

Bradshaws of York Ltd



**Caterers
of Distinction**

2021 Menus



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Email:

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What is included in Our Prices

Please find listed below some guidance notes.

We have tried to make our menus as user friendly as possible.

1. **Canapés** served during your drinks reception. These are **Complimentary** when we supply **all** drinks for your Wedding. Please choose four. If we are not supplying all drinks, canapés are available at a cost of **£6.00 plus Vat** per guest.
2. The provision of all white crockery, cutlery, modern style tulip stemmed glassware and associated service equipment for your event.
3. Fully trained, uniformed staff to serve your meal and drinks, working under management supervision.
4. White linen tablecloths and white linen napkins.
5. The services of our Event Manager to act as an informal Master of Ceremonies.
6. A Cash Bar facility for your event, if required.
7. Jugs of iced water on each table.
8. Freshly Brewed Tea or Coffee with Handmade Chocolates served after your meal.
9. Locally Made Bread and Yorkshire Salted Butter.

The price given for each main course includes any one of our soups or starters, plus any one of our desserts. Therefore to calculate the total price for a three course menu, (excluding Vat and drinks) simply multiply the price of your chosen main course by the number of guests attending your event.

All prices given are per person and exclusive of Vat

Canapés

Please choose four

Mini Yorkshire Pudding, Roast Beef, Horseradish, Watercress

Honey Roast Salmon, Cucumber, Lemon Crème Fraiche, Dill, Mini Oat Cake

Mini Cottage Pie, Chive Mash

Lemon and Coriander King Prawn, Chilli Mayo Dip

Chargrilled Chicken, Parma Ham, Parmesan Crisp, Caesar Dressing

Black Bomber Cheddar, Apple Relish, Cheese and Herb Scone (v)

Yorkshire Rarebit, Red Onion Marmalade Tartlet (v)

Home Dried Cherry Tomato, Buffalo Mozzarella and Pesto Crostini (v)

Curried Cauliflower, Golden Raisin, Baby Coriander (vegan)

Roasted Pepperonata, Garlic Focaccia, Tomato Concasse, Basil, (vegan)

Upgrade to Prestige Canapés

£4.00 plus Vat per Person

Devilled Crab Cake, Tomato Remoulade, Coriander

Scallop wrapped in Parma Ham, Pea Puree, Baby Herbs

Mini Yorkshire Pudding, Fillet of Beef, Horseradish Crème Fraiche, York Ale Jus

Yorkshire Blue Cheese Beignet, Beetroot, Bearnaise Sauce (v)

Goats Cheese Round with Honey, Walnut and Rocket (v)

Starters

Chicken and Pulled Ham Hock Terrine

Pickled Radish, Bramley Apple Puree, Sage Soda Bread

Parma Ham, Ricotta and Rocket Salad

Roast Fig, Watermelon, Pistachio

Home Smoked Chicken Breast with Yorkshire Fine Fettle

Marinated Olives, Sun Blushed Tomatoes, Lemon and Mint Dressing

Selection of Cured Meats and Continental Cheeses

Pepperonata, Olives, Caper Berries, Chargrilled Courgette, Sunblushed Tomato Dip

Salmon Poached with Tonic and Fennel

York Gin Pickled Cucumber, Lemon Gel, Dill Mayo

Bleikers Traditional Smoked Salmon

Pea, Dill and Brown Bread Sandwich, Tartare Flavours

Maldon Sea Salt and Lemon Roasted Sea Trout

Spinach, Pea and Sesame, Potato Cream

Pea and Ham Hock Soup

Honeyed Syrup, Creamed Peas

Leek and Potato Soup

Cheddar Dumplings, Chives (v)

Plum Tomato, Roast Red Pepper and Sweet Potato Soup

Goats Cheese Croute, Basil Oil (v)

Mozzarella Risotto Cake in Panko Breadcrumbs

Caponata, Tomato and Basil (v)

Soft Goats Cheese, Roast Squash and Watercress Salad

Date, Orange, Pumpkin Seed, Pesto (v)

Brie and Caramelised Red Onion Filo Tart

Cherry Tomato, Aged Balsamic, Tomato Powder (v)

Black Bomber Cheddar and Spring Onion Soufflé

Watercress, Apple, Pecan Pesto (v)

