



Millbridge Court

menus *2021*



WEDDING *Catering*

From intimate family gatherings to theatrical celebrations, a Millbridge Court wedding is thoughtfully tailored to make it unique and special. With a philosophy that great food, friendly service and attention to detail are the key to a successful event, Millbridge Court presents a wedding breakfast that is at the centre of your celebration; a meal that excites your guests, becoming a great talking point and one of the lasting memories of your special day.

Millbridge Court's event professionals will work closely with you to bring our unique combination of experience, creativity and delicious food to the design of your perfect wedding feast. Your dedicated event team will explore and develop your ideas to realise your vision with beautifully styled displays to enchant and inspire your guests, great food and seamless service that combine to create a luxurious and generous atmosphere.

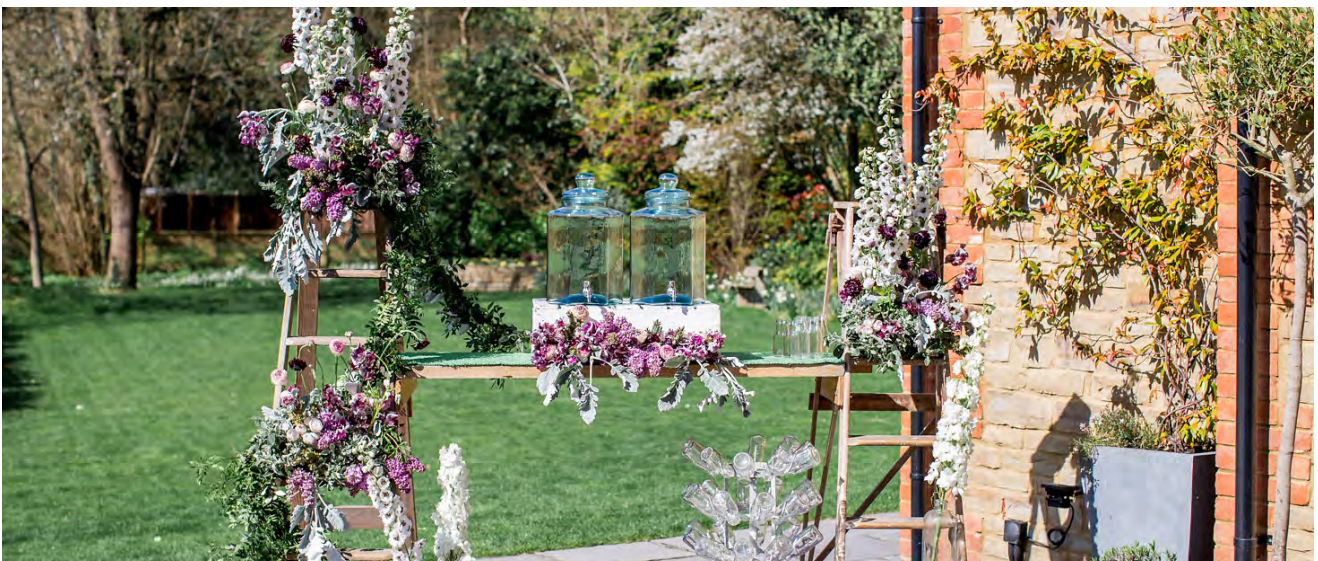
Luxury weddings are created by a team of experienced professionals, seamlessly working together to ensure the client's day is stress free and special. We not only bring our own extensive experience to the management of your day, but, by sharing our Little Black Book, we connect you to the most exciting and talented wedding professionals we know. A list of wedding suppliers we regularly work with who share our passion for creative and complete service.

INCLUSIVE *Pricing*

Millbridge Court knows that planning your wedding can be complicated enough without having to understand complex catering quotations. To make your planning as easy as possible we provide straightforward pricing with no hidden costs so you can set firm budgets.

The inclusive price shown against the main courses in this pack includes:

- k. A selection of six canapés followed by a three-course wedding breakfast.
- k. Chefs and a front-of-house team including wine waiters for the canapé reception and meal.
- k. Fine china, elegant cutlery and glassware.
- k. Beautiful white table linen.
- k. Planning meetings to discuss your vision in detail.
- k. A tasting to help you select your menu.
- k. Vegetarian or other dietary options for the starter, main course and dessert.
- k. A selection of fresh, rustic breads.
- k. Coffee, tea and petit fours.
- k. Table stands and water jugs for each table





MillbridgeCourt

All prices exclude VAT



CREATIVE *Canapés*

POULTRY

Rich chicken liver parfait with rhubarb jelly on brioche

Deville chicken buns with chipotle mayonnaise and baby gem

Honey and mustard pressed chicken terrine on toasted sourdough

Smoked chicken and mango salad in mini filo baskets (S)

Chicken wrapped in mint and basil with lemon mayonnaise

Summer chicken, chorizo and corn

LAMB

Roasted lamb skewers with black olive and mint tapenade (S)

