



# Weddings at Bradfield

## SPRING/SUMMMER 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

**Crispy Duck Egg** with Charred Asparagus, Roasted Chorizo, Popcorn Shoots and Sweetcorn Gel

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**Heritage Tomato & Buratta Salad** with Wild Garlic, Sweet Basil and Red Pepper Puree

...

**Tamarind, Chilli & Lime Marinated Duck** with Charred Pineapple, Toasted Coconut, Asian Squash, Pomegranate and Lotus Root

...

**Fennel & Coriander Cured Salmon** with Avocado Puree, Cucumber Jelly, Breakfast Radish and Beetroot Crisps

...

**Seared Scallops** with Black Pudding Beignet, Cauliflower Puree, Apple & Watercress Salad

...

**Hand-picked Dorset Crab** with Watermelon, Smoked Eel and Wild Cress Salad

### Main Course

**Chargrilled Steak (6oz Fillet or 8oz Ribeye)** with Thick Cut Chips, Watercress Salad, Charred Vine Tomatoes and Grilled Mushroom

...

**Star Anise Spiced Braised Pork Belly** with Pan Fried King Prawns, Champ Mash, Charred Baby Leeks, Sautéed Savoy Cabbage and Ver Jus Reduction

...

**Roasted Rump of Salt Marsh Lamb** with Pea Puree, Broad Beans, Wild Garlic, Baby Carrots, Fine Beans, Crispy Belly and Warm Rosemary Vinaigrette

...

**Streamed Fillet of Lemon Sole** with Saffron Braised Potatoes, Asparagus, Sun Ripened Tomatoes, Seashore Vegetables and Light Tarragon Veloute

...

### "Coq au Vin"

Red Wine Braised Chicken Breast, Confit Knuckle, Wild Mushroom Mash, Burnt Onions, Smoked Bacon Bites and Tarragon Jus

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**Slow Roasted Rack of Lamb** with Butternut Squash Fondant, Asparagus, Red Pepper Puree, Baby Basil & Black Olive Jus

*(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**

**Warm Chocolate fondant** with Salted Caramel & Raspberry Ripple Ice Cream and Chocolate Soil

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**Raspberry Delice** with Tonka Bean Shortbread, Baby Basil, Micro Flowers and Raspberry Coulis

...

#### **"Chocolate Box"**

Chocolate Marquise, Orange & Passion Fruit Fruit Salad and Orange Sorbet

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#### **"Trio of Apple"**

Apple Tarte Tatin, Sorbet & Mousse with Toffee Sauce and Apple Crisp

...

**Summer Berry Soup** with Strawberry Sorbet, Black Pepper Tuile and Strawberry Meringue

...

**Deep Filled Lemon Tart** with Minted Summer Berry Compote and Clotted Cream Ice Cream