



BRADLEYS

kitchen

BBQ Platter Deluxe Menu

Canapés

Beef Fillet Carpaccio on Rye Bread
with Horseradish Crème Fraîche & Rocket

Homemade Bilinis
with Smoked Salmon Sour Cream, Dill & Chives

A Garlic Mushroom Pâté or Pear & Stilton Pâté
on a Crostini

Locally made Duck & Chilli Pâté
served in a Pastry Cup

Sushi Selection

A selection of Sushi Rolls
with Tuna, Salmon, Avocado,
Mango, Roasted Red Pepper & Toasted Sesame Seeds
served with Wasabi Soy & Pickled Ginger

Olive Selection , Homemade Humous
& Halen Môn Salted Crisps

Main Course

BBQ Platters

{Two Platters beautifully garnished with Herbs & Edible Flowers ~ served to table}

Meat Platter

Anglesey Beef Steak
with Halen Môn Sea Salt & Black Pepper

Minted Anglesey Lamb Chops

Green Pesto Marinated
corn fed Chicken Supreme

Marinated Sticky Ribs

A selection of local Sausages

Sauces ~ Homemade Spicy Salsa
& Garlic Herby Mayonnaise

Fish Platter

Locally sourced Whole Trout
stuffed with Lemon & Herbs

Anglesey pot caught Lobster & Claws

BBQ Seared Scallops in Shells

Garlic & Red Pepper
King Prawn Skewers

Sauces ~ Dill Crème Fraîche
& Marie Rose Sauce

Salad Bar

{Laid out for guests to help themselves}

Potato Salad made with local Potatoes
& Herby Mayonnaise

Roasted Sweet Potato & Mixed Vegetable Salad
with Toasted Seeds

Homemade Rustic Coleslaw

Anglesey Leaf Salad
& Balsamic Dressing

Tomato, Mozzarella & Basil Salad

Greek Style Feta Salad
with Olives

Couscous with Citrus Herbs
& Pomegranate

A selection of locally made Breads

Wild Flower Wedding Cake

A Homemade three tiered Wedding Cake
with three different Flavoured Layered Sponges,
smothered in a White Chocolate Ganache & covered with beautiful Edible Flowers.

Dessert

Ice Cream Bar

Bradleys make our own ice cream using milk & cream sourced from our local dairy.

Eaton Mess

Cheesecake Ice Cream with a Strawberry Ripple,
Meringue Pieces & Fresh Raspberries

Bradleys Special
Amoretto Ice Cream with a Morello Cherry Ripple
& Crunchy Honeycomb

Rocky Road
Chocolate Ice Cream with Homemade Brownies,
Amoretti Crunch, Marshmallows & Rainbow Fudge

Snickers
Biscotti Ice Cream
with a Peanut & Chocolate Ripple

{...or select your own four flavours from the Bradleys 'Ice Cream Bar' Menu}

Cheese Board

Colston Bassett Stilton
Hen Sire Mature Cheddar
Harlech Horseradish Cheddar
Perl Wen
Perl Las
Wensleydale & Cranberries
Gorwydd Caerphilly

Locally made Chutneys

Selection of Biscuits & Fruit

Tea & coffee

{Laid out for guests to help themselves}

PRICE

£58.00 per head + VAT

{this menu is only available for parties with over one hundred guests}

BRADLEYS

bradleysofanglesey.co.uk

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