

*Bradshaws of York Ltd*

# *Bradshaws of York Ltd*

*Caterers  
of Distinction*

*2010 Wedding Menus*

*Unit 3  
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Millfield Lane  
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*01904 780775*

# *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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# *Bradshaws of York Ltd*

## *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 Chillli 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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# *Bradshaws of York Ltd*

## *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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# *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*

*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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# *Bradshaws of York Ltd*

## 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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# *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  
£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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# *Bradshaws of York Ltd*

## *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*

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

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# *Bradshaws of York Ltd*

## *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)*

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

*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*

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

*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)*

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

*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*

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

*Roast Sirloin of Beef with Mustard and Horseradish  
Poached Darné 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*

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

*Hot New Potatoes  
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  
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 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)*

\*\*\*\*\*

*Hot New Potatoes  
Selection of Mixed Leaves with Garlic Croutons  
Dressings and Sauces  
Assorted Mediterranean Style Breads*

\*\*\*\*\*

*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*

\*\*\*\*\*

*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*

\*\*\*\*\*

*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)*

\*\*\*\*\*

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

\*\*\*\*\*

*A Choice of any Three Desserts from our Menu*

\*\*\*\*\*

*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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# *Bradshaws of York Ltd*

## *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 £ 5.50 plus Vat*

*Any 3 items from Cold Section, 1 item from Hot Section £5.75 plus Vat*

*Any 3 items from Cold Section, 2 items from Hot Section £6.25 plus Vat*

*Any 4 items from Cold Section, 2 items from Hot Section £6.75 plus Vat*

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# *Bradshaws of York Ltd*

## *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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# *Bradshaws of York Ltd*

## *(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)*

*Oatcakes with Goats Cheese and Apple Chutney (v)*

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# *Bradshaws of York Ltd*

## *(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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# *Bradshaws of York Ltd*

*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*

**01904 780775**

# *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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# *Bradshaws of York Ltd*

## *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 £7.00 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 2010 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 as necessary up to the agreed amount.*

*Jugs of iced water will be on the tables and replenished as necessary.*

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# *Bradshaws of York Ltd*

## *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 normally takes approximately 2¼ hours.*

*2 Course Meals take approximately 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 and wedding cake.*

*We do not recommend having the speeches before the meal, as it is hard to be certain how long they will last, and any delay or earlier than scheduled finish may affect the quality of your food.*

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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 one week 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 £9.00 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 liase 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. We can supply 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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# 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 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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# *Bradshaws of York Ltd*

## **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

## 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* \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

*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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# Bradshaws of York Ltd

## 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.	<b>Eagles Point VAT 21 Colombar Chardonnay – Australia</b> <i>A fine blend of Colombar and Chardonnay with a refreshing, zingy palate</i>	11.75
2.	<b>Eagles Point Vat 4A Cabernet Merlot – Australia</b> <i>90% Cabernet Sauvignon and 10% Merlot combine to give a rich and soft mouthful of pure fruit</i>	11.75
3.	<b>Sauvignon Blanc, Finca el Piccador - Chile</b> <i>A clean and fresh wine with hints of peach and grapefruit</i>	11.75
4.	<b>Merlot, Finca el Piccador – Chile</b> <i>Young, vibrant fruits and soft tannins – a lovely, easy drinking wine</i>	11.75
	<u>Italy</u>	
5.	<b>Pure Pinot Grigio – Veneto</b> <i>Easy drinking white wine with a slight nutty, spicy flavour</i>	12.75
	<u>Red Bordeaux</u>	
6.	<b>Chateau Gasquerie, Côtes de Castillon</b> <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.	<b>Chablis, Domaine des Manants, Jean-Marc Brocard</b> <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.	<b>Rioja Vega Tinto, Bodegas Muerza</b> <i>A silky fruity wine with a little spice. A rare opportunity for value from this region</i>	12.75

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# Bradshaws of York Ltd

## 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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# *Bradshaws of York Ltd*

## *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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# Bradshaws of York Ltd

## CASH BAR TARIFF 2010

<b>PRODUCT</b>	<b>ABV %</b>	<b>SIZE</b>	<b>PRICE</b>
<b><u>Spirits</u></b>			
Gordons Gin	37.5	25ml	2.50
Bells Whisky	37.5	25ml	2.50
Smirnoff Vodka	37.5	25ml	2.50
Bacardi Rum	37.5	25ml	2.50
Martell Cognac	40.0	25ml	2.60
Martini/Cinzano	14.7	50ml	2.50
Malibu	37.5	25ml	2.50
Sherry	17.5	50ml	2.50
Ruby Port	20.0	50ml	2.50
Baileys	17.0	50ml	2.70
Liqueurs	40.0	25ml	2.70
Jack Daniels	40.0	25ml	2.70
Southern Comfort	40.0	25ml	2.70
Archers	23.0	25ml	2.50
<b><u>Wines</u></b>			
House Selection	12.5	175ml	3.30
House Selection	12.5	Bottle (75cl)	13.00
Spritzer	12.5	½ pint	3.70
<b><u>Draught Beer/Lager</u></b>			
Carlsberg Lager	4.0	pint	3.20
Carlsberg Lager	4.0	½ pint	1.60
Real Ale	3.8 – 5.2	pint	3.10
Real Ale	3.8 – 5.2	½ pint	1.60
With Lime/Shandy		as above	as above
<b><u>Bottled Drinks</u></b>			
Stella Artois	5.2	330ml	3.20
Strongbow	5.3	275ml	2.90
Guinness	4.1	440ml	3.10
Real Ale	3.8 – 5.2	1 pint bottle	3.00
<b><u>Soft Drinks</u></b>			
Mineral Water		Bottle	3.30
Cordial/Fruit Juice/		Dash	.80

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