Seared lamb fillet with salsa verde on a beetroot rosti

Lamb loin rice paper rolls with garden herbs and carrot

Pressed lamb shoulder with carrots and crispy leeks

Moroccan lamb curry on feta couscous

VEGETARIAN

Wild mushroom risotto in savoury cones

Roasted butternut and fresh pea curry in sesame baskets

Mini oatcakes with Cornish blue cheese and walnut chutney

Buttermilk and chervil scones with charred cucumber and rye bread powder

Fennel tempura with tarragon mayo

Mushroom croquette with tarragon mayonnaise

BEEF

Marinated beef skewers with roasted onion garlic puree (S)

Seared beef carpaccio on a truffle blini with mustard sauce

Balsamic braised beef shin with horseradish in savoury cones

Mini Yorkshire puddings with roasted sirloin, potato puree and parsnip

Really spoil your guests with extra canapés £2.50 per canapé per guest

All prices exclude VAT

MillbridgeCourt (S) = supplement of £1.35 per guest



CREATIVE *Canapés*

FISH

Thai spiced tempura prawns with mango chutney

Char grilled salmon skewers with lemon and chervil salsa

Smoked haddock fish cake topped with a quail's egg and chervil

Salt and pepper squid with a sweet chilli and coriander dip

Salmon 99er with beetroot crisp

Thai prawn taco

PORK

Pork belly on garlic dauphinoise with apple sauce and crackling

Marinated, roasted pork loin wrapped in Parma ham with a roasted garlic crème fraîche

Spiced ham hock with pea purée

Crispy pork belly with spiced pineapple chutney

Parma ham pastry with tomato and mozzarella

OTHER

Peking duck rolls with chilli and spring onion (S)

Marinated guinea fowl served with a butternut dip

Pressed game terrine with fig chutney on fresh olive bread (S)

Oat crisp with chicken liver and sauterne jelly

All prices exclude VAT



MillbridgeCourt (S) = supplement of £1.35 per guest



SCRUMPTIOUS *starters*

Seared scallops, Jerusalem artichoke puree and crisps, chorizo crumb, chorizo oil and sea purslane

Asparagus and avocado salad with cured ham, pea shoots and a lemon and rapeseed dressing

Heirloom tomato and burrata with basil cress, lemon and balsamic shallots

Anti Pasti board to include Italian meats, marinated baby mozzarella, artichokes, sun blush tomatoes and mixed olives

Mediterranean Platter to include, mixed olives, hummus, roasted tomatoes, sun blush puree, spinach, feta parcels, falafel, green pickled peppers and flat breads

Textures of broccoli to include puree, roasted and fresh with hazelnuts, blue cheese and sea buckthorn

Smoked chicken terrine with smoked almonds, tomato chutney with celery and a cucumber dressing

Charred salmon with crispy skin, cauliflower panna cotta, romanesque and watercress velouté



All prices exclude VAT

MillbridgeCourt (S) = supplement of £1.30 per guest



MOUThWATERING *Mains*

Lemon and garlic roasted chicken breast with crushed baby new potatoes, baby leeks, thyme roasted carrots and a tarragon emulsion £68

Twice cooked pork belly, savoy cabbage, roasted celeriac, pork crackling dust and apple sauce £68

Fillet of beef with parsley mash, roast butternut and celeriac, parsley crisp, crispy onions and smoked jus £76

Seared venison with black pudding salsify, sprouting broccoli, potato fondant, carrot puree and blackberry jus £83

Stone bass fillet with asparagus, spinach, Romesco sauce, fried capers and mixed cress £77

Mozzarella and pesto arancini with caponata and basil £68

CARVE AT THE *Table*

Dark ale and treacle braised beef sirloin with roasted heritage carrots, wilted cavolo nero, lemon thyme roasted potatoes, and red wine and balsamic shallots £76

Roasted rump of new season lamb with pea and spring onion crushed new potatoes, char grilled asparagus, sugar snaps and beans tossed in feta and olive oil £78





DELICIOUS *Desserts*

Salted caramel tart with lemon and ginger curd, pistachio macaroon and ginger ice cream

Lemon and ricotta cheesecake, passion fruit gel, hazelnut praline and dehydrated lemonade

Lemon tart, raspberry sorbet, berry salad and berry shard

Eton mess

Chocolate brownie with honeycomb ice cream

Bread and butter pudding with pineapple salsa, rum custard and coconut ice cream

Slice at the Table Mille-Feuille

Banoffee

Strawberry and pistachio

Blueberry and lemon

*As evening food £9 per guest
plus service*

(minimum of 80)

PÂTISSERIE *BARS*

Stunning display of three desserts with macaroons and chocolate pops.

