

Bradshaws of York Ltd

Bradshaws of York Ltd

*Caterers
of Distinction*

2009 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

IMPORTANT INFORMATION

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.

WHAT IS INCLUDED IN OUR PRICES

- 1. Canapés (chef's choice) served during your drinks reception. These are complimentary when we are supplying all drinks for your event. If we are not supplying all drinks, canapés (4 per person) are available at a cost of £2.50 plus Vat per guest.*
- 2. You can provide your own wines and Champagne for your event and for a charge of **£6.50 plus Vat** per bottle, we would handle, chill and serve them together with providing all polished glassware. We would also dispose of all empty wine bottles.*
- 3. The provision of all white crockery, cutlery and associated service equipment for your event.*
- 4. Fully trained, uniformed staff to serve your meal, working under constant management supervision.*
- 5. White linen tablecloths and white linen napkins (where applicable).*
- 6. Complimentary use of our square or round cake stand and cake knife.*
- 7. The services of our event manager to act as informal Master of Ceremonies.*
- 8. A Cash Bar facility for your event.*
- 9. Jugs of iced water on each table.*
- 10. Two single candelabra with candles on each table (where applicable).*

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, plus complimentary tea, coffee and accompaniments, simply multiply the price of your chosen main course by the number of guests attending your event.

All prices given are per person and Exclusive of Vat.

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SOUPS

Onion and York Ale with a Smoked Wensleydale Crouton (v)

Leek and Potato with a Spinach Cream (v)

Pea, Watercress and Mint Crème Fraîche (v)

Spicy Parsnip and Cumin with a Coriander Yoghurt (v)

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

Tuscan Bean with a Sun Dried Tomato and Basil Dumpling (v)

Cream of Cauliflower served with a Yorkshire Blue Crouton (v)

Forest and Field Mushroom served with Crème Fraîche (v)

HOT STARTERS

Brie Baked in a Filo Tartlet with Tomato and Chilli Chutney (v)

Warm Chorizo, Spring Onion and Potato Salad with Mustard Dressing

Individual Mushroom and Gruyere Tart with a Herb Oil (v)

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

*Honey Seared Salmon Fillet on a Thai Style Salad of Cucumber, Spring Onion and
Coriander, Lime and Chilli Dressing*

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

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

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

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COLD STARTERS

*"Bleikers" Smokehouse Platter of Malt Whiskey Salmon,
Beetroot Salmon and Lemon & Pepper Salmon, Dill Crème Fraîche*

*Tower of Seasonal Melon served with a Citrus Fan
and Raspberry Coulis (v)*

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

*A Shared Platter of Antipasti –
Cured Meats, Roasted Peppers, Hummus, Olives, Tabbouleh, Warm Pitta Bread
Three Types of Tomato with Torn Mozzarella, Basil, Rocket and Aged Balsamic (v)*

Honey Roast Salmon and Melon Salad with a Watercress Dressing

Asparagus and Artichoke Salad with Toasted Pine Kernels and Salsa Verde (v)

*Chicken and Apricot Terrine wrapped in Smoked Bacon,
served with an Apple Chutney*

Pesto Roasted Mediterranean Vegetables on a Tapenade Croute (v)

*Mini Seafood Platter – Traditional Gravavlax, Honey Roast Salmon,
Smoked Trout and Prawns*

*Slow Roasted Plum Tomato and Grilled Feta Salad with Marinaded Olives
and Balsamic Dressing (v)*

*Smoked Chicken, Bacon, Cherry Tomato and Pine Kernel Salad
with a Basil Pesto Dressing*

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

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MAIN COURSES

Main courses are served with a potato dish and two seasonal vegetables. Please feel free to discuss with us which dishes will be best suited to your chosen main course.

Chicken Dishes

*Pan Fried Chicken with Red Pepper and Tomato Sauce
£26.00 plus Vat*

*Wensleydale and Spring Onion stuffed Cornfed Chicken in Bacon, Red Wine Jus
£27.50 plus Vat*

*Chargrilled Chicken Breast on a Bed of Buttered Leeks, with a
White Wine, Cream and Tarragon Sauce
£26.00 plus Vat*

*Traditional Coq au Vin, Shallots, Button Mushrooms and Bacon
£26.50 plus Vat*

*Chicken Breast wrapped in Basil and Parma Ham
with a Vermouth Cream Sauce
£27.00 plus Vat*

