

Bradshaws
event catering

Bradshaws of York Ltd

2024Dinner Menus

Tel: 01904 780775

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What is included in our prices

1. The provision of all crockery, cutlery, glassware and service equipment
2. Trained, uniformed staff to serve your meal and drinks
3. White linen tablecloths and white linen napkins
4. The services of our Event Manager to act as an informal Master of Ceremonies
5. A fully stocked Cash Bar
6. Jugs of iced water on each table
7. Freshly brewed Tea and Coffee with Handmade Chocolates
8. Locally made Bread and Salted Yorkshire Butter

The price given for each Main Course includes any one Starter, plus any one Dessert

To calculate the total price for a three course meal, multiply the price of your chosen Main Course by the number of guests attending your event

All prices given are per person and exclusive of Vat

Menus

Choose One Starter

A Vegetarian/Vegan Starter should also be selected

Bread and Salted Yorkshire Butter included

Key v vegetarian, ve vegan, gf gluten free

Starters

Beetroot Cured Salmon

root vegetable slaw, tarragon (gf)

Somerset Brie

filo, shallot, balsamic (v)

Chicken, Leek and Mushroom Terrine

prosciutto, garlic, tomato (gf)

Gravadlax

cucumber, fennel, sweet mustard dressing (gf)

Twice Baked Cheddar Soufflé

mustard, chives (v)

or add smoked haddock

Roast Butternut Squash Soup

crème fraiche, chilli, coriander (ve, gf)

Plum Tomato Tarte Tatin

red onion, black olive, basil (ve)

Ham and Cheddar Croquettes

pea puree, mustard

Roasted Cauliflower Shawarma

pomegranate, tahini, pistachio (ve, gf)

Baked Ricotta

beetroot, thyme, hazelnut (v, gf)

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Choose one Main Course plus a Plant Based option

Main Courses

Chicken wrapped in Pancetta £54.00
leek, pea, thyme

Breast of Free Range Chicken £54.00
mushroom, cream, tarragon

Chicken Pithivier £54.00
squash, spinach, chicken jus

Roast Pork Fillet £56.00
prosciutto, white bean, sage

Sirloin of Yorkshire Beef £56.00
toad in the hole, shallot

Fillet of Beef £61.00
mini oxtail cottage pie, truffled mushroom ragout

Slow Braised Shin of Beef £54.00
york ale, bacon, garlic

Charred Lamb Rump £56.00
tomato, lemon, olive

Canon of Lamb £58.00
spinach, garlic, mint

Baked Loin of Cod £58.00
tomato, chorizo, courgette

Plant Based Main Courses

Crispy Tofu £54.00
miso, mushrooms, noodles (gf, ve)

Spiced Vegetable Tagine £54.00
falafel, coriander, yoghurt (gf, ve)

Artichoke and Leek Tart £54.00
cream, spinach, tarragon (gf, ve)

Choose one Dessert plus a Vegan/Gluten Free option if required

Desserts

Lemon Tart
raspberry, crème fraiche

Sticky Toffee Pudding
butterscotch, vanilla ice cream

Classic Crème Brulee
shortbread biscuit

Apple Tarte Tatin
clotted cream ice cream, apple wafer

Roast Pineapple
coconut, rice, mango (gf, ve)

Rich Chocolate Torte
white chocolate, berries, cream

Tiramisu in a Glass
cappuccino ice cream

Vanilla Mascarpone Cheesecake
passion fruit, citrus, mint

Double Chocolate Brownie
orange, double cream

Vanilla Poached Pear
almond crumble, chocolate sauce (gf, ve)

Traditional Ginger Sponge
ginger beer syrup, clotted cream

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Tea, Coffee and Handmade Chocolates included

Yorkshire Cheese Platter £45.00 per table 8/10

Yorkshire Blue, Mature Wensleydale,
Fountains Gold Cheddar,
Fruit Chutney, Savoury Biscuits

Sparkling and Champagne

Pure Prosecco Spumante, Veneto, Italy £31.00
Delightful Prosecco, fresh, fruity and full bodied

Jules Larose Blanc de Blanc, Brut NV, France £31.00
Refined, elegant and refreshing

Castell d'Olerdola Brut Reserva, Cava, Spain £33.00
Delicate aroma, slightly lemony nose

Baron de Beaupré Brut, Elnner, France £40.00
Fresh and vivacious, yet nicely ripe and round

Gardet Brut Tradition £44.00
White summer fruits, full-bodied, creamy and bold

White

Sauvignon Blanc, Finca el Picador, Chile £23.50
Crisp and fresh, light straw colour with green notes

Pure Pinot Grigio, Veneto, Italy £24.00
Expressive and dry with refreshing apple flavours

Chardonnay Pitchfork, Victoria, Australia £24.50
Easy drinking wine, soft, fruity and aromatic

Campo Nuevo, Principe de Viana, Spain £24.50
Medium bodied with aromatic spice

Chenin Blanc, Freedom Cross, South Africa £25.00
Pale gold with a sweet nose of fruit and honey

Kuraka Sauvignon Blanc, New Zealand £26.50
Bursting with flavours of gooseberry and citrus

Chablis Domaine Philippe Testut, Burgundy £36.00
Yellow-gold in colour, citrus and flower aromas

Rose

Pure Pinot Grigio Rosé, Veneto, Italy £24.50
Medium to dry, fruity notes of peach and apricot

Zinfandel Blush, Route 606, California £24.50
Sweetish rosé, rounded with aromas of strawberry
Red

