



BRADFIELD COLLEGE

Weddings

Wedding Breakfast – Spring/Summer 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

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 Verjus 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

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.)

Dessert

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

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

"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