Chick Pea and Onion Bhaji Pancake

Chargrilled Spiced Courgette, Coconut Curried Vegetables, Spinach Powder (vegan)

Roast Squash and Butter Bean Pate

Chilli Cornbread, Tahini Baby Carrots, Aged Balsamic (vegan)

Main Courses

Roasted Chicken Breast with Basil and Parma Ham

Italian Style Green Beans, Individual Potato Gratin, Red Wine Jus
£45.50 plus Vat

Pan Fried Skin On Chicken Breast

Mushroom and Tarragon Seasoning, Crushed Peas, Fondant Potato, Cream Sauce
£44.50 plus Vat

Bacon wrapped Supreme of Chicken

Creamed Spinach, Sweet Potato and Garlic Cake, Chicken Glaze
£45.00 plus Vat

Traditional Loin of Pork with Crackling

Sage and Onion, Baked Apple, Roast Potatoes, Red Wine Gravy
£45.00 plus Vat

Pork Fillet wrapped in Streaky Bacon

Roast Parsnip and Pear, Potato Croquette, Onion Cream Sauce
£46.50 plus Vat

Roast Sirloin of Yorkshire Beef

Onion Puree, Yorkshire Pudding, Roast Potatoes, Beef Gravy
£47.00 plus Vat

Blackened Fillet of Beef with Oxtail Cottage Pie

Braised Red Cabbage, Creamed Baby Onions, Port Jus
£51.00 plus Vat

Beef Wellington

Fillet of Beef topped with a Mushroom Duxelle and Chicken Liver Pate,
Puff Pastry, Dauphinoise Potato, Madeira Jus
£51.00 plus Vat

Sharing Beef, Mushroom and York Ale Pie

Homemade Mushy Peas, Creamy Mashed Potato, Beef Gravy
£45.00 plus Vat

Chargrilled Lamb Rump with Lamb Hotpot

Root Vegetable Stew, Colcannon, Red Wine Jus
£47.50 plus Vat

Sliced Canon of Lamb with Feta, Mint and Lamb Filo Roll

Chargrilled Courgette, Dauphinoise Potato, Rich Lamb and Redcurrant Glaze
£49.50 plus Vat

Main Courses continued

Roast Salmon Fillet

Leek Puree, Potatoes with Nigella Seeds, Butter and Prawn Sauce
£46.50 plus Vat

Pan Seared Fillet of Sea Bream

Fennel Braised in Lemon and Cream, Saffron Risotto Cake, Rocket Pesto Oil
£46.00 plus Vat

Vegetarian and Vegan Main Courses

Please Choose One Vegetarian and One Vegan Dish for those who required them

Butter Bean, Chestnut Mushroom and Wensleydale Pie

Root Vegetables, Fondant Potato (v)

Baked Squash, Date and Cashew Nut Wellington

Creamed Leeks, Individual Potato, Onion and Tomato Bake (v)

Homemade Sweet Potato and Ricotta Gnocchi

Kale, Roast Fennel and Leeks, Tomato Sauce (v)

New Potato, Black Bomber Cheddar and Leek Tarte Tatin

Slow Roasted Plum Tomatoes, Grain Mustard Sauce (v)

Red Lentil and Cauliflower Dhal

Roast Carrot topped with Shallot Crumb, Coconut Creamed Spinach, Flatbread (vegan)

Sweet Potato and Squash Filo Parcel

Roast Vine Cherry Tomatoes, Quinoa Tabbouleh, Warm Seeded Vinaigrette (vegan)

Roast Vegetables and Sweet Potato in a Tagine Sauce

Preserved Lemon, Cumin Roasted Cauliflower, Coriander Chick Peas, (vegan)

Sautéed Celeriac Steak with Roast Garlic

Balsamic Carrots, Apple and Potato Rosti, Beetroot Jus (vegan)

All Vegetarian/Vegan Dishes £44.50 plus Vat

Desserts

Caramelised Lemon Tart

Meringue Stars, Raspberry Coulis, Fresh Raspberries (v)

Classic Crème Brulee

Yorkshire Parkin, Apple Wafer, Toffee Sauce (v)