Beef Dishes

*Roast Sirloin of Beef with Homemade Yorkshire Pudding,
Glazed Shallots and a Red Wine Sauce
£29.00 plus Vat*

*Beef Wellington with Port and Redcurrant Sauce
£31.50 plus Vat*

*Braised Daube of Beef in Red Wine with Baby Onions,
Button Mushrooms, Thyme and Smoked Bacon
£26.50 plus Vat*

*Beef Fillet topped with Roquefort on a
Portabello Mushroom with Pan Juices
£30.50 plus Vat*

*Rib-Eye of Beef with Horseradish Dumplings, York Ale and Onion Gravy
£29.00 plus Vat*

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MAIN COURSES

Pork Dishes

*Traditional Loin of Pork served with a
Sage and Onion Seasoning, Red Wine Sauce
£26.00 plus Vat*

*Pork Fillet wrapped in Streaky Bacon
with a Calvados Cream Sauce
£27.50 plus Vat*

*Slow Roasted Belly of Pork with Black Pudding, Caramelised Apple and Pan Gravy
£26.00 plus Vat*

*Pork and Leek Sausages with Mashed Potato, Buttered Cabbage
and Rich Onion Gravy
£26.00 plus Vat*

*Pan Fried Escalope of Pork with Tomato, Onion and Green Olive Sauce
£26.50 plus Vat*

Lamb Dishes

*Glazed Noisette of Lamb with Wild Mushrooms and Spinach, served with a
Red Wine and Roast Garlic Jus
£29.50 plus Vat*

*Traditional Leg of Lamb with a Mint and Apricot Seasoning,
Red Wine Sauce
£27.50 plus Vat*

*Baked Rump of Lamb with a Port and Redcurrant Sauce
£28.50 plus Vat*

*Marinated Loin of Lamb served on a Bed of Champ with
Caramelised Onions and Pan Juices
£30.50 plus Vat*

*Italian Style Slow Braised Lamb Shanks in a Rich Tomato Sauce
£27.50 plus Vat*

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MAIN COURSES

Fish Dishes

*Roasted Salmon Fillet with a Cheese and Pesto Topping
on a Bed of Spinach with a Tomato Coulis
£26.50 plus Vat*

*Haddock and Smoked Salmon Fishcakes with a Parsley Sauce
£26.00 plus Vat*

*Baked Marinated Halibut served with a Warm Lemon and Herb Dressing
£30.00 plus Vat*

*Roasted Monkfish wrapped in Bacon with Cherry Tomatoes and Caper Butter
£29.50 plus Vat*

*Poached Fillet of Haddock with King Prawns, Lemon and Chive Cream Sauce
£27.50 plus Vat*

Vegetarian Options

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

*Roasted Mediterranean Vegetables with Fresh Basil, Feta,
Olives and Spicy Chick Peas*

Mascapone and Polenta Cake with Garlic, Parsley and Wild Mushrooms

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

Leek, Mushroom and Gruyere Pithivier with a Tomato and Basil Sauce

Caramelised Balsamic and Red Onion Tart topped with a Goats Cheese Crust

Baked Mediterranean Vegetable Fritter with 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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COLD DESSERTS

Raspberry Pavlova topped with Grated Chocolate

Tarte Tatin served with Crème Fraîche

Three Chocolate Mousse with Chocolate Shavings

Caramelised Lemon Tart with a Raspberry Compote

Champagne Berry Jelly with Mascapone and Shortbread Biscuit

Rich Chocolate Tart with Vanilla Cream and Raspberry Coulis

Pears Poached in Honey and Saffron with a Ginger Snap Biscuit

Chocolate and Strawberry Roulade

Pecan Tart with a Butterscotch Sauce

Brandy Snap Basket filled with a Mango Cream and Summer Fruits

Panna Cotta with Passion Fruit and Redcurrant Syrup, Spiced Shortbread

Mars Bar Cheesecake with Chocolate Sauce

Raspberry and Vanilla Custard Tart

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

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Chocolates

*A Selection of Locally Handmade Chocolates
£1.20 plus Vat*

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HOT DESSERTS

Warm Chocolate Pudding with Chocolate Sauce and 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 and Vanilla Cream

Homemade Treacle Sponge and Custard

Traditional Bakewell Pudding 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

£3.75 plus Vat

Starter

A choice of any starter from our menus

£5.25 plus Vat

Cheese and Biscuits

Selection of English Cheeses with Celery, Grapes and Tomato Chutney:

Somerset Brie, Mature Cheddar, Stilton

£4.25 plus Vat

Yorkshire Cheese Platter with Celery, Grapes and Fruit Chutney:

Yorkshire Blue, Ye Olde York, Swaledale, Mature Wensleydale

£5.25 plus Vat

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Bradshaws of York Ltd

BUFFET MENUS

Hot Fork Buffet

£25.00 plus Vat

Select Four from the following (please include a vegetarian option)

Thai Style Beef Curry

Chargrilled Chicken, Mushrooms, Bacon and White Wine Sauce

Rich Braised Beef with Smoked Bacon, Mustard and Herb Dumplings

Mascapone and Polenta Cake with Garlic, Parsley and Wild Mushrooms (v)

Moroccan Style Slow Roasted Shoulder of Lamb served with Minted Yoghurt

Steak, Mushroom and York Ale Pie

Fillet of Salmon, with a Sun Dried Tomato, Spinach and Cheese Crust

Baked Mediterranean Vegetable Fritter with Tomato Sauce (v)

Lamb Meatballs in Tomato Sauce with Minted Yoghurt

Cumberland Sausages with a Rich Onion Gravy

Caramelised Balsamic Red Onion Tart topped with a Goats Cheese Crust (v)

Haddock and Smoked Salmon Fishcakes

Fillet of Pork in a Cream and Wholegrain Mustard Sauce

Fajita seasoned Chicken Fillets with a Tomato and Coriander Salsa

Spinach and Leek Cannelloni with Gruyere Cheese Sauce (v)

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Hot New Potatoes

Braised Rice

Selection of Mixed Leaves

Dressings and Sauces

Assorted Mediterranean Style Breads

* * * * *

A choice of any Three Desserts from our Menus

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Freshly Brewed Tea or Coffee with Accompaniments

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Bradshaws of York Ltd

Cold Fork Buffet

£24.00 plus Vat

Select Four from the following (please include a vegetarian option)

Indian Marinated Chicken with a Lemon, Mint and Yoghurt Dressing
Tuna with Fennel and White Beans
Roast Beef with Spinach, Red Onion and Horseradish Dressing
Marinated Mixed Mushrooms with Thyme, topped with Goats Cheese (v)
Spicy Lamb with Red Pepper, Spring Onion and Noodles
Roast Duck with Cashews and Chilli Dressing
Chargrilled Mediterranean Vegetables with Balsamic Dressing (v)
Chicken and Apricot Terrine wrapped in Smoked Bacon, served with Apple Chutney
Roasted Tomatoes, Mozzarella, Avocado and Fresh Basil (v)
Selection of Cutting Pies with Pickles and Chutneys
Watercress, Wensleydale and Spring Onion Tart (v)
Honey Roast Salmon with a Dill and Lemon Crème Fraîche
Vietnamese Style Prawns

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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 Fried Streaky Bacon
Traditional Waldorf
Coleslaw topped with Grated Radish
Moroccan Spiced Carrot with Chopped Pistachios
Watercress, Feta and Watermelon with Sunflower Seeds
Beetroot, Goats Cheese and Green Bean
Broad Bean, Mint and Lemon
Chickpea, Chilli and Basil
Lemon Pasta, Tomato and Feta

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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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Bradshaws of York Ltd

Cold Carved Buffet One

£28.00 plus Vat

A Choice of Any Starter From Our Menus

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*Roast Sirloin of Beef with Sliced Red Onion on a Bed of Watercress
Poached Darne of Salmon with a Dill and Lemon Crème Fraîche Dressing
Balsamic Red Onion and Goats Cheese Quiche (v)
Sugar Baked Ham and Fruit Chutney
Chargrilled Chicken and Smoked Bacon on Cos Lettuce with a Caesar Dressing
Wild Mushroom and Tarragon Paté (v)*

** * * * **

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

** * * * **

Selection of Three Salads from the following

*Brown Rice and Puy Lentils with Pinenuts and Spinach
Tabbouleh topped with Fried Streaky Bacon
Traditional Waldorf
Coleslaw topped with Grated Radish
Moroccan Spiced Carrot with Chopped Pistachios
Watercress, Feta and Watermelon with Sunflower Seeds
Beetroot, Goats Cheese and Green Bean
Broad Bean, Mint and Lemon
Chick Pea, Chilli and Basil
Lemon Pasta, Tomato and Feta*

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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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Bradshaws of York Ltd

