

# MillbridgeCourt

MENU

*Spring/Summer 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 and Brew Tea 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, dark cherry gel

Braised beef short rib with truffle cauliflower purée and parmesan

Beef tartare on pommes anna and truffle pearls

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

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

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

Buttermilk chicken burgers, smoked cheese, chipotle mayo, lettuce

Tempura Violetto artichoke with saffron aioli (Ve)

Spiced lamb croquette, apricot gel

Tempura Violetto artichoke with basil emulsion (Ve)

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

Tempura squash, sage, salt and pepper (V)

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

## COLD

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

Avocado purée on polenta toast with fresh pomegranate (Ve)

Beef sirloin with confit potato, roasted garlic mayonnaise, chervil

Chicken skin waffle with salt-baked celeriac and apple

Smoked Salmon mousse, mille-feuille tarte, caviar

Croissant truffle pudding with black garlic emulsion (V)

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

Sesame cones, creamed goat cheese, pickled beetroot (V)

Tomato tart, mascarpone, basil, pine nut 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 Station*

£15 PER PERSON

*based on a minimum of 60 guests*

## MEDITERRANEAN SUMMER

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*

Scallops with spiced cauliflower purée, roasted cauliflower

Ham hock terrine, pea purée, peas, broad beans, radish and honeycomb, borage

Chicken, compressed lettuce, rapeseed emulsion

Smoked duck, pea, pickled shallots, quail egg

Salmon mi cuit with chive emulsion, cucumber chutney, puffed capers, and egg yolk

Whole burrata, asparagus, tender stem broccoli, pine nuts, basil oil

or

# SHARING BOARDS

*please choose one*

## ANTI PASTI BOARD

A selection of Italian cured meats, marinated baby mozzarella, sun blush tomatoes, artichokes, mixed olives with focaccia and olive bread

## SPANISH MEAT AND CHEESE BOARD

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

*Upgrade*

£5 PER PERSON

Wood-fired garlic bread





# MAINS

*please choose one*

Black garlic roast chicken breast with pea purée, asparagus, broad beans, pea shoot and charred leek sauce

**£80**

Lemon thyme chicken, truffle potato, Jerusalem purée

**£80**

Summer squash arancini with courgette and spinach purée, crumbled marinated vegan feta, tender-stem broccoli, pine nuts, basil oil (Ve)

**£80**

Spring lamb, potato pavé, carrot purée

**+£10 per person**

Roasted pork belly, potato pavé, celeriac purée, orchard jam, charred tender-stem, sage jus

**+£8 per person**

Roasted Seabass, romesco purée, layered potatoes, salsa Verde, basil oil

**+£13 per person**

Jacob's ladder, summer cabbage, shallot purée

**+£13 per person**

Fillet of beef, Dauphinoise potatoes, thyme carrots, carrot purée, Madeira jus

**+£13 per person**

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# FEASTING MAINS

*please choose one*

Roast chicken breast, roasted spring onion, summer 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 fennel, grilled courgette, apple and golden raisin compote, cider jus  
**+£8 per person**

Roast 28-day aged sirloin of beef, roasted asparagus, balsamic vine cherry tomatoes, 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

Asparagus with lemon emulsion and poppyseeds

Soybeans, peas, baby courgette, 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 with toasted almonds with clotted cream ice cream

Summer apple, salted caramel, apple sorbet, apple crisp

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

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

Salted caramel chocolate tart, milk ice cream, chocolate shard

Passionfruit sphere, raspberry

Or

## SLICE AT THE TABLE

*please choose one*

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

Summer Orchard fruit tart with verbena crème, raspberries, and mini macarons

Brown sugar, summer berry pavlova with vanilla cream, lemon curd, coulis, seasonal berries





# PÂTISSERIE 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

Summer apple, crumble, vanilla custard

Seasonal Eton berry mess

Layered cherry Black Forest gâteau

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

Chocolate brownie mess

Lemon posset with raspberry compote and ginger biscuit





# FOR CHILDREN

£25 PER PERSON

*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, buttered seasonal vegetables

Homemade lasagne, beef ragu, creamy béchamel sauce, 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

Strawberry sorbet with 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





*Cheese Table*  
Assorted Apples  
Pork Tenderloin  
Wine  
Pork Chop  
Pork Tenderloin  
Pork Tenderloin  
Pork Tenderloin



# 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

Low and slow BBQ pulled pork bap with crunchy slaw

Chicken Katsu cones

Sourdough Rarebit (V)

Cream cheese, bacon and sweet chilli and yoghurt flatbreads

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

*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)

All prices are exclusive of VAT





# 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

*please choose two*

Spinach, goat's cheese, pine nuts and basil pesto

Spiced pepperoni and chorizo with mozzarella

Ham and mushroom with black olives and rocket

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

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