

Spicer Manor Weddings Catering



We are confident your wedding food at Spicer Manor will be some of the best wedding food you have ever tasted...



Our wonderful chef Andrew Bradley of Bradley's Outside Catering learnt his trade at the Michelin-starred Box Tree Restaurant in Ilkley before a spell as restaurant manager at Clarks Bistro in Bradford in the 1990s. He then went on to successfully run Bradley's Restaurant in Huddersfield for 22 years.

Andrew will work with you in the months leading up to your wedding date to create your dream wedding day menu. See his wide range of menu choices to see what suits your style. He will work his magic to make sure the food on your special day is exactly as you wish.

Wedding Breakfast Menu

See below your menu choices, included in your wedding package.

Starters

Roast Red Pepper & Tomato Soup (V)(GF)

Caramelised Onion & Goats Cheese Tartlet with Balsamic & Pesto Dressing (V)

Chicken Liver Pate with Caramelised Onion Marmalade & Toasted Brioche

Mains

(All main courses are served seasonal vegetables & roasted new potatoes)

Roast Shoulder of Pork with Apple Compote & Roasting Juices (GF)

Oven Baked Chicken Breast with Red Wine Sauce (GF)

Fillet of Sea Bream with Hollandaise Sauce (GF)

Vegetarian Option – Field Mushroom, Courgette, Spinach & Caramelised Onion Wellington

Desserts

Sticky Toffee Pudding with Butterscotch Sauce

French Lemon Tart with Raspberry Coulis

Profiteroles with Dark Chocolate Sauce

Please choose one choice of Starter, Main & Dessert for you and all your guests to enjoy.
If you wish to upgrade your menu to add canapés or more choices, please see the following menus...



Canapés

Choice of 5 canapés

Cold Canapés

Smoked Salmon & Cream Cheese Cup

Chicken Liver Pate on Toasted Brioche

Rare Beef & Horseradish Croute

Smoked Mackerel Pate on Toasted Walnut Bread

Ham Hock & Parsley Terrine

Vegetable & Mozzarella Brochette (V)

Hot Canapés

Spring Onion & Goats Cheese Tartlet (V)

Mini Vegetable Spring Rolls (V)

Sesame & Honey Sausage

Spiced Chicken Satay

Mini Assorted Quiche (V)

Tiger Prawn & Chilli Sauce

Wild Mushroom Tartlets (V)

Chicken & Red Pepper Kebab

Crab & Prawn Parcel

Tandoori Chicken Kebab

Black Olive Palmiers (V)

Roast Toulouse Sausage with Creamy Mash



Starters

A maximum choice of 3 to include vegetarian option – other dietary requirements can be catered to.

Cold Starters

Chicken Liver Pate with Caramelised Onion Marmalade &
Toasted Brioche

Tandoori Chicken Salad with Mint Yoghurt Dressing (GF)

Royal Greenland Prawn & Crayfish Cocktail with Iceberg
Lettuce & Marie Rose Sauce

Cream Cheese filled Smoked Salmon Parcel with
Cucumber & Mint Yoghurt Relish

Pressing of Ham Hock, Wholegrain Mustard Parsley with
Spiced Chutney & Toasted Croutes

Smoked Salmon, Celeriac Remoulade & Herb Oil

Confit Chicken & Pistachio Nut Terrine with Roast Red
Peppers

Crab & Avocado Tian

Traditional Chicken Caesar Salad

Sharing Boards, to be served to the middle of the table – to include
Kalamata Olives, Sun Blush Tomatoes, Marinated Artichokes, Rocket

Parmesan Salad, Fresh Breads, Olive Oil & Balsamic

Meat – Serrano Ham, Chorizo, Salami, Ham Terrine

Fish – Smoked Salmon, Garlic King Prawns, Smoked Mackerel Pate

Hot Starters

Caramelised Onion & Goats Cheese Tartlet with Balsamic
& Pesto Dressing (V)

Roast Toulouse Sausage, Piccalilli Mash & Grain Mustard
Sauce

Buttered Roast Asparagus with Tarragon Butter (V)

Warm Salad of Chicken & Bacon, Crisp Croutons
Crab & Prawn Bisque with Garlic & Saffron Aioli and a
Gruyere Cheese Croute

Chefs Selection of Seasonal Soup (V)

Glazed Goats Cheese, Roasted Beets & Pomegranate (V)

Plum Tomato & Feta Cheese Galette with Basil Oil (V)

Warm Salad of Wild Mushroom, Asparagus & Pine Nut,
Hollandaise Sauce (V)

King Prawns in Garlic & Parsley Butter on Toasted
Ciabatta

Deep Fried Brie with Sweet Chilli Sauce (V)



Mains

A maximum choice of 3 to include vegetarian option – other dietary requirements can be catered to.

