

# **Bradshaws of York Ltd**



**Caterers  
of Distinction**

**2017 Dinner Menus**



**Tel: 01904 780775**

**Email:**

**[bradshawsofyork@btconnect.com](mailto:bradshawsofyork@btconnect.com)**

## **What is included in Our Prices**

**At Bradshaws of York Ltd we do not believe that our Clients should be made to pay “hidden extras”. We have tried to make our menus as user friendly as possible.**

1. The provision of all white crockery, cutlery, modern style tulip stemmed glassware and associated service equipment for your event.
2. Fully trained, uniformed staff to serve your meal and drinks, working under management supervision.
3. White linen tablecloths and white linen napkins.
4. A Cash Bar facility for your event, if required.
5. Jugs of iced water on each table.
6. Freshly Brewed Tea or Coffee with Handmade Chocolates served after your meal.
7. Locally Made Bread and Butter.

**The price given for each main course includes any one of our soups or starters, plus any one of our desserts. Therefore to calculate the total price (excluding Vat and drinks) for a three course menu, including Tea, Coffee and Chocolates, simply 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**

## Important Information

### Menu

#### **Menu Choices**

We recommend only one choice per course (plus a vegetarian option) to be selected for all your guests. If however, you would like to give your guests a choice prior to your event, this can be arranged at the supplementary cost below:

**Main Course Only £1.60 plus Vat per person** – Any 3 choices to include a vegetarian option

**Starter Only £1.10 plus Vat per person** – Any 3 choices to include a vegetarian option

**Dessert Only £1.10 plus Vat per person** – 3 Choices

**Full Menu £3.60 plus Vat per person**

**We would then ask you to provide us with a detailed seating plan showing where people are sitting and their menu choices.**

#### **Vegetarians**

Our menus include a large selection of vegetarian options that can be chosen as an alternative to the main course or starter prior to the event. **Please choose one option for all your vegetarian guests.** If vegetarian meals are not pre-booked, we will try to accommodate them on the day, but unfortunately this cannot be guaranteed. Those starters followed by a (v) are suitable for vegetarians. If a meat/fish starter is chosen, then a vegetarian alternative starter will be made available to any guests who have booked a vegetarian main course prior to the event.

#### **Special Diets/Allergies**

In order to ensure that all your guests equally enjoy both our food and the event as a whole, we strongly recommend that you gain as much information as possible from your guests regarding any special diets (for example vegans, coeliacs, wheat free, dairy free, lactose intolerant, diabetics). As a specialist outside caterer, we do operate under certain restrictions. If we are informed about special diets prior to the event then we will do all we can to accommodate them, if we do not know about them, this can not be guaranteed.

#### **Nut Allergies**

Due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely nut free.

## **Drinks/Bar**

### **Corkage**

If you prefer, you are able to provide your own wines and Champagne for your Event and for a charge of **£10.50 plus Vat** per bottle, we will handle, chill and serve them together with providing all glassware.

We will also dispose of all empty wine bottles.

### **Reception Drinks**

We have a selection of drinks suitable for use for your Drinks Reception. Please see our enclosed Drinks Package for details. We suggest you allow 1½ – 2 glasses per person. A variety of soft drinks will be made available to non drinkers and are charged on consumption.

### **Cash Bar**

We can operate a cash bar at no extra cost to yourselves. This can be open during your drinks reception and meal. Bar closing times vary depending on the day of the week and the venue. Please feel free to ask for a copy of our up to date Cash Bar Price List.

### **Wines with the Meal**

Please allow approximately ½ to ¾ bottle of wine per guest to be served with the meal. We usually advise for an equal amount of red and white wine. Our staff will pour the first glass for your guests and then replenish bottles up to the agreed amount. Jugs of iced water will be provided for each table.

## **Extras**

### **Seating Plan, Name Cards and Menus**

Please provide a seating plan for your chosen venue and we ask that you also forward to copy of this to ourselves 3 days before your Event.

Your seating plan and 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.

### **Chair Covers**

We have our own white Lycra chair covers which are available to you for **£1.70 plus vat** per chair, this includes laundering and fitting. We do not at present have coloured bows or sashes, however we are happy to help you dress your chairs with your own sashes if you have hired our covers at no extra charge.

