

MillbridgeCourt

MENU

Autumn/Winter 2024

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KITCHEN

INTRODUCTION

From once-in-a-lifetime celebrations to flawless family gatherings, a Millbridge Court event 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 meal that is at the centre of your celebration and will remain as one of the lasting memories of your day.

To make your catering arrangements as easy as possible, we provide straightforward pricing with no hidden costs so you can set firm budgets. The team at Millbridge Court will provide a supportive service to ensure you have a perfect day that you'll remember forever, and a lot less worry along the way.

INCLUSIVE PRICING

pricing is shown against each of our main courses and includes:

A selection of six canapés followed by a three-course wedding breakfast

Chefs and a front of house team including wine waiters for the canapé reception and meal

Fine white bone china, all cutlery and glassware

White table linen

Full planning meeting to discuss your event in detail

A tasting for two to sample and decide on your menu

A range of dietary options for starter, main course and dessert

A selection of fresh, rustic breads

Coffee, Brew Tea and petit fours are served from a staffed station

Table stands and water jugs for each table

Unlimited supply of cubed ice

All prices are exclusive of VAT



CANAPÉS

please choose six

we recommend selecting three hot and three cold

HOT

Confit duck filo cigar with mandarin gel and crispy ginger

Beef sirloin with confit potato and morel mayonnaise

Braised beef short rib with truffle cauliflower purée and parmesan

Pommes Anna with beef tartar and truffle pearls

Tempura viololet artichoke with saffron aioli (Ve)

Sticky pork belly skewers with crispy onions and lightly pickled cucumber ribbons

Black pudding scotch quail egg

Mini jacket potato with nduja crème fraîche and black olive

Venison shoulder croquette with piccalilli mayonnaise

Mini Yorkshire puddings with venison loin, cranberry sauce and crème fraîche

Butternut squash beignet with caramelised mustard seeds and coriander yoghurt (Ve)

COLD

Chicken skin waffle with salt baked celeriac disc and apple purée

Smoked chicken with tomato and bacon jam

Croissant truffle pudding with black garlic emulsion (Ve)

Roast pork loin and red onion marmalade crostini crackling and hazelnut crumb

Avocado purée on polenta toast with fresh pomegranate (Ve)

Caraway biscuit with plum, venison biltong and plum gel

Moussaka - pasta crisp with aubergine red pepper and potato ratatouille, soubise sauce, sheeze crisp (Ve)

We can create a fully plant based menu and cater for all dietary requirements you or your guests may have



CANAPÉ RECEPTION

Grazing Stations

£13 PER PERSON

based on a minimum of 80 guests

AUTUMN GRAZING

Dorset Aberbeen angus bresaola

Venison salami

Duck prosciutto

Truffle and pecorino nuts

Smokey Salamanca olives

Rosemary studded Tunworth cheese and Clothbound mature cheddar

Torched figs, Apple borettane onions, Chargrilled aubergine and sun blush tomatoes

Rustic breads and crackers

SMALL PLATES

A selection of three small plates for you and your guests to graze on throughout the reception alongside your canapés

Sliced cuppa and prosciutto di speck, cornichons, radishes and celeriac remoulade

Chargrilled yellow and green zucchini, Violette artichokes, smashed almonds and shaved pecorino

Sea bream ceviche, sliced green chillies, charentais melon, toasted seaweed and sesame seeds and spring onion



STARTERS

please choose one

King scallops with spiced cauliflower purée, cauliflower textures, lime gel, toasted coconut and a lightly curried oil

Treacle and soy cured salmon with celeriac remoulade stem ginger, apple and celeriac purée

Chicken and nduja terrine with crisp lentils, whipped feta, fried thyme and herb oil

Burrata with ruby red grapefruit, winter honey, toasted coriander seeds, pickled shallot and sourdough crouton

Cauliflower panna cotta with caramelised cauliflower purée, dehydrated grapes, cauliflower textures, crushed hazelnut and mint (Ve)

or

SHARING BOARDS

please choose one

ANTI PASTI BOARD

Italian meats, marinated baby mozzarella, artichokes, sun blush tomatoes, mixed olives and a selection of focaccia and olive breads

EDIBLE GARDEN

Beetroot hummus, sun blush cherry tomatoes, burrata, beetroot and feta salad, spiced nuts, corn on the cobs with seasoned dressing and a selection of breads and crackers

SPANISH MEAT AND CHEESE BOARD

Serrano ham, sliced chorizo, Manchego cheese, green olives, assorted breads, quince paste, cornichons, roasted Padron peppers and salted almonds



MAINS

please choose one

Black garlic roast chicken breast with pea purée, mini potato fondant wild mushrooms, asparagus, broad beans, pea shoot and charred leek sauce
£78

Mozzarella and pesto arancini with pine nut and golden raisin caponata, crumbled feta and crispy sage (Ve)
£78

Roast duck breast with white beetroot, braised salsify, confit leg cigar, cherry gel and a duck sauce
£86

Balsamic glazed beef short rib with mini potato fondant, crushed hazelnut, charred corn ribs, caramelised shallot purée and braising reduction
£88

Hay smoked venison loin with port macerated blackberries, pickled young beetroot, salsify and red cabbage with a juniper and red wine sauce
£88

Pan fried fillet of hake with bubble and squeak, tender stem broccoli, puffed butter beans, chorizo crumb crust and a lemon beurre blanc
£88

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FEASTING MAINS

please choose one

Black garlic and thyme roast chicken with charred hispi cabbage and baked orchard apple

£78

Whole roasted baby cauliflowers with vegan cheese sauce, black truffle and spiced roasted nut dukkah (Ve)

