

Bradshaws of York Ltd
Bradshaws of York Ltd

*Caterers
of Distinction*

2010 Function Menus

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Bradshaws of York Ltd

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 (chef's choice – 4 types) served during your drinks reception. These are **Complimentary** when Bradshaws are supplying **all** drinks for your event. If we are not supplying all drinks, canapés (chef's choice – 4 types) are available at a cost of **£3.00 plus Vat** per guest. If you would prefer to choose your own, please see our Canapés Menu and price list.*
- 2. The provision of all white crockery, cutlery and associated service equipment for your event.*
- 3. Fully trained, uniformed staff to serve your meal, working under constant management supervision.*
- 4. White linen tablecloths and white linen napkins (where applicable).*
- 5. Complimentary use of our square or round cake stands and cake knife.*
- 6. The services of our Event Manager to act as informal Master of Ceremonies.*
- 7. A Cash Bar facility for your event.*
- 8. Jugs of iced water on each table.*
- 9. Freshly Brewed Tea or Coffee with Accompaniments.*
- 10. Warm Bread Rolls and Butter.*

PLEASE SELECT ONE CHOICE PER COURSE (PLUS A VEGETARIAN OPTION) FOR ALL OF YOUR GUESTS.

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 complimentary 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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SOUPS

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

Leek and Potato with a Spinach Cream (v)

Fennel and Chick Pea with Italian Style Hard Cheese (v)

Green Pea and Watercress with Mint Crème Fraîche (v)

Cream of Courgette, Tomato and Basil Pesto (v)

Spicy Parsnip and Cumin with a Coriander Yoghurt (v)

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

Cream of Asparagus with Chive Crème Fraîche (v)

Roast Squash with Chilli and Tortilla Strips (v)

HOT STARTERS

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

Feta Baked in a Filo Basket with Tomato Chutney and Pinenuts (v)

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

*Sun Blush Tomato and Asparagus Puff Pastry topped
with Goats Cheese and Pesto Dressing (v)*

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

Mushroom, Spinach and Goats Cheese Tart with Herb Oil (v)

Salmon Teriyaki and Rice Noodle Salad

*Warm Bacon, Avocado and Spinach Salad with Olives,
Cherry Tomatoes and Pinenuts*

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COLD STARTERS

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

Roasted Red Pepper, Watermelon, Olive and Feta Salad (v)

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

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

King Prawn Salad with Avocado and Grapefruit Vinaigrette

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

*Sliced Chicken Breast with Sage and Sun Dried Tomato
wrapped in Parma Ham, with Lemon Oil*

*Pesto Roasted Mediterranean Vegetables on a Tapenade Croute
with Shaved Italian Style Hard Cheese (v)*

*3 Types of Melon – Chilled Shot of Watermelon, Honeydew Strip
and a Sweet Melon Kebab*

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

*Asparagus and Chargrilled Artichoke Salad with Toasted Pine Nuts
and Salsa Verde (v)*

*Parfait of Chicken Liver and Brandy with Homemade Apple Chutney
and Fruit & Nut Toast*

Three Types of Tomato with Torn Mozzarella, Basil, Rocket and Aged Balsamic (v)

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

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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

*Pan Fried Lemon and Herb Chicken with Chunky Tomato and Basil Sauce
£27.50 plus Vat*

*Wensleydale and Spring Onion stuffed Cornfed Chicken in Bacon, Red Wine Jus
£29.00 plus Vat*

*Chargrilled Chicken Breast on a Bed of Buttered Leeks, with a
White Wine, Cream and Tarragon Sauce
£27.50 plus Vat*

*Rosemary Chicken Quarters with Shallots and Bacon
£28.00 plus Vat*

*Chicken Breast wrapped in Basil and Parma Ham
with a Vermouth Cream Sauce
£28.50 plus Vat*

*Chicken, Pancetta and Chestnut Mushroom Pie with a Puff Pastry Top
£27.50 plus Vat*

Pork Dishes

*Traditional Loin of Pork served with a
Sage and Onion Seasoning, Red Wine Gravy and Apple Sauce
£27.50 plus Vat*

*Slow Roasted Belly of Pork with Black Pudding, Caramelised Apple and Pan Gravy
£27.50 plus Vat*