## Starters

### Cold

Chicken Liver and Madeira Pate with Baby Herb Salad, Raspberry Jelly and Parma Ham Crisp

Goats Cheese with Marinated Beetroot, Golden Roast Beetroot, Hazelnuts,  
Beetroot Powder and Aged Balsamic Pearls (v)

A Pressing of Chicken, Ham Hock and Parsley with Peashoots  
and Homemade Apple Chutney

Baked Wensleydale and Spring Onion Savoury Cheesecake with Tomato Chutney,  
Marinated Golden Raisins, Quince Preserve and Baby Herbs (v)

Smoked Duck Breast with Duck Scratchings, Chargrilled Orange, Pickled Radish,  
Watercress and a Dijon Mustard Dressing

Griddled Pear with Yorkshire Blue, Roasted Sunflower Seed Pesto and a Honey Vinaigrette (v)

#### Seafood Platter:

Potted Prawns - Dill, Oak Smoked Salmon - Lemon Puree, Honey Roast Salmon - Capers

#### A Shared Platter of Antipasti -

Continental Meats, Semi Dried Plum Tomatoes, Pepperonata, Olives, Capers,  
Roast Baby Onions, Grissini Sticks, Baked Camembert,  
Rocket and Shaved Parmesan Salad, Extra Virgin Olive Oil and Aged Balsamic

Chargrilled Chicken Caesar Salad with Parmesan Shavings and Warm Bacon Lardons

Chestnut Mushroom and Herb Pate, Mushroom Powder, Seeded Puff Pastry Straws,  
Roast Figs, Aged Balsamic (vegan)

**All Soups and Starters are Served with a Selection of Locally Made Bread and Yorkshire Salted  
Butter**

## Starters

### Hot

Honey and Soy Marinated Salmon Fillet with a Cucumber, Spring Onion  
and Lime Salsa, Pak Choi and Crushed Cashews

Brie and Caramelised Red Onion Filo Tart with Dressed Rocket and Confit Cherry Tomato Salad  
(v)

Mini Toad in the Hole with Local Sausage,  
Chargrilled Onion and a Rich York Ale Gravy

Twice Baked Black Bomber Cheddar and Spring Onion Soufflé, with a Parmesan Glaze  
and an Apple, Walnut and Watercress Salad

Yorkshire Chorizo with Rosemary Pearl Barley Salad, Roasted Peppers and Spring Onions

Smoked Haddock and Leek Risotto Cakes with Spinach,  
Warm Curry Sauce and Baby Coriander

Chick Pea and Lemon Pancake, topped with Caponata with Green Tahini Dressing (vegan)

Roast Salmon Fillet on a Warm Salad of Peas, Baby Onions and Smoked Bacon, Dill Dressing

Button Mushrooms in a Garlic Cream and Parsley Sauce, Homemade Puff Pastry Chicken Roll

### Soups

Leek and Potato with Gnocchi, Chives and Truffle Oil (v)

Classic French Onion with Roast Garlic and a Gruyere Croute (v)

Cream of Plum Tomato, Roast Red Pepper and Sweet Potato  
with a Goats Cheese Croute and Basil Oil (v)

Spicy Parsnip and Cumin, Coriander Yoghurt (v)

## Main Courses

### Poultry Dishes

Spiced Duck Breast, Confit Duck Pancake, Wilted Savoy Cabbage, Roasted Chanterelles,  
Potato and Turnip Cake, Port Reduction  
£42.00 plus Vat

Chicken Breast filled with Garlic Butter and Smoked Cheddar,  
Fondant Potato, Leek, Bacon and Mushroom Sautee and a Red Wine Jus  
£39.00 plus Vat

Individual Chicken and Ham Hock Wellington,  
Potato and Leek Gratin (for the table), White Wine and Thyme Sauce  
£38.75 plus Vat

Bacon wrapped Supreme of Chicken with a Wensleydale Stuffing,  
Potato and Spring Onion Cake, Wilted Spinach, Chicken and Red Wine Glaze  
£39.00 plus Vat