Vanilla Cheesecake with a Tasting of Berries

Jelly, Powder, Coulis, Ice Cream

York Gin and Tonic Berry Jelly

Spiced Biscuit, Lemon Curd Cream, Raspberry Sherbet

A Glass of Chocolate and Salted Caramel

Crushed Hazelnuts, Whisky and Ginger Ice Cream, Shortbread Finger (v)

Vanilla Panna Cotta

Fennel Shortbread, Mango and Pomegranate Compote, Rosewater Syrup

Chocolate Truffle Torte

Blackberry Syrup, Mint Choc Chip Ice Cream (v)

Gingerbread and Polenta Orange Cake

Blood Orange Syrup, Mandarin Sorbet, Granola (v)

Classic Tarte Tatin

Yorvale Clotted Cream Ice Cream, Apple Tuile (v)

Warm Double Chocolate Brownie

Chocolate Macaroon, Whipped Cream, Caramelised White Chocolate Sauce (v)

Pistachio and Bramble Bakewell

Cherry Compote, Soft Whipped Cream, Pistachio Sugar Dust (v)

Prosecco and Raspberry Posset

Orange Viennese Biscuit, Fresh Raspberries (v)

Traditional Sticky Toffee Pudding

Butterscotch Sauce, Yorvale Vanilla Ice Cream(v)

Golden Syrup and Ginger Sponge

Rich Custard, Pear Compote (v)

Pear Poached in White Wine

Date Caramel, Orange Sponge, Chocolate Ice Cream (vegan)

Sticky Toffee Pudding

Vanilla Ice Cream, Caramel Sauce (vegan)

Cheese and Biscuits

Selection of British Cheeses:

Cropwell Bishop Blue Stilton, Somerset Brie, Black Bomber Cheddar

Grapes, Tomato Chutney, Savoury Biscuits

£26.00 plus Vat per table of eight

Yorkshire Cheese Platter:

Harrogate Blue, Ye Olde Yorke, Mature Wensleydale, Yorkshire Oak Smoked Cheddar

Apple, Fruit Chutney, Homemade Oat Cakes

£33.00 plus Vat per table of eight

Children's Menu

Starters

Dough Balls with Garlic Butter (v)

Mini Yorkies, Onion Gravy

Junior Antipasti – Carrots, Mild Cheddar, Ham, Tomatoes, Grapes and Strawberries

Main Courses

Breaded Chicken Strips, French Fries, Beans

Cheese and Tomato Pizza, Potato Wedges (v)

Baby Cumberland Sausages, Mashed Potatoes, Peas, Gravy

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream

Strawberry Jelly, Ice Cream

Chocolate Brownie, Chocolate Sauce, Ice Cream

Or ½ portions of Adult Meal at ½ Adult Menu Price

Price per Child £19.00 plus Vat

including orange or apple juice

Please select ONE Dish from each section for all children

Two Course Cold Sharing Platters

Please Choose Two Platters and Two Desserts from the Sharing Desserts Menu

Price per Person

£40.00 plus Vat

If you would like a Three Course Meal, please add a Starter from Our Menu

£45.50 plus Vat

Mexican

Blackened Honey and Lime Salmon with Cucumber Salsa and Red Onion

Fajita Spiced Chicken, Cauliflower Rice with Red and Yellow Peppers

Smokey Sweet Potato, Quinoa and Black Beans, Lime Yoghurt (v)

Chipotle Tomato Rice with Feta and Coriander (v)

Spicy Potato Salad with Chilli and Olives, Sour Cream (v)

Curtido (Mexican Coleslaw)

Soft Tortillas

Middle Eastern

Oven Roasted Chicken Shawarma, Garlic Sauce

Spinach and Feta Filo Rolls, Sesame Seeds (v)

Chermoula Spiced Cauliflower, Quinoa, Maple Yoghurt Dip (v)

Homemade Falafel, Cucumber and Tomato Salad, Tahini Sauce (v)

Watermelon, Feta and Pomegranate Salad (v)

Roasted Sweet Potato, Chick Pea and Spinach, Beetroot Hummus

Flatbreads

Mediterranean

Sliced Chorizo with Manchego and Roasted Red Peppers

Preserved Lemon, Garlic and Rosemary Chicken

Caramelised Leek, Brie and Green Olive Puff Pastry Tarte Tatin (v)

Cannellini Beans, Tomato and Fennel (v)

Honeyed Carrots and Chick Peas (v)

