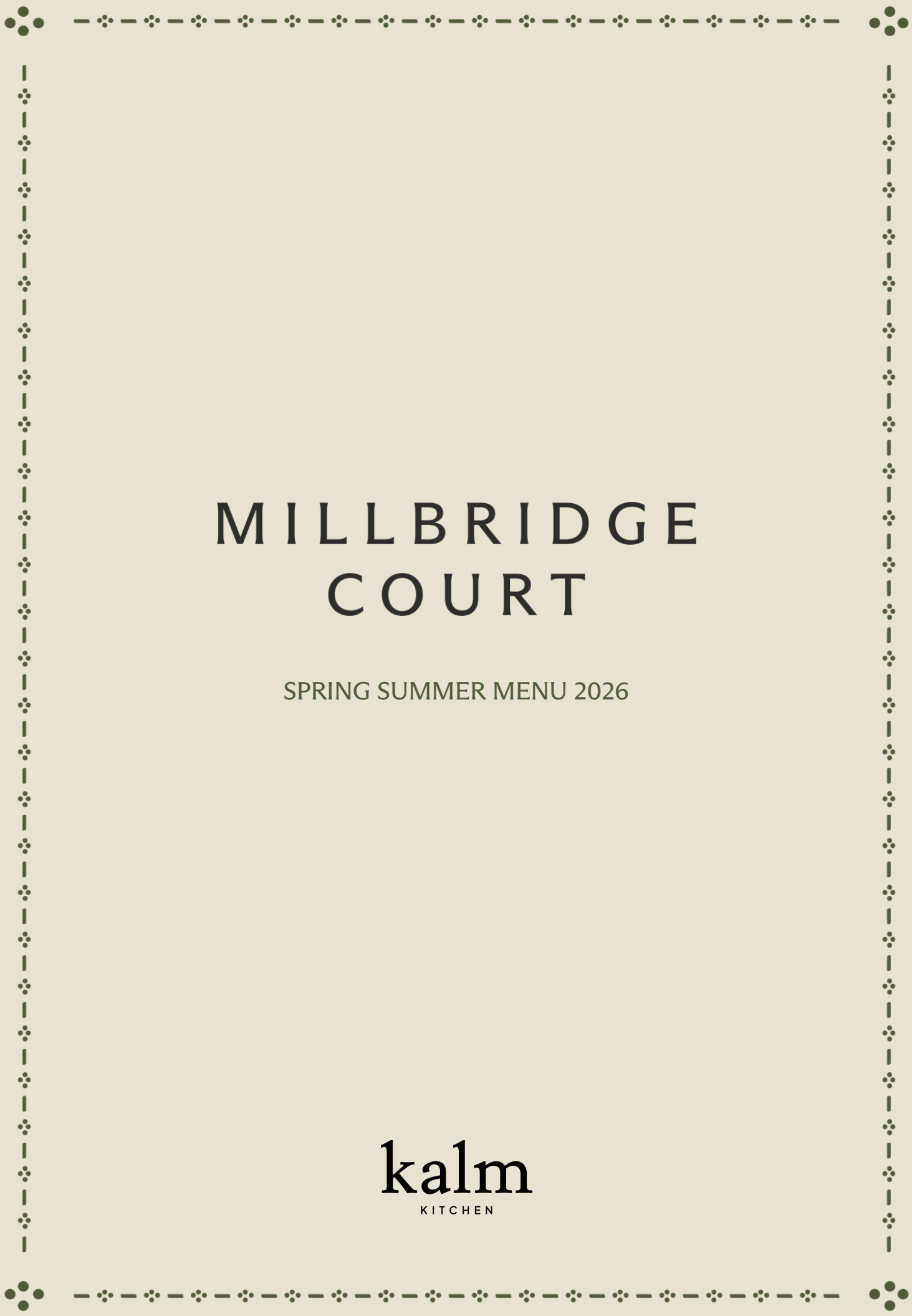




MILLBRIDGE COURT

SPRING SUMMER MENU 2026

kalm
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

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 and cutlery
Glassware including flutes and highballs for your reception, wine and water glasses
for the meal
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
Ice for your reception and meal

