beetroot marinated salmon with crab tartlet
pickled kohlrabi, watercress and avocado purée
(C, E, F, G, Mk)

Smoked duck carpaccio and liver parfait
charred orange, granola and leg rilette
(E, G, Mk, N, SD)

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

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

Cumin seared scallops
barbeque glazed pork belly,
herb mayonnaise and Heritage tomato
(£4.00 supplement)
(E, G, Mk, Mo, Mu, S, SD)

Half Native lobster and claw samosa
avocado, streaky bacon, pickled cucumber and Heritage tomato
(£12.50 supplement, available May-August)
(C, E, G, Mk, Mu)

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)

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

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

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

Mezze boards for the whole table (£3.50 supplement);

Selection of breads and flat breads, olive oil and Balsamic
Continental meats, Scotch egg, Parmesan
Char-roasted vegetables, hummus, mozzarella
(E, G, Mk, Se, SD)

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Main courses

Roast sirloin of dry aged British beef £66.00
featherblade and smoked cheese beignet
fondant potato, tenderstem broccoli
pea purée and wild mushroom jus
(E, G, Mk, SD)

Tenderloin and cider glazed belly of Dingley Dell pork £60.00
crème fraîche leeks, grain mustard mash, caramelised apple and
sage jus
(Mk, Mu, SD)

Fillet of beef Wellington £73.00
dauphinoise potato, shallots, fine beans and Madeira jus
(E, G, Mk)

Breast of guinea fowl and confit leg croquette £61.50
thyme glazed fondant potato, king oyster mushroom
asparagus, chive and truffle jus
(E, G, Mk, SD)

Breast of Devonshire duck £61.50
caramelised onion and potato croquette, savoy cabbage
broad beans, finger carrot and duck jus
(E, G, Mk, SD)

Whole roast fillet of aged British beef £73.00
thyme rosti potato, spinach, asparagus
bacon and mushroom sauce
(Mk)

Fish dishes

Fillet of Cornish sea bream and tiger prawn tortellini £60.00
herb creamed potato, tenderstem broccoli,
samphire, white wine sauce
(E, F, G, Mk, SD)

Fillet of sea trout and sole 'en croute' £60.00
duchesse potato, fricassée of asparagus, peas and broad beans
(E, F, G, Mk, SD)

Pan roast pavé of cod £60.00
spinach, tiger prawn and tomato sauce Américaine
chargrilled spring onion
(C, F, Mk, SD)

Dartois of chicken £60.00
crushed new potatoes, spinach, cherry tomatoes
with girolle and chervil velouté
(E, G, Mk, SD)

Roasted leg of lamb with mint sauce £61.50
champ crush, pancetta, peas à la Française, braised gem, gravy
(Ce, G, Mk, SD)

Free range chicken breast £60.00
truffled pomme Anna, asparagus and pea fricassée, chicken and
chive jus
(Mk)

Rump of Suffolk lamb £68.25
minted hasselback potato, onion and chive purée
crushed peas, asparagus and lamb jus
(Mk)

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

Vegetarian dishes

Spinach and ricotta ravioli (V) £59.00
semi dried tomato, truffled asparagus and peas
pine nut beurre noisette
(E, G, Mk, N)

Field mushroom, red onion, root vegetable 'en croute' (V) £59.00
dauphinoise potato, creamed spinach, Choron sauce
(Ce, E, G, Mk, SD)

Potato and herb gnocchi (V) £59.00
truffled peas, black garlic,
king oyster mushroom and tarragon beurre blanc
(E, G, Mk, SD)

Tomato, mozzarella and basil arancini (V) £59.00
spinach, olive and tomato sauce
(Ce, E, G, Mk)

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

All main course dishes are served complete with their own vegetables and potatoes.

Extra vegetables and potatoes are available at £3.00 per person extra

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Desserts

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

Raspberry and white chocolate cheesecake
marinated raspberries, meringue and raspberry sorbet
(E, G, Mk)

Pineapple, passion fruit and coconut tart
compressed mango and coconut gelato
(E, G, Mk, S)

Strawberry mousse
strawberry gel, meringue shard and elderflower jelly
(E, G, Mk)

“Death by chocolate”
chocolate brownie, chocolate soil, honeycomb, fudge
chocolate ice-cream
(E, G, Mk)

Raspberry and lemon trifle
mint shortbread
(E, G, Mk)

Vanilla panna cotta
meringue, mango and raspberry
(E, Mk)

Dark chocolate millionaire shortbread
cherry, pistachio, ‘cherries and cream’ gelato
(E, G, Mk, N)

Salted caramel tart
mango sorbet and candied hazelnuts
(E, G, Mk, N)

Dark chocolate delice
orange crèmeux, chocolate soil and pistachio ice-cream
(E, G, Mk, N, SD)

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

“Death by chocolate” with mini wafer (E, G, Mk)
Mango and coconut cheesecake (G, Mk, SD)
Lemon posset with blueberries and shortbread (E, G, Mk)
Mini Macarons (E, G, Mk, N)
Summer berry and vanilla tartlet (E, G, Mk)
Lemon meringue pie (E, G, Mk)
Mini strawberry Eton Mess in chocolate cup (E, Mk)
Salted caramel choux bun (E, G, Mk)
Custard filled donuts (E, G, Mk)
Mini Swiss rolls (E, G, Mk, SD)

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

“Caribbean”

Coconut panna cotta
Pineapple and ginger biscuit cheesecake
Banana fritter with caramel sauce
(E, G, Mk, S)

“Lemon and raspberry”

Lemon posset
Raspberry Eton mess
Fresh raspberry and white chocolate 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)

Coffee and chocolates (Mk, S)

Cheese is available as a dessert (£3.00 supplement) or as an extra course if required; please ask one of our coordinators.

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Plant Based Menu (£59.00 per person)

Starters

Potato, leek and artichoke pressing
truffle mayonnaise, pickled shallot rings and fine herbs
(Mu, S)

Char grilled 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
(No Allergen)

Root vegetable, mushroom, artichoke and spinach en crouete
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)

Vanilla cheesecake
elderflower marinated strawberries and lemon balm
(S)

Berry Eton Mess
(No allergens)

Strawberry and vanilla trifle
blueberries, candied pistachios and whipped cream
(N, S)

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Children's Menu 2023 (2-10 years)

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)

Cheesy garlic bread (G, Mk)

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

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Mac 'n' cheese with crusty bread (E, G, Mk)

Penne pasta Bolognese (Ce, E, G)

Chicken goujons with French fries and peas (E, G, Mk)

Fillet of cod with French fries and peas (E, F, G, Mk)

Roast breast of free-range chicken (E, G, Mk)  
roast potatoes, carrots, peas, mini-Yorkshire pudding and gravy

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

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

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

3 courses = £31.00

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