£78

Hampshire miso pork tenderloin with sesame bok choy and pink ginger

£86

Roast 28 day aged sirloin of beef with king oyster mushrooms and charred shallot

£88

Honey and harissa lamb shoulder with braised hispi cabbage and roasted apricots

£88

SIDES

please choose three

Skin on garlic truffle fries with parmesan and spring onion

Cous cous and torn herb salad with golden raisins

Crispy smashed new potatoes with garlic butter and dill

Ginger and honey glazed butternut squash with sesame seeds, chilli and spring onion

Barley and shaved mushroom salad with crispy caraway onions

Spinach and Gruyère stuffed jacket potatoes

Beetroot and cardamom mash with goat's cheese, hazelnuts and lime yoghurt

Rosemary duck fat roasted potatoes with rosemary salt

Root vegetable mash with crispy sage

Roasted aubergine with tamarind yoghurt, preserved lemon, green chilli and turmeric cashews

Blistered green beans with feta and fig oil dressing

Tempura courgettes with lemon mayonnaise

Romanesco cauliflower with black garlic and orange agrodolce

Thyme roasted rainbow heritage carrots

Chilli and garlic sautéed tenderstem broccoli

Additional sides at £4.95 per person

All prices are exclusive of VAT



DESSERT

please choose one

Blueberry panna cotta with vanilla meringue, blueberry gel, white chocolate and fresh blueberries

Caramel apple tart tatin with oat crumble, cinnamon ice cream and honeycomb

Chocolate mascarpone with orange curd, mandarin sorbet and salted caramel brittle

Fig cheesecake with dark chocolate, torched fresh fig and white chocolate ice cream

Sticky stem ginger cake with lemon curd sauce, ginger nut crumble and yoghurt sorbet

Or

SLICE AT THE TABLE

please choose one

Rocky road brownie with marshmallows, meringue and candy floss

Salted caramel tart with dulce de leche, cinnamon cream, banana and honeycomb

Winter berry pavlova with Chantilly cream, brown sugar meringue, lemon curd, fresh berries and wild flowers



PATISSERIE DESSERT

UPGRADE £5 PER PERSON

please choose three

Blood orange mousse with toasted almond orange zest crumble and yoghurt

Chocolate Mess brownie with chocolate custard, honeycomb, popping candy, chocolate shard and a rich chocolate sauce

Fig cheesecake with apple gel and a honeycomb crisp

Coffee and doughnuts - white chocolate mousse and milk chocolate coffee mousse with chocolate sauce and a mini doughnut

Apple crumble with poached apple, rich custard, oatly crumble, sticky toffee sauce and an apple crisp

Blackcurrant mousse with blackcurrant meringue, sour apple jelly and blackcurrant gel

Banoffee pot with shortbread, dulce de leche, banana cream and a banana crisp



FOR CHILDREN

£25 PER PERSON

please choose one

STARTER

Doughballs with houmous and crudités

Garlic bread

MAIN

Sausages with mash, peas and gravy
(vegetarian option available)

Penne pasta with beef bolognese and garlic bread
(vegetarian option available)

Buttermilk chicken slider with sweet potato fries and corn cobette

DESSERT

Ice cream

Fruit and veg rocket lolly

*For those with a larger appetite we can prepare a smaller portion
of your wedding breakfast at 50% of adult meal price*

ADDITIONAL EXTRAS

RECEPTION SNACK BOX

While you enjoy the canapés, ensure your smaller guests don't go hungry with a snack box of organic fruit juice, a banana and sweet and salty popcorn

£7

PARTY BOX

A party box to enjoy during the meal including a choice of ham, cheese or egg mayonnaise soft roll, fresh baked cookie, strawberries and organic fruit juice

£19

All prices are exclusive of VAT



LATE NIGHT MUNCHIES

£10 PER PERSON

please choose two

Maple glazed back bacon in a brioche roll, served with classic tomato ketchup

Fish finger sourdough sandwich with shredded gem lettuce and tartar sauce

Chuck steak beef burger with Emmental cheese and homemade burger sauce

Low and slow BBQ pulled pork bap with crunchy slaw

Sourdough Rarebit (V)

Smokey pulled mushroom bap with crunchy pickled red cabbage and chipotle mayo (Ve)

Cones of skin on fries (Ve)

Cones of beer battered onion rings (V)

LATE NIGHT STREET FOOD

£13.95 PER PERSON

please choose two

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

BBQ spiced pulled pork with creamed corn and house slaw

Steak and chips with wild sautéed mushrooms and béarnaise sauce

Mini sausages and mash with rich onion gravy

Thai green chicken curry with coconut rice and bok choy

Salmon teriyaki with Thai style noodles and lotus root crisps

Bang bang chicken with spiced slaw, peanuts and poppadoms

Chicken tikka, tarka dahl and pilau rice served with naan

Nachos topped with chilli con carne, salsa, sour cream and cheese

Fries with chilli con carne, jalapeños and melted cheese (V)

Cajun spiced fries with guacamole and sour cream (V)

Additional options at £5 per person

There is an additional evening service charge of £100

All prices are exclusive of VAT



CHEESE TABLE

£13 PER PERSON

based on a minimum of 60 guests

Assorted English cheeses accompanied with

Fresh baked rustic breads

Wheat wafers

Chutney

Fresh figs, nuts, dried fruits, celery and grapes

WOOD FIRED PIZZA OVEN

£14 PER PERSON

based on a minimum of 60 guests

please choose two

Spinach, goat's cheese, pine nuts and basil pesto

Spiced pepperoni and chorizo with mozzarella

Ham and mushroom with black olives and rocket

There is an additional evening service charge of £100

All prices are exclusive of VAT