New Potato, Dijon, Capers and Herb Salad (v)

Mediterranean Style Olive Bread

Seafood

Honey and Mustard Salmon Rillettes, Aioli
Prawns with Mango, and Siracha Cocktail Sauce, Baby Coriander
Dressed Sea Trout, Parsley and Caper Relish, Pickled Cucumber
Green Bean and Shallot Salad with Toasted Almonds (v)
Russian Salad (v)
Lettuce Hearts with Anchovies and Parmesan
Rye Bread

Antipasti

Selection of Charcuterie and Cured Meats
Buffalo Mozzarella and Taleggio Cheese (v)
Chargrilled Courgettes in Lemon and Basil (v)
Marinated Olives and Caper Berries (v)
Roasted Peppers with Salsa Verde (v)
Caponata topped with Toasted Pinenuts (v)
Focaccia

Picnic

Chargrilled Chicken Strips, Coronation Mayo, Flaked Almonds, Coriander
Caramelised Onion and Mature Cheddar Quiche (v)
Locally Made Scotch Eggs, HP Sauce
Vegetable Burrito with Black Beans (vegan)
Kohlrabi, Apple and Carrot Slaw with Toasted Seeds (v)
New Potato and Chive Salad (v)
Crusty French Bread

Sharing Desserts

Please select Two Whole Desserts to share at your table

Plate Apple Pie

Chocolate and Strawberry Roulade

Caramelised Lemon Tart

Pistachio Bakewell Tart

Honey and Pecan Blueberry Cake

Profiterole Tower with Chocolate Sauce

Strawberry Pavlova

Tiramisu

Double Chocolate Brownie

Treacle Tart

New York Style Cheesecake

Banoffee Pie

Retro Trifle

White Chocolate Cheesecake

All the above served with Double Cream

Selection of British Cheeses with Grapes, Tomato Chutney and Savoury Biscuits

Two Course Hot Sharing Platter

**Please Choose Three Dishes plus a Vegetarian/Vegan Option from Our Menus
for those guests who require them**

**Price per Person
£42.00 plus vat**

**If you would like a Three Course Meal, please add a Starter from Our Menu
£47.50 plus Vat**

Swaledale Sausage, Boston Beans, Mashed Potatoes, Roast Leeks

Slow Cooked Lamb Shoulder, Pearl Barley, Root Vegetables, Onion, Thyme Garlic

Thai Green Chicken Curry, Jasmine Rice, Sweetcorn Fritter

Slow Cooked Belly Pork, Chorizo, Beans, Cheese Baked Kale

Beef Meatballs in Stroganoff Sauce, Braised Rice, Roasted Peppers

Sea Trout, Fine Beans, New Potatoes, Cherry Tomatoes, Herb Dressing

Chicken and Ham Hock Pie, Vegetable Squeak

Lamb Ragout, Buttered Tagliatelle, Chargrilled Courgette

Boneless Roast Chicken Pieces, Tarragon Stuffing Balls, Vegetable Hotpot

Slow Braised Beef, Bourguignon Garnish, Pommes Puree, Green Beans

Spiced Cornfed Chicken, Coconut, Lentil Dahl, Sumac Yoghurt

Salmon, Cod and Smoked Haddock Pie, Mashed Potato, Fricassee of Peas

Lamb Koftas, Vegetable Pilau, Cucumber and Mint Yoghurt

Salmon, Glazed Vegetables, Maple Syrup, Sesame Dressing

Traditional Cottage Pie, Cheesy Mashed Potato, Braised Red Cabbage

Choose Two Desserts form the Sharing Desserts Menu

Carve Your Own Roast

**Price per Person
Two Courses £42.00 plus Vat**

**If you would like a Three Course Meal, please add a Starter from Our Menu
£47.50 plus Vat**

Please Choose One of the following plus a Vegetarian Option from Our Menus

Roast Whole Chicken, Lemon and Thyme Stuffing Balls

Sirloin of Yorkshire Beef, Onion Puree _ £2.50 plus Vat supplement

Loin of Pork, Crisp Crackling, Baked Apple

Garlic Studded Leg of Lamb, Fresh Mint

Maple Glazed Bacon Loin

Homemade Yorkshire Puddings

Roast Potatoes

Mashed Potatoes

Seasonal Vegetables

Red Wine Gravy

Traditional Accompaniments

Choose Two Desserts from Our Menus

Freshly Brewed Tea, Coffee and Handmade Chocolates

Hot Pork Roast Platter

**Price per Person
2 Courses £30.00 plus Vat**

**If you would like a Three Course Meal, please add a Starter from Our Menu
£35.50 plus Vat**

Please Select Two from the following

Roast Loin and Crackling
BBQ Rub Pulled Shoulder
Rolled Belly and Crackling
Swaledale Sausages
Slow Roast Pulled Shoulder

