

# MillbridgeCourt

MENU

*Autumn/Winter 2026*

EST. 2008

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# INTRODUCTION

From once-in-a-lifetime celebrations to flawless family gatherings, a Millbridge Court event is thoughtfully tailored to make it unique and special. With a philosophy that great food, friendly service and attention to detail are the key to a successful event, Millbridge Court presents a meal that is at the centre of your celebration and will remain as one of the lasting memories of your day.

To make your catering arrangements as easy as possible, we provide straightforward pricing with no hidden costs so you can set firm budgets. The team at Millbridge Court will provide a supportive service to ensure you have a perfect day that you'll remember forever, and a lot less worry along the way.

## INCLUSIVE PRICING

*pricing is shown against each of our main courses and includes:*

A selection of six canapés followed by a three-course wedding breakfast

Chefs and a front of house team including wine waiters for the canapé reception and meal

Fine white bone china, all cutlery and glassware

White table linen

Full planning meeting to discuss your event in detail

A tasting for two to sample and decide on your menu

A range of dietary options for starter, main course and dessert

A selection of fresh, rustic breads

Coffee, Brew Teas are served from a staffed station

Water jugs for each table

Unlimited supply of cubed ice

All prices are exclusive of VAT



# CANAPÉS

*please choose six*

*we recommend selecting three hot and three cold*

## HOT

Summer chicken, chorizo and corn

Confit duck filo cigar with dark cherry gel

Braised beef short rib with truffle cauliflower purée and parmesan

Wild mushroom vol-au-vent, lemon hollandaise (V)

Tempura Violetto artichoke with basil emulsion (Ve)

Sticky pork belly skewers with crispy onions and lightly pickled cucumber ribbons

Spiced lamb croquette with apricot gel

Mini jacket potato with nduja crème fraiche and black olive (Ve)

Fish and chips - pressed potato with taramasalata malt vinegar and dill

Buttermilk chicken burgers, smoked cheese, chipotle mayo, lettuce

Butternut squash beignet with caramelised mustard seeds and coriander yoghurt (V)

Tempura squash with sage, salt and pepper (Ve)

## COLD

Beef sirloin with confit potato, roasted garlic mayonnaise, chervil

Croissant truffle pudding with black garlic emulsion (Ve)

Chicken skin waffle with salt-baked celeriac and apple

Avocado purée on polenta toast with fresh pomegranate (Ve)

Smoked Salmon mousse, mille-feuille tarte, caviar

Fresh-picked crab, squid ink tapioca, avocado mousse, coriander

Moussaka - pasta crisp with aubergine red pepper and potato ratatouille, soubise sauce, sheeze crisp (Ve)

Sesame cones with creamed goat cheese and pickled beetroot (V)

Tomato tart, mascarpone, basil, pine nuts and black olive (Ve)

*We have a plant based menu and can cater for all dietary requirements you or your guests may have*





# CANAPÉ RECEPTION

*Grazing Stations*

£15 PER PERSON

*based on a minimum of 60 guests*

## MEDITERRANEAN TABLE

Cured Italian meats

Salted almonds and olives

Tapenade

Grana Padano

Artichokes and sun blush tomatoes

Fresh figs

Minted baby mozzarella, marinated chillies

Seasonal arancini balls

Olive oil foccacia







# STARTERS

*please choose one*

King scallop with spiced parsnip purée, roasted parsnip, parsnip crisps, coriander cress and curry oil

Ham hock terrine with herb purée, soybean, radish and honeycomb and borage

Chicken, compressed lettuce, rapeseed emulsion

Smoked duck, blackberry and beetroot purée, pickled shallots and quail egg

Hot smoked Salmon with pickled cucumber ribbons, pickled dice, sweet dill and mustard emulsion, micro cress, lemon gel

Whole burrata with Brussel sprouts, tender stem broccoli, pine nuts and parsley oil (V)

