

MILSOM[®]
CATERING

AT

HENGRAVE HALL

{ 2027 }





HENGRAVE
HALL

Your wedding, your way

We are delighted to hear that you have reserved Hengrave Hall for your wedding. Our company has been carefully selected by Hengrave Hall as their exclusive partner for every wedding to reflect the unique quality of the venue and we have been working alongside the Hengrave Hall team for over ten years.

Our dedicated wedding coordinators are based at Talbooth Restaurant in Dedham, Essex, with our experienced Hengrave Hall events team based at Hengrave Hall. Please visit our website for some more information about our company www.milsomhotels.com.

As well as looking after the food and wine, we are also the planners and managers for the day. We will be there from when the first plans are made to when the last guests have left the venue in the evening. We are looking forward to meeting you in the near future to discuss all of your plans.

The next step: planning...

Having booked your wedding, the next step is for us to contact you to introduce ourselves and to arrange a meeting...

First meeting

We really like to begin discussions for your day as early as we can, either in person at our restaurant in Dedham or over the phone/ via Zoom if this is more convenient for you.

In this first meeting we will chat through your ideas for the day and particularly the timings which will work best for you. It is also a great opportunity for us to hear your thoughts on the food and the wine you might like as well as us being able to give you an idea on estimated costs based on your expected guest numbers.

Planning meeting

This is when every detail for the day is laid down and usually takes place approximately 4 months before the wedding. We will make sure you have the most recent copy of our menus and wine list beforehand so that you can come ready to talk about the combinations you like the most. Our vast knowledge of food and wine enables us to help you choose the dishes and wines that will complement each other.

After this meeting we will send you our staff briefing document in which all the details have been recorded. This will include a more accurate estimate of the final costs. The document will also be used for action by our management team on the day of your wedding so it is vital we make this as detailed as possible for you.

Numbers

We require your final number 2 weeks before the day and any last-minute changes 7 days before the event. Any reduction in number after this date will still be charged. This final number is the minimum number that we will cater for.

Timing is everything...

Set out below are some suggested timings that we use for wedding ceremonies and receptions. Every wedding is different, however, and tailored to your own ideas but this will give you an idea of how long everything will take.

Sample timings for a civil ceremony / church ceremony with evening guests

If you are having an intimate civil ceremony with only a few guests before a church blessing, this time could be earlier in the day.

11.00am	Bridal party arrive at Hengrave to get ready
2.00pm	Civil ceremony or Church Service (30 minutes - 1 hour)
3.00pm	Drinks reception (1.5 hours)
4.30pm	Sit down (2 hours)
6.30pm	Speeches
7.30pm	Evening guests
8.00pm	First dance
9.00pm	Evening food
11.30pm	Bar closes
12.00am	Finish

Evening food is essential if you are having lots of evening guests; see our options at the back of our menus.

A Guideline to Wedding Reception Costs in 2027 at Hengrave Hall...

On booking with us through Hengrave Hall we will ask you for a deposit of £30.00 per person and for you to sign our terms and conditions. The deposit can be paid in two stages, £15.00 per person initially and another £15.00 per person at least 1 year before the wedding. On receipt of the initial deposit and signed contract we will forward formal confirmation of your booking to you.

The next payment you will make is based on an estimate we do for you at your planning meeting. We require this estimated amount to be paid in full, 2 weeks before your wedding day which is also when we require your confirmed final numbers.

On the day we will put together an exact bill based on what you have consumed and we will ask you to settle any balance due within 7 days of receipt of the invoice. We have outlined below a typical wedding account for 80 adult guests during the day plus 40 additional evening guests.

