

*Bradshaws of York Ltd*

# *Bradshaws of York Ltd*

*Caterers  
of Distinction*

*2011 Dinner Menus*

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York  
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*01904 780775*

# *Bradshaws of York Ltd*

## *WHAT IS INCLUDED IN OUR PRICES*

*AT BRADSHAW'S 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 polished crockery, cutlery and associated service equipment for your event.*
- 2. Modern style tulip stemmed glassware.*
- 3. Fully trained, uniformed staff to serve your meal and drinks, working under constant management supervision.*
- 4. White linen tablecloths and white linen napkins (where applicable).*
- 5. The services of our Event Manager to act as informal Master of Ceremonies, if required*
- 6. A Cash Bar facility for your event, if required.*
- 7. Jugs of iced water on each table.*
- 8. Freshly Brewed Tea or Coffee with Accompaniments served after your meal.*
- 9. Warm Bread Rolls 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 accompaniments, 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*

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# *Bradshaws of York Ltd*

## *IMPORTANT INFORMATION*

### *MENU*

#### *Menu Choices*

*Only one choice per course (plus a vegetarian option) may be selected for all guests. If however you would like to give your guests a choice prior to the event, this can be arranged at a supplementary cost, which will be quoted on request.*

#### *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, although we will try to accommodate them on the night itself, unfortunately this can not 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 from your guests as possible 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 can accommodate them, if we do not know about them, unfortunately 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.*

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# *Bradshaws of York Ltd*

## IMPORTANT INFORMATION

### DRINKS/BAR

#### *Corkage*

*If you prefer, you are able to provide your own wines and Champagne for your Event and for a charge of £7.50 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 during the meal.*

*Bar closing times do vary depending on the day of the week and the venue.*

*Enclosed is a copy of our 2011 Cash Bar Price List. If you have any particular favourite drinks that are not on our list, please let us know and we will do our best to provide them.*

#### *Wines with the Meal*

*Please allow approximately ½ to ¾ bottle of wine per person 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.*

*A jug of iced water will be provided for each table.*

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# *Bradshaws of York Ltd*

## *IMPORTANT INFORMATION*

### *EXTRAS*

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

*Please provide a seating plan for the venue, and we ask that you also forward a 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 a simple instruction sheet so our staff can lay the tables appropriately.*

*If you wish to provide menu cards for your tables, these should also be taken to the venue and our staff will put them out.*

#### *Candles and Lighting*

*These can be provided where necessary at an extra cost.*

*Please feel free to ask for details.*

*Please note that some venues do not allow real candles due to fire regulations.*

#### *Flowers*

*We do not supply floral decorations for the tables. If you require flowers, these should be arranged directly with a florist.*

*Flowers should be delivered to the venue on the morning of the Event.*

*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.*

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# *Bradshaws of York Ltd*

## *SOUPS*

*Onion, Thyme and York Ale with Cheese Dumplings (v)*

*Leek and Potato with a Spinach Cream (v)*

*Butter Bean and Roast Tomato with Olive Oil Croutons (v)*

*Green Pea with Mint Gremolata (v)*

*Spicy Parsnip and Cumin with a Coriander Yoghurt (v)*

*Tomato, Red Pepper and Sweet Potato with Garlic Croutons (v)*

*Seasonal Vegetable Broth with Herb Pistou (v)*

*Roast Squash with Chilli and Tortilla Strips (v)*

*Cream of Mushroom and Roast Garlic with Chive Cream (v)*

## *HOT STARTERS*

*Leek, Crème Fraîche and Thyme Tart with a Tomato Vinaigrette (v)*

*Smoked Haddock and Parsley Fishcakes  
with a Honey Mustard Dressing*

*Creamed Garlic Mushrooms on a Brioche Crostini (v)*

*Mini Cumberland Sausage on a Bed of Leek Mash, Red Wine and Onion Gravy*

*Camembert Baked in a Filo Basket with Tomato Chutney (v)*

*Salmon Teriyaki and Rice Noodle Salad*

*Warm Bacon, Brie and Cherry Tomato Salad with Toasted Pine Nuts*

*Sunblushed and Oven Baked Tomato Puff Pastry Tart Topped with  
Yorkshire Fine Fettle and Rocket Pesto (v)*