*Pork and Leek Sausages with Mashed Potato, Buttered Cabbage
and Rich Onion Gravy
£27.50 plus Vat*

*Pork Fillet with Apple and Onion Confit, Mustard and White Wine Sauce
£28.00 plus Vat*

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MAIN COURSES

Beef Dishes

*Roast Sirloin of Beef with Homemade Yorkshire Pudding,
Glazed Shallots, Horseradish Cream and a Red Wine Sauce*

£30.50 plus Vat

Beef Wellington with Port and Redcurrant Sauce

£33.00 plus Vat

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

£28.00 plus Vat

Beef Fillet Marinated in Mustard with a Brandy and Cream Peppercorn Sauce

£32.00 plus Vat

Rib-Eye of Beef with Horseradish Dumplings, York Ale and Onion Gravy

£30.50 plus Vat

Lamb Dishes

*Traditional Leg of Lamb with a Mint and Apricot Seasoning,
Red Wine Sauce*

£29.00 plus Vat

Baked Rump of Lamb with Balsamic Glazed Onions and Minted Gravy

£30.00 plus Vat

Parsley and Garlic Crumbed Rack of Lamb with Pan Juices

£32.00 plus Vat

Italian Style Slow Braised Lamb Shanks in a Rich Tomato Sauce

£29.00 plus Vat

Marinated Loin of Lamb with Spinach, Sweet Potato and Roast Garlic Jus

£31.00 plus Vat

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MAIN COURSES

Fish Dishes

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

£28.00 plus Vat

Smoked Haddock and Salmon Fishcakes with a Parsley Sauce

£27.50 plus Vat

Garlic and Lemon Haddock with Butter Bean Mash and Tomato Sauce

£31.50 plus Vat

Baked Fillet of Halibut with King Prawns, and a Lemon and Chive Cream Sauce

£29.00 plus Vat

Vegetarian Options

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

Cherry Tomato, Basil and Crème Fraîche Clafoutis with Chunky Tomato Sauce

Wild Mushroom and Goats Cheese Cannelloni

Saffron Risotto with Red Chard, Roasted Tomatoes, Pine Nuts and Pesto

Aubergine and Goats Cheese Tian with Sun Dried Tomatoes and Sunflower Seeds

*Roast Vegetable and Mozzarella Stacks with a
Warm Sun Dried Tomato Dressing and Cheese Shortbread*

Mushroom, Red Onion and Blue Cheese Pithivier with a Tomato Sauce

Leek, Butter Bean and Italian Style Hard Cheese Gratin

Vegetable Tagine with Toasted Almond Cous Cous

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

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

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COLD DESSERTS

Raspberry Pavlova topped with Grated Chocolate

Canterbury Apple Tart with Double Cream

Cinnamon and Raspberry Lattice with Orange Ice Cream

“After Eight” Cheesecake with a Chocolate Swirl

Caramelised Lemon Tart with a Mini Raspberry Milkshake

Champagne Berry Jelly with Vanilla Mascapone and Shortbread Biscuit

Chocolate Mud Cake with Chocolate Sauce

*Pears Poached in Honey and Saffron with a Ginger Snap Biscuit
and Vanilla Crème Fraîche*

Chocolate, Amaretti and Strawberry Roulade

Brandy Snap Basket filled with a Blackberry Cream and Summer Fruits

Passion Fruit Posset with Coconut Cookies

Chocolate, Almond and Raspberry Torte

Lemon Curd Meringue Roulade

Orange Treacle Tart with Vanilla Cream

Raspberry Cranachan Style Trifle topped with Toasted Oats

White Chocolate Torte with Chocolate Sauce

*A Trio of Yorkshire Desserts:
Curd Tart, Homemade Parkin, Rhubarb Fool*

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

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HOT DESSERTS

Warm Chocolate Brownie with Chocolate Sauce and Yorvale Vanilla Ice Cream

Sticky Toffee Pudding with a Pecan Toffee Sauce and Double Cream

Apple and Bramble Crumble served with Creamy Custard

*Yorkshire Parkin with Whiskey soaked Prunes,
Butterscotch Sauce and Whipped Cream*