Wedding Estimate

Pre-wedding sandwiches	20	x	8.00	160.00
Canapes	80	x	9.50	760.00
Wedding Breakfast	80	x	90.00	7200.00
Children		x	35.50	0.00
Evening barbecue	100	x	31.50	3150.00
<hr/>				
Drinks Reception - Prosecco 2gls pp	32	x	42.50	1360.00
Elderflower Cordial (Jugs)	5	x	16.00	80.00
House Wine (with meal)	40	x	35.00	1400.00
Toast btl - prosecco	14	x	42.50	595.00
Account bar				
Total reception				14705.00

LIQUOR PRICES HAVE BEEN ESTIMATED AT THIS STAGE

However, to make it easy for you here is a very rough outline cost per head for your day-time guests (please note we do not charge alcohol on a package basis, this is purely to assist with your budgeting at this stage).

The Reception cost guide	Per person (Inc VAT)
Cost of canapés	£9.50
Cost of menu (3 courses including coffees and chocolates)	£90.00
Cost of wine (see over)	£45.85
Total cost per adult day guest	£145.35

The most effective method to calculate the cost of a reception is to break down the costs into menu cost and wine cost per person. These costs then need to be multiplied by the number of guests.

Supplement charge if dining in the courtyard...

Typically, all wedding breakfasts are served in the long gallery. However, if you are keen to dine al fresco in the courtyard then please note there is a staffing charge of £500.00 to cover the extra work involved. We would also like to bring to your attention that tall centerpieces are not appropriate in the courtyard due to the risk of them being blown over.

Menu cost

The main meal cost is set at £90.00 inc vat. (plus supplements on a few items). This includes a set starter, main course, dessert, coffee and chocolates (supplements apply to a few of the dishes). If you would like to offer your guests a choice menu, we charge a supplement of £7.50 per person on top of the menu price. This allows you to offer up to three options per course of which one starter and main course must be either vegetarian or vegan appropriate. Our menu price also includes the provision of white table linen, crockery, cutlery, glassware and service of both the food and wine. Should you decide to have extras such as canapés, a cheese course and evening food, these are all individually priced and the options can be found in our menus.

Wine cost

(PLEASE NOTE THESE PRICES ARE ESTIMATED FOR 2027 AND ARE SUBJECT TO CHANGE/INFLATION)

The wine cost is more variable than the menu as it depends not only on your choice of wine, but also on how much your guests drink! A good estimate of the type, quantity and cost of wine drunk during a 'sit down' type reception are shown below, ultimately you will only pay for what is drunk on the day as we charge bottles on consumption, but the below should help you for budgeting purposes in the meantime. You can of course also decide to set a sum aside for the evening bar which we haven't accounted for below.

Time	Number of glasses & type	Typical cost
1.5 hours drinks reception	Three glasses of sparkling or still wine, or pimm's	£21.25 (+ £23.75 Champagne)
With meal	Half a bottle of wine – based on £35 bottle	£17.50
For the Toasts	One glass of sparkling wine or Champagne	£7.10 (+ £7.90 Champagne)
Total Wine per guest		£45.85 (+ £31.65 Champagne)
Soft drinks/mineral water	Estimate an additional	£5.00

The food...

Talbooth Restaurant has been one of the country's leading restaurants for over 70 years and is part of the award winning Milsom Hotels. Milsom Catering was created to take our show on the road. Our chefs can create a vast array of wonderful dishes and party ideas and we're also happy to listen to your ideas, coming up with dishes to suit.

Come and try

We are only too delighted to organise a tasting for you on the following basis:

1. A free tasting for 2 people at Talbooth Restaurant is available at lunch or dinner from Monday through to Thursday. You are welcome to bring extra guests and these will be charged at £70.00 per person. We allow a maximum of 6 guests.
2. At the tasting we will serve a choice of 2 dishes for each course taken from these menus. If you are coming with additional guests we are happy to serve a maximum of 4 different dishes for each course.
3. If you prefer to visit us on a Friday or Saturday lunch then we will not be able to offer the tasting for free but will charge £70.00 per person.
4. We need notification of the dishes you wish to sample at least 2 weeks before the tasting.

Not all the dishes from our menu selections translate well for 2 or 4 people in a restaurant situation, so they are unavailable for tastings. However, we are happy to discuss these dishes with you if you are considering them for your special event.

