



MillbridgeCourt

icing on the cake

Pre-ceremony | Reception | Evening

PRE-CEREMONY

Brunch Bar

£18.50 PER PERSON
minimum 40 guests

A stunning brunch bar with a selection of pastries, granola pots, honey cake, green smoothie and fresh orange juice.

Accompanied with three mini brioche buns

Avocado | radish | poppy seed
Smashed egg | chive | bacon crumb
Smoked salmon | dill cream cheese | capers

Add a Nespresso coffee machine with 60 pods to provide your guests with delicious coffee
£250

Breakfast Platter

£19 PER PERSON
minimum 5 guests

A selection of fresh fruit, pastries, banana bread, cheese, nuts and granola pots

Brunch Board

£21 PER PERSON
minimum 5 guests

A selection of Scotch eggs, vintage cheddar, honey roasted ham, crusty bread, salted and honey roasted nuts and chocolate brownie bites

Subject to availability
All prices are exclusive of VAT

Hyperlink attached to options,
simply *click* to see visuals



RECEPTION STATIONS

Autumn Winter

£15 PER PERSON
minimum 60 guests

Dorset Aberdeen angus bresaola

Venison salami

Duck prosciutto

Truffle and pecorino nuts

Smokey Salamanca olives

Rosemary studded Tunworth cheese & clothbound mature cheddar

Torched figs, apple borettane onions, chargrilled aubergine & sun blush tomatoes

Rustic breads and crackers

Potting Shed

£15 PER PERSON
minimum 60 guests

Beetroot hummus

Hummus

Black and green olives

Grilled aubergines and courgettes

Sun blush tomatoes

Torn mozzarella with basil

Baby beets

Baby rainbow carrots

Fresh mange tout

Baby corn

Rainbow radishes

Spiced nuts

Focaccia bread and crackers

Summer Grazing

£15 PER PERSON
minimum 60 guests

Cured Italian meats

Salted almonds and olives

Tapenade

Manchego cheese

Marinated artichokes

Sun blush tomatoes

Bread and grissini sticks

Crostini selection including:

Prosciutto, figs and mint

Buffalo mozzarella and chillies

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Hyperlink attached to options,
simply *click* to see visuals

the pottling shed



SOMETHING SWEET

Summer Berry

Pavlova

£15 PER PERSON
minimum 60 guests

A chef will build a stunning berry pavlova sharing dessert live. Fresh berries, meringue, and whipped cream come together in a beautiful and delicious centerpiece.

Ice Cream Canapés

£4 PER PERSON
minimum of 60 guests

An assortment of mini, handmade ice creams served up in waffle cones

Donut Wall

£300 FOR 100 GUESTS
£3 per guest thereafter

A vibrant wall of flavoured doughnuts creating a stylish, eye catching and mouth-watering sweet treat for your guests

Hot Chocolate

& Honeycomb

£5 PER PERSON
minimum 60 guests

A gorgeous display of hot chocolate and honeycomb.

To include luxurious hot chocolate, whipped cream, Oreos, flakes, popping candy, marshmallows, salted caramel sauce and a selection of chocolate dipped honeycomb

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Hyperlink attached to options,
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EVENING STATIONS

Cheese Table

£15 PER PERSON
minimum 40 guests

Assorted English or continental cheeses with:

Fresh figs
Nuts
Dried fruits
Celery and grapes
Chutney

Fresh baked rustic breads
Wheat wafers

Cake of cheese

£18 PER PERSON
minimum 80 guests

A stunning tower of five cheeses

This is then transformed into our gorgeous cheese table,
served with all the accompaniments

Subject to availability
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Hyperlink attached to options,
simply *click* to see visuals



THE PIZZA KITCHEN

£15 PER PERSON
minimum 80 guests

Cooked over wood charcoal in our unique,
custom built pizza oven

CHOOSE YOUR FAVOURITE TWO
FLAVOURS

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

Spiced pepperoni and chorizo with mozzarella

Ham and mushroom with black olives and rocket

Margherita

Subject to availability
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Hyperlink attached to options,
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