

Bradshaws of York Ltd



**Caterers
of Distinction**

2017 Wedding Menus



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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. **Canapés** served during your drinks reception. These are **Complimentary** when Bradshaws supply all drinks for your Wedding. If we are not supplying all drinks, canapés are available at a cost of **£4.25 plus Vat** per guest. Please see our Canapes page for more details.
2. The provision of all white crockery, cutlery, modern style tulip stemmed glassware and associated service equipment for your event.
3. Fully trained, uniformed staff to serve your meal and drinks, working under management supervision.
4. White linen tablecloths and white linen napkins.
5. Use of our square or round cake stands and cake knife.
6. The services of our Event Manager to act as an informal Master of Ceremonies.
7. A Cash Bar facility for your event, if required.
8. Jugs of iced water on each table.
9. Freshly Brewed Tea or Coffee with Handmade Chocolates served after your meal.
10. 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 Wedding, 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.

Children's Menus

Children between the ages of 3 and 12 can be catered for with a ½ adult portion at ½ price. Alternatively, if you would prefer to offer younger guests a specific Children's Menu, please see our menu pack for details.

Drinks/Bar

Corkage

If you prefer, you are able to provide your own wines and Champagne for your Wedding 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, during the meal and afterwards for your Evening Reception. 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.

Speeches/Toasts

We suggest you provide your guests with a glass of sparkling wine or Champagne to enjoy during the speeches/toasts. When calculating quantities, please allow 6 glasses per bottle.

Wines with the Meal

Please allow approximately ½ to ¾ bottle of wine per adult 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.

Timings

Reception Drinks

Please allow between 1 and 2 hours for your reception drinks and canapés. This will give you the opportunity to chat to your family and friends as well as having time to take photographs prior to sitting down for your meal.

Receiving Line

Some couples like the opportunity to formally greet their guests after the reception drinks and before the meal. Please note, however, that this can take between 30 minutes and 1 hour depending on the number of guests and this should be considered when planning timings.

Duration of Your Meal

A 3 Course Meal, whether a buffet or served at the table takes approximately 2 – 2¼ hours
2 Course Meals take approximately 1½ – 1¾ hours, this includes the formal cutting of the wedding cake.

Speeches

These take between 30 minutes and 1 hour, depending on how many speakers there are and how much they have to say! We suggest that speeches take place after the meal, while guests are enjoying coffee. We do not recommend having speeches before the meal, as it is hard to be certain how long they will last, and this may affect the quality of your food.

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 Wedding Day.

Your seating plan and name cards should be delivered to the venue on the morning of the Wedding, along with any favours, cameras, menu cards etc for the tables.

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 Wedding 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.

Cake

We are unable to provide **Sweet** Wedding Cakes, for example fruit, sponge or cupcakes, however we are happy to cut up and portion your Wedding Cake for your guests to enjoy with coffee or as part of an evening buffet. Your cake should be delivered to your venue on the morning of the wedding. We can supply a square or round cake stand on which to place the cake. If you require a more elaborate tiered stand, this should be organised with your cake supplier. We can also provide a knife for the cutting of the cake at no extra charge.

We can also provide a **"Cheese Wedding Cake"**. Please find details of this in the Wedding Menu Pack.

If you choose to source your own **"Cheese Wedding Cake"** this will attract a charge of **£4.25** plus Vat per person. This is to cover staff costs, cutlery, crockery and for us to provide traditional accompaniments to go with your cheese, when you serve it to your guests.

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.

Canapés

Please Choose Four

Cold

Home Dried Cherry Tomato, Mozzarella and Basil Pesto Crostini (v)

Honey Roast Salmon with Cucumber and Dill Gremolata,
Lemon Crème Fraiche on Homemade Oat Cake

Cajun Dusted Chicken Brochettes with a Jack Daniels Dip

Soft Goats Cheese, Artichoke and Chargrilled Red Pepper
on Sour Dough (v)

King Prawns topped with Sweet Chilli Jam and Crispy Seaweed on a Chinese Spoon

Oak Smoked Salmon on Honey and Sunflower Bread
with Cream Cheese, Lemon Jelly and Dill

Chargrilled Chicken Caesar Salad Tartlet

Mini Mediterranean Vegetable Kebabs with a Sundried Tomato Dip (vegan)

Gravadlax with Pickled Beetroot, Fresh Horseradish Crème Fraiche and Dill on Blini