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# *Bradshaws of York Ltd*

## *COLD STARTERS*

*“Bleikers” Smokehouse Platter of Honey Roast Salmon Mousse,  
Lemon & Pepper Salmon and Smoked Trout with Dill and Lemon Crème Fraîche Dressing*

*A Shared Platter of Antipasti –  
Cured Meats, Roasted Peppers, Hummus, Olives, Marinated Artichokes,  
Mediterranean Style Bread*

*Roasted Pear, Fennel and Yorkshire Blue Cheese Salad with a Walnut Pesto (v)*

*Ham Hock Terrine with Apricot Chutney*

*Pesto Roasted Mediterranean Vegetables in a Pastry Case, Shaved Italian Hard Cheese (v)*

*Swaledale Goats Cheese, Beetroot and Rocket Salad with Hazelnut Dressing (v)*

*Sweet Melon, Parma Ham and Rocket Salad  
with Sun Blushed Tomatoes and Balsamic Vinaigrette*

*Three Types of Melon – Chilled Shot of Watermelon, Honeydew Strip  
and a Sweet Melon Kebab (v)*

*A Simple Plate of Smoked Salmon served with a Cucumber and Dill Relish*

*Chargrilled Chicken and Bacon Salad with a Creamy Tarragon Dressing*

*Chicken Liver and Brandy Pâté with Apple Chutney  
and Fruit & Nut Toast*

*‘Posh’ Prawn Cocktail with a Whisky Marie Rose Sauce*

*Three Types of Tomato with Yorkshire Fine Fettle, Basil,  
Rocket and Aged Balsamic (v)*

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*All Soups and Starters are served with  
Assorted Bread Rolls*

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# *Bradshaws of York Ltd*

## *MAIN COURSES*

*Main courses are served with a potato dish and two seasonal vegetables. Please feel free to discuss with us which dishes will be best suited to your chosen main course.*

### *Chicken Dishes*

*Cornfed Chicken stuffed with Wensleydale and Spring Onion,  
wrapped in Bacon with a Red Wine Jus  
£30.50 plus Vat*

*Chargrilled Chicken Breast on a Bed of Buttered Leeks, with a  
White Wine, Cream and Tarragon Sauce  
£29.00 plus Vat*

*Pan Fried Free Range Supreme of Chicken with Bubble and Squeak and Madeira Jus  
£32.00 plus Vat*

*Chicken, Pancetta and Chestnut Mushroom Pie with a Shortcrust Topping  
£29.00 plus Vat*

*Chicken Breast wrapped in Basil and Parma Ham on a Bed of Spinach  
with a Vermouth Cream Sauce  
£30.00 plus Vat*

### *Pork Dishes*

*Loin of Pork served with a Homemade Sage and Onion Seasoning,  
Red Wine Gravy and Apple Sauce  
£29.00 plus Vat*

*Chargrilled Pork Loin Steak on Tomato Linguine with Pesto Dressing  
£29.00 plus Vat*

*Local Pork Sausages with Leek Mash, Buttered Cabbage  
and Rich Onion Gravy  
£29.00 plus Vat*

*Pork Fillet wrapped in Sage and Smoked Bacon with Slow Roasted Belly Pork,  
Apple Wedges and Pan Gravy  
£30.50 plus Vat*

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# *Bradshaws of York Ltd*

## *MAIN COURSES*

### *Beef Dishes*

*Roast Sirloin of Beef with Yorkshire Pudding,  
Caramelised Onion Wedges, Horseradish Cream and a Red Wine Sauce*  
£32.00 plus Vat

*Beef Wellington with Port and Redcurrant Sauce*  
£34.50 plus Vat

*Mini Steak, Mushroom and York Ale Pie, Wensleydale Cheese Pastry  
and Corned Beef Hash Cake*  
£30.00 plus Vat