Cold Carved Buffet Two

£31.00 plus Vat

A Choice of any Starter from our Menus

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Roast Fillet of Beef with a Peppercorn Crust
Seafood Platter – Traditional Gravavlax, Honey Roast Salmon,
Smoked Trout and Prawns
Wensleydale, Leek and Crème Fraîche Tart (v)
Sliced Venison with a Red Onion and Raisin Chutney
Smoked Chicken and Bacon with Toasted Pinenuts and Mustard Dressing
Mixed Mushrooms with Thyme topped with Goats Cheese (v)

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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 Fried Streaky Bacon
Traditional Waldorf
Coleslaw topped with Grated Radish
Moroccan Spiced Carrot with Chopped Pistachios
Watercress, Feta and Watermelon with Sunflower Seeds
Beetroot, Goats Cheese and Green Bean
Broad Bean, Mint and Lemon
Chick Pea, Chilli and Basil
Lemon Pasta, Tomato and Feta

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A Choice of any Three Desserts from our Menus

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

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Freshly Brewed Tea or Coffee with Accompaniments

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Bradshaws of York Ltd

Hot Carvery
£31.00 plus Vat

A Choice of any Starter from our Menus

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Roast Sirloin of Beef with Homemade Yorkshire Pudding

Turkey Breast served with Fresh Thyme and Caramelised Onion Seasoning

Medallions of Pork in a Grain Mustard and Cream Sauce

Roast Mediterranean Vegetables with Grilled Feta, Basil and a Tomato Sauce (v)

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

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A Choice of any Three Desserts from our Menus

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

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Freshly Brewed Tea or Coffee with Accompaniments

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Bradshaws of York Ltd

Yorkshire Banquet

£30.00 plus Vat

Please Choose One Starter and One Dessert

Onion and York Ale Soup with Smoked Wensleydale Croutons (v)

Or

Venison, Juniper and Pistachio Terrine with a Cumberland Sauce

Or

*"Bleikers" Smokehouse Platter of Malt Whiskey Salmon,
Beetroot Salmon and Lemon & Pepper Salmon*

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

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

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Traditional Yorkshire Curd Tarts with Whipped Cream

Or

Rhubarb and Cinnamon Cheesecake with Raspberry Coulis

Or

Homemade Parkin with Custard

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

** * * * **

Freshly Brewed Coffee or Tea with Accompaniments

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Bradshaws of York Ltd

CANAPE MENUS

All prices quoted are per person and Exclusive of Vat

Cold

Smoked Trout and Watercress Roulade on Oatcake topped with Horseradish (v)
Blue Cheese and Grape on Rye Bread (v)
Honey Roast Salmon, Dill and Soft Cheese on Blini
Brie and Cranberry Filo Tartlets (v)
Cheese Shortbread topped with Roast Cherry Tomatoes and Feta (v)
Spicy Chicken with Coriander on Naan Bread
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 Smoked Salmon on Rye Bread
Smoked Chicken and Salsa Verde Tartlet
Mediterranean Vegetable, Pesto and Goats Cheese Puff Pastry Crostini (v)
Tartlets filled with Chicken Liver Paté and Cumberland Sauce
Basil and Sun Dried Tomato Scones with Chevre and Red Onion Confit (v)

Hot

Mini Toad in the Hole
Cajun Chicken Skewers
3 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
Pesto Roasted Mediterranean Vegetable Kebabs (v)
Mini Cumberland Sausages marinated in Honey and Redcurrant
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

Any 4 items from Cold Section £ 6.75 plus Vat

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

Any 5 items from Cold Section £ 7.50 plus Vat

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

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

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FINGER BUFFET SELECTOR

(A) Sandwich and Wrap Selection

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

*Honey Roast Ham, Wensleydale and Tomato Chutney
Prawn with Marie Rose Sauce and Cucumber
Traditional Ploughmans – Cheddar, Pickle, Tomato and Iceberg (v)
Tuna, Iceberg Lettuce and Spring Onion
Grated Cheddar Cheese with Tomato Chutney (v)
Chicken Coronation with Fresh Coriander and Mango Chutney
Poached Salmon, Lemon Mayonnaise and Cucumber
Cottage Cheese, Pineapple and Chives (v)
Smoked Salmon, Soft Cheese and Chives
Bacon, Lettuce and Tomato
Honey Roast Ham with Wholegrain Mustard and Tomato
Roast Beef, Watercress and Horseradish
Egg Mayonnaise, Cress and Watercress (v)
Brie, Tomato and Basil with Balsamic Glaze (v)
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)
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, Parmesan and Basil (v)*

