



BRADLEYS

kitchen

BBQ Surf & Turf

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

Olive Selection, Homemade Humous
& Halen Môn Salted Crisps

Main Course

{Laid out for guests to help themselves}

BBQ Surf & Turf

Twenty Eight Day Matured
Anglesey Rump Fillet Steak

Anglesey Lobster with a Garlic Butter

Seared BBQ Scallops

Garlic King Prawns

Selection of local Sausages

Salad Bar

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

Pepper Steak Sauce, Garlic Herb Mayonnaise,
Spicy Salsa

Dessert

{Served to table for guests to help themselves}

**Eaton Mess with Raspberries,
Blueberries & Caramel Sauce**

Chocolate Brownie Stack

Tea & Coffee

{Laid out for guests to help themselves}

PRICE

£35.00 per head + VAT

BRADLEYS

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