Roast Chicken Breast, Baby Cumberland in Smoked Bacon, Bubble and Squeak, Chicken Gravy  
£38.50 plus Vat

### Pork Dishes

Traditional Loin of Pork with Crackling, Citrus Seasoning and Apple Puree,  
with Roast Potatoes and a Red Wine Sauce  
£38.25 plus Vat

**Carved by a nominated guest on each table who will be provided with a Chef's hat,  
apron and carving knife**  
£38.75 plus Vat

Fillet of Pork wrapped in Smoked Streaky Bacon with Pulled Shoulder,  
Sage Duchesse Potatoes and a Roast Onion Cream Sauce  
£39.25 plus Vat

### Lamb Dishes

Slow Braised Lamb Shank with Garlic and Rosemary,  
with Buttery Mash (for the table), and a Pearl Barley and Pea Orzotto, Braising Juices  
£39.75 plus Vat

Sliced Canon of Lamb with Slow Cooked Shoulder, Baby Onions and Wild Mushrooms,  
Dauphinoise Potato, and a Rich Lamb Glaze  
£42.50 plus Vat

Baked Rump of Lamb with Braised Green Lentils, Spinach,  
Fondant Potato and Lamb Juices, Homemade Mint Sauce  
£40.00 plus Vat

### Beef Dishes

Roast Sirloin of Yorkshire Beef with Onions Cooked in Dripping, Yorkshire Pudding and  
Watercress,  
Roast Potatoes and Red Wine Sauce  
£40.75 plus Vat

**Carved by a nominated guest on each table who will be provided with a Chef's hat,  
apron and carving knife**  
£42.00 plus Vat

Traditional Beef Wellington –  
Prime Fillet of Beef topped with a Mushroom Duxelle and Rich Chicken Liver and Port Pate,  
wrapped in Puff Pastry with Dauphinoise Potatoes and a Rich Beef Jus  
£43.75 plus Vat

Slow Braised Daube of Beef with Baby Onions, Smoked Bacon and Chestnut Mushrooms  
With Celeriac Crisps and Pommes Puree  
£37.75 plus Vat

Individual Steak and Ale Pie with Bacon and Onion Mash,  
Homemade Mushy Peas and Traditional Gravy  
£38.50 plus Vat

Sliced Roast Fillet of Beef on a Bread Croute, Watercress, Wild Mushrooms,  
Smoked Fondant Potato, Béarnaise Sauce  
£43.50 plus Vat



## Fish Dishes

Roast Salmon Fillet with Spinach, New Potato Cake,  
Warm Shallot and Parsley Dressing, Caper Berries  
£39.50 plus Vat

Pan Seared Fillet of Sea Bream with a Saffron and Pea Risotto, Rocket Pesto  
£40.25 plus Vat

Individual Cod, Salmon and Smoked Haddock Pie with Mashed Potato Topping  
£37.75 plus Vat

## Vegetarian Options

Chick Pea and Squash Casserole with a Herb Cobbler Topping

Leek, Chestnut Mushroom and Butterbean Pie  
with a Flaxseed Pastry Top, Veggie Gravy

Roasted Vegetable Lasagne, Garlic Ciabatta, Rocket and Cherry Tomato Salad

Spiced Sweet Potato, Squash and Chick Pea Pithivier with Yellow Dahl and Coriander Yoghurt

Baked Ricotta and Spinach Cakes with Ratatouille and Italian Fried Breadcrumbs

Vegetable Tagine with Chick Peas and Preserved Apricots, Lemon and Coriander Cous Cous  
(vegan)

Cream Leek, Mixed Bean, Mushroom and Wensleydale Wellington with Wilted Spinach and a  
Tomato Sauce

Gnocchi with Roast Butternut Squash, Spinach and Mascarpone with Toasted Cheese  
and Hazelnut Topping, Rocket and Pickled Shallot Salad

Baked Brie Risotto with Grapes, Walnuts and Herb Pesto, Bistro Salad

Green Lentil, Carrot and Pea Pie with Veggie Gravy (vegan)

**All Vegetarian Dishes Priced £38.25 plus Vat**

## Vegetables

Please select two from the following,  
taking into consideration the time of year

