



BRADFIELD COLLEGE

Weddings

Wedding Breakfast – 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
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
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 choose.)

Dessert

Dark Chocolate Marquise with Raspberry Gel, Orange Curd, Raspberry Crisp and Raspberry Sorbet
Deep Filled Lemon Tart with Raspberry Compote and Clotted Cream Ice Cream
Orange, Honey & Mascarpone Cheesecake with Honeycomb, Orange Jelly & Malted Milk Ice Cream
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