The wine...

Our wine list for Hengrave Hall features many fantastic wines at a range of prices. At our planning meeting with you we will decide on your reception drink, wines and toast drink. From here we can work out rough quantities of what your guests will drink, based on our experience, and add this to your estimate. If you would like to see a sample list please get in touch.



Sample Wine list 2027

This is an exciting selection which we think is ideal for weddings and parties. A more extensive list is available from the Talbooth Restaurant if required.

Bin	Champagne	£ inc VAT
101	Heidsieck & Co. Monopole Silver Top Brut	£90.00
104	Taittinger, Brut Réserve	£125.50
108	Bollinger, Special Cuvée	£158.00
121	Laurent Perrier Cuvée Rosé	£138.00
English Sparkling		
148	Nyetimber Classic Cuveé, West Sussex, England	£95.75
150	Louis Pommery England, Hampshire, England	£97.00
Sparkling Wine		
144	Prosecco, Tosti, Italy	£42.50
White Wine		
371	2022 Colombard/Ugni Blanc, Cuvee du Roy Sec, IGP, Côtes de Gascogne, France	£35.00
473	2024 Sauvignon Blanc, Pato Torrente, Central Valley, Chile	£35.50
426	2023 Pinot Grigio, Elfo, Sacchetto, Veneto, Italy	£36.00
531	2023 Bush Vine Chenin Blanc, The Post Tree, Swartland, South Africa	£38.50
391	2022 Muscadet de Sèvre et Maine Sur Lie, Les Parcelles, Loire Valley, France	£40.00
423	2023 Fiano, Carlomagno, Puglia, Italy	£40.50
449	2023 Albariño, Coral do Mar, Rías Baixas, Spain	£46.00
511	2023 Sauvignon Blanc, Spy Valley, Marlborough, New Zealand	£44.00
379	2023 Picpoul de Pinet St Clair, Luvignac, Languedoc Roussillon, France	£42.50
491	2024 Chardonnay, First Fleet, South Eastern Australia	£38.50
435	2023 Gavi, Palás, Michele Chiarlo, Piemonte, Italy	£50.00
303	2022 La Chablisienne, Chablis Le Finage, Burgundy, France	£60.00

Bin	Red Wine	£ inc VAT
710	2022 Cab Sauv, Merlot/ Tannat, Cuvée du Roy Rouge, IGP Côtes de Gascogne, France	£35.00
791	2024 Merlot, Pato Torrente, Central Valley, Chile	£35.00
747	2023 Nero d'Avola, Rupe Secca, Sicily, Italy	£42.50
764	2023 Monastrell, Bodega La Purísima, Murcia, Spain	£42.50
768	2021 Rioja Crianza, Promesa, Spain	£45.50
839	2021 Cabernet Sauvignon Gran Reserva, Morandé, Maipo, Chile	£44.50
834	2024 GSM, Brookdale Estate Mason Road, Paarl, South Africa	£46.00
692	2023 Côtes-du-Rhône Samorëns rouge, Ferraton, Rhône Valley, France	£46.00
795	2019 Malbec, Vista Flores, Catena, Mendoza, Argentina	£48.50
811	2021 Shiraz, Larry Cherubino Ad Hoc Middle of Everywhere, Western Australia	£50.00
821	2020 Pinot Noir, Spinyback, Nelson, New Zealand	£51.00
690	2022 Fleurie, Château de Fleurie, Beaujolais, France	£54.00
977	2019 Château Montaguillon, Montagne Saint-Émilion, France	£55.00
Rosé Wine		
551	2022 Cab. Sauv./Merlot, Cuvee du Roy Rose, IGP, Comte Tolosan, France	£35.00
552	2023 Syrah/Grenache Rosé, Invitation, Château de Campuget, AOP, France	£38.50
550	2023 Ultimate Provence, AOP Cotes de Provence, France	£60.00
554	2022 Whispering Angel, Château d'Esclans, Côtes de Provence, France	£61.00
Port		
893	2017 Ferreira Porto, LBV	£65.00
895	Tawny Porto, Ferreira	£52.50