Vegetarian Option:

Mixed Vegetables and Mushroom Nut Roast, Mature Cheddar

Soft White Baps
Bramley Apple Sauce
Homemade Savoury Seasoning
Chips or Sweet Potato Wedges
Mustard Slaw
Iceberg
Homemade Baked Beans
Garlic Mayo
Hot Sauce

Choose Two Desserts from the Sharing Desserts Menu

WINE LIST 2021

Below is a selection of wines which we can offer.

If you have any particular favourites which are not listed, please feel free to let us know

Sparkling Wines and Champagnes

	£ per bottle plus Vat
Pure Prosecco Spumante, Veneto, Italy	25.00
This delightful Prosecco of pale yellow colour with green hue, symbol of the region of the Veneto, is admired for its freshness and fruity notes. It is full bodied, with a harmonious palate of grapefruit and lemon.	
Castell d'Olerdola Brut Reserva, Cava, Spain	25.00
This excellent dry Cava has fine delicate aroma, slightly lemony nose, with touches of butter and yeast from ageing. It is very fruity, creamy and silky on the palate with a streak of acidity.	
Jules Larose Blanc de Blanc, Brut NV, France	25.00
A beautiful Blanc de Blancs Sparkling Wine by the renowned winery Les Grands Chais de France. Refined, elegant and refreshing	
Baron de Beaupré Brut, Ellner, France	33.00
A youthful style, fresh and vivacious, yet nicely ripe and round. Has an appealing lightness of touch too, making for an excellent aperitif and party Champagne.	
Gardet Brut Tradition	35.00
White summer fruits, with a full-bodied consistency, bolstered by a fine acidity and a balance between creamy and bold. A Champagne that offers exceptional quality and value.	

White Wines

£ per bottle plus Vat

Sauvignon Blanc Finca el Picador, Chile	19.00
Aromas of light summer green fruits and cut grass, light straw colour with green notes. The wine is crisp and fresh with a lively finish and overtones of ripe gooseberries. Great to eat with mild cheese, chicken and cream sauce dishes.	
Rooks Lane Chardonnay, Victoria, Australia	19.50
Easy drinking wine from the Murray Darling wine region. Soft, fruity and aromatic with generous flavours	
Pure Pinot Grigio, Veneto, Italy	19.50
A delightful and expressive dry white wine with refreshing apple and citrus flavours which appeals to all palates. Finishes with a hint of almond. Superb with seafood, chicken and spicy dishes	
Campo Nuevo, Principe de Viana, Navarra, Spain	19.50
A lovely hint of aromatic spice to this medium bodied wine. Makes a perfect match with salmon and smoked salmon, also mild cheeses.	
Chenin Blanc, Freedom Cross, Franschhoek, South Africa	21.00
Pale gold with a distinctive green hue and well-balanced sweet nose of tropical fruit and honey	
Kuraka Sauvignon Blanc, Marlborough, New Zealand	22.00
A lively, intense wine bursting with flavours of capsicum, gooseberry and citrus. Refreshing to drink and ideal with seafood and light meat dishes.	
Chablis Domaine Philippe Testut, Burgundy, France	25.50
Brilliant clarity, pale yellow-gold in colour. Makes a great accompaniment to pork, poultry and salmon. Rich and powerful with good weight and classic chalky dry finish.	

Red Wines

£ per bottle plus Vat

Merlot, Finca El Picador, Chile 19.00

This deep red is full of lush warming Merlot fruit with ripe plum flavours and hints of spice. Easy on its own, and great with all red meats and also poultry.

Rooks Lane Shiraz, Victoria, Australia 19.50

Easy drinking wine from the Murray Darling region
Warm and generous flavours with a mind to the easy going character of the Australian lifestyle.