*Beef Fillet topped with Roquefort on a Portobello Mushroom*  
£33.50 plus Vat

*Braised Daube of Beef in Red Wine with Baby Onions, Button Mushrooms,  
Thyme and Smoked Bacon*  
£29.50 plus Vat

### *Lamb Dishes*

*Baked Rump of Lamb with Balsamic Glazed Onions and Minted Gravy*  
£31.50 plus Vat

*Parsley and Garlic Crumbed Rack of Lamb on a Potato Rosti*  
£33.50 plus Vat

*Italian Style Slow Braised Lamb Shanks in a Rich Tomato and Olive Sauce*  
£30.50 plus Vat

*Loin of Lamb with a Shoulder of Lamb Confit, Spinach and Roast Garlic Jus*  
£32.50 plus Vat

*Marinated Leg of Lamb Steaks with Olive Oil Mash,  
Warm Shallot and Red Wine Vinaigrette*  
£30.50 plus Vat

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# *Bradshaws of York Ltd*

## *MAIN COURSES*

### *Fish Dishes*

*Roasted Salmon Fillet with a Coriander and Lime Topping  
on a Bed of Spinach with a Tomato and Olive Dressing  
£29.50 plus Vat*

*Smoked Haddock and Salmon Fishcakes with Parsley Sauce  
£29.00 plus Vat*

*Garlic and Lemon Haddock with Butter Bean Mash and Tomato Sauce  
£33.00 plus Vat*

*Baked Fillet of Halibut with King Prawns, and a Lemon and Chive Cream Sauce  
£30.50 plus Vat*

### *Vegetarian Options*

*Baked Portobello Mushroom with Goats Cheese, Pinenuts and a Warm Fennel Vinaigrette*

*Roasted Butternut Squash with Red Pepper, Courgette and Cherry Tomatoes  
topped with Goats Cheese*

*Leek and Cheddar Pithivier with a Tomato Sauce*

*Red Pepper, Roast Garlic and Soft Cheese Cannelloni*

*Saffron Risotto with Chargrilled Aubergines, Spinach and Pesto*

*Leek, Butter Bean and Italian Style Hard Cheese Gratin*

*Root Vegetable and Ale Hotpot*

*Oven Baked Peppers filled with Cherry Tomatoes, Feta Cheese,  
Olives and Pesto Dressing*

*Chestnut Mushroom and Roast Courgette Frittata with a Chunky Tomato Sauce*

*Please Note – only one Vegetarian Option can be chosen as an alternative to the main  
course, prior to the event*

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# *Bradshaws of York Ltd*

## ADDITIONAL COURSES

### Soup

*A choice of any soup from our menus  
£3.00 plus Vat*

### Starter

*A choice of any starter from our menus  
£3.50 plus Vat*

### Cheese and Biscuits

*Selection of English Cheeses with Celery, Grapes and Tomato Chutney:  
Webster's Stilton, Somerset Brie, Extra Mature Cheddar  
£4.00 plus Vat per person  
£20.00 plus Vat per table*

*Yorkshire Cheese Platter with Celery, Grapes and Fruit Chutney:  
Ye Olde Yorke, Yorkshire Blue, Old Peculiar, Mature Wensleydale  
£5.50 plus Vat per person  
£25.00 plus Vat per table*

### HOT DESSERTS

*Warm Chocolate Brownie with Chocolate Sauce and Yorvale Vanilla Ice Cream*

*Sticky Toffee Pudding with a Butterscotch Sauce and Double Cream*

*Jam Roly Poly with Custard*

*Pear Tarte Tatin with Yorvale Vanilla Ice Cream*

*Homemade Treacle Sponge and Custard*

*Almond and Cherry Bakewell Tart served with Whipped Cream*

*Apple and Bramble Crumble served with Double Cream*

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# *Bradshaws of York Ltd*

## *COLD DESSERTS*

*Raspberry Pavlova topped with Grated Chocolate*

*Chocolate Guinness Cake with Raspberry Coulis*

*Champagne Berry Jelly with Vanilla Mascarpone and Shortbread Biscuit*

*Brandy Snap Basket filled with a Blackberry Cream and Summer Fruits*

*Chocolate and Strawberry Roulade*

*Baked Vanilla and Blueberry Cheesecake with Peach Coulis*

*Pears Poaches in Vanilla and Honey Syrup with Chocolate Sauce, Shortbread Round*