Vintages/wines subject to change and prices are correct at time of printing.
All prices include VAT @ 20%

Sample pre-ceremony refreshments

£8.00 per person, please select one of the below

Chef's selection of sandwiches and crisps (C,E,F,G,Mk,Mu,S)

Fresh fruit platter with pastries (G,Mk)

Selection of paninis (please select one)

*Bacon and brie (G,Mk,SD), Tomato, mozzarella and basil (G,Mk,SD),
Pastrami, smoked cheddar and tomato (G,Mk,SD)*

Sample canapés selection

£9.50 per person, please select 5 canapés

Cold

Talbooth smoked salmon croustade

taramasalata, dill and keta caviar (E,F,G,Mk,Mu)

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)

Mersea crab doughnut

kimchi mayonnaise (C,E,G,Mk,Mu)

Soft boiled quails egg

pea hummus and celery salt (V) (Ce,E,G,Mk)

The Reuben tartlet

salt beef, sauerkraut, pickles and Thousand Island dressing (E,G,Mk,Mu)

Soy, sesame and maple cured tuna tartlet

coriander and avocado (F,G,Mu,S,Se)

Sample canapés selection

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)

Warm Parmesan gougères

(E,G,Mk)

Warm new season baby potato

caviar, lemon crème fraîche and chive (F,Mk,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)

Pea, mozzarella and mint arancini (V)

(E,G,Mk,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

Beetroot hummus, crispy chickpea and parsley

in buckwheat tartlet (G)

Woodland mushroom and truffle arancini

(G,S)

Vegan vegetable samosa

(G)

Teriyaki glazed wild mushroom (V)

sushi rice cracker and avocado (S,Se)

Crudités, olives, taramasalata, hummus, flatbread and breadsticks
on the table when sitting great when speeches are first - £6.00 per person

Sample plated starters

Talbooth smoked salmon

saffron emulsion, fennel, brioche croutons and baby cress (E,F,G,Mk,Mu)

Marinated feta, basil, garlic, olive oil, char grilled peppers (V)

tomato and shallot dressing, basil cress (Ce,Mk,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)*

Twice baked truffled mushroom soufflé (V)

herb mayonnaise, broad beans and sticky walnuts (E,G,Mk,Mu,N)

Tiger prawn ravioli

courgette and carrot spaghetti and Thai green velouté (C,E,G,Mk,Mu,S)

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)

Smoked chicken breast on red pepper hummus

*crispy chickpea, radish, celery, piquillo pepper, flatbread and rocket
(Ce,G,Mk,SD)*

Poached sea trout, prawn and avocado tian

Heritage tomato, herb mayonnaise, fresh parsley and preserved lemon (E,F,Mu,SD)

Goats cheese mousse and Dingley Dell Prosciutto

Heritage tomato, basil pesto and brioche croutons (E,G,Mk,Mu,N,SD)

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

Sample plated starters

The following dishes are only available April-October;

Seared scallops with cider glazed pork belly,

pickled apple purée, pomegranate and mizuna (Mk,Mo,SD)

Italian burrata (V)

beetroot, pickled shallot, red vein sorrel and crispy panko breadcrumbs (G,Mk,SD)

Chargrilled asparagus with Serrano ham

grain mustard mayonnaise, confit egg yolk and fine herbs (E,Mk,Mu,SD)

(Bucklesham asparagus used during May and June)

The following dishes are only available November-March;

Cumin seared scallops

barbeque glazed pork belly, parsnip purée and apple (G,Mk,Mo,Mu,SD)

Creamed goats cheese and pomegranate cannelloni (V)

butternut squash, curried croutons and shizo (G,Mk,SD)

Salmon gravadlax

horseradish cream, fennel and dill salad (F,Mk,SD)