Pinot Noir, Lautarul, Cramele Recas, Romania 21.00

A classic everyday drinking Pinot Noir with plenty of clean ripe fruits.
Soft, fruity and smooth

Pinotage, Freedom Cross, Fransshoek, South Africa 21.00

A cross of Pinot Noir and Cinsault, this is a unique grape.
Softly styled with intense blackberry fruit and mocha coffee notes.

Malbec, Pampas del Sur, Argentina 21.00

Deep and inky, the wine exhibits ripe raspberry, plum and bramble on the nose, followed by vanilla and toast from 12 months in French oak.
Superb with all red meats, tomato based sauces and full flavoured cheeses.

Rioja Vega Crianza, Rioja, Spain 22.25

A soft, fruity wine with plum and blackcurrant flavours, vibrant and juicy.
A perfect match with all red meats, especially good with lamb and beef.

Fleurie Domaine Pardon, Beaujolais, France 25.50

Black fruits, cassis and blackberries.
Perfect with any roast red meat as well as poultry and white meats.

Rosé Wines

£ per bottle excluding Vat

Pure Pinot Grigio Rosé, Veneto, Italy 19.50

Quench your thirst with a few sips of this gem and you will soon have summer on the mind. Perfect when served with fish or even accompanied with a roast. Medium to dry.

Boulevard Blush Route 66 19.50

Appealing sweetish rose, rounded with aromas of dried strawberries and cream soda.

Other Drinks

All prices excluding Vat

Mulled Wine	£ 4.00 per 125ml glass
Bucks Fizz	£ 4.00 per 125ml glass
Kir Royale	£ 6.00 per 125ml glass
Pimms	£ 5.50 per 10oz glass
Bottled Peroni	£ 4.00 per 330ml bottle
Bottled Yorkshire Terrier	£ 4.00 per 500ml bottle
Orange Juice	£ 4.50 per litre
Apple Juice	£ 4.50 per litre
Elderflower Presse	£ 6.00 per litre
Sparkling Harrogate Spa Mineral Water	£ 5.00 per 750ml bottle
Raspberry and Cranberry Fizz	£ 6.00 per litre

EVENT BOOKING FORM

Please complete this form and return to:-

Bradshaws of York Ltd
Unit 3
London Ebor Business Park
Millfield Lane
Nether Poppleton
York
Yo26 6PB
Tel: 01904 780775

Email: judi@bradshawsofyork.com

Name _____

Address _____

Email Address _____

Tel No. Day _____ Mobile Tel No _____

Date of Event _____

Type of Event _____

Location of Event _____

Number of Guests (Approx) _____

Non Refundable Deposit Enclosed £ _____

I confirm that I have read the Conditions of Trading enclosed and agree to them

Signature _____

Please Print Name _____ **Date** _____

Important Information

Menu Choices

We recommend only one choice per course (plus a vegetarian option) to be selected for all your guests. If however, you would like to give your guests a choice prior to your Event, this can be arranged at the supplementary cost below:

Main Course Only £2.50 plus Vat per person – Any 3 choices to include a vegetarian option

Starter Only £2.00 plus Vat per person – Any 3 choices to include a vegetarian option

Dessert Only £2.00 plus Vat per person – 2 Choices

Full Menu £5.00 plus Vat per person

We would then ask you to provide us with a detailed seating plan showing where people are sitting and their menu choices.

Vegetarians/Vegans

Our menus include a large selection of vegetarian and vegan options that can be chosen as an alternative to all courses **prior** to the event. **Please choose one option for all your vegetarian guests.** If vegetarian meals are not pre-booked, we will try to accommodate them on the day, but unfortunately this cannot be guaranteed. Those starters followed by a (v) are suitable for vegetarians. If a meat/fish starter is chosen, then a vegetarian alternative starter will be made available to any guests who have booked a vegetarian main course prior to the event.

Special Diets/Allergies

In order to ensure that **all** your guests equally enjoy both our food and the event as a whole, we **strongly** recommend that you gain as much information as possible from your guests regarding any special diets or allergies. As a specialist outside caterer, we do operate under certain restrictions. If we are informed about special diets **prior** to the event then we will do all we can to accommodate them, if we do not know about them, this cannot be guaranteed. **Due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely free from traces of allergens. We have a list of all ingredients in our menus including the 14 main allergens.**

Please feel free to speak to our office if you have any concerns.