### January, February, March

Thyme Roasted Root Vegetables (parsnips, carrots, celeriac, swede)

Braised Red Cabbage with Apple

Carrot and Swede Mash

Cauliflower in Cheese Sauce with a Gratin Topping

Buttered Carrot Batons with Chives

Purple Sprouting Broccoli (Feb and March only)

Curly Kale and Greens with or without Smoked Bacon Lardons

### April, May, June

Glazed Chantennay Carrots with Parsley

Broccoli and Cauliflower Cheese

Buttered Carrot Batons with Chives

Buttered Spring Greens with or without Walnut Butter

Roast Carrots with Thyme and Honey

Creamed Savoy Cabbage with or without Smoked Bacon Lardons

Broccoli and Asparagus with a Herb Butter (May and June only)

## **July, August, September**

Glazed Chantennay Carrots with Parsley

Fine Green Beans and Sugar Snap Peas

Green Beans with Caramelised Onion, Tomato & Fennel Seeds

Buttered Carrot Batons with Chives

Broccoli topped with Toasted Flaked Almonds

Courgettes and Chestnut Mushrooms in a Tomato Sauce

Honey Roasted Chantennay Carrots

## **October, November, December**

Buttered Baton Carrots with Chives

Braised Red Cabbage with Apple

Carrot and Swede Mash

Cauliflower in Cheese Sauce with a Gratin Topping

Creamed Savoy Cabbage with or without Smoked Bacon

Curly Kale and Greens

Thyme Roasted Root Vegetables (parsnip, carrots, celeriac, swede)

Three Types of Cabbage

## Desserts

### Hot

Rich Chocolate Brownie and White Chocolate Blondie with Caramel Whipped Cream and Nutella Powder

Toffee Apple Crumble Pudding with Crème Anglaise

Classic Tarte Tatin with Yorvale Vanilla Ice Cream

Whiskey and Marmalade Bread and Butter Pudding, Double Cream

Sticky Toffee Pudding with Butterscotch Sauce, Yorvale Vanilla Ice Cream

### Cold

Vanilla Cheesecake with a Tasting of Berries

A Tasting of Chocolate:

Double Chocolate Chip Cookie on a White Chocolate Mousse with Bitter Chocolate Glaze, Whipped Cream, Toasted Nuts

Lemon Tart with Mini Meringuettes and Blackcurrant Sorbet

Elderflower Bellini Berry Jelly with Vanilla Mascarpone, Biscotti and Raspberry Sherbet

Hazelnut Sponge with Poached Pears, Star Anise Custard and Chocolate Ice Cream

Caramel Tart with Bitter Chocolate Sauce and Raspberry Salted Popcorn

Dark Chocolate and Orange Tart with Caramelised Oranges, Passion Fruit Syrup and Yorvale Vanilla Ice Cream

Vanilla Panna Cotta with Apple and Mint Jelly, Cracked Meringue and Baby Toffee Apples

Pimms and Strawberry Trifle with Chopped Pistachios

Vanilla Crème Brulee with Crabbies Apple Jelly and Yorkshire Parkin

## **Additional Courses**

### **Soup or Starter**

A choice of any soup or starter from our menus

£4.75 plus Vat

### **Cheese and Biscuits**

Selection of British Cheeses with Celery, Grapes and Tomato Chutney:

Cropwell Bishop Blue Stilton, Somerset Brie, Black Bomber Cheddar

£5.00 plus Vat per person

£20.00 plus Vat per table of 8 (½ portions each guest)

Yorkshire Cheese Platter with Celery, Grapes, Fruit Chutney and Homemade Oat Cakes:

Harrogate Blue, Ye Olde Yorke, Mature Wensleydale, Swaledale Old Peculiar

£6.50 plus Vat per person

£26.00 plus Vat per table of 8 (½ portions each guest)

## **Buffet Meals**

### **Cold Buffet**

**£34.00 plus Vat**

#### **A Choice of Any One Starter From Our Menus**

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#### **Select Three from the following**

