

MillbridgeCourt

MENU

Spring/Summer 2024

k.alm
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



A round, golden-brown fried appetizer topped with a slice of salmon, a dollop of green sauce, and fresh green herbs.

A rectangular, golden-brown fried appetizer topped with a slice of salmon, a dollop of white cream, and fresh green herbs.

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A sprig of fresh green herb with small, rounded leaves, likely basil or a similar variety, placed in the bottom left corner of the image.

CANAPÉS

please choose six

we recommend selecting three hot and three cold

HOT

Summer chicken, chorizo and corn

Confit duck filo cigar with mandarin and crispy ginger

Beef sirloin with confit potato and morel mayonnaise

Braised beef short rib with truffle cauliflower purée and parmesan

Beef tartar on pommes anna and truffle pearls

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

Black pudding scotch quail egg

Spiced lamb skewers with tzatziki and pomegranate

Harrisa lamb belly fritter with apricot gel

Tempura Violetto artichoke with saffron aioli (Ve)

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

COLD

Mini Yorkshire puddings with minted lamb and pea purée

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

Roast pork loin on red onion marmalade and hazelnut crostini

Avocado puree on polenta toast with fresh pomegranate (Ve)

Chicken skin waffle with salt baked celeriac and apple

Mini jacket potato with nduja crème fraiche and black olive (Ve)

Croissant truffle pudding with black garlic emulsion (V)

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



*fish, figs
anchovies
lemon, tomato
garlic, olive
oil, salt
pepper*

CANAPÉ RECEPTION

Grazing Stations

£13 PER PERSON

based on a minimum of 80 guests

MEDITERRANEAN SUMMER

Cured Italian meats

Salted almonds and olives

Tapenade

Manchego cheese

Artichokes and sun blush tomatoes

Bread and grissini sticks

Crostini selection including:
Prosciutto, figs and mint
Buffalo mozzarella and chillies

EDIBLE GARDEN

Assorted young vegetables with homemade hummus topped with edible black olive soil

Beetroot hummus

Sun blush cherry tomatoes

Burrata

Beetroot and feta salad

Spiced nuts

Corn on the cobs with seasoned dressing

Breads and crackers

All prices are exclusive of VAT



STARTERS

please choose one

Rhubarb cured king scallop with samphire, rhubarb salsa and caramelised artichoke purée

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

Salmon mi cuit with chive emulsion, cucumber chutney, puffed capers, tempura scraps and egg yolk

Burrata with poached peach, basil jelly, buttery sourdough croutons, summer truffle acacia honey and toasted almonds (V)

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

Thyme and bay roasted chicken breast with tomato pancetta and truffle jam, apple dauphinoise and cider sauce
£78

Summer squash arancini with courgette purée, crumbled vegan feta, charred baby aubergine and purple basil pesto (Ve)
£78

Asian glazed belly of pork with pickled shitake, daikon fondant, ginger crumb carrot, red apple sauce and lemon grass jus
£86

Fillet of Hampshire beef with broccoli purée, achiote pressed potato, charred Padron pepper, grilled red grapes and chimichurri
£88

Rump of local lamb with medjool date compote, sheep's yoghurt, seasonal asparagus, lamb neck bon bon and pomme dauphine
£88

Pan fried fillet of stone bass with crushed tartar potato cake, pea purée, tempura scraps and lemon butter sauce
£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 harrisa 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

Granny Smith mascarpone cheesecake with English toffee and chocolate sorbet

Lemon curd with shortbread, raspberries and crème fraiche sorbet

Sea Salted Caramel Tart, crème fraiche sorbet and cocoa nibs

Pineapple Tarte Tatin, rum jelly, lime sorbet pineapple crisps and coconut

Buttermilk and rosemary pannacotta with rose gel, raspberries and lychee 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, honeycomb, raspberries and Chantilly cream

Strawberry pavlova meringue with Chantilly cream, raspberry compote, fresh strawberries and wild flowers



PATISSERIE DESSERT

UPGRADE £5 PER PERSON

please choose three

Raspberry mascarpone mousse and raspberry gel, vanilla sponge,
raspberry shard

Opera cake with coffee buttercream, chocolate ganache and a chocolate
shard

Mango and cardamon hung yoghurt with mango gel, mango shard and
mango compote

Layered cherry black forest gateau

Gin & tonic jelly with strawberry and basil

Banoffee pot with dulce de leche, banana and tonka bean cream

Chocolate brownie mess

Lemon posset with raspberry compote and ginger biscuit

Apple crumble and custard with sticky toffee sauce

Strawberry Eton mess



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

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

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