Homemade Treacle Sponge and Custard

Almond and Cherry Bakewell Tart served with Double Cream

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ADDITIONAL COURSES

Prices are per person and Exclusive of Vat

Soup

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

Starter

*A choice of any starter from our menus
£4.00 plus Vat*

Cheese and Biscuits

*Selection of English Cheeses with Celery, Grapes and Tomato Chutney:
Somerset Brie, Mature Cheddar, Stilton
£4.00 plus Vat*

*Yorkshire Cheese Platter with Celery, Grapes and Fruit Chutney:
Yorkshire Blue, Ye Olde York, Old Peculiar, Mature Wensleydale
£5.00 plus Vat*

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Bradshaws of York Ltd

BUFFET MENUS

Hot Fork Buffet

£26.50 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

Pissaladiere (v)

Steak, Mushroom and York Ale Pie

Jamaican Jerk Chicken with Coconut Rice and Peas

Fillet of Salmon, with a Lemon and Coriander Cheese Crust

Lancashire Hot Pot

Aubergine, Thyme and Goats Cheese Tart (v)

Cumberland Sausages with a Rich Onion Gravy

Fish Pie with a Creamy Potato Topping

Roasted Chicory and Yorkshire Blue Quiche (v)

Tagine of Lamb and Apricots

Haddock and Smoked Salmon Fishcakes with Tomato Sauce

Rich Braised Beef with Smoked Bacon, Mustard and Herb Dumplings

Sauté of Wild Mushrooms, Wilted Spinach, Rocket and Tarragon

with Balsamic and Pesto Dressing (v)

Fillet of Pork Stroganoff

Fajita seasoned Chicken Fillets with a Tomato and Coriander Salsa

Mushroom, Lentil and Feta Lasagne (v)

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Hot New Potatoes

Braised Rice

Selection of Mixed Leaves

Dressings and Sauces

Assorted Mediterranean Style Breads

* * * * *

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 Fork Buffet

£25.50 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 with Fennel and White Beans

Roast Topside of Beef with Mustard and Horseradish

Chargrilled Chicken with Crispy Bacon and a Blue Cheese 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 Chilli Dressing

Chorizo Slices with Spicy Butter Beans

Mediterranean Vegetable, Ricotta and Olive Flan (v)

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Warm Potato and Herb Salad

Selection of Mixed Leaves

Dressings and Sauces

Assorted Mediterranean Style Breads

** * * * **

Selection of Three Salads from the Following:

Chick Peas with Artichokes, Chilli, Olive Oil and Basil (v)

Brown Rice and Puy Lentils with Pinenuts and Spinach

Tabbouleh topped with Feta

Broad Beans in Spicy Tomato Vinaigrette

Traditional Waldorf

Coleslaw topped with Grated Radish

Pasta Bows with Parsley and Basil Dressing

Roasted Tomato, Chick Pea and Halloumi

Sag Aloo topped with Cottage Cheese

Bean Salad Niçoise

Tomato, Beetroot and Spring Onion

** * * * **

A Choice of any Three Desserts from our Menus

** * * * **

Freshly Brewed Tea, Coffee and Accompaniments

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Bradshaws of York Ltd

Cold Carved Buffet One
£29.50 plus Vat

A Choice of Any Starter From Our Menus

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Roast Sirloin of Beef with Mustard and Horseradish
Poached Dorne of Salmon with Tartar Sauce
Roasted Mediterranean Vegetable Paté (v)
Treacle Baked Ham and Fruit Chutney
Chargrilled Chicken and Smoked Bacon with a Caesar Dressing

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Hot New Potatoes
Selection of Mixed Leaves
Dressings and Sauces
Assorted Mediterranean Style Breads

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Selection of Three Salads from the following

Chick Peas with Artichokes, Chilli, Olive Oil and Basil
Brown Rice and Puy Lentils with Pinenuts and Spinach
Tabbouleh topped with Feta
Broad Beans in Spicy Tomato Vinaigrette
Traditional Waldorf
Coleslaw topped with Grated Radish
Pasta Bows with Parsley and Basil Dressing
Roasted Tomato, Chick Pea and Halloumi
Sag Aloo topped with Cottage Cheese
Bean Salad Niçoise
Tomato, Beetroot and Spring Onion

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A Choice of any Three Desserts from our Menus