Chicken Tikka with Coriander and Fresh Mint Cucumber Raita

Prawn Platter with Sweet Melon, Cucumber Ribbons and Aioli

Baked Ham with a Sugar Glaze

Roast Topside of Beef, Watercress and Red Onion

Chargrilled Chicken with Crispy Bacon, Caesar Dressing and Parmesan Shavings

Traditional Quiche Lorraine

Selection of Local Pork Pies with Assorted Toppings

Chicken and Apricot Terrine with Piccalilli Pickled Vegetables

Sliced Beef with Paprika, Mustard and Crème Fraiche Dressing

Darne of Honey Roast Salmon with Watercress and Sauce Vierge

Sliced Loin of Pork with Pineapple Chutney

#### **Select Two from the following for your Vegetarian guests**

Baked Peppers filled with Herb Scented Rice, Cherry Tomatoes and Feta (v)

Chargrilled Mediterranean Vegetables with Balsamic and Fresh Basil (v)

Sun Dried Tomato, Artichoke and Goats Cheese Frittata (v)

Baked Ricotta and Spinach Cakes with Italian Style Hard Cheese and Sweet Red Pepper Sauce (v)

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Hot New Potatoes or Potato and Chive Salad

Bistro Mixed Leaves

Selection of Locally Made Bread

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#### **Please Choose Two Salads from the following:**

Quinoa with Roasted Onions, Tomato and Mint

Tabbouleh

Coleslaw topped with Grated Radish

Date and Orange Cous Cous with Pinenuts

Traditional Waldorf

Three Tomato and Olive

Penne Pasta, Basil Pesto Dressing

Spicy Three Bean, Tomato and Coriander Salsa

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#### **A Choice of any Three Desserts from our Buffet Dessert Menu**

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**Freshly Brewed Tea, Coffee and Handmade Chocolates**

**Hot Buffet**  
**£36.00 plus Vat**

**A Choice of Any One Starter From Our Menus**

\*\*\*

**Select Three from the following**

Chargrilled Chicken with Mushrooms, Smoked Bacon and Peppercorn Sauce  
Steak, Mushroom and York Ale Pie  
Cumin Scented Lamb Kebab, Cucumber Yoghurt and Chilli Sauce  
Fillet of Salmon with Sauce Vierge  
Tandoori Style Chicken Kebabs with Fresh Mint and Coriander Raita  
Cumberland Sausages with Rich Onion Gravy  
Slow Roasted Shoulder of Lamb studded with Garlic and Rosemary and a Rich Tomato Sauce  
Chicken and Ham Hock Pie topped with a Leek Cobbler  
Traditional Fish Pie  
Rich Braised Beef with Smoked Bacon and Mustard Dumplings  
Fajita Seasoned Chicken Fillets with Tomato and Coriander Salsa  
Cod Baked with Spinach and a Cheese Sauce  
Chargrilled Pork Steaks, Black Pudding, Apple Puree, Roasted Tomato  
Traditional Coq au Vin  
Slow Cooked Pork Belly with Chorizo, Tomato and Cannellini Beans  
Smoked Haddock and Leek Fishcakes with a Parsley Cream Sauce

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**Select Two Dishes from our Vegetarian Main Courses for your Vegetarian Guests**

\*\*\*

**All the above served with the following:**

Olive Oil Roast Potatoes with Parsley  
Braised Savoury Rice with Fennel Seeds, Onion and Garlic  
Medley of Seasonal Vegetables  
Selection of Locally Made Bread

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**A Choice of any Three Desserts from our Buffet Dessert Menu**

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**Freshly Brewed Tea or Coffee with Handmade Chocolates**

**Hot Carvery**  
**£41.50 plus Vat**

**A Choice of Any One Starter from our Menus**

\*\*\*

**Select Three Items from the following:**

Roast Sirloin of Beef, Confit Onion, Watercress  
Roast Loin of Pork, Sage and Onion Seasoning and Crackling  
Buttered Turkey Crown, Lemon and Thyme Seasoning  
Honey and Mustard Glazed Bacon Joint  
Slow Braised Lamb Shoulder with Wild Mushrooms

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**Please Choose any Two Dishes from our Vegetarian Main Courses for your Vegetarian Guests**

