

Bradshaws

event catering

2026 Dinner Menus
Bedern Hall

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What is included in our prices

1. A glass plus a top up of Sparkling Wine served during your drinks reception
2. The provision of all crockery, cutlery, glassware and service equipment
3. Trained, uniformed staff to serve your meal and drinks
4. White linen tablecloths and white linen napkins
5. The services of our Event Manager to act as an informal Master of Ceremonies
6. Jugs of iced water on each table
7. Freshly brewed Tea and Coffee with Handmade Chocolates
8. Locally made Bread and Salted Butter
9. Two Yorkshire Cheeses served with fruit chutney and homemade savoury biscuits

The price given for each Main Course includes any one Starter, plus any one Dessert

To calculate the total price for a three course meal, 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

Menus

**Choose One Starter for all guests
A Vegetarian/Vegan Starter should also be selected**

judi@bradshawsofyork.com

01904 780775

Starters

Potted Garlic Mushrooms (v)

tarragon, truffled brioche

Home Cured Gin Salmon

remoulade, tartare flavours

Chicken Caesar Croquette

aged parmesan, romaine

Ham Hock and Parsley Terrine

pineapple salsa, green herb oil

Smoked Haddock and Leek Fishcake

curry, peashoots

Greek Salad with Heirloom Tomatoes (v)

deep fried feta, tapenade, salsa verde

Twice Baked Cheddar Souffle (v)

gruyere, mornay sauce, chives

Vegan Starters

Super Greens and Butterbean Soup

pea, courgette and mint fritter

Heritage Beetroot and Citrus Salad

tahini, red onion, za'atar

**All starters are served with
Locally Made Bread and Salted Butter**

Choose one Main Course plus a Vegan option

Main Courses

Chicken wrapped in Pancetta £53.50

tomato and mascarpone sauce, chicken kiev

Sliced Free Range Chicken Breast £53.50

mini chicken and mushroom pie, cauliflower

Roast Sirloin of Beef £57.50

yorkshire pudding, caramelised onion

Fillet of Beef £61.50

oxtail ragu, truffled wild mushrooms

Slow Braised Shin of Beef with Ox Cheek £54.00

beef and vegetable croquette, beetroot

Charred Rump of Lamb £56.00

lamb navarin, mint salsa verde

**Pressed Shoulder and Pulled Shank of Lamb
£54.00**

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lamb and leek bon bon, pea

Vegan Main Courses

Vegetable Tagine with Chickpeas £53.50

falafel, pitta, pomegranate

Indian Spiced Roasted Cauliflower and Lentils £53.50

coconut tomato sauce, mint yoghurt

Mushroom and Squash Pithivier £53.50

spinach, thyme, vegan jus

All main courses are served with a potato dish and a selection of seasonal vegetables

Choose one Dessert plus a Vegan Option

Desserts

Chocolate Budino in a Pot

soft whipped cream, pistachio shortbread

Sticky Toffee Pudding

miso caramel, vanilla ice cream

Raspberry and Vanilla Cheesecake

sorbet, raspberry powder, candied lemon

Apple Tarte Tatin

crème normande, caramel sauce

Rich Chocolate Torte, Ganache

white chocolate shavings, chantilly cream, berries

Spiced Rum and Vanilla Glazed Pineapple

lime, crème fraîche, coconut

Mango Cremeux

white chocolate cookie, ginger ice cream, mint

Vegan Desserts

Sticky Toffee Pudding

caramel sauce, vegan ice cream

Chocolate Brownie

chocolate sauce, vegan ice cream

All desserts are served with a selection of teas and coffees plus handmade chocolates

Sparkling and Champagne

Pure Prosecco Spumante, Veneto, Italy £33.50

delightful Prosecco, fresh, fruity and full bodied

Can Xa Cava Brut, Spain £36.00

fresh and vibrant, citrusy notes, orange peel and almonds to the finish

Dopff & Irion Crémant Brut, Alsace, France £36.00

the palate is fresh and supple with refined citrus notes, fruit and almond on the finish

Gardet Brut Tradition £46.50

white summer fruits, full-bodied, creamy and bold

White

Sauvignon Blanc, Finca el Picador, Chile £25.50

crisp and fresh, light straw colour with green notes

Pure Pinot Grigio, Veneto, Italy £25.50

expressive and dry with refreshing apple flavours

Chardonnay Pitchfork, Victoria, Australia £26.00

easy drinking wine, soft, fruity and aromatic

Marsanne Viognier, Deux Grives, France £27.00

candied apricots and peaches with notes of honeysuckle and lemon

Kuraka Sauvignon Blanc, New Zealand £29.00

bursting with flavours of gooseberry and citrus

Gavi I Risi, Giribaldi £38.00

elegant, complex and deftly crisp dry

Rose

Pure Pinot Grigio Rosé, Veneto, Italy £26.00

medium to dry, fruity notes of peach and apricot

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Zinfandel Blush, Route 606, California £26.00
sweetish rosé, rounded with aromas of strawberry

