



M I L S O M[®]
CATERING

Menus 2024

Creating a party is something we thrive on at Milsom Catering, and whatever the occasion, we have plenty of great ideas, so do come and talk to us. We really can turn our hand to all kinds of dishes, tastes and styles, and the following menus are all tried and tested and we hope you are excited by them.

In terms of pricing, our years of experience tell us that our customers want simplicity and transparency. There are, therefore, no hidden charges for crockery, cutlery, glassware and kitchen equipment, and our price not only includes the service of the food, but the manager of the event and the service of all the wines by our talented and enthusiastic front of house team.

Please note that all our prices include vat
at the current rate.

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

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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 with Balsamic shallots (V)
(E, G, Mk, SD)
- Rillette of trout bouchée, pickled cucumber and caviar
(E, F, G, Mk, Mu)
- 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)
- 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)
- Tomato and mozzarella arancini (V)
watercress
(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)
- 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 (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

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[Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide and [Se] Sesame

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Plated Starters

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

(Buckleham asparagus used during May and June)

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)

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

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

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

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, N)

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

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

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

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Plated Main Courses

Roast sirloin of dry aged British beef £83.50
featherblade and smoked cheese beignet
fondant potato, tenderstem broccoli
pea purée and wild mushroom jus
(E, G, Mk)

Tenderloin and cider glazed belly of Dingley Dell pork £77.00
crème fraîche leeks, grain mustard mash,
caramelised apple and sage jus
(Mk, Mu, SD)

Fillet of beef Wellington £91.00
dauphinoise potato, shallots, fine beans and Madeira jus
(E, G, Mk)

Thyme roasted breast of guineafowl £78.50
smoked pomme purée, confit leg and golden raisin croquette,
pea and chestnut mushroom fricassée, guineafowl jus
and fresh oregano
(E, G, Mk, SD)

Breast of Devonshire duck £78.50
fondant potato, beetroot purée, confit cabbage with fennel seeds
and duck jus
(Mk, SD)

Fish dishes

Fillet of Cornish sea bream and tiger prawn tortellini £77.00
herb creamed potato, tenderstem broccoli,
samphire, white wine sauce
(E, F, G, Mk, SD)

Fillet of sea trout and sole 'en croute' £77.00
duchesse potato, fricassée of asparagus, peas and broad beans
(E, F, G, Mk, SD)

Pan roast pavé of cod £77.00
spinach, tiger prawn and tomato sauce Américaine
chargrilled spring onion
(C, F, Mk, SD)

Dartois of chicken £77.00
tarragon potato croquette, fine beans, pea purée,
with chestnut mushroom and chicken jus
(E, G, Mk, SD)

Roasted leg of lamb with mint sauce £78.50
champ crush, pancetta, peas à la Française, braised gem, gravy
(Ce, E, G, Mk, SD)

Free range chicken breast £77.00
truffled pomme Anna, asparagus and pea fricassée, chicken,
truffle and chive jus
(Mk)

Rump of Suffolk lamb £86.00
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)

Whole roast fillet of aged British beef £92.00
thyme rosti potato, spinach, asparagus
bacon and mushroom sauce
(Mk)

Vegetarian dishes

Spinach and ricotta ravioli (V) £76.00
semi dried tomato, truffled asparagus and peas
pine nut beurre noisette
(E, G, Mk, N)

Summer vegetable 'en croute' (V) £76.00
courgette, aubergine, red pepper, spinach and mushroom
dauphinoise potato, creamed spinach, Choron sauce
(Ce, E, G, Mk, SD)

Potato and herb gnocchi (V) £76.00
truffled peas, black garlic,
king oyster mushroom and tarragon beurre blanc
(E, G, Mk, SD)

Stuffed aubergine in curry and coconut dhal (V) £76.00
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)

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Plated Desserts

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

Strawberry ripple cheesecake
marinated raspberries, elderflower jelly, lemon balm
and 'strawberries and cream' gelato
(E, G, Mk)

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

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

Chocolate nemesis
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)

Black forest
chocolate, cherry and vanilla with pistachios
and 'cherries and cream' gelato
(E, G, Mk, N)

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

Tiramisu torte
coffee syrup, mascarpone and milk chocolate mousse
(E, G, Mk)

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)

Coffee and Truffles (Mk, S)

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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)