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Traditional Roast Potatoes  
Mashed Potatoes

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**All Served with**

A choice of Two Dishes from our Seasonal Vegetable Selector  
Rich Red Wine Gravy  
Mustards and Sauces  
Homemade Yorkshire Puddings

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**A Choice of any Three Desserts from our Buffet Dessert Menu**

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**Freshly Brewed Tea or Coffee with Handmade Chocolates**



## **Buffet Dessert Menu**

### **Whole Desserts served form the Buffet**

#### **Cold**

Classic Lemon Tart with Seasonal Berry Compote

Deep Filled Apple Pie

Seasonal Fruit Salad in a Watermelon Basket

Whole Raspberry Pavlova topped with Grated Belgian Chocolate

Rocky Road Chocolate Mousse

Traditional Summer Pudding with Strawberry Sauce

Profiterole Tower with Chocolate Fudge Topping

Vanilla and Strawberry Cheesecake

Classic Tiramisu

Chocolate and Strawberry Roulade with Red Berry Coulis

Salted Caramel Tart

#### **Hot**

Sticky Toffee Pudding with Butterscotch Sauce

Chocolate Brownie with Chocolate Sauce

Apple and Plum Crumble

Classic Tarte Tatin with Caramel Sauce

**All the above served with Yorvale Vanilla Ice Cream and Double Cream**

**EVENT BOOKING FORM**

**Please complete this form and return to:-**

Bradshaws of York Ltd  
Unit 3  
London Ebor Business Park  
Millfield Lane  
Nether Poppleton  
York  
Yo26 6PB  
Tel: 01904 780775

**Email:** [bradshawsofyork@btconnect.com](mailto:bradshawsofyork@btconnect.com)

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Email Address \_\_\_\_\_

Tel No. Day \_\_\_\_\_ Mobile Tel No \_\_\_\_\_

Date of Event \_\_\_\_\_

Type of Event \_\_\_\_\_

Location of Event \_\_\_\_\_

Number of Guests (Approx) \_\_\_\_\_

Non Refundable Deposit Enclosed £ \_\_\_\_\_

**I confirm that I have read the Conditions of Trading enclosed and agree to them**

Signature \_\_\_\_\_

**Please Print Name** \_\_\_\_\_ **Date** \_\_\_\_\_

## Conditions of Trading

### 1. Prices

All menu prices are per person, Exclusive of Vat. We reserve the right to amend food and beverage prices. Wine prices may be amended to allow for any Government Taxes and Currency fluctuations.

### 2. 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.

### 3. 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 non-refundable deposit of **£500**. Deposits may be paid by Cheque (Cheques payable to "Bradshaws of York Ltd.) or Bank Transfer; we **do not** accept Credit or Debit Cards.

### 4. Final Details and Numbers

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.

### 5. Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control, which will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest or war. In the case of such events we will endeavour to 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.

### 6. Cancellation (of previously confirmed bookings)

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

Under normal circumstances, the following scale of charges will be made. These charges take into account potential losses incurred in declining other bookings due to our commitment to your event. These calculations would also include any goods, services or equipment that we may have ordered from Sub-Contractors whose additional terms may also apply.

- i. 4–8 weeks prior to the event – 30% of gross event value minus deposit.
- ii. 2–4 weeks prior to the event – 50% of gross event value minus deposit.
- iii. Less than 2 weeks prior to the event – 75% of gross event value minus deposit.
- iv. The cancellation fee will be based on the minimum chargeable numbers on the Event Booking Form/Planner.

#### **7. Settlement of Account**

All invoices will be despatched within 7 days of the event. Payment of our final account is due 21 days from the date of invoice. Cheques should be made payable to '**Bradshaws of York Ltd**'. Unfortunately we are unable to take payment by Credit or Debit Cards, should you wish to arrange a Bank Transfer please contact our office we will be happy to provide our bank details. Any accounts unpaid after this time will be placed in the hands of our solicitors and therefore attract supplementary costs.

#### **8. 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.

#### **9. Left Over Food**

It is our company policy not to let guests take any leftover food with them from a venue. Please discourage guests asking for "doggy bags".