Roasted King Oyster Mushroom, artichoke purée, garlic cream, hazelnuts and chervil (Ve)

**or**

# SHARING BOARDS

*please choose one*

## ANTI PASTI BOARD

Italian meats with marinated baby mozzarella, artichokes, sun blush tomatoes, mixed olives and a selection of focaccia and olive breads

## SPANISH MEAT AND CHEESE BOARD

Serrano ham, sliced chorizo and Manchego cheese with green olives, saffron bread, tortilla, cornichons, roasted Padron peppers and salted almonds

*Upgrade*

£5 PER PERSON

Wood-fired garlic bread





# MAINS

*please choose one*

Lemon thyme chicken, truffle potato Jerusalem purée  
**£80**

Slow braised lamb, potato pavé, carrot purée  
**+£10 per person**

Roasted pork belly, potato pavé, parsnip purée, orchard jam, charred  
tender-stem, sage jus  
**+£8 per person**

Hampshire Cumberland sausage and mash with tender stem broccoli, baby  
carrots, and onion gravy  
**+£8 per person**

Roasted Seabass, romesco purée, layered potatoes, salsa Verde, basil oil  
**+£13 per person**

Jacob's ladder, winter cabbage, shallot purée  
**+£13 per person**

Fillet of beef, dauphinoise potatoes, thyme carrots, carrot purée and  
Madeira jus  
**+£13 per person**

Winter squash arancini with roasted butternut purée, crumbled marinated  
vegan feta, tender-stem broccoli, pine nuts, green oil (Ve)  
**£80**

Mushroom pithivier with spinach purée, chicken of the wood, roasted  
asparagus and lemon dressing (GF, Ve)  
**£80**

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# FEASTING MAINS

*please choose one*

Roast chicken, roasted spring onion, winter cabbage, bacon, lemon and brioche granola, Bagnetto sauce

**£80**

Spiced lamb shoulder, roasted cauliflower, blistered French beans, roasted apricot chutney, spiced sticky jus

**+£10 per person**

Roasted pork belly, braised shallots, grilled broccoli, apple and golden raisin compote, cider jus

**+£8 per person**

Roast 28-day aged sirloin of beef, roasted shallots, marinated winter squash, chimichurri

**+£13 per person**

## SIDES

*please choose three*

Skin-on garlic truffle fries with parmesan

Roasted baby, new potatoes with rosemary, smoked Maldon and olive oil

Crispy potato pavé with rosemary salt

Roasted Hasselback potatoes with garlic and dill

Roasted aubergine with tamarind yoghurt, preserved lemon, turmeric cashews

Blistered green beans, fig oil dressing

Soybeans, peas, cabbage, lemon thyme and garlic

Chilli and garlic sautéed tender stem broccoli

Pearl barley with spring vegetables, zhug dressing

***Additional sides at £4.95 per person***





## DESSERT

*please choose one*

Bakewell tart, toasted almonds and clotted cream ice cream

Winter apple with salted caramel, apple sorbet, apple crisp

Chocolate brownie with caramel sauce, honeycomb ice cream, poppyseed  
and sesame shard

Sticky toffee pudding with toffee sauce, candied pecan granola, bourbon  
and vanilla ice cream

Salted caramel chocolate tart, milk ice cream and chocolate shard

Passionfruit sphere with blackcurrant

Or

## SLICE AT THE TABLE

*please choose one*

Salted caramel tart with blackberries, honey and sesame crumble,  
chocolate shard and honeycomb

Winter Orchard fruit tart with verbena crème, blackberries, and mini  
macaroons

Brown sugar, winter berry pavlova with vanilla cream, orange and  
passionfruit curd, blackcurrant purée, seasonal berries