*Caramelised Lemon Tart with a Mini Raspberry Milkshake*

*Raspberry Cranachan Style Trifle topped with Toasted Oats*

*White Chocolate and Ricotta Cheesecake with Chocolate Sauce*

*Ginger Beer Cake with Caramelised Apple Wedges and Butterscotch Sauce*

*Chocolate Truffle Tart with Double Cream*

*Passion Fruit Posset with Coconut Cookies*

*Raspberry, Orange and Almond Crème Fraîche Tart*

*Mars Bar Cheesecake with Chocolate Sauce*

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*Freshly Brewed Tea or Coffee with Accompaniments are served after your meal*

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# *Bradshaws of York Ltd*

## *BUFFET MENUS*

*Hot Fork Buffet*  
*£28.00 plus Vat*

*Select Four from the following (please include a vegetarian option)*

*Thai Green Vegetable Curry (v)*  
*Chorizo and Pork Belly with Haricot Beans*  
*Traditional Shepherd's Pie*  
*Chargrilled Chicken with Mushrooms, Bacon and White Wine Sauce*  
*Roast Garlic, Courgette and Lemon Risotto with Toasted Pistachios (v)*  
*Moroccan Style Slow Roasted Shoulder of Lamb served with Minted Yoghurt*  
*Steak, Mushroom and York Ale Pie*  
*Baked Red Pesto Marinated Chicken*  
*Fillet of Salmon, with a Lemon and Parsley Cheese Crust*  
*Lancashire Hot Pot*  
*Cumberland Sausages with Rich Onion Gravy*  
*Fish Pie with a Creamy Potato Topping*  
*Cheddar and Leek Quiche (v)*  
*Spicy Lamb and Chick Peas*  
*Haddock and Smoked Salmon Fishcakes with Tomato Sauce*  
*Wild Mushroom Risotto (v)*  
*Rich Braised Beef with Smoked Bacon, Mustard and Herb Dumplings*  
*Butter Bean, Mint and Feta Stuffed Peppers (v)*  
*Fillet of Pork Stroganoff*  
*Fajita seasoned Chicken Fillets with a Tomato and Coriander Salsa*  
*Mushroom, Lentil and Feta Lasagne (v)*  
*Chargrilled Loin of Pork Steaks with Pineapple*

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*Hot New Potatoes*  
*Braised Rice*  
*Selection of Mixed Leaves or Seasonal Vegetables*  
*Dressings and Sauces*  
*Assorted Mediterranean Style Breads*

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*A choice of any Three Desserts from our Menus*

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*Freshly Brewed Tea or Coffee with Accompaniments*