Sample plated main courses

Whole roast fillet of aged British beef (£12.00pp supplement)

potato pressing, mushroom purée, asparagus, English pea, truffle and chive jus (Mk,SD)

Fillet of beef Wellington (£12.00pp supplement)

dauphinoise potato, shallots, fine beans and Madeira jus (E,G,Mk)

Breast of Gressingham duck

celeriac and potato dauphinoise, glazed Heritage carrot, black garlic, broad beans and duck jus (Ce,Mk,SD)

Dartois of chicken

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

Tenderloin of Dingley Dell pork

grain mustard mash, caramelised onion croquette, tenderstem broccoli, apple and sage jus (E,G,Mk,Mu,SD)

Roast sirloin of dry aged British beef

glazed shortrib, fondant potato, pea purée, asparagus and watercress (G,Mk)

Thyme roasted breast of guineafowl

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

The following dishes are only available April-October;

Fillet of Cornish sea bream and tiger prawn tortellini

herb creamed potato, tenderstem broccoli, samphire, white wine sauce (E,F,G,Mk,SD)

Rump of Suffolk lamb

minted hasselback potato, onion and chive purée crushed peas, asparagus and lamb jus (Mk)

Free range chicken breast

truffled pomme Anna, spring greens, baby leek, chicken and chorizo jus (Mk,SD)

The following dishes are only available November-March;

Pan seared salmon fillet

potato forestière, rainbow chard, caviar and chive white wine sauce (F,Mk,Mo,SD)

Rump of Suffolk lamb

minted hasselback potato, celeriac purée cavolo nero and lamb jus (Ce,E,G,Mk,SD)

Free range chicken breast

truffle pomme Anna, squash and broad bean fricassée chicken and chive jus (Mk)

Sample fish dishes

Fillet of sea trout and sole 'en croute'

duchesse potato, fricassée of asparagus, peas and broad beans (E,F,G,Mk,SD)

Pan roast pavé of cod

spinach, tiger prawn and tomato sauce Américaine chargrilled spring onion (C,F,Mk,SD)

Sample vegetarian dishes

Spinach and ricotta ravioli (V)

semi dried tomato, truffled asparagus and peas pine nut beurre noisette (E,G,Mk,N)

Summer vegetable 'en croute' (V)

courgette, aubergine, red pepper, spinach and mushroom dauphinoise potato, creamed spinach, Choron sauce (Ce,E,G,Mk,SD)

Tarragon and pecorino gnocchi (V)

mushroom purée, barbeque glazed maitake mushroom, broad beans, charred tenderstem and nasturtium (E,G,Mk,SD)

Stuffed aubergine with coconut dhal (V)

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 £4.00 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)

Sample plated desserts

Milk chocolate, hazelnut and dacquoise sponge dome
fresh raspberries and honeycomb gelato (E,G,Mk,N)

Tonka bean panna cotta
Suffolk strawberries, yoghurt crisps, lemon balm and mango (E,Mk)

Banoffee Tart
banana, caramel, Bailey's cream, golden raisins and crispy banana (E,G,Mk,SD)

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

Dark chocolate and caramel millionaire
shortbread, cherry, chocolate soil and pistachio gelato (E,G,Mk,N)

Trio of Desserts (for a real show-stopper)

"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)

Sample plated desserts

The following dishes are only available April-October;

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

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

Passion fruit, yuzu and matcha layered gateaux
lychee, matcha meringue and mango sorbet (E,G,Mk,N)

Passion fruit torte
chocolate ganache, coconut ice-cream and stem ginger (E,G,Mk)

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

The following dishes are only available November-March;

Bakewell tart
blackberry compote and vanilla ice-cream (E,G,Mk,N)

Winter berry pavlova
Chantilly, pear syrup (E,Mk,SD)

Apple and blackberry crumble tart
vanilla Anglaise and salted caramel ice-cream (E,G,Mk)

Chocolate orange torte
pistachio, orange and chocolate gelato (E,G,Mk,N)

Coffee and truffles (Mk,S)