# PATISSERIE DESSERT

UPGRADE £5 PER PERSON

*please choose three*

Raspberry mascarpone mousse and raspberry gel, vanilla sponge,  
raspberry shard

Opera cake with coffee buttercream, chocolate ganache and a chocolate  
shard

Winter apple crumble with vanilla custard

Seasonal Eton mess

Layered cherry Black Forest gâteau

Banoffee pot with dulce de leche, banana and tonka bean cream

Chocolate mess

Lemon posset with raspberry compote and ginger biscuit





# FOR CHILDREN

£25 PER CHILD (UNDER 12)

*please choose one*

## STARTER

Doughballs with houmous and crudités

Arancini, tomato dip and parmesan

## MAIN

Sausage and mash, peas and gravy

Chicken Goujons, hand-cut chips, peas

Grass fed beef mince cottage pie with buttered seasonal vegetables

Homemade lasagne, beef ragu, creamy béchamel sauce and side salad

Mac and cheese with buttered peas

## DESSERT

Brownie with vanilla ice cream

Double chocolate baked cookie sandwich with fudge sauce and chocolate ice cream

Starwberry sorbet and seasonal berries

## PARTY BOX

A party box to enjoy during the meal including a choice of ham, cheese or egg mayonnaise soft roll, fresh baked cookie, strawberries and organic fruit juice  
£19

*For those with a larger appetite we can prepare a smaller portion of your wedding breakfast at 50% of adult meal price*

## ADDITIONAL EXTRAS

### RECEPTION SNACK BOX

Whilst you enjoy the canapés, ensure your younger guests don't go hungry with a snack box of organic fruit juice, a banana and sweet and salty popcorn  
£7

All prices are exclusive of VAT





# LATE NIGHT MUNCHIES

£10 PER PERSON

*please choose two*

Maple glazed back bacon in a brioche roll, served with classic tomato ketchup

Fish finger white bread sandwich with shredded gem lettuce and tartar sauce

Chuck steak beef burger with Montgomery jack cheese and homemade burger sauce

Buttermilk chicken burger, smoked cheese, lettuce, piri-piri mayo

Chicken Katsu cones

Cream cheese, bacon and sweet chili and yoghurt flatbreads

Low and slow BBQ pulled pork brioche bap with crunchy slaw and chipotle mayo

Sourdough Rarebit (V)

Smokey pulled mushroom bap with crunchy pickled red cabbage and chipotle mayo (Ve)

Cones of skin on fries (Ve)

Cones of beer battered onion rings (V)

*Additional options at £5 per person*

*There is an additional evening service charge of £100*

# LATE NIGHT STREET FOOD

£15 PER PERSON

\*MINIMUM OF 60 GUESTS

*please choose one*

Bao Buns

Korean BBQ pulled pork, chilli, crispy onion

Bang bang cauliflower, aioli, onion seeds & coriander (V)

Crispy fish finger, furikake tartar sauce, shredded leaf

Gyros

Cajun chicken gyros

Celeriac shawarma (Ve)

Oregano & garlic fries

Tacos

Pulled chipotle chicken thigh, sour cream, pickled red onions

Roasted mixed beans, smokey tomato sauce, charred corn & jalapeno salsa (V)

Spiced prawns, paprika & coriander crumb, lime aioli

*There is an additional evening service charge of £100*

*If you opt for a live build station, there is an additional charge of £500 for station set up and chef (does not include floral installations)*





*Cheese Table*

# CHEESE TABLE

£15 PER PERSON  
*based on a minimum of 60 guests*

Assorted English cheeses accompanied with

Fresh baked rustic breads

Wheat wafers

Chutney

Fresh figs, nuts, dried fruits, celery and grapes

# WOOD FIRED PIZZA OVEN

£15 PER PERSON  
*based on a minimum of 60 guests*

*please choose two*

Spinach, goat's cheese, pine nuts and basil pesto (V)

Spiced pepperoni and chorizo with mozzarella

Ham and mushroom with black olives and rocket

*There is an additional evening service charge of £100*





HAMPSHIRE  
TUNWORTH  
CHEESE CO.