

Bradshaws
event catering

Bradshaws of York Ltd

2024 Party Menus

Tel: 01904 780775

judi@bradshawsofyork.com

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Street Food Menu

Choose Three Mains, Three Sides, One Dessert
A Vegetarian/Vegan option should be included
£32.50 plus Vat per person

Macand Cheese

meatballs, mustard slaw

Classic Burger

emmental, burger sauce

Chicken Tikka

raita, mango chutney, naan

Lamb with Cumin

pickles, chilli, pitta

BBQ Rub Pulled Pork Shoulder

slaw, sweetcorn relish, brioche

Beef/Veg Chilli Burritos

guacamole, cheddar, tortilla (ve/v)

Veg Thai Green Curry

jasmine rice, coriander (ve)

Loaded Nachos

refried beans, sour cream, salsa (v)

Chana Masala

onion bhaji, spinach, chapati (ve)

Spicy Bean, Sweetcorn and Chick Pea Burger

smoky tomato sauce (ve)

Cauliflower Shawarma

tahini sauce, pomegranate, pistachio (ve)

Falafel, Hummus

yoghurt, flatbread (ve)

Lettuce, Tomato and Cucumber Salsa included

Sides (v)

Homemade Garlic Ciabatta

Jacket Potato Wedges, Aioli (ve)

Homemade Southern Style Baked Beans (ve)

Mustard Slaw

Buttery Sweetcorn

Sesame and Soy Sweet Potatoes (ve)

Desserts (v)

Profiterole Tower, Chocolate Sauce

Retro Trifle

Double Chocolate Brownie

New York Style Cheesecake

Churros, Hot Chocolate Sauce, Cinnamon Powder

Crepes, Caramel Sauce, Banana, Berry Compote

Carrot Cake, Orange Caramel (ve)

Chocolate Brownie, Chocolate Sauce (ve)

Key (v) vegetarian, (ve) vegan

Finger Buffet Menu
Choose Four Sandwiches, One Salad, Six Savouries, One Dessert
£22.50 plus Vat per person

Open Sandwiches

Honey Roast Salmon with Cucumber
Egg and Cress Mayo (v)
Pepperonata, Sun Dried Tomato and Olives (ve)
Tuna Mayo with Spring Onion
Chicken Caesar with Smoked Bacon
Chilli Bean, Salsa and Sweetcorn (ve)
Smoked Salmon, Dill, Capers, Mustard Mayo
Carrot Ribbons, Falafel, Gherkin, Siracha (ve)
Salami, Brie and Caponata
Prawn Marie Rose with Cucumber
Hummus, Crunchy Chick Peas and Pesto (ve)
Tofu Coronation with Mango Chutney and
Coriander (ve)

Savouries

Locally Made Scotch Egg, Brown Sauce
Onion Bhaji, Mint Raita (ve)
Lentil and Mushroom 'Sausage' Roll (ve)
Locally Made Pork Pie, Piccalilli
Homemade Steak Slice
Brie and Onion Chutney Filo Basket (v)
Homemade Cheese, Potato and Onion Slice (v)
Buffalo Mozzarella and Pesto Mini Pizza (v)
Garlic Mushroom and Tarragon Tart (ve)
Plum Tomato and Onion Tarte Tatin(ve)
Tandoori Chicken Kebab
Feta and Spinach Filo Pie (v)

Yorkshire Crisps Included

Salad Bowls

Puy Lentil, Red Onion, Roast Squash, Mint,
Parsley, Pumpkin Seed, Lemon and Mustard
Vinaigrette (ve)

Bulgar Wheat, Tomato, Spring Onion, Parsley,
Mint (ve)

Quinoa, Harissa Aubergine, Mint, Coriander,
Spring Onion, Sesame, Tomatoes, Pomegranate
(ve)

Chick Peas, Beetroot Hummus, Falafel, Spinach,
Carrot Ribbons, Coriander (ve)

Mixed Peppers, Cherry Tomatoes, Pesto,
Courgette, Capers, Red Onions, Olives,
Balsamic (ve)

Desserts

Carrot Cake (vegan/gluten free available)
Oaty Flapjack (vegan/gluten free available)
Lemon Drizzle Cake
Strawberry Frangipane Slice
Sticky Toffee Squares
Chocolate Brownie (vegan/gluten free
available)

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Sparkling and Champagne

Pure Prosecco Spumante, Veneto, Italy £28.50
Delightful Prosecco, fresh, fruity and full bodied

Jules Larose Blanc de Blanc, Brut NV, France £28.50
Refined, elegant and refreshing

Castell d'Olerdola Brut Reserva, Cava, Spain £30.00
Delicate aroma, slightly lemony nose

Baron de Beaupré Brut, Ellner, France £37.00
Fresh and vivacious, yet nicely ripe and round

Gardet Brut Tradition £40.00
White summer fruits, full-bodied, creamy and bold

White

Sauvignon Blanc, Finca el Picador, Chile £21.50
Crisp and fresh, light straw colour with green notes

Pure Pinot Grigio, Veneto, Italy £22.00
Expressive and dry with refreshing apple flavours

Chardonnay Pitchfork, Victoria, Australia £22.50
Easy drinking wine, soft, fruity and aromatic

Campo Nuevo, Principe de Viana, Spain £22.50
Medium bodied with aromatic spice

Chenin Blanc, Freedom Cross, South Africa £23.00
Pale gold with a sweet nose of fruit and honey

Kuraka Sauvignon Blanc, New Zealand £24.50
Bursting with flavours of gooseberry and citrus

Chablis Domaine Philippe Testut, Burgundy £33.50
Yellow-gold in colour, citrus and flower aromas

Rose

Pure Pinot Grigio Rosé, Veneto, Italy £22.50
Medium to dry, fruity notes of peach and apricot

Zinfandel Blush, Route 606, California £22.50
Sweetish rosé, rounded with aromas of strawberry

Red

Merlot, Finca el Picador, Chile £21.50
Deep red with ripe plum flavours

Shiraz, Pitchfork, Victoria, Australia £22.50
Easy drinking wine with warm and generous flavours

Pinot Noir, Lautarul, Cramele Recas, Romania £23.00
Classic everyday drinking wine. Soft and smooth

Pinotage, Freedom Cross, South Africa £23.00
Intense blackberry and mocha coffee notes

Malbec, Pampas del Sur, Argentina £23.50
Deep raspberry, plum and bramble aromas

Rioja Vega Crianza, Rioja, Spain £25.50
Soft and fruity with plum and blackcurrant flavours

Fleurie Domaine Pardon, Beaujolais, France £28.00
Black fruits, cassis and blackberries

Other Drinks

Bucks Fizz (glass) £4.50
Sparkling Wine, Orange Juice

Kir Royale (glass) £7.00
Champagne, Crème de Cassis

Pimms (glass) £6.50

Peroni/Real Ale (bottle) £4.50

Orange/Apple Juice (litre) £5.50

Elderflower Presse (litre) £7.00

Raspberry and Cranberry Fizz (litre) £7.00

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