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# *Bradshaws of York Ltd*

*Cold Salad Buffet One  
£27.00 plus Vat*

*Select Four from the following (please include a vegetarian option)*

*Indian Style Marinated Chicken with a Lemon, Mint and Yoghurt Dressing*

*Roasted Courgettes with Feta and Pumpkin Seeds (v)*

*Tuna, Sweet Chilli, Capers and Red Peppers*

*Roast Topside of Beef with Mustard and Horseradish*

*Chargrilled Chicken with Crispy Bacon and a Caesar Dressing*

*Prawn and Lemon Pilaf*

*Roasted Tomatoes, Mozzarella, Avocado and Fresh Basil (v)*

*Chargrilled Mediterranean Vegetables with Balsamic Dressing (v)*

*Vale of Mowbray Pork Pie with Fruit Chutney*

*Plum Tomato, Brie and Basil Quiche (v)*

*Honey Roast Salmon with a Dill and Lemon Crème Fraîche*

*Five Spice Roast Duck with Cashews and Rice Noodles*

*Chorizo Slices with Spicy Butter Beans*

*Mediterranean Vegetable, Ricotta and Olive Flan (v)*

*Honey Baked Ham with Fruit Chutney*

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*Hot New Potatoes*

*Selection of Mixed Leaves*

*Dressings and Sauces*

*Assorted Mediterranean Style Breads*

*\* \* \* \* \**

*Selection of Three Salads from the Following:*

*Brown Rice and Puy Lentils with Pinenuts and Spinach*

*Tabbouleh topped with Feta*

*Broad Beans, Pea, Mint and Garlic Croutons*

*Traditional Waldorf*

*Coleslaw topped with Grated Radish*

*Pasta Bows with Parsley and Basil Dressing*

*Three Bean with a Mint Vinaigrette*

*Tomato, Beetroot and Spring Onion*

*Roasted Tomato, Chick Pea and Harissa*

*\* \* \* \* \**

*A Choice of any Three Desserts from our Menus*

*\* \* \* \* \**

*Freshly Brewed Tea, Coffee and Accompaniments*

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# *Bradshaws of York Ltd*

*Cold Salad Buffet Two*

*£32.50 plus Vat*

*A Choice of Any Starter from our Menus*

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*Select Four From The Following (please include a vegetarian option)*

*Peppered Beef Fillet with Watercress and Baby Orange Salad*

*Seafood Platter – Traditional Gravavlax, Honey Roast Salmon and Prawns*

*Swaledale and Asparagus Quiche (v)*

*Sliced Venison with Apple and Raisin Chutney*

*Smoked Chicken and Bacon with Toasted Pinenuts and Mustard Dressing*

*Leek, Artichoke and Sunblushed Tomato Strudel (v)*

*Smoked Paprika Lamb Fillet Strips*

*Caramelised Shallot and Goats Cheese Tart (v)*

*King Prawns with Mango and Rice Noodles*

*Chargrilled Aubergines and Feta with a Creamy Tarragon Dressing (v)*

*Tuna Niçoise with Balsamic and Olive Oil*

*Roast Peppers stuffed with Red Pesto Rice (v)*

*Continental Meat Platter – Parma Ham, Milano Salami, Chorizo*

*Sliced Corn Fed Chicken on a Spinach and Red Chard Salad, Raspberry Vinaigrette*

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*Hot New Potatoes*

*Selection of Mixed Leaves with Garlic Croutons*

*Dressings and Sauces*

*Assorted Mediterranean Style Breads*

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*Selection of Three Salads from the Following:*

*Butter Bean, Roast Tomato and Garlic*

*Beetroot, Cracked Wheat, Rocket and Spring Onion*

*Celery, Pecan, Apple and Blue Cheese*

*Herbed Wild and Brown Rice*

*Rocket and Cherry Tomato Linguine*

*Watercress, Feta and Watermelon with Sunflower Seeds*

*Chick Pea, Sunblush Tomato, Spring Onion and Italian Hard Cheese*

*Beetroot, Broad Bean and Minted Yoghurt*

*Asparagus, Cherry Tomato, Walnut and Goats Cheese*

*Sautéed Peppers with Olives and Capers*

\*\*\*\*\*

*A Choice of any Three Desserts from our Menus*

\*\*\*\*\*

*Freshly Brewed Tea or Coffee with Accompaniments*

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# *Bradshaws of York Ltd*

*Hot Carvery  
£34.00 plus Vat*

*A Choice of any Starter from our Menus*

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*Roast Sirloin of Beef with Yorkshire Pudding*

*Homemade Shepherd's Pie*

*Roast Loin of Pork with Sage and Onion Seasoning*

*Roast Mediterranean Vegetables with Grilled Feta, Basil and a Tomato Sauce (v)*

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*Roast Potatoes  
Buttered New Potatoes  
Selection of Seasonal Vegetables  
Red Wine Gravy  
Mustards and Sauces*

\*\*\*\*\*

*A Choice of any Three Desserts from our Menus*

\*\*\*\*\*

*Selection of English Cheese and Biscuits with Celery, Grapes and Tomato Chutney:  
Somerset Brie, Extra Mature Cheddar and Webster's Stilton*

