

Bradshaws of York Ltd

Bradshaws of York Ltd

*Caterers
of Distinction*

2011 Wedding Menus

*Unit 3
London Ebor Business Park
Millfield Lane
Nether Poppleton
York
YO26 6PB*

Tel: 01904 780775

*Email:
bradshawsofyork@btconnect.com*

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. 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 **£3.50 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 polished crockery, cutlery, modern style tulip stemmed glassware 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, if required.*
- 7. A Cash Bar facility for your event, if required.*
- 8. Jugs of iced water on each table.*
- 9. Freshly Brewed Tea or Coffee with Accompaniments served after your meal.*
- 10. 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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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 day 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.

Children's Menus

Children between the ages of 4 and 12 are usually 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 see our menu pack for details.

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IMPORTANT INFORMATION

DRINKS/BAR

Corkage

If you prefer, you are able to provide your own wines and Champagne for your Wedding Reception 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, the meal and also the evening celebrations.

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.

Speeches

We suggest you provide your guests with a glass of sparkling wine or Champagne to enjoy with their coffee during the speeches.

When calculating quantities, please allow 6 glasses per bottle.

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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IMPORTANT INFORMATION

TIMINGS

Reception Drinks

Please allow between 1 and 1½ hours for your reception drinks and canapés. This will give you the opportunity to meet your family and friends as well as having ample time to take photographs prior to sitting down for your meal.

Receiving Lines

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

Duration Of Your Meal

A 3 Course Meal, whether a buffet or served at the table takes approximately 2 – 2¼ hours.

2 Course Meals take approximately 1½ - 1¾ hours.

Please note, this includes cutting the cake which usually takes place during dessert.

Speeches

These take between 30 minutes and 1 hour, depending on how many speakers there are and how much they have to say!

We suggest that speeches take place after the meal, while guests are enjoying coffee.

We do not recommend having the speeches before the meal, as it is hard to be certain how long they will last, and any this may affect the quality of your food.

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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 Wedding Day.

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

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.

High Chairs and Booster Seats

Some of your younger guests may require highchairs or booster seats.

*These can be pre ordered at a hire cost of **£9.50 plus Vat** per chair.*

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 Wedding.

Our staff will be happy to place any simple arrangements on the tables.

If your floral decorations are any more complex, please liaise with your florist.

Cake

We do not provide Wedding Cakes.

Your Wedding Cake should be delivered to the venue on the morning of the Wedding and put in the appropriate place. We can supply either a square or round cake stand on which to place the cake. If you require a more elaborate tiered stand, this should be discussed with your cake supplier.

We will also provide a knife for the cutting of the cake.

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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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COLD STARTERS

*“Bleikers” Smokehouse Platter of Honey Roast Salmon Mousse,
Lemon and 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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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 a 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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MAIN COURSES

Beef Dishes

*Roast Sirloin of Beef with Homemade 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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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 Aubergine, 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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Do You Fancy Something a Bit Different?

Why not try your choice of:

Roast Loin of Pork

Leg of Lamb on the Bone

Roast Sirloin of Beef

With all their Traditional Accompaniments, carved by a nominated guest who will be provided with a Chef's hat, apron and carving knife

Children's Menu

Starters

Tomato Soup (v)

Cheesy Garlic Bread (v)

Junior Antipasti – Carrots, Cheese, Ham, Cucumber, Cherry Tomatoes

Main Courses

Homemade Breaded Chicken Strips, Chips and Beans

Grilled Sausages, Mashed Potatoes and Peas

Tomato and Cheese Penne Pasta (v)

Desserts

Vanilla Ice Cream with a Wafer Biscuit

Fresh Fruit Salad

Mini Doughnuts with Chocolate Sauce

Price per Person

£12.50 plus Vat

Please select one from each section for all children

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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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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 Poached 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

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

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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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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

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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

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A Choice of any Three Desserts from our Menus

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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

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

Hot New Potatoes

Selection of Mixed Leaves with Garlic Croutons

Dressings and Sauces

Assorted Mediterranean Style Breads

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

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)

