

# MillbridgeCourt

MENU

*Spring/Summer 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 and Brew Tea 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

Summer chicken, chorizo and corn

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

Spiced lamb skewers with tzatziki and pomegranate

Harrisa lamb belly fritter with apricot gel

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

Tempura Violetto artichoke with saffron aioli (Ve)

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

## COLD

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 purée on polenta toast with fresh pomegranate (Ve)

Smoked Salmon cream cheese and salmon roe on horseradish blini

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

Croissant truffle pudding with black garlic emulsion (V)

Cured trout on 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*



# the pottling shed





# CANAPÉ RECEPTION

*Grazing Stations*

£13 PER PERSON

*based on a minimum of 60 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

## POTTING SHED

New season heritage carrots, corn and sugar snaps, 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*

Mojito scallops with pineapple and chilli salsa, avocado mousse, lime gel and pineapple crisp

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

Whole burrata with picked herbs, petit pois, preserved lemon pesto and puffed buckwheat (V)

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

or

# SHARING BOARDS

*please choose one*

## ANTI PASTI BOARD

A selection of cured meats, smokey Salamanca olives, 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*

Thyme and bay roasted chicken breast with tomato pancetta and truffle jam, apple dauphinoise and cider sauce  
**£80**

Summer squash arancini with courgette purée, crumbled vegan feta, charred baby aubergine and purple basil pesto (Ve)  
**£80**

Seared fillet of pork with sticky pork cheek, summer truffle polenta, carrot, new season broccoli and salsa verde  
**£88**

Fillet of Hampshire beef with broccoli purée, achiote pressed potato, charred Padron pepper, grilled red grapes and chimichurri  
**£90**

Rump of local lamb with medjool date compote, sheep's yoghurt, seasonal asparagus, lamb neck bon bon and pomme dauphine  
**£90**

Macadamia crusted fillet of cod with hand cut potatoes, pea puree, cornichons, tempura and a lemon butter 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 harrisa 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

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 with toasted almonds with clotted cream ice cream

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

Tiramisu with coco bean and amaretto crumb and mocha ice cream

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

Raspberry and white chocolate cheesecake, white chocolate sorbet, fresh berries and caramelised chocolate shard

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, honey and sesame crumble, chocolate shard and honeycomb

Summer pavlova meringue with vanilla cream, lemon curd, coulis, seasonal berries





# 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

Arancini, tomato dip and parmesan

## MAIN

Grass fed beef mince cottage pie, buttered seasonal vegetables

Homemade lasagne, beef ragu, creamy béchamel sauce, 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

Strawberry sorbet with 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

All prices are exclusive of VAT





Give Dairy

OLDE SISSEY





# 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

*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

*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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