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*Freshly Brewed Tea or Coffee with Accompaniments*

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# *Bradshaws of York Ltd*

*Yorkshire Banquet  
£34.50 plus Vat*

*Please Choose One Starter and One Dessert*

*Onion, Thyme and York Ale Soup with a Wensleydale Dumpling (v)*

*Or*

*Holme Farm Venison and Rosemary Terrine*

*Or*

*"Bleikers" Smoked Trout, Beetroot and Spinach Salad with a Creamy Chive Dressing*

*\* \* \* \* \**

*Roast Sirloin of Yorkshire Beef with Yorkshire Pudding,  
Caramelised Onion Wedges and a Red Wine Sauce*

*Leek, Yorkshire Fine Fettle and Thyme Tart with a Tomato Sauce (v)*

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*Warm Yorkshire Treacle Tart with Yorvale Liquorice Ice Cream*

*Or*

*A Trio of Yorkshire Desserts:  
Mini Fat Rascal, Homemade Parkin, Rhubarb Fool*

*Or*

*Apple and Wensleydale Pie with Double Cream*

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*Yorkshire Cheese Platter with Celery, Grapes and Fruit Chutney:  
Yorkshire Blue, Ye Olde Yorke, Old Peculiar, Mature Wensleydale*

*\* \* \* \* \**

*Freshly Brewed Coffee or Tea with Accompaniments*

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# *Bradshaws of York Ltd*

## CANAPE MENUS

*All prices quoted are per person and Exclusive of Vat*

### Cold

- Bruschetta of Chargrilled Provençal Vegetables with Tapenade (v)*
- Yorkshire Blue Cheese and Grape on Rye Bread (v)*
- Honey Roast Salmon, Dill and Soft Cheese on Walnut Toast*
- Brie and Cranberry Filo Tartlets (v)*
- Thai Spiced Salmon on Rice Noodles*
- Italian Style Bruschetta with Fresh Herbs and Olive Oil (v)*
- Smoked Salmon Mousse on Brown Toast*
- Tomato, Mozzarella and Basil Crostini (v)*
- Filo Tartlet of Caesar Salad with Sun Blushed Tomatoes (v)*
- Chinese Spiced King Prawns*
- Beetroot Marinated Salmon on Rye Bread with Horseradish Cream*
- Platter of Assorted Marinated Olives and Feta (v)*
- Chargrilled Chicken and Salsa Verde Tartlet*
- Dill Scones with Smoked Trout and Lemon Crème Fraîche*
- Tartlets filled with Chicken Liver Paté and Cumberland Sauce*
- Basil and Sun Blushed Tomato Scones with Goats Cheese and Red Onion Confit (v)*
- Shot Glass of Chilled Gazpacho (v)*

### Hot

- Mini Toad in the Hole with Onion Gravy*
- Cajun Chicken Skewers with Salsa Dip*
- Three Cheese and Chive Cocktail Quiche (v)*
- Thai Style Fishcakes with Chilli Dipping Sauce*
- Chipolata Sausages wrapped in Bacon with a Mustard Dip*
- Mini Tartlets Baked with Blue Cheese and Caramelised Red Onion (v)*
- Baby Croque Monsieur*
- Honey and Mustard Baby Sausages*
- Mini Shepherds Pie*
- Vegetable Spring Rolls served with a Chilli Dip (v)*
- Smoked Haddock Rarebit topped with Sun-Blushed Tomatoes*
- Shot Glass of Homemade Soup (v)*
- Chicken Satay Skewers*

*Any 4 items from Cold Section £ 4.25 plus Vat*

*Any 3 items from Cold Section, 1 item from Hot Section £4.50 plus Vat*

*Any 3 items from Cold Section, 2 items from Hot Section £5.00 plus Vat*

*Any 4 items from Cold Section, 2 items from Hot Section £5.50 plus Vat*

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# *Bradshaws of York Ltd*

## CONDITIONS OF TRADING

### **1. Prices**

*All menu prices are per person, Exclusive of Vat and have been calculated on a minimum of 50 guests attending your event per day. Parties of less than 50 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 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-returnable deposit of **£500**. If you would like a meeting to discuss the broad details of your Event before paying the deposit, please contact us to arrange this.*