* * * * *

Freshly Brewed Tea or Coffee with Accompaniments

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Bradshaws of York Ltd

Cold Carved Buffet Two

£32.50 plus Vat

A Choice of any Starter from our Menu

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Roast Fillet of Beef with a Peppercorn Crust
Seafood Platter – Traditional Gravavlax, Honey Roast Salmon and Prawns
Aubergine, Thyme and Goats Cheese Tart (v)
Sliced Venison with Apple and Raisin Chutney
Smoked Chicken and Bacon with Toasted Pinenuts and Mustard Dressing
Leek, Artichoke and Sundried Tomato Strudel (v)

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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:
Mixed Bean and Coriander
Beetroot, Cracked Wheat, Rocket and Spring Onion
Celery, Pecan, Apple and Blue Cheese
Artichoke and Lemon Brown Rice
Rocket and Cherry Tomato Linguine
Watercress, Feta and Watermelon with Sunflower Seeds
Chick Pea, Sunblush Tomato, Spring Onion and Parmesan
Pan Grilled Aubergine with Lemon, Mint and Balsamic
Beetroot, Broad Bean, Goats Cheese and Dill
Asparagus, Cherry Tomato, Walnut and Goats Cheese
Sautéed Peppers with Olives and Capers

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A Choice of any Three Desserts from our Menu

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A Selection of English Cheeses with Celery, Grapes and Tomato Chutney:
Somerset Brie, Mature Cheddar, Stilton

* * * * *

Freshly Brewed Tea or Coffee with Accompaniments

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Bradshaws of York Ltd

*Hot Carvery
£32.50 plus Vat*

A Choice of any Starter from our Menu

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Roast Sirloin of Beef with Homemade Yorkshire Pudding

Traditional Leg of Lamb with a Mint and Apricot Seasoning, Red Wine Sauce

Medallions of Pork in a Grain Mustard and Cream Sauce

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 Menu

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Selection of English Cheese and Biscuits with Celery, Grapes and Tomato Chutney:

Somerset Brie, Mature Cheddar and Stilton

** * * * **

Freshly Brewed Tea or Coffee with Accompaniments

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Bradshaws of York Ltd

Yorkshire Banquet

£33.00 plus Vat

Please Choose One Starter and One Dessert

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

Or

Venison, Juniper and Pistachio Terrine with a Cumberland Sauce

Or

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

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

Leek, Yorkshire Blue and Crème Fraîche Tart with a Tomato Sauce (v)

Warm Yorkshire Treacle Tart with Double Cream

Or

*A Trio of Yorkshire Desserts:
Mini Curd Tarts, Homemade Parkin, Rhubarb Fool*

Or

Apple and Wensleydale Pie with Yorvale Vanilla Ice Cream

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

Freshly Brewed Coffee or Tea with Accompaniments

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CANAPÉ MENUS

All prices quoted are per person and Exclusive of Vat

Cold

- Bruschetta of Chargrilled Provencal Vegetables with Basil Soft Cheese (v)*
Blue Cheese and Grape on Rye Bread (v)
Honey Roast Salmon, Dill and Soft Cheese on Oat Cake
Brie and Cranberry Filo Tartlets (v)
Smoked Venison with Poached Pear
Sun Blushed Tomato and Goats Cheese Topped Tapenade Crostini (v)
Smoked Salmon and Chive Pinwheels
Tomato, Mozzarella and Basil Bruschetta (v)
Filo Tartlet of Caesar Salad with Sun Blushed Tomatoes (v)
Chilli King Prawns with a Lemon Mayonnaise Dip
Beetroot Marinated Salmon on Rye Bread with Horseradish Cream
Platter of Assorted Marinated Olives (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 Dried Tomato Scones with Goats Cheese and Red Onion Confit (v)
Shot Glass of Chilled Gazpacho

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 Grain Mustard Baby Sausages
Marinated Lamb Koftas with a Mint and Yoghurt Dip
Vegetable Spring Rolls served with a Chilli Dip (v)
Smoked Haddock Rarebit topped with Sun-Blushed Tomatoes
Shot Glass of Carrot, Honey and Ginger Soup (v)
Mini Chicken Tikka Burgers on Naan Bread