Glazed Rosary Ash goats cheese
with beetroot pickles (V)
(Mk, SD)

Grilled asparagus, truffle mayonnaise
and toasted hazelnuts (V)
(E, Mu, N)

Chorizo croquettes with padron peppers
(E, G, Mk, Mu)

Smoked cheddar arancini with aged Parmesan,
rocket and grain mustard
(E, G, Mk, Mu, SD)

Heritage tomato, radish,
burrata and endive salad (V)
(Mk, Mu, SD)

Serrano ham slices with pine nuts and honey
vinaigrette
(Mu, N, SD)

Crispy chicken strips with sriracha mayonnaise,
piquillo pepper and rocket
(E, G, Mu, S)

Smoked chicken Caesar with anchovies,
bacon and herb croutons
(E, F, G, Mu, SD)

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 grazing boards if you are also considering a sharing main course and dessert.

Served to everyone;

Sourdough, olive oil, Balsamic vinegar with tomato, red onion, rocket and mozzarella salad
(G, Mk, Mu, SD)

With your choice of **meat** or **fish**;

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

OR

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

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Sharing main courses

Please select one option for your guests to enjoy.

Moroccan spiced lamb shoulder with smoked aubergine purée £79.50

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

(G, Mk, N, SD)

Roast rack of Dingley Dell pork with apple, sage and cider jus £79.00

Served with the following sides;

Crushed "Champ" potatoes

Braised white cabbage with caraway seeds

Fennel, apple and celeriac slaw

Apple sauce

(Ce, E, Mk, Mu, SD)

Honey roast Devonshire duck breast with chargrilled spring onion £81.00

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

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

Seared sirloin of Dedham Vale beef (fillet available at a £12.00pp supplement) with peppercorn sauce £88.00

Served with the following sides;

Truffle, Parmesan and chive roasted new potatoes

Classic Caesar salad

Chargrilled asparagus and garlic butter

Grain mustard mayonnaise

(E, G, Mk, Mu, SD)

Thyme roasted breast of free-range chicken with chicken jus £77.00

Served with the following sides;

Garlic and herb roasted potatoes

Buttered greens, asparagus, peas, kale and green beans

Balsamic glazed cherry tomatoes, goats cheese and caramelized shallot

(Mk, SD)

Vegetarian all at £76.00

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

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

(E, G, Mk, N, SD)

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

(G, Mk, SD)

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

(G, Mk, Mu, SD)

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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)

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)

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)

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)

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Barbecue main course £82.00

(Minimum 60 guests)
(May – September only)

Garlic focaccia (G, Mk)

Served to the table once guests have been seated

Whole Suffolk pig spit roast (No Allergen)

Dry aged sirloin steak in garlic and thyme (no allergen)

Suffolk Pride Procter's sausages (SD)

Pea and mint vegan falafel burger (V) (G, S)

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

Miso glazed darné of Scottish salmon (F, G, Mk, Mu, S, Se)

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) (no allergens)

Caesar salad, kos lettuce, croutons,

Parmesan and Caesar dressing (E, G, Mu, SD)

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)

Vegetable moilee curry (Mu, Se)

Creamy dauphinoise potatoes (Mk)

Apple sauce (No Allergen), pickle (Ce, Mu, SD), dressing (Mu, SD), mayonnaise (E), ketchup (Ce, SD),
barbecue sauce (No Allergen), crème fraiche (Mk), tomato chutney (Ce, Mu, SD)

The barbecue main course option is for your 3course 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

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Feasting Table (main course) £86.00

(Minimum 90 guests)

Decorated meats and fish

Whole roast decorated turkey (No Allergen)	Dressed crab in shells (C, E)
Roast sirloin of British beef (No Allergen)	Prawns with dill and lemon crème fraîche (C, Mk)
Honey baked gammon (SD)	Vegetable quiche (V) (E, G, Mk)
Talbooth smoked salmon, sliced at the table (F)	Poached salmon pavé with crevettes, cucumber and dill (C, F)

Minted new potatoes (Mk)