Roasted Pepperonata with Tomato Concasse,
Virgin Olive Oil and Basil on Garlic Focaccia (vegan)

Griddled Pear, Yorkshire Blue and Apple Crisp Tartlet
with Candied Walnuts and Celery Cress (v)

Smooth Chicken Liver Pâté and Burnt Orange Puree
on Toasted Brioche with Cep Jelly

Hot

Doreen's Black Pudding, Soft Boiled Quails Egg,
Local Sausage and Smoked Bacon in a Mini Tartlet

Melting Mature Cheddar and Apple Relish
on Homemade Cheese and Herb Scone with Celery Cress (v)

Old Peculiar Yorkshire Rarebit with Red Onion Marmalade and Pickled Onion (v)

Parmesan Shortbreads topped with Parma Ham, Ricotta and Basil

Garlic and Herb Stuffed Button Mushrooms (vegan)

Mini Yorkshire Puddings with Roast Beef,
Fresh Horseradish and Baby Watercress

Homemade Dough Balls with a Garlic and Parsley Butter (v)

Spinach, Ricotta and Roast Cherry Tomato Stonebaked Pizzettes with Fresh Pesto (v)

Chorizo Cooked in Red Wine served in a Traditional Cazuelas

Baby Cumberlands wrapped in Smoked Bacon with a Mild Mustard Dip

Plum Tomato, Roast Red Pepper and Sweet Potato Soup Shot with a Basil Oil (v)

Sweet

Mini Cream and Strawberry Scones

Chilled Strawberry and Champagne Soup Shots with Vanilla Cream

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 – Caper Berry

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)

Children's Menu

Starters

Dough Balls with Garlic Butter (v)

Melon and Fresh Fruit Platter (v)

Mini Yorkies, Onion Gravy

Junior Antipasti – Carrots, Mild Cheddar, Ham, Tomatoes, Grapes and Strawberries

Main Courses

Breaded Chicken Strips with French Fries and Beans

Cheese and Tomato Pizza and Potato Wedges (v)

Fish Fingers, Chips, Peas

Picnic Platter – ½ Ham Sandwich, ½ Cheese Sandwich, Mini Sausage Roll, Crisps and Sliced Apple

Baby Cumberland Sausages with Mashed Potatoes, Peas and Gravy

Desserts

Vanilla Ice Cream

Magnum Lolly

Strawberry Jelly, Vanilla Ice Cream

Chocolate Brownie, Chocolate Sauce, Ice Cream

**Price per Child £16.25 plus Vat
including orange juice or apple juice**

Please select one Dish from each section for all children

Buffet Meals

Cold Buffet

£34.00 plus Vat

A Choice of Any One Starter From Our Menus

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)

- Hot New Potatoes or Potato and Chive Salad
- Bistro Mixed Leaves
- Selection of Locally Made Bread

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

A Choice of any Three Desserts from our Buffet Dessert Menu

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

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

A Choice of any Three Desserts from our Buffet Dessert Menu

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

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

Traditional Roast Potatoes
Mashed Potatoes

All Served with

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

A Choice of any Three Desserts from our Buffet Dessert Menu

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

Evening Food

Please note these menus are designed to eat after an earlier substantial meal

Finger Buffet

Assorted Sandwiches and Wraps on Locally Made Bread

Hot

Onion Bhajis with Fresh Mint and Coriander Raita (v)

Selection of Stone Baked Pizza

Vegetable Samosas with Mango Chutney (v)

Spinach, Feta and Pinenut Palmieres (v)

Homemade Puff Pastry and Apple Sausage Rolls

Cold

Local Pork Pies with Fruit Chutney

Caramelised Onion and Wensleydale Quiche (v)

Brie, Cranberry and Spring Onion Filo Baskets (v)

Chicken Tikka Kebabs with Fresh Mint and Cucumber Raita

Complimentary Yorkshire Crisps

Please ensure that one of your choices is from the Sandwich and Wrap Selection

Five Item Finger Buffet £8.00 plus Vat per person

Light Bites

Please choose Two plus a Vegetarian Option

Jumbo Sausage with Caramelised Onions in a Hot Dog Bun

Pulled Pork Bap with Tomato Salsa and Homemade BBQ Sauce

Brie and Roasted Mediterranean Vegetable Ciabatta with Fresh Pesto (v)

Stonebaked Pizza topped with Italian Meats and Caramelised Red Onion

Fish Finger Sandwich in Crusty White Bread with Proper Mushy Peas and Tartare Sauce