Meat

Pan Fried Breast of Chicken with Red Wine & Bacon Sauce

Traditional Roast Shoulder of Pork with Bramley Apple Sauce & Roasting Juices

Braised Lamb Shank with Rosemary Jus

Pan Fried Breast of Chicken with Chasseur Sauce

Roast Breast of Duck with Red Wine & Shallot Sauce

Pan Fried Rump of Lamb with Mint Jus

Slow Cooked Featherblade of Beef with Red Wine Sauce

Braised Pork Shoulder with Celeriac Remoulade & Calvados Sauce

Fish

Roast Fillet of Hake with Chive White Wine Sauce

Poached Fillet of Scottish Salmon with Saffron, Caper & Dill Sauce

Poached Fillet of Smoked Haddock with Baby Onions, Peas & Smoked Bacon

Grilled Fillet of Sea Bass with Pesto Dressing

Vegetarian

Feuilletée of Baby Vegetables & Wild Mushrooms with Madeira Cream (V)

Bell Pepper filled with Asparagus, Pea & Mint Risotto (V)

Goats Cheese, Field Mushroom, Spinach & Caramelised Onion Wellington (V)

All Main Courses are served with Seasonal Vegetables & Roasted New Potatoes



Desserts

Cold Desserts

- Creamy Lemon Posset with Fresh Blueberries & Shortbread **
- White Chocolate Cheesecake with Strawberry Compote **
- Sharp Lemon Tart with Crème Chantilly and Berry Compote **
- Traditional Vanilla Crème Brûlée with Shortbread Biscuit
- Sable of Raspberries, Sweet Cream
- Dark Chocolate & Cherry Tart with Vanilla Mascarpone **
- Summer Fruit Pudding with Fruit Coulis
- Traditional Dark Chocolate Tiramisu **

Warm Desserts

- Double Chocolate Brownie with Chocolate Sauce & Yummy Yorkshire Ice Cream **
- Warm Raspberry Bakewell Tart with Clotted Cream **
- Warm Apple Tart Normandy with Vanilla Ice Cream **
- Sticky Toffee Pudding with Butterscotch Sauce **
- Blackberry Crumble Tart with Crème Anglaise **

Trio of Desserts

** Choose 2 cold desserts and 1 hot dessert from the above.

If you choose to have a trio this is served to all guests as the only choice.

Evening Food

See below your options for evening food, included in all packages.
Choose one option.

Bacon / Sausage Sandwiches

Pulled Pork Sandwich and Wedges

Pulled Pork on Wedges

Nachos with Chilli, Guacamole, Salsa & Sour Cream

Beef or Vegetable Chilli on Wedges

Cheese Burgers / Garlic & Chilli Chicken Burger with Wedges

Other options can be available, if you have something else in mind just discuss your ideas with Andrew.

Breakfast

Andrew can be booked to cook a delicious breakfast on site for you and your residential guests the morning after your wedding day.

Granola

Croissants

Danish Pastries

Yoghurt

Fresh Fruit

Fresh Orange Juice

Tea & Coffee

Followed by a Full English, which includes;

Sausages

Bacon

Scrambled Egg

Black Pudding

Mushroom

Grilled Tomato

Baked Beans

Breakfast needs to be booked directly with Andrew in advance.

Additional Food Services

BBQ's are a great option for the night before your wedding day!

Menus are interchangeable or you can design your own.

All our meat is locally sourced.

BBQ MENU A

Beef Burgers
Sausages
Marinated Chicken
Bread Buns
Coleslaw
Relishes/Sauces

BBQ MENU B

Beef Burgers
Sausages
Garlic & Chilli Chicken
Lemon & Dill Sea Bass Parcels
Bread Buns
Coleslaw
Tomato & Basil Salad
Greek Salad

BBQ MENU C

Minute Steaks
Minted Lamb Kebabs
Chicken & Vegetable Skewers
Garlic & Chilli Crevettes
White Wine & Parsley Salmon Parcels
Buttered New Potatoes
Waldorf Salad
Feta, Cucumber & Mint Cous Cous Salad
Caesar Salad

Andrew can also prepare dishes to be delivered which can be heated or served at your convenience. Another great option for the day before or after your wedding day. Some of these include;

Hot and Filling

Various Homemade Pies
Beef / Vegetable Lasagne
Beef / Vegetable Chilli
Sausage & Creamy Mash
Various Homemade Casseroles

A Lighter Option

Chicken Caesar Salad
Various Quiche (Large/Individual)
Poached Salmon with Salads
Antipasti Platters
Fish Platters

You are not limited to these options, just get in touch with Andrew and explain any alternative ideas!

Again, all these options need to be booked directly with Andrew in advance.

"The whole day felt seamless and all our guests commented on how attentive everyone was and the catering staff with Andrew. Food - incredible."

"The food from Bradley's catering was wonderful, Andrew is such a great guy and made the decision making process so relaxed."

"We were initially concerned about the fact that you have to use a specific caterer, but once we met Andrew Bradley our concerns evaporated, he created a high quality menu for our day that was far superior to any wedding food we've ever tasted."

"The most amazing food courtesy of Andrew Bradley's catering."

"The food provided by Andrew Bradley was amazing, we first met Andrew at our first viewing of the venue and we were a little nervous, given that there was no choice of caterer unlike some other places we were looking at but we were relieved when we learnt we could create our own bespoke menu, which Andrew worked with us on. We tried this a few months before the wedding and made some more tweaks, and offering a choice of main to our guests which was a great option!"

Andrews Contact Details are as follows;

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All plated photos by our recommended supplier, Drawn by Light Photography



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