

BRADFIELD COLLEGE ENTERPRISES LTD

WEDDING AND BANQUETING MENUS

Please find enclosed a selection of wedding and event menus. Care has been taken to choose quality ingredients that can be presented simply, the dishes are designed to cater for all sizes of event.

If you wish for something that does not appear on the following pages, please let us know, and we will endeavour to meet your requirements, in consultation with our head chef Jolyon Yates.



TO START

Roast tomato soup, mozzarella and basil salad

Ham hock terrine served with home made piccalilli

Platter of oak smoked Scottish salmon, lemon bread and cracked pepper

Caesar Salad with crisp dried ham, parmesan shavings, slow roasted cherry tomato

Sliced smoked duck breast, avocado salad and roquette leaves

Chicken liver parfait, fruit chutney and Melba toast

Rosette of melon with a Pimms sorbet

Platter of Parma ham, pea mousse and dressed pickled leaves

Warm fanned avocado, shallot and bacon dressing

Pan fried tiger prawns, mango and coriander salsa

MAIN COURSE

*Roast loin of pork flavoured with sage and lemon
served with Lyonnaise potato and a Bramley apple reduction*

*Breast of corn fed chicken served with pomme fondant
with a red wine, bacon and mushroom jus*

*Coq au vin of guinea fowl served with sliced pancetta, baby onions
and forest mushrooms*

*Rib eye of beef served with dauphinoise potato and a rich sauce made from three different
types of peppercorn*

*Lightly spiced breast of chicken coated in yoghurt served with
crisp onion bhaji and cardamom scented rice*

Loin of lamb served with Provençal sauce and pomme fondant

Escalope of salmon served with crushed potato, warm spears of asparagus and sauce vierge

Confit of duck leg served with celeriac remoulade and date puree

*Venison sausage served with whole grain mustard mash potato and a red currant and port
wine jus*

Main courses served with a

Selection of seasonal vegetables to compliment choice.

TO FINISH

Deep filled lemon tart served with lime syrup

Profiteroles served with a warm chocolate sauce

*Crème brulee flavoured served with raspberry and mint,
served with home made shortbread*

*Platter of seasonal fruits served with glazed champagne sabayon,
raspberry sorbet*

Light chocolate tart served with cinnamon crème Fraiche

Red wine tart served with saffron poached pear

Italian vanilla panacotta served with marinated strawberries

Baked American cheesecake served with orange syrup

Chocolate brownie and vanilla ice cream

Apple and calvados trifle served with Bramley apple crisps

SPECIAL DIETARY MEALS

To help plan your day, we have included a selection of vegetarian and gluten free dishes. If there is any other special dietary requirements, such as religious or medical constraints, please advise us and we will do our best to help you.

Roast tomato soup, mozzarella and basil salad

Rosette of melon with Pimms sorbet

Warm fanned avocado with shallot dressing

*Salad of baby spinach with dolcelatté, baked crouton
and walnut dressing*

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Risotto of tomato, avocado quesadilla and lime tequila dressing

Butternut squash and leek tart with a herb salad

Open lasagne of asparagus, Parmesan and cherry tomato

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Profiteroles served with warm chocolate sauce

*Crème brulee flavoured with raspberry and mint served with
home made short bread*

*Platter of seasonal fruits, glazed with a champagne sabayon and
raspberry sorbet*

EXAMPLES OF MENU SELECTION

The following are examples of menus taken from the selection, which show a good balanced choice

MENU A

Rosette of melon with a Pimms sorbet

Rib eye of beef served with dauphinoise potato and rich sauce made from three different types of peppercorn

Crème brulee flavoured with raspberry and mint served with homemade shortbread

Coffee and mints

MENU B

Roast tomato soup garnished with a mozzarella and basil salad

Breast of corn fed chicken served on pomme fondant with a rich red wine, bacon and mushroom jus

Profiteroles served with a warm chocolate sauce

Coffee and mints

FULLY DRESSED BUFFET

For larger parties we can offer our impressive fully dressed buffet of:

Roast sirloin of beef

Poached fillet of salmon

Honey glazed ham with cloves

Served with hot minted new potatoes

Selection of seasonal salad

Platter of bread

Coffee and mints

In addition we can provide a dessert either plated or served from the buffet.

Upon receipt of your preferred menu we will submit this to our Catering Manager who will price the full menu inclusive of table linen, bottled mineral waters and service.

BRADFIELD COLLEGE ENTERPRISES

WINE LIST FOR WEDDINGS & EVENTS 2009

WHITE WINES

Peaks View Chenin Blanc, Wellington, South Africa @ £13.00
Vanel Chardonnay @ £13.50
Tariquet Sauvignon, VDP Cotes de Gascogne @ £14.20
Macon Lugny 'les Genievres' AC Latour @ £16.35

RED WINES

Peaks View Merlot, Wellington, South Africa @ £13.00
Covila Tinto Vino Joven, Rioja @ £14.40
Montes Cabernet Sauvignon, Curico Valley, Chile @ £14.15
Cotes du Rhone, 'Vieux Manoir du Frigolas' AC @ £15.30

ROSE WINES

Pinot Grigio Blush Nagyrede Estate @ £13.00
Aimery Cabernet Rose, Vin de Pays @ £13.45
Colombette Rose, VCP Coteaux du Libron @ £13.95
Marques de Caceres @ £15.15

SPARKLING WINES

Perelada Cava @ £15.20

CHAMPAGNE

Bernard Gaucher Brut @ £24.55
Marie Demets Brut @ £27.40

All of the above stock is supplied on a Sale or Return basis,
charges include storage, chilling and service.
VAT is included on all of the above prices.

Any stock provided direct by client will be subject to £8.00 per bottle corkage charge.

ALSO AVAILABLE:

Full selection of bottled beer and lager
Selection of draught beer and lager
Spirits, Mixers and Liqueurs
Still and Sparkling Mineral Waters & Soft drinks.