Hummus and Falafel Pittas with Red Onion, Coriander and Cucumber Yoghurt (v)

Stonebaked Margarita Pizza with Roasted Cherry Tomatoes, Mozzarella and Basil (v)

Price per Sandwich

£8.00 plus Vat

Hot Pork Roast

Slow Roast Pulled Shoulder, Loin, Crackling, Apple Sauce
and Homemade Sausage Stuffing, served in a Soft White Bap

Price per Person

£10.50 plus Vat

**Light Bites and Hot Pork Roast are served with Roast New Potatoes and Garlic Mayo,
Coleslaw, Bistro Leaves, Cucumber and Sliced Tomato, Mustards, and Sauces**

Cheese Wedding Cakes

£5.00 plus Vat per person

Choose from our extensive list of British and Continental cheeses and Bradshaws will build and decorate your "Cheese Cake" and when the time comes, cut and serve it with the traditional accompaniments of Grapes, Celery, Figs, Biscuits, Home-made Oatcakes and Home-made Chutney.

We recommend your cake should offer a portion size of 100 grams per guest so for a party of 75 we would recommend 7.5kg of cheese.

Base Tier

Wensleydale 4kg
Caerphilly 4kg
White Cheshire 4kg
Sage Derby 4kg
Websters Blue Stilton 4kg

Second Tier

Red Leicester 3.25kg
Double Gloucester 3.25kg
Grandma Singletons Lancashire 3kg
Windyridge Mature Cheddar with Apple and Cider 3kg
Blacksticks Blue 2.4kg

Third Tier

Smoked Wensleydale 2kg
Dove Dale Blue 2.5kg
Mature Wensleydale (green waxed) 2.5kg
Port Salut 2kg
Blue D'Auvergne 1.4kg

Fourth Tier

Cornish Yarg 1kg
Wensleydale with Cranberries 1.1kg
Harrogate Blue 1kg
Somerset Brie 1kg
Camembert le Rustique 1kg

Top Tier

Bluestones Goats 400g
Barncliffe Brie 200g
King Richard iii pre-war Wensleydale 400g
Swaledale Old Peculiar 440g
Camembert Rustique 250g

WINE LIST 2017

Below is a selection of wines which we can offer.

If you have any particular favourites which are not listed, please feel free to let us know

Champagnes and Sparkling Wines

£ per bottle plus Vat

“S” Brut Sandford Estate, Australia 20.50

This makes for a superb aperitif. The nose is elegant and complex with yeasty aromas and citrus notes. On the palate plenty of fresh acidity but with a mouth-filling texture. Flavours of lemon peel and orchard apple.

Castell d’Olerdola Brut Reserva, Cava, Spain 20.50

This excellent dry Cava has fine delicate aroma, slightly lemony nose, with touches of butter and yeast from ageing. It is very fruity, creamy and silky on the palate with a streak of acidity.

Pure Prosecco Spumante, Veneto, Italy 20.50

This delightful Prosecco of pale yellow colour with green hue, symbol of the region of the Veneto, is admired for its freshness and fruity notes. It is full bodied, with a harmonious palate of grapefruit and lemon.

Baron de Beaupré Brut, Ellner, France 28.00

A youthful style, fresh and vivacious, yet nicely ripe and round. Has an appealing lightness of touch too, making for an excellent aperitif and party Champagne.

Gardet Brut Tradition 30.00

White summer fruits, with a full-bodied consistency, bolstered by a fine acidity and a balance between creamy and bold. Gardet offers exceptional quality and value.

White Wines

£ per bottle plus Vat

Sauvignon Blanc Finca el Piccador, Chile	15.50
Aromas of light summer green fruits and cut grass, light straw colour with green notes. The wine is crisp and fresh with a lively finish and overtones of ripe gooseberries. Great to eat with mild cheese, chicken and cream sauce dishes.	
Le Charme Chardonnay, IGP Pays de Gers	16.00
An everyday, easy to drink wine, it is an ideal aperitif and also a spectacular match with seafood, light pasta dishes, Asian influenced cuisine, spicy dishes and also desserts.	
Pure Pinot Grigio, Veneto, Italy	16.00
A delightful and expressive dry white wine with refreshing apple and citrus flavours which appeals to all palates. Finishes with a hint of almond. Superb with seafood, chicken and spicy dishes	
Chablis Domaine Philippe Testut, Burgundy, France	21.25
Brilliant clarity, pale yellow-gold in colour. Makes a great accompaniment to pork, poultry and salmon. Rich and powerful with good weight and classic chalky dry finish.	
Pleno Blanco, Principe de Viana, Navarra, Spain	16.00
A lovely hint of aromatic spice to this medium bodied wine. Makes a perfect match with salmon and smoked salmon, also mild cheeses.	
Kuraka Sauvignon Blanc, Marlborough, New Zealand	18.50
A lively, intense wine bursting with flavours of capsicum, gooseberry and citrus. Refreshing to drink and ideal with seafood and light meat dishes.	
Red Cliffs Chardonnay Semillon, Victoria, Australia	17.25
Showing that not all Chardonnay-based wines have to be big and oaky, this is full of crisp citrus flavours. Recommended for drinking with white meat dishes and salmon.	

