



TALBOOTH RESTAURANT

Menus 2024

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.

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

Tel: 01206 321105 www.milsomhotels.com

Email: alex@milsomhotels.com, jess@milsomhotels.com, keighley@milsomhotels.com

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)
Rillettes 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

ALLERGENS KEY

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs,
[Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide and [Se] Sesame

Our suppliers and kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free

Plated 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)

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 £72.50
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 £66.00
crème fraîche leeks, grain mustard mash, caramelised apple
and sage jus
(Mk, Mu, SD)

Fillet of beef Wellington £81.00
dauphinoise potato, shallots, fine beans and Madeira jus
(E, G, Mk)

Thyme roasted breast of guineafowl £67.50
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 £67.50
fondant potato, beetroot purée, confit cabbage
with fennel seeds and duck jus
(Mk, SD)

Dartois of chicken £66.00
tarragon potato croquette, fine beans, pea purée, with chestnut
mushroom and chicken jus
(E, G, Mk, SD)

Roasted leg of lamb with mint sauce £67.50
champ crush, pancetta, peas à la Française, braised gem, gravy
(Ce, G, Mk, SD)

Free range chicken breast £66.00
truffled pomme Anna, asparagus and pea fricassée, chicken,
truffle and chive jus
(Mk)

Rump of Suffolk lamb £75.00
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 £81.00
thyme rosti potato, spinach, asparagus
bacon and mushroom sauce
(Mk)

Fish dishes

Fillet of Cornish sea bream and tiger prawn tortellini £66.00
herb creamed potato, tenderstem broccoli,
samphire, white wine sauce
(E, F, G, Mk, SD)

Fillet of sea trout and sole 'en croute' £66.00
duchesse potato, fricassée of asparagus, peas and broad beans
(E, F, G, Mk, SD)

Pan roast pavé of cod £66.00
spinach, tiger prawn and tomato sauce Américaine
chargrilled spring onion
(C, F, Mk, SD)

Vegetarian dishes

Spinach and ricotta ravioli (V) £65.00
semi dried tomato, truffled asparagus and peas
pine nut beurre noisette
(E, G, Mk, N)

Summer vegetable 'en croute' (V) £65.00
courgette, aubergine, red pepper, spinach and mushroom
dauphinoise potato, creamed spinach, Choron sauce
(Ce, E, G, Mk, SD)

Potato and herb gnocchi (V) £65.00
truffled peas, black garlic,
king oyster mushroom and tarragon beurre blanc
(E, G, Mk, SD)

Stuffed aubergine with coconut dhal (V) £65.00
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 (no allergen)
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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Plant based menu (£65.00 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 croute
olive oil pomme purée, tenderstem broccoli and tomato dressing
(G)

Glazed beetroot and smoked applewood vegan cheese tatin
smoked mash, rainbow chard, roasted carrot and herb oil
(G)

Desserts

Chocolate brownie
vanilla ice-cream and fresh raspberries
(S)

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

Berry Eton Mess
(No allergens)

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

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