Merlot, Finca el Picador, Chile £23.50
Deep red with ripe plum flavours

Shiraz, Pitchfork, Victoria, Australia £24.50
Easy drinking wine with warm and generous flavours

Pinot Noir, Lautarul, Cremele Recas, Romania £25.00
Classic everyday drinking wine. Soft and smooth

Pinotage, Freedom Cross, South Africa £25.00
Intense blackberry and mocha coffee notes

Malbec, Pampas del Sur, Argentina £25.50
Deep raspberry, plum and bramble aromas

Rioja Vega Crianza, Rioja, Spain £27.50
Soft and fruity with plum and blackcurrant flavours

Fleurie Domaine Pardon, Beaujolais, France £30.00
Black fruits, cassis and blackberries

Other Drinks

Bucks Fizz (glass) £5.00
Sparkling Wine, Orange Juice

Kir Royale (glass) £8.00
Champagne, Crème de Cassis

Pimms (glass) £7.00

Peroni/Real Ale (bottle) £5.00

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Orange/Apple Juice (litre)	£6.00	Mulled Wine (glass)	£5.25
Elderflower Presse (litre)	£8.00	Aperol Spritz (glass)	£7.00
Raspberry and Cranberry Fizz (litre)	£8.00	Port (glass)	£4.00

Event Booking Form

Please complete and return to

judi@bradshawsofyork.com

Name

Address

.....

Email Address

Tel No

Date of Event

Type of Event

Location of Event

Non Refundable Deposit Enclosed £

I confirm that I have read and agree to the attached Conditions of Trading

Signature

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Print Name_____

Date_____

Important Information

Food and Drink

Choice Menus

Prices are based on one choice per course for all your guests. If however, you would like to give your guests a choice **prior** to your Wedding, this will incur the supplementary costs below

Main Course Only £4.00per person – Any 2 choices plus a Plant Based option

Starter Only £3.00per person – Any 2 choices plus a Vegetarian/Vegan option

Dessert Only £3.00 per person – 2 choices plus a Vegan option if required

Full Menu £8.00 per person

Please provide us with a detailed seating plan showing where people are sitting and their menuchoices.

Vegetarians/Vegans

Our menus include bothVegetarian (v) and Vegan (ve) options. These must be ordered prior to the event. When a Meat/Fish starter is chosen, a Vegetarian/Vegan alternative starter should be selected.A Plant Based main course and Vegandessert will be available where required

Food Allergies

In order to ensure that all of your guests enjoy our food we ask that you gain as much information as possible about any food allergies your guests may have. The 14 major allergens listed by the Food Standards Agency are: Celery, Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Tree Nuts, Peanuts, Sesame, Soya, Sulphur We need to know prior to your event if any of your guests have any of these allergies.

Because of the nature of our business and the facilities available at our venues, we are able to cater for allergies, **not** likes and dislikes. A menu containing a full list of ingredients including allergens is available, please contact the office should you require this.Due to the methods used in our kitchen, **we cannot guarantee that any of our dishes are entirely free from traces of allergens**

Reception Drinks

We have a selection of drinks available for your Reception, allow1½ – 2 glasses per person

Cash Bar

We can operate a fully stocked Cash Bar.Bar closing times vary depending on the day of the week and the venue. Feel free to ask for a copy of our up to date Cash Bar Price List, please note this is subject to alteration

Table Wine

We recommend approximately ½ a bottle of wine per adult guest, usually an equal amount of red and white

Extras

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Seating Plan, Name Cards and Menus

Please provide a seating plan for your chosen venue and we ask that you also forward a copy of this to ourselves 3 days before your event. This, along with the name cards should be delivered to the venue on the morning of the event. Name cards should be arranged in table order with simple instructions so our staff can lay the tables appropriately

Flowers

Flowers should be delivered to the venue on the morning of the event and our staff will be happy to place any simple arrangements on the tables. If your floral decorations are any more complex please liaise with your florist

Conditions of Trading

Prices

Menu prices are per person, exclusive of vat and are calculated on a minimum of 40 guests attending

Parties of less than 40 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices, and wine prices may be amended to allow for any Government taxes and currency fluctuations

Menus

Whilst every effort is made to keep within the menu description we reserve the right to suggest alternatives should there be any major fluctuation in market prices or shortages in certain commodities

Confirmation/Deposits

A booking is subject to availability at the time of confirmation and will only become confirmed upon receipt of a completed and signed **Event Booking Form** and a deposit of **£500**.

Final Details and Numbers

4 weeks prior to your event, we ask that you provide us with final numbers (to the nearest 10) and any details not confirmed on the Event Planner. **10 days** before your event, we will then send you a **Final Event Planner** and ask that **you confirm that all details are correct, and any changes, however small, are notified to us in writing as soon as possible**. A final number must be given not later than **3 working days** before the event. This number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice

Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit is **non-refundable**.

These charges take into account potential losses incurred in declining other bookings on that date due to our commitment to your event, as well as administration costs and time for meetings etc

Settlement of Account

All invoices will be sent within **7 days** of the event. Payment of our final account is due **21 days** from the date of invoice and can be paid by cheque, bank transfer or credit/debit card. Any accounts unpaid after this time will be placed in the hands of our solicitors and will therefore attract supplementary costs

Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control. This will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest, war and pandemics. In the case of such events we will work with you to find a suitable alternative but if this does not prove possible we will terminate this contract and refund any monies paid to us by you

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Customer Property

Bradshaws of York Ltd and its staff cannot be responsible for property belonging to guests. Whilst every effort is made to safeguard guests' property, we cannot accept liability for any loss or damage arising, however caused

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