

Bradshaws of York Ltd



**Caterers
of Distinction**

2018 Dinner Menus



Tel: 01904 780775

Email:

bradshawsofyork@btconnect.com

What is included in Our Prices

Please find listed below some guidance notes.

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 Yorkshire Salted 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 for a three course menu, (excluding Vat and drinks) 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

Starters

Cold

Yorkshire Goats Cheese, Marinated Beetroot, Golden Beetroot, Ginger Crumb,
Hazelnuts, Aged Balsamic Pearls, Aldborough Oil (v)

Pressing of Chicken and Ham Hock, Peashoots,
Pickled Cucumber, Plum Puree

Bleikers Traditional Smoked Salmon, Lemon Jelly, Pea, Dill,
Brown Bread and Butter

Baked Wensleydale Savoury Cheesecake, Marinated Golden Raisins,
Quince Preserve, Baby Herbs (v)

Home Smoked Chicken Breast, Mango, Pickled Radish, Yorkshire Fettle rolled in Mint,
Watercress, Dijon Mustard Dressing

A Shared Platter of Antipasti –
Continental Meats, Semi Dried Plum Tomatoes, Pepperonata, Olives, Caper Berries,
Baked Camembert, Focaccia Sticks, Rocket and Shaved Parmesan Salad

Harrogate Blue, Toasted Quinoa, Marinated Fennel,
Baby Onions, Coriander Cress (v)

Poached Salmon, Avocado, Smoked Salmon Risotto Cake,
Caper Paste, Pressed Cucumber

Chestnut Mushroom and Herb Pate, Mushroom Powder, Seeded Puff Pastry,
Roast Figs, Pickled Mushrooms (vegan)

Chicken, Chorizo and Pink Peppercorn Terrine,
Smoked Streaky Bacon, Spiced Thyme Blackberries

Hot

Honey Marinated Salmon Fillet, Matcha Panko Breadcrumbs,
Spiced Mayonnaise, Cucumber and Lime Ribbons

Confit Chicken, Golden Raisins, Pinenuts, Spinach, White Bean and Tomato Broth

Brie and Caramelised Red Onion Filo Tart, Watercress,
Confit Cherry Tomato, Tomato Powder (v)

Flaked Smoked Haddock, Quails Egg, Light Curry Cream, Onion Bhaji, Coriander Cress

Mini Toad in the Hole with Swaledale Sausage,
Chargrilled Onion, Rich York Ale Gravy

Salmon Fishcakes, Oat Crumb, Rhubarb Chutney, Watercress, Tarragon Mayonnaise

Baked Black Bomber Cheddar Soufflé, Spring Onion, Apple,
Walnut and Watercress Salad, Cider Dressing (v)

Chick Pea and Carrot Fritters, Caponata, Green Tahini Dressing (vegan)

Soups

Leek and Potato, Chives, Truffle Oil (v)

Cider, Bean and Butternut Squash, Apple Dumplings (v)

Plum Tomato, Roast Red Pepper and Sweet Potato,
Goats Cheese Croustade, Basil Oil (v)

Cream of White Onion, Garlic Ciabatta (v)

Main Courses

Skin On Chicken Breast, Bubble and Squeak,
Baked Stuffed Mushroom, Chicken and Tomato Sauce
£40.75 plus Vat

Roasted Chicken Breast with Basil and Parma Ham, Sundried Tomato, Red Wine Jus,
Potato Gratin (for the table)
£41.00 plus Vat

Chicken Pot Pies topped with Bacon and Leek Roly Poly,
Fondant Potato, White Wine and Tarragon Sauce
£40.75 plus Vat

Bacon wrapped Supreme of Chicken, Wensleydale and Potato Savoury Eccles Cake,
Wilted Spinach, Red Wine Glaze
£41.00 plus Vat

Traditional Loin of Pork with Crackling, Citrus Seasoning and Apple Puree,
Roast Potatoes and Red Wine Gravy
£40.75 plus Vat

Herb stuffed Pork Steaks with Honey and Apricot Crumble,
Dauphinoise Potatoes, Red Wine Jus
£41.00 plus Vat

Fillet of Pork wrapped in Smoked Streaky Bacon, 12 Hour Pork Belly,
Sage and Onion Potatoes, Roast Onion Cream Sauce
£41.75 plus Vat

Minted Slow Braised Lamb Shank, Dauphinoise Potato,
Pearl Barley and Pea Orzotto, Braising Juices
£42.00 plus Vat

Sliced Canon of Lamb, Pulled Shoulder and Cannellini Bean Stew,
Wild Mushrooms, Fondant Potato, Rich Lamb Glaze
£45.00 plus Vat

Baked Rump of Lamb, Roast Garlic Risotto Cake,
Wilted Spinach, Rosemary Red Wine Sauce
£43.75 plus Vat