Sample sharing starters

Tapas style small plates starters (£5.25 supplement pp);

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)

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

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

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

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

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

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

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

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

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 (£3.75 supplement pp);

*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 rillette, olives,
marinated artichokes, sun blushed tomatoes, chargrilled peppers (SD)*

OR

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

Sample 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
(£3.00 supplement per person or available as an extra course at £12.00 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;

Mango meringue pie (E,G,Mk)

Lemon posset with raspberry, lemon balm and shortbread (E,G,Mk)

Mini macarons (E,G,Mk,N)

Mini strawberry cheesecake with crispy yoghurt (E,G,Mk)

Milk chocolate and vanilla choux bun (E,G,Mk)

Sample feasting table

£11.00 supplement per person - minimum 90 guests

Decorated meats and fish

Whole roast decorated turkey

Roast sirloin of British beef

Honey baked gammon (SD)

Talbooth smoked salmon, sliced at the table (F)

Dressed crab in shells (C,E)

Prawns with dill and lemon crème fraîche (C,Mk)

Vegetable quiche and tarts (V) (E,G,Mk)

Poached salmon pavé with crevettes, cucumber and dill (C,F)

Selection of salads

Coleslaw (V) (E,Mu,SD)

Tabbouleh salad (V) (G)

Heritage tomato, ricotta, artichoke and rocket pesto (V) (Mk,N,SD)

Watermelon, feta and endive salad (V) (Mk)

*Caesar salad, kos lettuce, croutons,
Parmesan and Caesar dressing (E,G,Mu,SD)*

*Orzo, preserved lemon, courgette
tomato and toasted pine nuts (V) (G,N,SD)*

Cucumber, radish, basil and buttermilk (V) (Mk)

Farfalle pasta with sweetcorn, spring onion and ranch dressing (V) (G,Mk,Mu,SD)

Beetroot, carrot, watercress and Balsamic (V) (SD)

*New potatoes, crème fraîche,
chive, capers and lemon zest (V) (Mk,SD)*

Sesame infused white bean, broccolini and sugar snap (V) (Se,SD)

All served with this selection of sauces

Horseradish (Mk,Mu), English mustard (G,Mu),

Cranberry, Mayonnaise (E), Marie Rose (Ce,E,F),

Vinaigrette (Mu,SD), Sweet Mustard Mayonnaise (E,Mu)

Sample plant based menu

Starters

Potato, leek and artichoke pressing

truffle mayonnaise, pickled shallot rings and fine herbs (Mu,S)

Chargrilled 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 and naan bread (G)

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

Strawberry and vanilla trifle

blueberries, candied pistachios and whipped cream (N,S)

Sample children's menu

2-5 years, 3 courses for £25.00 per child

6-10 years, 3 courses for £35.50 per child

Starters

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)

Main Courses

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

roast potatoes, carrots, peas, mini-Yorkshire pudding and gravy (E,G,Mk)

Fish fingers

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

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

Desserts

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)



Sample evening food menu

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.

Pizza bar

£22.50 per person, available April-October
served from the Courtyard and not available to mix and match

Select up to three options to be cooked continuously, sliced and served straight to your guests from our pizza bar. All pizzas are 10", with accompaniments of grated Parmesan (Mk), garlic mayonnaise (E,Mu), chilli oil and oregano oil.

Can't see your favourite below? We are happy to create your signature pizza, please speak with one of our coordinators.

Tomato, mozzarella and basil (V) (G,Mk)

Tiger prawn, tomato, olives, basil and chimichurri (C,G,Mk)

Prosciutto, spinach, mushroom
ricotta and truffled honey (G,Mk)

Four cheese
Mozzarella, Gorgonzola, Parmesan and Gruyère (G,Mk)

Classic pepperoni with peppers and red onion (G,Mk,SD)

Goats cheese, red onion chutney mozzarella and rocket (V) (G,Mk)

Pepperoni, fennel sausage, 'nduja,
mushroom, tomato, peppers and sriracha (G,Mk,SD)

Grazing table

£22.50 per person, minimum 60 guests
Can be served in the Long Gallery or outside in the Courtyard.