Please select from:

- k. Chocolate mess
- k. Layered chocolate mousse with chocolate soil
- k. Eton mess
- k. Banoffee pot
- k. Salted caramel chocolate tart with sesame shard
- k. Passion fruit curd, yuzu mousse and hibiscus jelly, with green tea sponge
- k. Apple trifle
- k. Coffee and doughnuts
- k. Baked yoghurt with rhubarb and mint
- k. Passionfruit cheesecake
- k. Lemon posset with blueberry jelly and pistachio sponge
- k. Strawberry mousse with strawberry compote and white chocolate
- k. Blackcurrant mousse, blackcurrant meringue with sour apple jelly
- k. Sparkling elderflower jelly with basil and wild flowers
- k. Lemon trifle with lemon cake pop (S)

Pâtisserie Boutique

upgrade £5 per guest

All prices exclude VAT

MillbridgeCourt (S) = supplement of £0.80 per guest



BOWL *Food*

Select 1:

Meat and Chicken

Thai beef salad with Asian vegetables, glass noodles and peanut brittle

Buffalo chicken, baby gem lettuce, celery hearts, blue cheese dressing and voodoo sauce

Ploughman's picnic with Ye Olde Oak ham, Lancashire cheese, Scotch egg and piccalilli

Bang bang chicken with spiced slaw, peanuts and poppadom tuile

Fish

Asian shrimp cocktail with coconut, mango and snow peas

Treacle cured salmon with samphire, radish and watermelon

Herb crushed tuna loin with courgetti, slow roast tomatoes and pesto (S)

Hot cured salmon with preserved lemon and potato salad, caper and parsley emulsion (S)

Selection of 3 Bowls £18.40

Additional Bowls £6.00

Potted crab with whipped avocado, Bloody Mary jelly and onion seed tuile (S)

Vegetarian

Heritage beetroot salad with candied walnut, baby leaf and whipped goat's curd

Harissa and broad beans hummus, carrot remoulade, pumpkin and chia seed wafer

Superfood salad with honey roast figs, giant tabbouleh, pomegranate dressing and pumpkin seeds

Italian antipasti with bocconcini, caponata, Nocellara olives, artichoke and focaccia

Costwold feta and spinach with filo pastry, pine nuts and oregano

Green summer salad with white asparagus, courgettes, fèves, peas and goat's curd

Dishes marked (S) incur a supplement of £3.00

Service charges will be quoted based on bowl selection and guest numbers



BOWL *Food*

Select 2:

Meat and Chicken

Steak and chips with wild sautéed mushrooms and béarnaise sauce (S)

BBQ spiced pulled pork with creamed corn and house slaw

Harissa chicken with summer squash salad, cucumber, pomegranate and yoghurt

Asian spiced pork belly with spring onion mash, crispy kale and crackling

Thai green chicken curry with coconut rice and bok choy

Moroccan spiced "shepherd's pie" with pulled lamb, sweet potato and feta

Fish

Prawn laksa with rice noodles, coconut and lime

Cornish fish pie with smoked haddock, parsley and Yorkshire fettle

Spiced crab cakes, green slaw and sriracha mayonnaise

Lemon and herb crusted cod with warm tartare butter sauce, wilted spinach and pea purée (S)

Salmon teriyaki with Thai style noodles and lotus root crisps

Grilled red mullet with tomato and chickpea and saffron aioli

Vegetarian

Wild mushroom arancini with purple sprouting broccoli, spinach and truffled hollandaise

Ricotta filled spinach gnocchi with caramelised onions and salsa verde

Aubergine imam bayildi with crunchy yellisons goat's cheese, samosa and basil crème fraiche

Thai red vegetable curry with coconut rice and bok choy

Sautéed summer asparagus with peas, broad beans, feta cheese, 'bonbons' and mint beurre blanc

**Dishes marked (S) incur a supplement of
£3.00**

**Service charges will be quoted based on bowl
selection and guest numbers**

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LATE NIGHT *Munchies*

Bacon butties
 Cones of chips
 Sun-dried tomato and mozzarella stuffed mini loaves
 Rustic ciabatta with Parma ham, mozzarella and basil
 Bacon roly-poly
 Open sausage puffs with sage infused shallots
 Homemade beef burgers with gherkins and Emmental cheese
 Pulled pork bap
 All day breakfast pies
 Fish & chips with ketchup
 Crispy filo curry puffs with fresh mango chutney
 Baked Brie and thyme samosa
 Farmhouse cheese on toast with a dash of Worcestershire sauce

Late night munchies £8.90 (2 items per guest)

Cheese table (minimum 40 guests) £9

Cheese tower (minimum 80 guests) £9

Plus a £95 Service Charge

LATE NIGHT *Cheese Table*

Cheese Board (minimum 40 guests)

Assorted English or continental cheeses with:

- k. Fresh baked rustic breads
- k. Wheat wafers
- k. Kalm Kitchen chutney
- k. Fresh figs, nuts, dried fruits, celery and grapes

Cheese Tower (minimum 80 guests)

Our chefs to design a stunning tower of five cheeses





Our menus are just the starting point, at *Millbridge Court* we love to design bespoke menus with our clients



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