Roast Sirloin of Yorkshire Beef, Onion Cooked in Dripping, Yorkshire Pudding,
Watercress, Roast Potatoes, Red Wine Gravy
£43.00 plus Vat

Carved by a nominated guest on each table who will be provided with a Chef's hat, apron and carving knife
£44.25 plus Vat

Traditional Carved Beef Wellington,
Prime Fillet of Beef topped with a Mushroom Duxelle and Rich Chicken Liver and Port Pate,
wrapped in Puff Pastry, Dauphinoise Potatoes, Rich Beef Jus
£46.00 plus Vat

Slow Braised Daube of Beef with Baby Onions, Smoked Bacon, Chestnut Mushrooms,
Potato and Horseradish Dumplings
£40.75 plus Vat

Steak and York Ale Pot Pie, Bacon and Pea Mash,
Traditional Gravy
£40.75 plus Vat

Roast Salmon Fillet, Spinach, New Potato Cake,
Warm Shallot, Tomato and Parsley Dressing
£42.00 plus Vat

Pan Seared Fillet of Sea Bream, Saffron and Pea Risotto, Rocket Pesto Oil
£42.50 plus Vat

Cod, Salmon and Smoked Haddock Pot Pie,
Mashed Potato and Parsley Topping
£41.00 plus Vat

Vegetarian Options

Spiced Sweet Potato, Squash and Chick Pea Filo Parcel with Cherry Tomato Sauce (vegan)

Baked Barley and Root Vegetable Risotto, Goats Cheese, Herb Pistou

Ricotta & Spinach Cakes, Ratatouille, Rocket and Italian Fried Breadcrumbs

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

Creamed Leek, Mixed Bean, Mushroom and Wensleydale Wellington,
Wilted Spinach and Chunky Tomato Sauce

Baked Butternut and Mascarpone Ravioli, Fried Sage, Cream Sauce, Herb Crumb

Vegetable and Sun Blushed Tomato Lasagne, Garlic Ciabatta

All Vegetarian Dishes Priced £40.25 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, Apple

Carrot and Swede Mash

Cauliflower in Cheese Sauce, Gratin Topping

Buttered Carrot Batons, Chives

Purple Sprouting Broccoli (Feb and March only)

Curly Kale and Greens, Smoked Bacon Lardons

April, May, June

Glazed Chantennay Carrots, Parsley

Broccoli and Cauliflower Cheese

Buttered Carrot Batons, Chives

Buttered Spring Greens, Walnut Butter

Roast Carrots, Thyme and Honey

Creamed Savoy Cabbage, Smoked Bacon Lardons

Broccoli and Asparagus, Herb Butter (May and June only)

July, August, September

Glazed Chantennay Carrots, Parsley

Fine Green Beans and Sugar Snap Peas

Green Beans, Caramelised Onion, Tomato and Fennel Seeds

Buttered Carrot Batons, Chives

Broccoli topped with Toasted Flaked Almonds

Courgettes and Chestnut Mushrooms, Tomato Sauce

Honey Roasted Chantennay Carrots

October, November, December

Buttered Baton Carrots, Chives

Braised Red Cabbage, Apple

Carrot and Swede Mash

Cauliflower in Cheese Sauce, Gratin Topping

Creamed Savoy Cabbage, Smoked Bacon

Curly Kale, Greens

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

Three Types of Cabbage

Desserts

Hot

Chocolate Brownie, Espresso Brownie, White Chocolate Blondie,
Hazelnut Praline, Candied Orange, Nutella Powder

Classic Tarte Tatin, Vanilla Seed Ice Cream, Apple Tuile

Sticky Toffee Pudding, Butterscotch Sauce, Whipped Cream, Freeze Dried Banana

Carrot Cake, White Chocolate Sauce, Candied Pistachios, Roasted Strawberry Ice Cream

Cold

Vanilla Cheesecake with a Tasting of Berries – Jelly, Powder, Coulis, Ice Cream

Chocolate and Salted Caramel Delice, Crushed Hazelnuts, Cappuccino Ice Cream

Crème Brulee, Crabbies Apple Jelly, Yorkshire Parkin, Apple Wafers

Lemon Tart, Orange Liqueur Syrup, Candied Lemon, Raspberry Madeleines

Chocolate Pavé, Mini Meringuettes, Cocoa Nibs, Glace Fruits, Chocolate Crumb

Prosecco Berry Jelly, Vanilla Mascarpone, Biscotti, Peach Coulis, Raspberry Sherbet

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

Trio of Chocolate Profiteroles – Flake, Orange, Raspberry

Chilled Arborio Rice Pudding, Cassis and Raspberry Jelly, Amoretti Crumble

Additional Courses

Soup or Starter

Any soup or starter from our menus

£5.00 plus Vat

Cheese and Biscuits

Selection of British Cheeses, Tomato Chutney:

Cropwell Bishop Blue Stilton, Somerset Brie, Black Bomber Cheddar

£5.25 plus Vat per person, £21.00 plus Vat per table of 8

Yorkshire Cheese Platter, Fruit Chutney, Homemade Oat Cakes:

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

£6.75 plus Vat per person, £27.00 plus Vat per table of 8

Hot Buffet

£36.00 plus Vat

Select Three from the following

Chargrilled Chicken with Mushrooms, Smoked Bacon and Peppercorn Sauce
Steak, Mushroom and York Ale Pie
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
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
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 New Potatoes with Parsley
Braised Savoury Rice with Fennel Seeds, Onion and Garlic
Seasonal Vegetables
Selection of Locally Made Bread

A Choice of any Three Desserts from below

Classic Lemon Tart, Berry Compote
Whole Raspberry Pavlova, Grated Belgian Chocolate
Profiterole Tower, Chocolate Fudge Topping
Vanilla and Strawberry Cheesecake
Chocolate and Strawberry Roulade, Red Berry Coulis
Sticky Toffee Pudding, Butterscotch Sauce
Chocolate Brownie, Chocolate Sauce
Plate Apple Pie

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

Freshly Brewed Tea or Coffee with Handmade Chocolates

WINE LIST 2018

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

Sparkling Wines and Champagnes

	£ per bottle plus Vat
Pure Prosecco Spumante, Veneto, Italy	22.00
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.	
Castell d'Olerdola Brut Reserva, Cava, Spain	22.00
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.	
Baron de Beaupré Brut, Ellner, France	29.50
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	31.50
White summer fruits, with a full-bodied consistency, bolstered by a fine acidity and a balance between creamy and bold. A Champagne that offers exceptional quality and value.	

White Wines

£ per bottle plus Vat

Sauvignon Blanc Finca el Piccador, Chile	16.50
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	17.00
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	17.00
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	
Pleno Blanco, Principe de Viana, Navarra, Spain	17.00
A lovely hint of aromatic spice to this medium bodied wine. Makes a perfect match with salmon and smoked salmon, also mild cheeses.	
Red Cliffs Chardonnay Semillon, Victoria, Australia	18.50
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.	
Kuraka Sauvignon Blanc, Marlborough, New Zealand	20.00
A lively, intense wine bursting with flavours of capsicum, gooseberry and citrus. Refreshing to drink and ideal with seafood and light meat dishes.	
Chablis Domaine Philippe Testut, Burgundy, France	22.75
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.	

Red Wines

£ per bottle plus Vat

Merlot, Finca El Piccador, Chile	16.50
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	17.00
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.	
Pinot Noir, Turi, Valle Central, Chile	18.50
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	18.50
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	18.50
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.	
Rioja Vega Crianza, Rioja, Spain	19.75
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.	
Fleurie Domaine Pardon, Beaujolais, France	22.75
Black fruits, cassis and blackberries. Perfect with any roast red meat as well as poultry and white meats.	

Rosé Wines

£ per bottle excluding Vat

Pure Pinot Grigio Rosé, Veneto, Italy 17.00

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 17.00

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

Other Drinks

All prices excluding Vat

Mulled Wine	£ 3.50 per 125ml glass
Bucks Fizz	£ 3.50 per 125ml glass
Kir Royale	£ 5.50 per 125ml glass
Pimms	£ 4.75 per 10oz glass
Bottled Peroni	£ 3.50 per 330ml bottle
Bottled Yorkshire Terrier	£ 3.50 per 500ml bottle
Orange Juice	£ 4.00 per litre
Apple Juice	£ 4.00 per litre
Elderflower Presse	£ 5.50 per litre
Sparkling Harrogate Spa Mineral Water	£ 4.30 per 750ml bottle
Raspberry and Cranberry Fizz	£ 5.50 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** _____

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 £1.75 plus Vat per person – Any 3 choices to include a vegetarian option

Starter Only £1.20 plus Vat per person – Any 3 choices to include a vegetarian option

Dessert Only £1.20 plus Vat per person – 3 Choices

Full Menu £3.80 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 cannot be guaranteed. Due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely free from traces of allergens. We have a list of all ingredients including the 13 main allergens. Please feel free to speak to our office if you have any concerns.

Drinks/Bar

Corkage

If you prefer, you are able to provide your own wines and Champagne for your Event and for a charge of **£11.00 plus Vat** per bottle, we will handle, chill and serve them together with providing all glassware. This also includes the disposal of all empty wine bottles.

Reception Drinks

There are a selection of drinks suitable to use for your Drinks Reception. Please see our enclosed Drinks Package for details. Allow approximately 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, usually 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.

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 **£1.80 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.

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. 2-4 weeks prior to the event - 75% of gross event value minus deposit.

ii. Less than 2 weeks prior to the event - 100% 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".