### **4. Final Details and Numbers**

*4 weeks prior to your Event, we ask that you provide us with your final numbers (to the nearest 10). Any alteration to these details must be notified to ourselves in writing 2 weeks prior to the event and a final number must be given not later than 3 working days before the event. This final number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice.*

### **5. Location and Facilities at Venue**

*If your chosen venue is particularly remote or facilities there are insufficient to comply with all aspects of health and safety, then we reserve the right to implement supplementary charges. In these cases, a secondary site survey is advised.*

### **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.*

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## **7. 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 two 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 14 days from the date of invoice. Cheques should be made payable to '**Bradshaws of York Ltd**'. We reserve the right to charge interest at the rate of 4% above bank base rate (compounded monthly) on all overdue accounts.*

## **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 left over food with them from a venue. Please discourage guests asking for "doggy bags".*

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# Bradshaws of York Ltd

## WINE LIST 2011

Below is a selection of wines which we can offer. If you have any particular favourites that are not listed, please feel free to contact us.

<u>Bin No.</u>	<u>House Wines</u>	<u>£ per Bottle</u>
1.	<i>Eagles Point VAT 21 Colombar Chardonnay – Australia</i> <i>A fine blend of Colombar and Chardonnay with a refreshing, zingy palate</i>	12.25
2.	<i>Eagles Point VAT 4A Cabernet Merlot – Australia</i> <i>90% Cabernet Sauvignon and 10% Merlot combine to give a rich and soft mouthful of pure fruit</i>	12.25
3.	<i>Sauvignon Blanc, Finca El Piccador - Chile</i> <i>A clean and fresh wine with hints of peach and grapefruit</i>	12.25
4.	<i>Merlot, Finca El Piccador – Chile</i> <i>Young, vibrant fruits and soft tannins – a lovely, easy drinking wine</i>	12.25
<u>Italy</u>		
5.	<i>Pure Pinot Grigio – Veneto,</i> <i>Easy drinking white with a slight nutty, spicy flavour</i>	13.25
<u>Red Bordeaux</u>		
6.	<i>Chateau Gasquerie, Côtes de Castillon</i> <i>Plummy fruit both on the nose and on the palate.</i> <i>Typically silky yet firm and well rounded.</i>	15.00
<u>White Burgundy</u>		
7.	<i>Chablis, Domaine des Manants, Jean-Marc Brocard</i> <i>A full bodied wine but retaining that typical Chablis crispness.</i> <i>One of the finest wines of a great vintage</i>	16.50
<u>Spain</u>		
8.	<i>Rioja Vega Tinto, Bodegas Muerza</i> <i>A silky fruity wine with a little spice. A rare opportunity for value from this region..</i>	13.50

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## Australia

9. **Sandford Estate Shiraz** 14.50  
*Deep colour with a white pepper nose, brambly spice on the palate*
10. **Sandford Estate Chardonnay** 14.50  
*Ripe peach and melon aromas with butterscotch overtones. The rich creamy palate finishes with soft lingering flavours.*

## New Zealand

11. **Sauvignon Blanc, Hawkes Bay Estate** 16.00  
*Lovely crisp zingy acidity with classic gooseberry flavours.*

## South Africa

12. **Chenin Blanc, Drakensberg, Paarl** 12.25  
*Crisp, fruity wine with a medium dry finish.*
13. **Cinsaut Cabernet, Drakensberg** 12.25  
*A blend of Cinsaut and Cabernet producing a medium bodied wine*