All prices are exclusive of VAT



CANAPÉS

HOT

Please select three

Summer chicken, chorizo and corn

Confit duck filo cigar, dark cherry gel

Braised beef short rib with truffle cauliflower purée and Parmesan

Beef tartare on pommes anna and truffle pearls

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

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

Wild mushroom vol-au-vent, lemon hollandaise (V)

Buttermilk chicken burgers, smoked cheese, chipotle mayo, lettuce

Tempura Violetto artichoke with saffron aioli (Ve)

Spiced lamb croquette, apricot gel

Tempura Violetto artichoke with basil emulsion (Ve)

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

Tempura squash, sage, salt and pepper (V)

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

COLD

Please select three

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

Avocado purée on polenta toast with fresh pomegranate (Ve)

Beef sirloin with confit potato, roasted garlic mayonnaise, chervil

Chicken skin waffle with salt-baked celeriac and apple

Smoked salmon mousse, mille-feuille tarte, caviar

Croissant truffle pudding with black garlic emulsion (V)

Fresh-picked crab, squid ink tapioca, avocado mousse, coriander

Sesame cones, creamed goat cheese, pickled beetroot (V)

Tomato tart, mascarpone, basil, pine nut and black olive (Ve)



CANAPÉ RECEPTION GRAZING STATION

£15 per person based on a minimum of 60 guests

MEDITERRANEAN SUMMER

Cured Italian meats
Salted almonds and olives
Tapenade
Grana Padano
Artichokes and sun-blush tomatoes
Fresh figs
Minted baby mozzarella, marinated chillies
Seasonal arancini balls
Olive oil focaccia

All prices are exclusive of VAT



STARTERS

Please select one

Scallops with spiced cauliflower purée, roasted cauliflower

Ham hock terrine, pea purée, peas, broad beans, radish and honeycomb, borage

Chicken, compressed lettuce, rapeseed emulsion

Smoked duck, pea, pickled shallots, quail egg

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

Whole burrata, asparagus, Tenderstem broccoli, pine nuts, basil oil

OR

SHARING BOARDS

Please select one

ANTIPASTI BOARD

Italian cured meats, pesto-marinated baby mozzarella, sun-blush tomatoes,
Roman artichokes, olives with focaccia and olive bread

SPANISH MEAT AND CHEESE BOARD

Serrano ham, sliced chorizo, Manchego cheese, green olives, saffron bread, tortilla,
cornichons, roasted Padrón peppers and salted almonds

UPGRADE

Add wood-fired garlic bread for +£5 per person

All prices are exclusive of VAT



MAINS

Please select one

Black garlic roasted chicken breast with pea purée, asparagus, broad beans, pea shoot
and charred leek sauce

Lemon thyme chicken, truffle potato, Jerusalem artichoke purée

Summer squash arancini with courgette and spinach purée, crumbled marinated vegan
feta, Tenderstem broccoli, pine nuts, basil oil (Ve)

Spring lamb, potato pavé, carrot purée
(+£10 per person)

Roasted pork belly, potato pavé, celeriac purée, orchard jam, charred Tenderstem
broccoli, sage jus
(+£8 per person)

Roasted sea bass, romesco purée, layered potatoes, salsa verde, basil oil
(+£13 per person)

Jacob's ladder, summer cabbage, shallot purée
(+£13 per person)

Fillet of beef, Dauphinoise potatoes, thyme carrots, carrot purée, Madeira jus
(+£13 per person)

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

All prices are exclusive of VAT



FEASTING MAINS

Please select one

Roast chicken breast, roasted spring onion, summer cabbage, bacon,
lemon and brioche granola, bagnetto sauce

Spiced lamb shoulder, roasted cauliflower, blistered French beans,
roasted apricot chutney, spiced sticky jus
(+£10 per person)

Roasted pork belly, braised fennel, grilled courgette, apple and golden
raisin compote, cider jus
(+£8 per person)

Roast 28-day aged sirloin of beef, roasted asparagus, balsamic vine
cherry tomatoes, chimichurri
(+£13 per person)

