



# Weddings at Bradfield

## AUTUMN/WINTER MENU SUGGESTIONS

Our Catering Manager and Head Chef will work with you to create a menu tailored to your requirements, however please see below for some menu suggestions provided by our team.

### To Start

**Hand-picked Devon Crab Salad** with Red Pepper Gazpacho, Pickled White Radish, Basil Oil, Brioche Crumb and Baby Cress

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**London Dry Gin Cured Salmon** with Honey & Thyme Beetroot, Treacle, Pumpkin Seeds and Fennel Fonds

...

**Warm Seared Duck Breast** with Spinach Puree, Pickled Apple, Freekah Wheat and Baby Watercress

...

**Roasted Heritage Beetroot Salad** with Goat's Curd, Pickled Onions, Black Olive Tuille and Balsamic Pearls

...

**Venison & Black Pudding Scotch Egg** with Cumberland Gel, Truffled Celeriac Remoulade, Parsnip Crisps and Cracked Parmesan

...

**Spiced Tempura Prawns** with Red Onion, Cumin & Turmeric Risotto, Herb Chutney and Mango Crisp

### Main Course

**Pan Fried Loin of Lamb** with Parmesan Risotto, Caramelised Onion Puree, Roasted Butternut Squash, Green Olive Crumb and Pan Juices

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**Steamed Fillet of Sole** with Parsnip Puree, Wilted Greens, Courgette, Carrot and Lobster Gravy

...

**Roasted Breast of Pheasant** with Soused Beetroot, Sweet Potato & Chorizo Croquettes, Baby Leeks and Sage & Madeira Sauce

...

**Pancetta Wrapped Venison Loin** with Forest Mushrooms, Butternut Squash, Smoked Cheddar Mash and Red Wine Reduction

...

**Pan Fried Fillet of Turbot** with Wild Mushrooms, Gnocchi, Baby Spinach and Lemon Butter Sauce

...

**Blackened Oxfordshire Beef Sirloin** with 'Oxtail & Wild Mushroom Pie', Butternut Fondant, Rainbow Chard and Charred Leeks

(Please note that our Head Chef will create a vegetarian dish dependent on which main course you choice.)



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## ***MENU SUGGESTIONS***

### **Dessert**

**Dark Chocolate Marquise** with Raspberry Gel, Orange Curd, Raspberry Crisp and Raspberry Sorbet

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**Deep Filled Lemon Tart** with Raspberry Compote and Clotted Cream Ice Cream

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**Orange, Honey & Mascarpone Cheesecake** with Honeycombe, Orange Jelly & Malted Milk Ice Cream

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**Sticky Toffee Apple Pudding** with Caramel Sauce and Salted Caramel Ice Cream

...

**Tiramisu** with 66% Dark Chocolate Mousse, Espresso Soaked Sponge Fingers, Salted Caramel Popcorn and Banana Milkshake

...

**Warm Apple Tart** with Elderflower Sorbet, Granola Crumb, Poached Blackberries and Maple Syrup Cream