Red Wines

£ per bottle plus Vat

Merlot, Finca El Piccador, Chile 15.50

This deep red is full of lush warming Merlot fruit with ripe plum flavours and hints of spice. Easy on its own, and great with all red meats and also poultry.

Le Charme Shiraz, IGP Pays d'Oc, France 16.00

Fantastic stuff! A wine that is rich and ripe with sweet peppery fruit and well balanced tannins. Great to drink with beef and strong cheese.

Fleurie Domaine Pardon, Beaujolais, France 21.25

Black fruits, cassis and blackberries.

Perfect with any roast red meat as well as poultry and white meats.

Rioja Vega Crianza, Rioja, Spain 18.25

A soft, fruity wine with plum and blackcurrant flavours, vibrant and juicy.

A perfect match with all red meats, especially good with lamb and beef.

Pinot Noir, Turi, Valle Central, Chile 17.25

Violets and sweet red berries on the bouquet, ripe cherry fruit with well-integrated oak. The palate is rich, velvety and full. Especially good to drink with lamb dishes, also pork.

Red Cliffs Shiraz Cabernet, Victoria, Australia 17.25

This Shiraz Cabernet has a great concentration of fruit, ripe blackberry and cassis which combine delightfully. Goes really well with roast beef dishes, and even chocolate!

Malbec, Pampas del Sur, Argentina 17.25

Deep and inky, the wine exhibits ripe raspberry, plum and bramble on the nose, followed by vanilla and toast from 12 months in French oak.

Superb with all red meats, tomato based sauces and full flavoured cheeses.

Rosé Wines

£ per bottle excluding Vat

Pure Pinot Grigio Rosé, Veneto, Italy 16.00

Quench your thirst with a few sips of this gem and you will soon have summer on the mind. Perfect when served with fish or even accompanied with a roast.

Medium to dry.

Boulevard Blush Route 66 16.00

Appealing sweetish rose, rounded with aromas of dried strawberries and cream soda.

Other Drinks

All prices excluding Vat

Mulled Wine	£ 3.25 per glass
Bucks Fizz	£ 3.25 per glass
Kir Royale	£ 5.30 per glass
Pimms	£ 4.75 per glass
Bottled Lager/Real Ale	£ 3.25 per bottle
Orange Juice	£ 3.75 per litre
Apple Juice	£ 3.75 per litre
Elderflower Presse	£ 5.30 per litre
Sparkling Mineral Water	£ 4.10 per bottle
Raspberry and Cranberry Fizz	£ 5.30 per litre

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

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 and have been calculated on a minimum of **30 guests attending your Wedding**. Parties of less than 30 may attract a supplementary charge, which will be quoted upon request. 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**. If you would like a meeting to discuss the broad details of your Wedding before paying the deposit, please contact us to arrange this. A further non-refundable interim deposit of **£1500** is required 12 weeks before the event. 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. Wedding Event Planner Meeting

Approximately 9 months before your Wedding Day we will contact you to arrange a meeting at our office. At this meeting we can discuss all requirements for the day in detail. We will then send you an Event Planner, which will contain all the details. However, if you wish to meet earlier than 9 months before your Wedding Day, please feel free to contact us and this can of course be arranged.

5. Final Details and Numbers

4 weeks prior to your Wedding, we ask that you provide us with your final numbers (to the nearest 10) and any details not confirmed on your Event Planner. 10 days before your Wedding, we will then send you a **Final Event Planner** and ask that you confirm that all details are correct, and any changes, however small need to be 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.

6. 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.

7. Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit and your £1500 interim deposit are **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.

8. 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.

9. 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.

10. 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".