

Bradshaws

event catering

2025 Party Menus

Street Food Menu

Choose Three and Two Desserts
A Vegetarian/Vegan option should be included
£32.50 plus Vat per person

Mac, Cheese and Meatballs

Mac and Cheese (v)

garlic bread, caesar, slaw, crispy onions

Chicken Tikka Masala

Paneer Tikka Masala (v)

naan, pilau, bhaji, raita, mango

Pulled Pork Shoulder

Mushroom and Halloumi (v)

brioche, sweetcorn, slaw, bbq mayo, boston beans

Homemade Donner Kebab

Cumin Spiced Cauliflower (ve)

pitta, onion, pickles, salad, garlic mayo, chilli

Quarter Pounder

Spicy Bean Burger (ve)

brioche, cheese, relish, tomato, potato salad

Loin of Pork

Grilled Celeriac Steak (ve)

bap, sausage, apple, seasoning, coleslaw, crackling

Chicken Shawarma

Falafel and Humus (v)

flatbread, tahini, onion, cucumber, zhoug, salad

Beef Chilli Con Carne Burritos

Veg Chilli Burritos (ve)

guacamole, sour cream, cheddar

Chicken Thai Green Curry

Tofu Thai Green Curry (ve)

jasmine rice, spring roll, cucumber salad

Locally Made Pie

Cheese, Potato and Onion Pie

mushy peas, gravy

Falafel, Hummus

yoghurt, flatbread (ve)

Stonebaked Pizza pepperoni, margarita (v), vegetable supreme (v)

All Street Food is served with

Homemade Garlic Ciabatta

Fries, Mayo, Chip Spice

Desserts (v)

Profiterole Tower

chocolate sauce

Retro Trifle

raspberries, sprinkles

Double Chocolate Brownie

vanilla ice cream

New York Style Cheesecake

vanilla, berry coulis

Churros

chocolate sauce, cinnamon

Crepes

caramel sauce, banana

Belgian Style Waffles

maple syrup, berry compote

Homemade Cookies

chocolate chips

Selection of Ice Creams

vanilla, chocolate, strawberry

Portuguese Custard Tart

cinnamon

Key (v) vegetarian, (ve) vegan

Finger Buffet Menu

**Choose Four Sandwiches, One Salad
Six Savouries and One Dessert**

£23.50 plus Vat per person

Open Sandwiches

Hummus, Crunchy Chick Peas and Pesto (ve)
Honey Roast Salmon with Cucumber
Egg and Cress Mayo (v)
Pepperonata, Sun Dried Tomato and Olives (ve)
Tuna Mayo with Spring Onion
Chicken Caesar with Smoked Bacon
Chilli Bean, Salsa and Sweetcorn (ve)
Carrot Ribbons, Falafel, Gherkin, Siracha (ve)
Salami, Brie and Caponata
Tofu Coronation with Mango Chutney (ve)

Savouries

Locally Made Scotch Egg, Brown Sauce
Onion Bhaji, Mint Raita (ve)
Lentil and Mushroom 'Sausage' Roll (ve)
Locally Made Pork Pie, Piccalilli
Homemade Steak Slice
Brie and Onion Chutney Filo Basket (v)
Homemade Cheese, Potato and Onion Slice (v)
Buffalo Mozzarella and Pesto Pizza (v)
Tandoori Chicken Kebab
Feta and Spinach Filo Pie (v)

Salad Bowls

Puy Lentil, Red Onion, Roast Squash, Mint, Parsley, Pumpkin Seed, Lemon and Mustard Vinaigrette (ve)

Tabbouleh, Bulgar Wheat, Tomato, Spring Onion, Parsley, Mint (ve)

Quinoa, Harissa, Aubergine, Mint, Coriander, Spring Onion, Sesame, Tomatoes, Pomegranate (ve)

Chick Peas, Beetroot Hummus, Falafel, Spinach, Carrot Ribbons, Coriander (ve)

Desserts

Carrot Cake (vegan/gluten free available)
Oaty Flapjack (vegan/gluten free available)
Lemon Drizzle Cake
Cream filled Profiteroles
Sticky Toffee Squares
Chocolate Brownie (vegan/gluten free available)

Yorkshire Crisps Included

Sparkling and Champagne

Pure Prosecco Spumante, Veneto, Italy £32.50

Delightful Prosecco, fresh, fruity and full bodied

Jules Larose Blanc de Blanc, Brut NV, France £32.50

Refined, elegant and refreshing

Can Xa Cava Brut, Spain £35.00

Fresh and vibrant citrusy notes, orange peel and almonds to the finish

Louis Veillé Brut NV, France £42.50

Beautifully fresh and balanced, floral nose

Gardet Brut Tradition £45.00

White summer fruits, full-bodied, creamy and bold

White

Sauvignon Blanc, Finca el Picador, Chile £24.50

Crisp and fresh, light straw colour with green notes

Pure Pinot Grigio, Veneto, Italy £24.50

Expressive and dry with refreshing apple flavours

Chardonnay Pitchfork, Victoria, Australia £25.00

Easy drinking wine, soft, fruity and aromatic

Campo Nuevo, Principe de Viana, Spain £25.00

Medium bodied with aromatic spice

Chenin Blanc, Freedom Cross, South Africa £26.00

Pale gold with a sweet nose of fruit and honey

Kuraka Sauvignon Blanc, New Zealand £28.50

Bursting with flavours of gooseberry and citrus

Gavi I Risi, Giribaldi £37.00

Elegant, complex and deftly crisp dry

Rose

Pure Pinot Grigio Rosé, Veneto, Italy £25.00

Medium to dry, fruity notes of peach and apricot

Zinfandel Blush, Route 606, California £25.00

Sweetish rosé, rounded with aromas of strawberry

Red

Merlot, Finca el Picador, Chile £24.50

Deep red with ripe plum flavours

Shiraz, Pitchfork, Victoria, Australia £25.00

Easy drinking wine with warm and generous flavours

Pinot Noir, Lautarul, Cremele Recas, Romania £26.00

Classic everyday drinking wine. Soft and smooth

Pinotage, Freedom Cross, South Africa £26.00

Intense blackberry and mocha coffee notes

Malbec, Pampas del Sur, Argentina £26.00

Deep raspberry, plum and bramble aromas

Rioja Vega Crianza, Rioja, Spain £28.50

Soft and fruity with plum and blackcurrant flavours

Fleurie Domaine Pardon, Beaujolais, France £32.00

Black fruits, cassis and blackberries

Other Drinks

Bucks Fizz (glass) £5.25

Sparkling Wine, Orange Juice

Kir Royale (glass) £8.50

Champagne, Crème de Casis

Pimms (glass) £7.25

Peroni/Real Ale (bottle) £5.25

Orange/Apple Juice (litre) £6.25

Elderflower Presse (litre) £8.25

Raspberry and Cranberry Fizz (litre) £8.25