Any 4 items from Cold Section £ 6.75 plus Vat

Any 3 items from Cold Section, 1 item from Hot Section £7.25 plus Vat

Any 3 items from Cold Section, 2 items from Hot Section £7.75 plus Vat

Any 4 items from Cold Section, 2 items from Hot Section £8.25 plus Vat

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FINGER BUFFET SELECTOR

(A) Sandwich and Wrap Selection

*Assorted Sandwiches on Wholemeal, White and Speciality Bread
(To include at least 4 of the following freshly prepared fillings plus 1 type of Wrap)*

*Honey Roast Ham, Wensleydale and Tomato Chutney
Prawn with Marie Rose Sauce and Cucumber
Traditional Ploughmans – Cheddar, Pickle, Tomato and Iceberg (v)
Tuna, Iceberg Lettuce and Spring Onion
Grated Cheddar Cheese with Tomato Chutney (v)
Poached Salmon, Lemon Mayonnaise and Cucumber
Cottage Cheese, Pineapple and Chives (v)
Bacon, Lettuce and Tomato
Chicken Coronation with Fresh Coriander and Mango Chutney
Honey Roast Ham with Wholegrain Mustard and Tomato
Roast Beef, Watercress and Horseradish Cheese and Spring Onion (v)
Egg Mayonnaise, Cress and Watercress (v)
Brie, Tomato and Basil with Balsamic Glaze (v)
Smoked Salmon, Soft Cheese and Chives
Chargrilled Chicken, Pesto and Roasted Red Pepper
Grated Cheddar Cheese and Crunchy Coleslaw (v)
Wensleydale, Watercress and Fruit Chutney (v)
Hummus and Roasted Vegetables or Grated Carrot (v)
Cumberland Sausage, Egg Mayonnaise and Lettuce Cheese and Spring Onion (v)*

(B) Wraps

*Chicken and Bacon Caesar Salad
Greek Style Salad – Tomato, Cucumber, Feta, Iceberg and Olives (v)
Roast Red Pepper, Goats Cheese & Mint (v)
Fajita Chicken, Cheddar Cheese, Guacamole and Sour Cream
Tikka Style Chicken with Coriander and Iceberg
Hoisin Chicken with Spring onion, Cucumber and Iceberg
Chargrilled Mediterranean Vegetable, Italian Style Hard Cheese and Basil (v)
Tuna Niçoise with Iceberg Lettuce*

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(C) Savoury Items

Cheese Shortbread with Cherry Tomatoes and Soft Cheese (v)

Smoked Salmon, Lemon and Chive Pinwheel

Mediterranean Vegetable, Pesto and Goats Cheese Crostini (v)

Coronation Chicken with Coriander on Naan Bread

Vegetarian Quiche (v)

Cumberland Sausages wrapped in Smoked Bacon with a Mustard Dip

Mini Red Onion and Goats Cheese Tarte Tatin (v)

Homemade Vegetarian Pizza (v)

Smoked Trout with Horseradish Cream on Oat Cake

Tortilla Chips served with Salsa and Guacamole Dips (v)

Sesame and Puff Pastry Sausage Rolls

Mini Pork Pies with a Branston Pickle Dip

Brie, Cranberry and Spring Onion Filo Baskets (v)

Onion Bhajis with Mint Raita (v)

Blue Cheese and Walnut Red Onion Toasts (v)

Vegetarian Savoury Scones (v)

Cumberland Sausages Glazed with Honey, Redcurrant and Sesame Seeds

Vegetable Spring Rolls with Sweet Chilli Dip (v)

Smoked Salmon on Oatcakes with a Dill Soft Cheese

Vegetarian Samosas with Minted Yoghurt Dip (v)

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(D) Snacks on Sticks

Thai Style Chicken Fillets

Chargrilled Chicken Strips with a BBQ Dip

Spicy Roasted Seeded Chicken Sticks

Sweet Chilli Sauce Marinated Prawn Skewers

Cajun Style Chicken Strips

Tandoori Style Chicken with Fresh Coriander

Chargrilled Mediterranean Vegetable Kebabs (v)