All prices are exclusive of VAT

SIDES

Please select three

Skin-on garlic truffle fries with Parmesan

Roasted baby new potatoes with rosemary, smoked Maldon salt and olive oil

Crispy potato pavé with rosemary salt

Roasted Hasselback potatoes with garlic and dill

Roasted aubergine with tamarind yoghurt, preserved lemon, turmeric cashews,
blistered green beans, fig oil dressing

Asparagus with lemon emulsion and poppy seeds

Soybeans, peas, baby courgette, lemon thyme and garlic

Chilli and garlic sautéed Tenderstem broccoli

Pearl barley with spring vegetables, zhug dressing

Additional sides at £4.95 per person

All prices are exclusive of VAT



DESSERT

Please select one

Bakewell tart with toasted almonds and clotted cream ice cream

Summer apple, salted caramel, apple sorbet, apple crisp

Chocolate brownie, caramel sauce, honeycomb ice cream, poppyseed
and sesame shard

Sticky toffee pudding with toffee sauce, candied pecan granola, bourbon,
vanilla ice cream

Salted caramel chocolate tart, milk ice cream, chocolate shard

Passionfruit sphere with raspberry

OR

SLICE AT THE TABLE

Please select one

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

Summer orchard fruit tart with verbena crème, raspberries, and mini macaroons

Brown sugar summer berry pavlova with vanilla cream, lemon curd,
coulis, seasonal berries

All prices are exclusive of VAT



PÂTISSERIE DESSERT

Please select three
+ £5 per person

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

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

Summer apple, crumble, vanilla custard

Seasonal Eton berry mess

Layered cherry Black Forest gâteau

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

Chocolate brownie mess

Lemon posset with raspberry compote and ginger biscuit

All prices are exclusive of VAT



FOR CHILDREN

Please select one

THREE-COURSE MEAL

£30 per person

STARTER

Doughballs with hummus and crudités

Arancini, tomato dip and Parmesan

MAIN

Sausage and mash, peas and gravy

Chicken goujons, hand-cut chips, peas

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

Brownie with vanilla ice cream

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

Strawberry sorbet with seasonal berries

All prices are exclusive of VAT

OR

PARTY BOX

£19 per person

A party box to enjoy during the meal including a choice of ham, cheese or egg mayonnaise soft roll, freshly baked cookie, strawberries and organic fruit juice

OR

For those with a larger appetite we can prepare a smaller portion of your wedding breakfast at 50% of adult meal price

ADDITIONAL SNACK BOX

(+ £7 Supplement per person)

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

All prices are exclusive of VAT



LATE NIGHT MUNCHIES

Please select two
£11 per person

Maple-glazed back bacon in a brioche roll, served with classic tomato ketchup

Fish finger white bread sandwich with shredded gem lettuce and tartare sauce

Chuck steak beef burger with Montgomery Jack cheese and homemade burger sauce

Buttermilk chicken burger, smoked cheese, lettuce, piri-piri mayo

Low-and-slow BBQ pulled pork bap with crunchy slaw

Chicken katsu cones

Sourdough rarebit (V)

Cream cheese, bacon and sweet chilli and yoghurt flatbreads

Smoky 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

All prices are exclusive of VAT

LATE NIGHT STREET FOOD

Please select one
£15 per person based on a minimum of 60 guests

BAO BUNS

Korean BBQ pulled pork, chilli, crispy onion
Bang bang cauliflower, aioli, onion seeds and coriander (V)
Crispy fish finger, furikake tartare sauce, shredded leaf

GYROS

Cajun chicken gyros
Celeriac shawarma (Ve)
Oregano and garlic fries

TACOS

Pulled chipotle chicken thigh, sour cream, pickled red onions
Roasted mixed beans, smoky tomato sauce, charred corn and jalapeño salsa (V)
Spiced prawns, paprika and coriander crumb, lime aioli

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)

There is an additional evening service charge of £100 for evening food service

All prices are exclusive of VAT



CHEESE TABLE

£15 per person
based on a minimum of 60 guests

Assorted English cheeses accompanied with:

Freshly baked rustic breads

Wheat wafers

Chutney

Fresh figs, nuts, dried fruits, celery and grapes

WOOD FIRED PIZZA OVEN

Please select two
£15 per person

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 for evening food service

All prices are exclusive of VAT