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(C) Savoury Items

Cheese Shortbread with Cherry Tomatoes and Cream Cheese (v)

Smoked Salmon, Lemon and Chive Pinwheel

Mediterranean Vegetable, Pesto and Goats Cheese Crostines (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)

Pizza topped with Mixed Peppers/Spinach and Ricotta (v)

Marinated King Prawns on Oat Cake with a Lemon Crème Fraîche

Tortilla Chips served with Salsa and Guacamole Dips (v)

Sesame and Puff Pastry Sausage Rolls

Mini Pork Pies with a Pickle Dip

Brie, Cranberry and Spring Onion Filo Baskets (v)

Onion Bhajis with Mint Raita (v)

Italian Style Tomato and Basil Crostini (v)

Feta, Artichoke and Mint Filo Triangles with Lemon Mayonnaise Dip (v)

Vegetarian Savoury Scones (v)

Cumberland Sausages Glazed with Honey, Redcurrant and Sesame Seeds

Smoked Salmon on Oat Cake with a Dill Soft Cheese

Mediterranean Style Pitta Platter (v)

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(D) Snacks on Sticks

Thai Style Chicken Fillets

Chargrilled Chicken Strips with a BBQ Dip

Spicy Chicken Satay Sticks

Cajun Style Chicken Strips

Tandoori Style Chicken with Fresh Coriander

Chargrilled Mediterranean Vegetable Kebabs (v)

Honey, Lime and Sesame Chicken Skewers with an Avocado Dip

Spicy Marinated Mushroom Skewers (v)

(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

Apricot Flapjacks

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

Prices are per person and are Exclusive of Vat

Extras

Mixed Leaf Salad Bowl – 80p + Vat per person

Cheese and Biscuits – £1.25 + Vat per person

Fruit Bowl – £1.00 + Vat per person

Fresh Fruit Platter – £1.10 + Vat per person

Please ensure that one of your choices is from the

(A) Sandwich and Wrap Selection

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

<i>Number of Items</i>	<i>Bradshaws Choice</i>	<i>Your Choice</i>
<i>6 Items</i>	<i>£9.50</i>	<i>£10.50</i>
<i>7 Items</i>	<i>£10.50</i>	<i>£11.50</i>
<i>8 Items</i>	<i>£11.50</i>	<i>£12.50</i>
<i>9 Items</i>	<i>£12.50</i>	<i>£13.50</i>

Evening Light Bites

Minute Steak Sandwiches

Jumbo Hot Dogs

Chip Butties

Hot Pork and Apple Sandwiches

Homemade ¼ Pounders with Onions

Bacon Sandwiches

Price per Person

£3.75

plus Vat

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IMPORTANT INFORMATION

CHOICE MENUS

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 vegetarian 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.

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CONDITIONS OF TRADING

1. Prices

All menu prices are per person and 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 Vat or other 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. 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.

4. Provisional Reservations

Our services may be reserved provisionally for a particular date. This date will be held for a maximum of 4 weeks. In the event of another client subsequently wishing to confirm the same date we will endeavour to contact you to invite you to confirm your booking before the date is offered and confirmed to the other clients.

5. 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**.*

6. Reduction in Numbers

A charge will be levied when final numbers for events drop below 60% of the original revenue anticipated at the time of the confirmation of the booking, unless we are notified accordingly 16 weeks prior to the event. This charge will equate to 60% of the lost revenue.

7. Final Details and Numbers

Prior to your event, we will send out a completed event planner, which will contain all the relevant final details and numbers (to the nearest 10). Any alteration to these details must be notified to ourselves at least 5 days prior to the event and a final number must be given not later than 2 working days before the event. This final number, or the actual number served on the day, whichever is the greater will be charged.

01904 780775

Bradshaws of York Ltd

8. 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, 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.

9. Cancellation (of previously confirmed bookings)

If your booking is cancelled with us your £500 deposit is 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.*

10. 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.

11. 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.

12. 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".

13. Cash Bar Licences

If your event needs a licensed bar to provide cash sales, then application must be made for a licence at least one calendar month before the event. A charge of £50.00 plus Vat will be made for this. If a licensed bar is requested less than one calendar month prior to your event or our application subsequently requires a personal court appearance on your behalf, then a charge will be made to your account of £100 plus Vat.

01904 780775

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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