## Champagne and Sparkling Wine

14. **'S' Brut, Sandford Estate, Australia** 16.25  
*A beautiful, exuberant wine, refreshing with a hint of spice and a long lively finish.*
15. **Castell d'Olerdola Brut Reserva, Cava, Spain** 16.25  
*A fresh clean sparkling wine with well balanced ripe fruit flavours and a long elegant finish. Real value for money.*
16. **Baron de Beaupré NV, Champagne** 22.00  
*A wine that boasts great elegance and finesse, 60% Pinot & 40% Chardonnay*
17. **Heidsieck Dry Monopole** 23.50  
*This Champagne 'slips down' very well; not surprising give that it was the official Champagne aboard the ill-fated Titanic!*

*Prices Excluding VAT*

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# *Bradshaws of York Ltd*

## *DRINKS PACKAGE*

*(Prices excluding Vat)*

<i>Mulled Wine</i>	<i>£2.35 per glass</i>
<i>Bucks Fizz</i>	<i>£2.35 per glass</i>
<i>Kir Royale</i>	<i>£3.90 per glass</i>
<i>Sparkling Wine</i>	<i>£16.25 per bottle</i>
<i>House Champagne</i>	<i>£22.00 per bottle</i>
<i>House Wine</i>	<i>£12.75 per bottle</i>
<i>Pimms</i>	<i>£3.40 per glass</i>
<i>Orange Juice</i>	<i>£2.75 per litre</i>
<i>Mineral Water</i>	<i>£2.75 per litre</i>
<i>Elderflower Pressé</i>	<i>£4.20 per litre</i>
<i>Bottled Beer/Lager</i>	<i>£3.00 per bottle</i>
<i>Tea and Coffee -</i>	<i>£1.60 per person</i>
<i>Tea, Coffee and Biscuits-</i>	<i>£1.80 per person</i>
<i>Tea, Coffee and Danish -</i>	<i>£2.00 per person</i>

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## CASH BAR TARIFF 2010

<u>PRODUCT</u>	<u>ABV%</u>	<u>SIZE</u>	<u>PRICE £</u>
<b>Spirits</b>			
Gordons Gin	37.5	25ml	2.60
Bells Whisky	37.5	25ml	2.60
Smirnoff Vodka	37.5	25ml	2.60
Bacardi Rum	37.5	25ml	2.60
Dark Rum	40.0	25ml	2.70
Martell Cognac	40.0	25ml	2.70
Martini/Cinzano	14.7	50ml	2.60
Malibu	37.5	25ml	2.60
Ruby Port	20.0	50ml	2.60
Baileys	17.0	50ml	2.80
Sambuca	40.0	25ml	2.80
Jaegermeister	40.0	25ml	2.80
Jaeger-Bomb	40.0	25ml	3.70
Jack Daniels/S. Comfort	40.0	25ml	2.80
Archers	23.0	25ml	2.60
Malt Whisky	40-45.8	25ml	2.90
<b>Wines/Champagnes</b>			
House Selection	12.5	175ml	3.40
House Selection	12.5	75cl Bottle	14.00
Spritzer	12.5	glass	3.40
House Champagne	12.0	75cl Bottle	26.00
House Sparkling Wine	11.5 – 12.0	75cl Bottle	20.00
<b>Draught Beer/Lager</b>			
Carlsberg Lager	4.0	pint/½ pint	3.30/1.70
Real Ale	3.8- 5.2	pint/ ½ pint	3.20/1.60
With Cordial/Lemonade		as above	as above
<b>Canned/Bottled Drinks</b>			
Peroni/Corona	5.2/4.5	330ml Bottle	3.30
Magners/Bulmers	4.5/4.5	568ml Bottle	3.70
Guinness	4.1	440ml Can	3.10
Real Ale	3.8 – 5.2	1 pint bottle	3.20
<b>Soft Drinks</b>			
Cordial/Fruit Juice/Lemonade/Cola		½ pint glass	1.40
Red Bull		250ml Can	2.00/1.40
Mineral Water		1 litre bottle	3.30
Cordial/Fruit Juice/Lemonade/Cola		1 pint glass	2.30
Cordial /Fruit Juice/Lemonade/Cola		dash	.90

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# Bradshaws of York Ltd

## 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 \_\_\_\_\_

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\_\_\_\_\_

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 \_\_\_\_\_

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