*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*

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

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*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*

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Freshly Brewed Coffee or Tea with Accompaniments

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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 Shepherd's 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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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

Spicy Red Lentil and Feta Pâté (v)

Chicken Caesar Salad

Prawn with Marie Rose Sauce and Cucumber

Traditional Ploughmans – Cheddar, Pickle, Tomato and Iceberg (v)

Tuna, Iceberg and Spring Onion

Grated Cheddar Cheese with Tomato Chutney (v)

Poached Salmon, Homemade Tartare Sauce

Cottage Cheese, Pineapple and Chives (v)

Bacon, Brie and Lettuce

Chicken Coronation with Fresh Coriander and Mango Chutney

Egg Mayonnaise, Cress and Watercress (v)

Pork and Apple Chutney

Brie, Tomato and Basil with Balsamic Glaze (v)

Smoked Salmon, Soft Cheese and Chives

Roast Beef with Dijon Mayonnaise

Grated Cheddar Cheese and Crunchy Coleslaw (v)

Chicken, Iceberg and Sweet Chilli Mayonnaise

Wensleydale, Watercress and Apple Chutney (v)

Hummus and Roasted Vegetables or Grated Carrot (v)

Cumberland Sausage, Egg Mayonnaise and Lettuce

Cheese and Spring Onion (v)

Butter Bean, Basil and Lemon Pâté (v)

Roast Ham with Fruit Chutney

(B) Wraps

Mexican Salsa and Bean Wraps (v)

Greek Style Salad – Tomato, Cucumber, Feta, Iceberg and Olives (v)

Chinese Chicken and Bamboo Shoots

Fajita Chicken, Cheddar Cheese, Guacamole and Sour Cream

Chicken with Honey and Mustard

Spicy Aubergine and Red Lentil (v)

Tuna and Sweetcorn

Mediterranean Vegetable and Cous Cous (v)

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(C) Savoury Items

Cheese Shortbread with Sunblush Tomatoes and Soft Cheese (v)

Homemade Cheese Straws with a Tapenade Dip (v)

Mediterranean Vegetable Filo Triangles (v)

Vegetarian Quiche (v)

Chicken Liver Pâté and Redcurrant Crostini

Goats Cheese, Basil and Tomato Chutney Tarts (v)

Vegetarian Pizza (v)

Smoked Salmon and Dill Pâté on Oatcake

Smoked Paprika, Onion and Cheddar Cheese Crostines (v)

Sesame and Puff Pastry Sausage Rolls

Creamed Blue Cheese and Grape on Walnut Toast (v)

Mini Pork Pies with a Branston Pickle Dip

Brie, Cranberry and Spring Onion Filo Baskets (v)

Onion Bhajis with Mint Raita (v)

Feta and Bean Palmier (v)

Vegetarian Savoury Scones with Apple Chutney and Goats Cheese (v)

Cumberland Sausages Glazed with Honey, Redcurrant and Sesame Seeds

Carrot and Coriander Puffs (v)

Smoked Mackerel and Horseradish Cream Oatcakes

Marinated Cherry Tomato and Feta Bruschetta (v)

Goats Cheese and Apple Chutney on a Table Water Biscuit (v)

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(D) Snacks on Sticks

Pesto Marinated Chicken Skewers

Cajun Style Chicken Strips

Chargrilled Chicken Sticks with a BBQ Dip

Chicken Satay Skewers

Honey Roasted Salmon and Red Pepper Kebabs

Red Chilli and Ginger Marinated Chicken Strips

Chargrilled Mediterranean Vegetable Kebabs (v)

Cumin and Coriander Chicken Sticks

Honey and Mustard Chipolatas

(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

Yorkshire Tea Bread

Individual Treacle Tarts

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

*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>£10.50</i>	<i>£11.50</i>
<i>7 items</i>	<i>£11.50</i>	<i>£12.50</i>
<i>8 items</i>	<i>£12.50</i>	<i>£13.50</i>
<i>9 items</i>	<i>£13.50</i>	<i>£14.50</i>