Children's Menus

Children between the ages of 3 and 12 can be catered for with a ½ portion of the adult meal at ½ adult menu price.

Alternatively, if you would prefer to offer younger guests a specific Children's Menu, please see our menu pack for details.

Corkage

If you prefer, you are able to provide your own wines and Champagne for your Event and for a charge of **£12.50 plus Vat** per bottle, we will handle, chill and serve them together with providing all glassware. This also includes the disposal of all empty wine bottles.

Reception Drinks

There are a selection of drinks suitable to use for your Drinks Reception. Please see our enclosed Drinks Package for details. Allow approximately 1½ – 2 glasses per person. A variety of soft drinks will be made available to non-drinkers and are charged on consumption.

Cash Bar

We can operate a cash bar at no extra cost to yourselves. This can be open during your drinks reception, during the meal and afterwards for your Evening Reception. Bar closing times vary depending on the day of the week and the venue. Please feel free to ask for a copy of our up to date Cash Bar Price List.

Wines with the Meal

Please allow approximately ½ a bottle of wine per adult guest to be served with the meal, usually an equal amount of red and white wine. Our staff will pour the first glass for your guests and then replenish bottles up to the agreed amount.

Conditions of Trading

1. Prices

All menu prices are per person, Exclusive of Vat and have been calculated on a minimum of **40 guests**. Parties of less than 40 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices. Wine prices may be amended to allow for any Government Taxes and Currency fluctuations.

2. Menus

Whilst every effort is made to keep within the menu description we reserve the right to suggest alternatives should there be any major fluctuation in market prices or shortages in certain commodities.

3. Confirmation/Deposits

A booking is subject to availability at the time of confirmation and will only become confirmed upon receipt of a completed and signed **Event Booking Form** and a **non-refundable** deposit of **£500**. If you would like a meeting to discuss the broad details of your Wedding before paying the deposit, please contact us to arrange this. A **non-refundable** interim deposit of **£2000** is required 12 weeks before the event, and a further **non-refundable £1500** will be requested 4 weeks prior to your Wedding. Deposits may be paid by Cheque (Cheques payable to "Bradshaws of York Ltd."), Bank Transfer, or Credit/ Debit Cards.

4. Event Planner Meeting

Before your Event we suggest you contact us to arrange a meeting at our office. At this meeting we can discuss all requirements for the Event. We will then send you an Event Planner, which will contain all these details.

5. Final Details and Numbers

4 weeks prior to your Event, we ask that you provide us with your final numbers (to the nearest 10) and any details not confirmed on your Event Planner. **10 days** before your Wedding, we will then send you a **Final Event Planner** and ask that you confirm that all details are correct, and any changes, however small need to be notified to us in writing as soon as possible. A final number must be given not later than **3 working days** before the event. This number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice.

6. Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit and your two interim deposits are **non-refundable**.

Under normal circumstances, the following scale of charges will be made. These charges take into account potential losses incurred in declining other bookings due to our commitment to your event. These calculations would also include any goods, services or equipment that we may have ordered from Sub-Contractors whose additional terms may also apply.

- i. 2-4 weeks prior to the event - 75% of gross event value minus deposit.
- ii. Less than 2 weeks prior to the event - 100% of gross event value minus deposit.
- iv. The cancellation fee will be based on the minimum chargeable numbers on the Event Booking Form/Planner.

7. Settlement of Account

All invoices will be despatched within **7 days** of the event. Payment of our final account is due **21 days** from the date of invoice. Cheques should be made payable to '**Bradshaws of York Ltd**', or you can pay by bank transfer or Credit/ Debit Card.

Any accounts unpaid after this time will be placed in the hands of our solicitors and therefore attract supplementary costs.

8. Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control, which will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest or war. In the case of such events we will endeavour to work with you to find a suitable alternative but if this does not prove possible we will terminate this contract and refund any monies paid to us by you.

9. Customer Property

Bradshaws of York Ltd and its staff cannot be responsible for property belonging to guests. Whilst every effort is made to safeguard guests' property, we cannot accept liability for any loss or damage arising, however caused.

10. Left Over Food

It is our company policy not to let guests take any leftover food with them from a venue. Please discourage guests asking for "doggy bags".