

MillbridgeCourt

MENU

Autumn/Winter 2025

EST. 2008

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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 Teas are served from a staffed station

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 violo artichoke with saffron aioli (Ve)

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

Mini jacket potato with nduja crème fraîche and black olive

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

Fish and chips - pressed potato with taramasalata malt vinegar and dill

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

Smoked Salmon cream cheese and salmon roe on horseradish blini

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

Cured trout squid ink tapioca with avocado mousse and fresh peas

Dressed lobster on brioche pudding

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



CANAPÉ RECEPTION

Grazing Stations

£15 PER PERSON

based on a minimum of 60 guests

AUTUMN GRAZING

Dorset Aberbeen angus bresaola

Salami

Prosciutto

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

POTTING SHED

New season heritage carrots, corn, sugar snaps and baby beetroot

Beetroot houmous

Mixed spiced nuts and a selection of olives

Mozzarella with basil oil

Grilled aubergine

Rustic breads and crackers



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

Whole burrata with jammy thyme plums, black fig and caraway crumble (V)

Salt baked celeriac, sticky baby beets, beetroot purée, puffed buckwheat (Ve)

or

SHARING BOARDS

please choose one

ANTI PASTI BOARD

A selection of cured meats, smokey Salamanca olives, truffle pecorino nuts, baba ghanoush, sundried tomato picos served with focaccia

EDIBLE GARDEN

Beetroot houmous with sun blush cherry tomatoes, burrata, beetroot and feta salad, spiced nuts and a selection of seasonal baby vegetables with 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

Upgrade

£5 PER PERSON

Wood-fired garlic bread



MAINS

please choose one

Black garlic roast chicken breast with pea purée, mini potato fondant, asparagus, broad beans, pea shoot and charred leek sauce
£80

Mozzarella and pesto arancini with pine nut and golden raisin caponata, crumbled feta and crispy sage (Ve)
£80

Marmalade glazed confit duck leg with buttery mash, carrot and anise purée, tender stem broccoli and duck sauce
£88

Balsamic glazed beef short rib with mini potato fondant, crushed hazelnut, charred corn ribs, caramelised shallot purée and braising reduction
£90

Hay smoked venison loin with port macerated blackberries, pickled young beetroot, salsify and red cabbage with a juniper and red wine sauce
£90

Wild salmon fillet with cauliflower purée, hasselback potato, crispy cauliflower florets and a tarragon caper sauce
£90

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FEASTING MAINS

please choose one

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

£80

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

£80

Hampshire miso pork tenderloin with sesame bok choy and pink ginger

£88

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

£90

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

£90

SIDES

please choose three

Skin on garlic truffle fries with parmesan

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

Pearl barley and shaved mushroom salad with crispy caraway onions

Spinach and Gruyère stuffed jacket potatoes

Beetroot and cardamom mash with goat's cheese, hazelnuts

Rosemary duck fat roasted potatoes with rosemary salt

Roasted aubergine with tamarind yoghurt, preserved lemon and turmeric cashews

Blistered green beans with feta and fig oil dressing

Tempura courgettes with lemon mayonnaise

Thyme roasted rainbow heritage carrots

Chilli and garlic sautéed tenderstem broccoli

Additional sides at £4.95 per person



DESSERT

please choose one

Bakewell tart, toasted almonds and clotted cream ice cream

Chocolate brownie with yogurt, fudge sauce and salted caramel ice cream

Tiramisu with coffee bean amaretto crumb, mocha ice cream and a chocolate shard

Sticky toffee pudding, butterscotch sauce, candied pecans, bourbon vanilla ice cream and honeycomb

Apple tarte tatin with oatly crumble, cinnamon ice cream and an apple crisp

Orange blossom and apricot cake, orange syrup, crème fraîche (GF, DF, Ve)

Or

SLICE AT THE TABLE

please choose one

Rocky road brownie with marshmallows, meringue and candy floss

Salted caramel tart with raspberries, sesame crumble, chocolate shard and honeycomb

Winter berry pavlova with vanilla cream, lemon curd, coulis, seasonal berries



PÂTISSERIE 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 CHILD (UNDER 12)

please choose one

STARTER

Doughballs with houmous and crudités

Arancini, tomato dip and parmesan

MAIN

Grass fed beef mince cottage pie with buttered seasonal vegetables

Homemade lasagne, beef ragu, creamy béchamel sauce and side salad

Mac and cheese with buttered peas

DESSERT

Rocky road brownie with vanilla ice cream

Double chocolate baked cookie sandwich with fudge sauce and chocolate ice cream

Starwberry sorbet and seasonal berries

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

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

Whilst you enjoy the canapés, ensure your younger guests don't go hungry with a snack box of organic fruit juice, a banana and sweet and salty popcorn
£7



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)

Additional options at £5 per person

There is an additional evening service charge of £100

LATE NIGHT STREET FOOD

£18 PER PERSON

*MINIMUM OF 60 GUESTS

please choose one

Bao Buns

Korean BBQ pulled pork, chilli, crispy onion

Bang bang cauliflower, aioli, onion seeds & coriander (V)

Crispy fish finger, furikake tartar sauce, shredded leaf

Gyros

Cajun chicken gyros

Celeriac shawarma (Ve)

Oregano & garlic fries

Tacos

Pulled chipotle chicken thigh, sour cream, pickled red onions

Roasted mixed beans, smokey tomato sauce, charred corn & jalapeno salsa (V)

Spiced prawns, paprika & coriander crumb, lime aioli

There is an additional evening service charge of £100

If you opt for a live build station, there is an additional charge of £500 for station set up and chef (does not include floral installations)

All prices are exclusive of VAT



CHEESE TABLE

£15 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

£15 PER PERSON
based on a minimum of 60 guests

please choose two

Spinach, goat's cheese, pine nuts and basil pesto (V)

Spiced pepperoni and chorizo with mozzarella

Ham and mushroom with black olives and rocket

There is an additional evening service charge of £100

