

# 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

Subject to availability  
All prices are exclusive of VAT

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

Subject to availability  
All prices are exclusive of VAT

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



# 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  
All prices are exclusive of VAT

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  
All prices are exclusive of VAT

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