Meat

Charcuterie meats (SD), Liver parfait (E,Mk,SD), Pork pie (E,G,Mk)

Fish

Smoked salmon (F), Tiger prawns (C), Smoked mackerel (F)

Vegetarian

Crudités, Falafels (G,S), Vegetable spring rolls (G,S), Tiffin Scotch eggs (E,G,SD)

Snacks

Cheese straws (E,G,Mk), Olives, Pretzels (E,G,Mk,S), Smoked almonds (N)

Cheese

Rosemary and truffle baked brie, focaccia (G,Mk)
Selection of whole and cut cheeses, fruit, chutney and biscuits (Ce,E,G,Mk)

Dips

Hummus (SD,Se), Tzatziki (Mk)

Talbooth deluxe burger bar

£20.00 per person, available April - October,
this option is served from the West Terrace only

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 4oz beef burgers, cheese, pickles and tomato (E,G,Mk,Mu,SD)

"Surf and Turf"

4oz beef burger, barbeque tiger prawn and dill mayonnaise (C,E,G,Mk,Mu)

"Rodeo Burger"

4oz beef burger, cheese, BBQ pulled pork, onion and tomato (E,G,Mk,Mu)

"Piri Piri"

chicken 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)

Evening informal BBQ

£31.50 per person, available April - October, this option is served from the West Terrace only

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 and onions (G,SD)

Vegetable and halloumi kebabs (Mk)

Vegetarian sausages (G,S)

All served with:

buns and rolls (G)

apple sauce, 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, tomato, mozzarella and red onion salad (Mk)

Hog roast

£24.00 per person, minimum 80 guests and available April - October, this option is served from the West Terrace only

A nice alternative to the full BBQ listed previously, 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

Tomato, mozzarella and red onion salad (Mk)

Loin of Suffolk pork or pulled BBQ pork buns

£24.00 per person, for smaller weddings with less than 80 guests. This option is served inside from the Long Gallery

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

Tomato, mozzarella and red onion salad (Mk)

All three options on this page are served with;

apple sauce, 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)

Street food evening menu

£23.50 per person

Select up to three options from the below menu;

With the exception of the Paella, our street food menu is served pre-portioned, canapé style straight from our kitchen to wherever your guests are in the venue. The paella pan is set up in the courtyard weather permitting.

Spanish paella (available April-October)

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, poppods and mango chutney (G,Mk)

Tiger prawn Thai red curry

fragrant Jasmine rice (C,F,Mk,S,SD)

Truffled mac and cheese

braised beef, crispy onions, chimichurri (E,G,Mk,Mu)

Loaded waffle fries

Philly cheese sauce, barbeque beef brisket, red onion, jalapeños and sriracha (G,Mk,SD)

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)

Something sweet

Available to complement your chosen savoury option. Please note we cannot provide a sweet option only.

Italian Gelato £5.75 per person

Served directly from our mobile freezer either inside the Long Gallery, on the West Terrace or in the Courtyard

2 scoops of luxurious Italian gelato with your choice of toppings;

Chopped nuts (N), hundreds and thousands, freeze dried raspberries, honeycomb (Mk), popping candy (Mk)

Gelato	Sorbet	Plant based
Salted caramel (E,Mk,SD)	Raspberry	Coconut gelato (S)
Vanilla (E,Mk)	Mango	Vanilla gelato (S)
Chocolate (E,Mk)	Strawberry	Chocolate gelato (S)
Strawberries and cream (E,Mk)		
Cherries and cream (E,Mk)		
Pistachio (E,Mk,N,SD)		

Dessert Grazing Table £13.00 per person

Set up in the Courtyard or the Long Gallery

Brownies (E,G,Mk), Jammie Dodgers (E,G,Mk), Mini donuts (E,G,Mk), Marshmallows (E), Haribo Rings and Hearts, 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 £500.00