Honey and Soy Chicken Skewers

(E) Dessert Items

Mini Lemon Tarts

Iced Carrot Cake Squares

Chocolate Profiteroles

Seasonal Fruit Kebabs

Chocolate Brownies

Cream Scones with Strawberry Conserve

Assorted Mini Muffins

Strawberry Shortbreads

Individual Treacle Tarts

Mini Lemon Meringue Pies

Homemade Flapjack

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The Price List below is for a buffet served after a earlier meal

Prices are per person and are Exclusive of Vat

Extras

Mixed Leaf Salad Bowl – 80p + Vat per person

Cheese and Biscuits – £1.25 + Vat per person

Fruit Bowl – £1.00 + Vat per person

Fresh Fruit Platter – £1.10 + Vat per person

Please ensure that one of your choices is from the

(A) Sandwich and Wrap Selection

(4 types of filling and 1 wrap will count as one item)

<i>Number of Items</i>	<i>Bradshaws Choice</i>	<i>Your Choice</i>
<i>6 Items</i>	<i>£10.00</i>	<i>£11.00</i>
<i>7 Items</i>	<i>£11.00</i>	<i>£12.00</i>
<i>8 Items</i>	<i>£12.00</i>	<i>£13.00</i>
<i>9 Items</i>	<i>£13.00</i>	<i>£14.00</i>

Evening Light Bites

Minute Steak Sandwiches

Jumbo Hot Dogs

Chip Butties on a Floured Bap (v)

Hot Pork and Apple Baguettes

Homemade ¼ Pounders with Onions

Bacon Muffins

Brie and Roasted Mediterranean Vegetable Ciabatta (v)

Price per Sandwich

£4.00 plus Vat

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Bradshaws of York Ltd

IMPORTANT INFORMATION

MENUS

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 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

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

Unfortunately, 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 are catered for with a half adult portion at half price.

Alternatively, if you would prefer to offer your younger guests a specific Children's Menu, please feel free to contact us to discuss the options.

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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 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. An invoice will be sent to you for this amount.*

4. Wedding Event Planner Meeting

Approximately 4 months before your Wedding Day we will contact you to arrange a meeting either at your chosen venue (if available) or at our office.

At this meeting we can discuss all requirements for the day in fine detail.

After this meeting we will send you a completed Event Planner.

However, if you wish to meet earlier than 4 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 final details not confirmed in your Event Planner. Any alteration to these details must be notified to ourselves at least 10 days prior to the event and a final number must be given not later than 5 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.

6. 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.

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7. **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.

8. **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 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.*

9. **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.*

10. **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.

11. **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".

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: <mailto:bradshawsofyork@btconnect.com>

Name _____

Address _____

Email Address _____

Tel No. Day _____ *Mobile Tel No* _____

Date of Event _____

Type of Event _____

Location of Event _____

Number of Guests (Approx) _____

Non Refundable Deposit Enclosed £ _____

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

Signature _____

Please Print Name _____ *Date* _____

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WINE LIST 2010

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>£ per Bottle</u>
	<u>House Wines</u>	
1.	Eagles Point VAT 21 Colombard Chardonnay – Australia <i>A fine blend of Colombard and Chardonnay with a refreshing, zingy palate</i>	11.75
2.	Eagles Point Vat 4A Cabernet Merlot – Australia <i>90% Cabernet Sauvignon and 10% Merlot combine to give a rich and soft mouthful of pure fruit</i>	11.75
3.	Sauvignon Blanc, Finca el Piccador – Chile <i>A clean and fresh wine with hints of peach and grapefruit</i>	11.75
4.	Merlot, Finca el Piccador – Chile <i>Young, vibrant fruits and soft tannins – a lovely, easy drinking wine</i>	11.75
	<u>Italy</u>	
5.	Pure Pinot Grigio – Veneto <i>Easy drinking white wine with a slight nutty, spicy flavour</i>	12.75
	<u>Red Bordeaux</u>	
6.	Chateau Gasquerie, Côtes de Castillon <i>Plummy fruit both on the nose and on the palate. Typically silky yet firm and well rounded.</i>	14.25
	<u>White Burgundy</u>	
7.	Chablis, Domaine des Manants, Jean-Marc Brocard <i>A full bodied wine, but retaining that typical Chablis crispness. One of the finest wines of a great vintage</i>	15.75
	<u>Spain</u>	
8.	Rioja Vega Tinto, Bodegas Muerza <i>A silky fruity wine with a little spice. A rare opportunity for value from this region</i>	12.75