Evening Light Bites

*Minute Steak Sandwiches in Crusty Baguettes
Jumbo Sausage with Onions in a Hot Dog Bun
Chip Butties in a Floured Bap (v)
Hot Pork and Apple Crusty Baguettes
¼ Pounders with Onions in a Sesame Bun
Bacon Muffins
Brie and Roasted Mediterranean Vegetable Ciabatta (v)*

Price per Sandwich

£4.25

plus Vat

Add Chips to any of the above £1.75 plus Vat per Person

Or, for something even more fun:

*Make Your Own Fajitas, with Spicy Chicken or Beef, Mixed Peppers, Salsa,
Sour Cream and Soft Tortillas*

Price per Person

£4.25 plus Vat

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Themed Evening Buffets

Indian

Chicken Curry
Lamb Kebabs with Mint Raita
Vegetable Curry (for vegetarians only)
Pilau Rice, Naan Bread and Poppadoms
Onion Bhajis with Mango Chutney (v)

Price per Person

£9.00 plus Vat

Yorkshire

Selection of Yorkshire Cheeses with Celery and Grapes (v)
Roast Topside of Beef and Local Pork Pies
Leek and Swaledale Tart (for vegetarians only)
Coleslaw, Pickles, Chutneys and Mustards
Mixed Leaves and Crusty Bread

Price per Person

£9.00 plus Vat

Italian

Pepperoni Pizza and Margarita Pizza (v)
Spinach and Ricotta Pizza (for vegetarians only)
Pasta Salad with Peppers, Sunblushed Tomatoes and Olives
Garlic Bread
Mixed Leaves

Price per Person

£9.00 plus Vat

Turkish

Chicken Kebabs and Lamb Koftas
Falafel (for vegetarians only)
Warm Pitta Bread and Salad
Cucumber and Yoghurt Sauce, Chilli Sauce and Hummus
Stuffed Vine Leaves (v)

Price per Person

£9.00 plus Vat

Add chips to any of the above £1.75 plus Vat per Person

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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.

4. **Wedding Event Planner Meeting**

Approximately 8 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 detail. We will then send you a completed Event Planner. However, if you wish to meet earlier than 8 months before your Wedding Day, please feel free to contact us and this can of course be arranged.

5. **Final Details and Numbers**

4 weeks prior to your Wedding, we ask that you provide us with your final numbers (to the nearest 10) and any details not confirmed in your Event Planner. Any alteration to these details must be notified to ourselves in writing at least 2 weeks prior to the event. 10 days before your Wedding, we will send you a final Event Planner and ask that you confirm all details are correct, and any changes that need to be made, however small, are notified to us in writing as soon as possible. A final number must be given not later than 3 working days before the event. This number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice.

6. **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".

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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>	12.75
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>	12.75
3.	<i>Sauvignon Blanc, Finca El Piccador - Chile</i> <i>A clean and fresh wine with hints of peach and grapefruit</i>	12.75
4.	<i>Merlot, Finca El Piccador – Chile</i> <i>Young, vibrant fruits and soft tannins – a lovely, easy drinking wine</i>	12.75
<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>C hateau 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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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>£12.50 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 2011

<u>PRODUCT</u>	<u>ABV%</u>	<u>SIZE</u>	<u>PRICE £</u>
<u>Spirits</u>			
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
<u>Wines</u>			
House Selection	12.5	175ml	3.40
House Selection	12.5	Bottle (75cl)	14.00
Spritzer	12.5	glass	3.40
House Champagne	12	75cl bottle	26.00
House Sparkling Wine	11.5-12	75cl bottle	20.00
<u>Draught Beer/Lager</u>			
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
<u>Canned/Bottled Drinks</u>			
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
<u>Soft Drinks</u>			
Cordial/Fruit Juice/Lemonade/Cola		glass	1.40
Red Bull		250ml can	2.00/1.40
Mineral Water		1 litre bottle	3.30
Cordial/Fruit Juice/Lemonade/Cola		pint	2.30
Cordial /Fruit Juice/Lemonade/Cola		dash	.90
J20 Various Flavours		bottle	2.00

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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

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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