Selection of salads

Coleslaw (V) (E, Mu, SD)	Farro, smoked aubergine, yoghurt, oregano and piquillo peppers (V) (G, Mk, SD)
Tabbouleh salad (V) (G)	Sweet mustard mayonnaise new potato salad, shallots and radish (V) (E, Mk, Mu, SD)
Heritage tomato, ricotta, artichoke and rocket pesto (V) (Mk, N, SD)	Pasta shells, sweetcorn, chorizo and salsa verde (E, G, Mu, SD)
Grilled halloumi, pea, asparagus and quinoa (V) (Mk)	Curried rice salad, spring onion, pomegranate, raisins and coriander (V) (Mu, SD)
Watermelon, feta and endive salad (V) (Mk)	
Heirloom beetroot, shallot, kohlrabi, watercress and Balsamic syrup (V) (SD)	
Italian green salad (V) (no allergens)	
Caesar salad, kos lettuce, croutons, Parmesan and Caesar dressing (E, G, Mu, SD)	

Horseradish (Mk, Mu), English mustard (G, Mu), Cranberry (No Allergen), Mayonnaise (E)
Marie Rose (Ce, E, F), Vinaigrette (Mu, SD), Sweet Mustard Mayonnaise (E, Mu)

Plant Based Menu £76.00

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)

Belgian chocolate cheesecake
vanilla Chantilly, blueberries and lemon balm
(G, 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 2024 (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)

Grilled garlic and cheese flatbread (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 = £32.00

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

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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 £18.00 per person (minimum of 50 guests)

Meat

Charcuterie meats (SD)

Liver parfait (E, Mk, SD)

Pork pie (E, G, Mk)

Vegetarian

Crudites

Falafels (G, S)

Vegetable spring rolls (G, S)

Tiffin Scotch eggs (E, G, SD)

Cheese

Rosemary and truffle baked brie, focaccia (G, Mk)

Selection of whole and cut cheeses, fruit, chutney and biscuits (C, E, G, Mk)

Fish

Smoked salmon (F)

Tiger prawns (C)

Smoked mackerel (F)

Snacks

Cheese straws (E, G, Mk)

Olives

Pretzels (E, G, Mk, S)

Smoked almonds (N)

Dips

Hummus (SD, Se)

Tzatziki (Mk)

Talbooth Deluxe Burger Bar £16.00 per person

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

“Surf and Turf”

3oz beef burger, barbeque tiger prawn and dill mayonnaise
(C, E, G, Mk, Mu)

“Rodeo Burger”

3 oz beef burger, cheese, BBQ pulled pork, onion and tomato
(E, 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)

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Evening informal BBQ - £27.75

(Minimum 80 guests)

May - September

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 (G, SD) and onions
Vegetable and halloumi kebabs (Mk)
Vegetarian sausages (G, S)

All served with apple sauce (No Allergen), 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 (No Allergen)

Tomato, mozzarella and red onion salad (Mk)

Buns and rolls (G)

Hog roast - £21.00 per person

(Minimum 80 guests)

May - September

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

Whole Suffolk pig, spit roast
sage and onion pork stuffing (E, G, Mk)

Spiced potato wedges, crème fraiche (G, Mk)

Buns (G)

Coleslaw (E, Mu, SD)

Green salad (No Allergen)

Tomato, mozzarella and red onion (Mk)

All served with apple sauce (No Allergen), 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)

Loin of Suffolk pork or Pulled BBQ Pork buns- £21.00 per person

Available during the cooler months for indoor service instead of a hog roast outside. It is also a great option for smaller weddings with less than 80 guests to cater for.

Roast loin of pork
sage and onion pork stuffing (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 (No Allergen)

Tomato, mozzarella and red onion (Mk)

All served with apple sauce (No Allergen), 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)

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Street food evening menu - £20.00 per person

Select up to three options from the below menu

Spanish paella (May – September)

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

(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, poppodoms 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

(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)

All prices include VAT @ the current rate

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Evening Food

Something sweet....

Available to compliment 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 (no allergen), freeze dried raspberries (no allergen),
honeycomb (Mk), popping candy (Mk)

Choice of 3 flavours from the following;

Gelato	Sorbet	Plant Based
Salted caramel (E, Mk, SD)	Raspberry (no allergens)	Coconut gelato (S)
Vanilla (E, Mk)	Mango (no allergens)	Vanilla gelato (S)
Chocolate (E, Mk)	Strawberry (no allergens)	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

Brownies (E, G, Mk), Jammie Dodgers (E, G, Mk), Mini donuts (E, G, Mk), Marshmallows (E),
Haribo Rings and Hearts (no allergens), 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

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