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

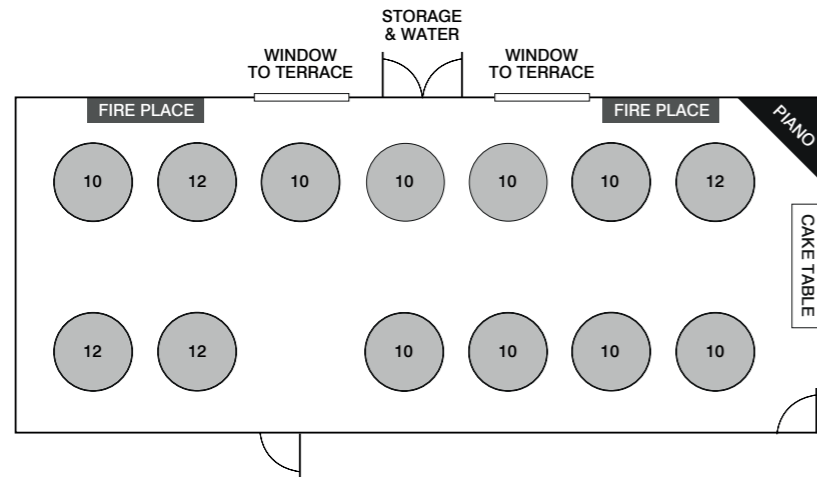
ALLERGENS KEY

[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.

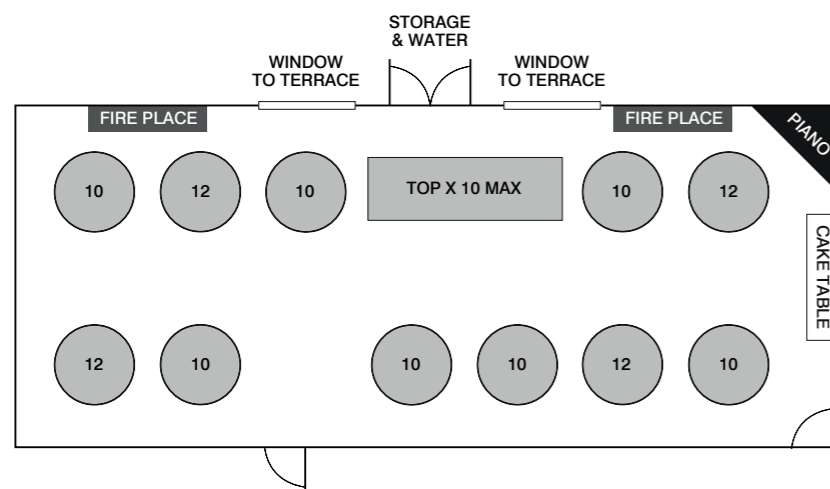
Table layouts for the Long Gallery

All round tables – max numbers



6ft tables used for 12px	x 4	48
5ft 6inch tables used for 10px	x 9	90
TOTAL number of seated guests		138

Long top table – max numbers



6ft tables used for 12	x 4	48
Top table x 10 max	x 1	10
5ft 6inch tables used for 10	x 7	70

Contacts

Our team are based here:

Milsom Catering at Talbooth Restaurant
 Gun Hill
 Colchester
 Essex
 CO7 6HP

You are more than welcome to visit our website: www.milsomhotels.com
 Please use the contact details below should you have any questions or queries:

Keighley Robson
 Event Coordinator

keighley@milsomhotels.com
 01206 321102

Alexandra Carr
 Event Coordinator

alex@milsomhotels.com
 01206 321105

Jessica Savill
 Event Coordinator

jess@milsomhotels.com
 01206 321526





HENGRAVE
HALL

Milsom Catering at Talbooth Restaurant, Gun Hill, Colchester, Essex, CO7 6HP
01206 321105 | weddings@milsomhotels.com



www.milsomhotels.com