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Australia

9. **Sandford Estate Shiraz** 13.75
Deep colour with a white pepper nose, brambly on the palate
10. **Sandford Estate Chardonnay** 13.75
*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** 15.25
Lovely crisp zingy acidity with classic gooseberry flavours

South Africa

12. **Chenin Blanc, Drakensberg, Paarl** 11.75
Crisp, fruity wine with a medium dry finish
13. **Cinsaut Cabernet, Drakensberg** 11.75
A blend of Cinsaut and Cabernet producing a medium bodied wine

Champagne and Sparkling Wines

14. **'S' Brut, Sandford Estate, Australia** 15.50
A blend of 40% Chardonnay, 39% Colombard, 17% Chenin Blanc and 4% Riesling. A beautiful, exuberant wine, refreshing with a hint of spice and a long lively finish
15. **Castell d'Olerdola Brut Reserva, Cava, Spain** 15.50
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** 21.00
A wine that boasts great elegance and finesse, 60% Pinot & 40% Chardonnay
17. **Heidsieck Dry Monopole** 22.50
This Champagne 'slips down' very well: not surprising given that it was the official Champagne aboard the ill-fated titanic!

Prices Excluding VAT

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2010 DRINKS PACKAGE

Prices Excluding VAT

<i>Mulled Wine</i>	<i>£2.25 per Glass</i>
<i>Bucks Fizz</i>	<i>£2.25 per Glass</i>
<i>Kir Royale</i>	<i>£3.80 per Glass</i>
<i>Sparkling Wine</i>	<i>£15.50 per Bottle</i>
<i>House Champagne</i>	<i>£21.00 per Bottle</i>
<i>House Wine</i>	<i>£11.75 per Bottle</i>
<i>Pimms</i>	<i>£3.30 per Glass</i>
<i>Orange Juice</i>	<i>£2.60 per Litre</i>
<i>Mineral Water</i>	<i>£2.60 per Litre</i>
<i>Elderflower Pressé</i>	<i>£4.00 per Litre</i>
<i>Bottled Beer/Lager</i>	<i>£2.80 per Bottle</i>

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CASH BAR TARIFF 2010

PRODUCT

	<i>ABV %</i>	<i>SIZE</i>	<i>PRICE £</i>
<u>Spirits</u>			
<i>Gordons Gin</i>	37.5	25ml	2.50
<i>Bells Whisky</i>	37.5	25ml	2.50
<i>Smirnoff Vodka</i>	37.5	25ml	2.50
<i>Bacardi Rum</i>	37.5	25ml	2.50
<i>Martell Cognac</i>	40.0	25ml	2.60
<i>Martini/Cinzano</i>	14.7	50ml	2.50
<i>Malibu</i>	37.5	25ml	2.50
<i>Sherry</i>	17.5	50ml	2.50
<i>Ruby Port</i>	20.0	50ml	2.50
<i>Baileys</i>	17.0	50ml	2.70
<i>Liqueurs</i>	40.0	25ml	2.70
<i>Jack Daniels</i>	40.0	25ml	2.70
<i>Southern Comfort</i>	40.0	25ml	2.70
<i>Archers</i>	23.0	25ml	2.50
<u>Wines</u>			
<i>House Selection</i>	12.5	175ml	3.30
<i>House Selection</i>	12.5	Bottle (75cl)	13.00
<i>Spritzer</i>	12.5	½ pint	3.70
<u>Draught Beer/Lager</u>			
<i>Carlsberg Lager</i>	4.0	pint	3.20
<i>Carlsberg Lager</i>	4.0	½ pint	1.60
<i>Real Ale</i>	3.8 – 5.2	pint	3.10
<i>Real Ale</i>	3.8 – 5.2	½ pint	1.60
<i>With Lime/Shandy</i>		as above	as above
<u>Bottled Drinks</u>			
<i>Stella Artois</i>	5.2	330ml	3.20
<i>Strongbow</i>	5.3	275ml	2.90
<i>Guinness</i>	4.1	440ml	3.10
<i>Real Ale</i>	3.8 – 5.2		3.00

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