

Wine List for Weddings & Events 2012

White Wines

- Casa Luna Chardonnay Aconcagua Valley @ £13.60
Peaks View Chenin Blanc, Wellington, South Africa @ £13.80
Senita Pinot Grigio IGT Veneto @ £12.75
Montes Sauvignon Blanc, Curico Valley, Chile @ £15.05
Macon Lugny 'les Genievres' AC Latour @ £17.40

Red Wines

- Peaks View Merlot, Wellington, South Africa @ £13.80
Senita Merlot IGT Veneto @ £12.75

- Covila Tinto Vino Joven, Rioja @ £14.75
Montes Cabernet Sauvignon, Curico Valley, Chile @ £15.05
Cotes du Rhone, AC Chateau de L'Estagnol @ £15.40

Rose Wines

- Pinot Grigio Blush Nagyrede Estate @ £13.60
Sutter Home White Zinfandel Blush, Napa Valley @ £14.50
Colombette Rose, VCP Coteaux du Libron @ £14.75
Marques de Caceres @ £16.25

Sparkling Wines

- Perelada Cava @ £15.90

Champagne

- Bernard Gaucher Brut @ £26.50
Mercier Brut @ £30.75

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.

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

VAT @ 20% is included on all of the above prices.

Prices may be subject to change after the Spring 2012 budget.

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



BRADFIELD COLLEGE ENTERPRISES

A BEAUTIFUL VENUE FOR AN UNFORGETTABLE OCCASION

Wedding and Banqueting 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 feel free to make a request, and we will endeavour to meet your requirements, in consultation with our Head Chef.



Further Information

We would be delighted to invite you to Bradfield College and show you our fabulous facilities at a time that is convenient for you. For further details please feel free to contact us on 0118 964 4570 or email: enterprises@bradfieldcollege.org.uk

To Start

Pan Fried Seabass with Lemon Potatoes, Sun kissed Tomatoes, Asparagus & a Basil Puree

Smooth Chicken Liver Parfait with Petit Salad, Chutney & Melba Toast

Crispy Duck Parcel with Chilli & Apple Glaze & Baby Fried Capers

*Mozzarella & Tomato Tart with Roquette & Basil Salad
and a Black Olive Tapenade (V)*

Pan Fried Scallops with Orange, Vanilla & Cardamom Sauce served on Baby Spinach

Main Course

Loin of Lamb with Gratin Potato, Red Onion & Green Beans and a Red Wine Jus

*Chicken Supreme, Pak Choi, Baby Fennel, Baby Shallots, Fondant Potato
and a Chicken Jus*

Fillet Steak with Royal Potato, Roasted Baby Vegetables & a Wild Mushroom Jus

*Pork Loin stuffed with Apricot & Sage wrapped in Bacon with Pomme Anna,
Roasted Courgettes & Salsa*

Confit of Salmon with Spiced Lentils, Vanilla Mash and Fish Jus

A Selection of Vegetarian Dishes are available upon request

Main courses served with a selection of seasonal vegetables to compliment choice.

To Finish

Glazed Lemon Tart with Fresh English Raspberries & Chantilly Cream

Cherry & White Chocolate Bread & Butter Pudding with Crème Anglaise

Fine Apple Tart with Vanilla & Cinnamon Ice Cream

Chocolate & Tiramisu Parfait

Plum & Frangipān Tart with Pistachio & Maple Syrup Ice Cream

Raspberry Crème Brulee with Buttered Shortbread