Red

Merlot, Finca el Picador, Chile £25.50
deep red with ripe plum flavours

Shiraz, Pitchfork, Victoria, Australia £26.00
easy drinking wine with warm and generous flavours

Pinot Noir, Lautarul, Cramele Recas, Romania £27.00
classic everyday drinking wine. Soft and smooth

Malbec, Pampas del Sur, Argentina £27.00
deep raspberry, plum and bramble aromas

Rioja Vega Crianza, Rioja, Spain £29.50
soft and fruity with plum and blackcurrant flavours

Fleurie Domaine Pardon, Beaujolais, France £33.00
black fruits, cassis and blackberries

Other Drinks

Bucks Fizz (glass) £5.50
Sparkling Wine, Orange Juice

Kir Royale (glass) £9.00
Champagne, Crème de Cassis

Pimms (glass) £7.50

Premium Lager/Real Ale (bottle) £5.50

Orange/Apple Juice (litre) £6.50

Elderflower Presse (litre) £8.50

Raspberry and Cranberry Fizz (litre) £8.50

Mulled Wine (glass) £5.75

Aperol Spritz (glass) £7.50

Port (glass) £5.00

Event Booking Form

Please complete and return to

judi@bradshawsofyork.com

Name _____

Address _____

Email Address _____

Tel No _____

Date of Event _____

Type of Event _____

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Location of Event _____

Non Refundable Deposit Enclosed £ _____

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

Signature _____

Print Name _____

Date _____

Important Information

Food and Drink

Choice Menus

Prices are based on one choice per course for all your guests. If however, you would like to give your guests a choice **prior** to your dinner, this will incur the supplementary costs below

Main Course Only £4.75 per person – Any 2 choices plus a vegetarian/vegan option

Starter Only £3.75 per person – Any 2 choices plus a vegetarian/vegan option

Dessert Only £3.75 per person – 2 choices plus a vegan option if required

Full Menu £9.25 per person – 2 meat choices and one vegetarian/vegan option per course

Please provide us with a detailed seating plan showing where people are sitting and their menu choices.

Food Allergies

To ensure all your guests enjoy their meal, please provide us with comprehensive information about any food allergies they may have. The 14 major allergens, as defined by the Food Standards Agency, are: celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, tree nuts, peanuts, sesame, soya, and sulphur dioxide. We require notification of any of these allergies prior to your event. We are not required to declare other ingredients which may cause an allergic reaction, however if informed, all reasonable precautions to avoid these ingredients will be taken.

Due to the nature of our kitchen operations and available facilities, we can cater for allergies, but not individual preferences or dislikes.

Upon completion of your booking, we can provide you with a menu detailing the 14 major allergens present in each dish. While we will make every effort to provide similar dishes that accommodate specific allergen requests, this may not always be possible. In such cases, we will offer suitable alternative dishes.

Please be aware that due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely free from trace amounts of allergens.

Reception Drinks

We have a selection of drinks available for your Reception, allow 1½ - 2 glasses per person

Table Wine

We recommend approximately ½ a bottle of wine per adult guest, usually an equal amount of red and white

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Conditions of Trading

Prices

Menu prices are per person, exclusive of vat and are calculated on a minimum of 20 guests attending Parties of less than 20 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices, and wine prices may be amended to allow for any Government taxes and currency fluctuations

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

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 deposit of **£500**.

Final Details and Numbers

4 weeks prior to your event, we ask that you provide us with final numbers (to the nearest 10) and any details not confirmed on the Event Planner. **14 days** before your event, we will then send you a **Final Event Planner** and ask that **you confirm that all details are correct, and any changes, however small, are 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

Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit is **non-refundable**.

These charges take into account potential losses incurred in declining other bookings on that date due to our commitment to your event, as well as administration costs and time for meetings etc

Settlement of Account

All invoices will be sent within **7 days** of the event. Payment of our final account is due **21 days** from the date of invoice and can be paid by cheque, bank transfer or credit/debit card. Any accounts unpaid after this time will be placed in the hands of our solicitors and will therefore attract supplementary costs

Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control. This will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest, war and pandemics. In the case of such events we will 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

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