

st george's bristol



Goldbrick House catering in association with St Georges Bristol



We realise that dining is a very personal thing. We have won awards for our food but realise that value for money and portion size is as important as quality. Please have a look through our menus to see what type of food best suits your occasion.

We use locally sourced ingredients and everything is hand made by our team of chefs. We specialise in all types of catering from weddings and corporate events to afternoon tea and cakes, sandwich buffets, canapés and all other bespoke requests you may have. All food menus are priced including VAT however any other items such as crockery, linen, cutlery and staffing will show separately on your event quote. We are proud to say that given a challenge, be it a dietary requirement, special request however big or small, we will exceed your expectations.

We also love cooking for the little ones and have a children's menu on request.

We have built up many great relationships with other local businesses, should you need anything out of the ordinary, we are sure it's only a phone call away.

Canapé Selection

Small but perfectly formed accompaniments to drinks receptions

£11.50 for 5 canapés – please chose from the following selection:

- Deep-fried potato skins with smoked salmon mousse
- Babaganoush crostini with coriander (v)
- Mini Italian bread salad (v)
- Tempura battered tiger prawns
- Smoked salmon & crème fraiche frittata
- Chargrilled aubergine rolls with feta, spinach, lemon & oregano (v)
- Leek & gorgonzola tartlette (v)
- Pissaladière: Puff pastry with caramelised onions, anchovies & parmesan cheese
- Potato blinis with guacamole & roasted cherry tomatoes (v)
- Roasted pepper, basil & anchovy crostini
- Goats cheese, preserved lemon & red onion crostini (v)
- Confit onion with thyme & Manchego on puff pastry (v)
- Sunblushed tomatoes with basil & mozzarella (v)
- Rare roast beef, parsley and horseradish crostini

The Sandwich Buffet

£7.50 per head

Please choose your sandwiches from the list below, one sandwich (served in quarters) per person. Served with dressed mixed green salad & ready salted crisps.

All of our sandwiches are handmade with freshly home baked bread.

- Home-roasted ham with watercress & mustard
- Smoked salmon, cream cheese & dill
- Brie & red onion marmalade (v)
- Free range egg mayonnaise & watercress (v)
- Pastrami, dill pickle & sweet mustard mayonnaise

Finger Buffet Menu

£12.00 per head for 4 from the following selection:

A lighter buffet, to be eaten with fingers, seated or standing.

Meat

- Honey and mustard roasted 'pigs in blankets'
- Quiche Lorraine – Classic cheese & bacon
- Roast duck & hoisin sauce wrap
- Chilli & lime marinated chicken wings
- Chicken goujons with sweet chilli dipping sauce
- Miniature pork pies

Fish

- Salmon & chive fish cakes with sour cream dip
- Tempura tiger prawns with Thai dipping sauce
- Smoked mackerel pate with Melba toast
- Crayfish, rocket & sweet chilli mayonnaise wrap

Vegetarian

- Roasted vegetables & goats cheese wrap
- Crispy spinach & feta filo parcels
- Homemade flat breads with hummus & tzatziki
- Leek & Stilton tartlet
- Tomato, basil & buffalo mozzarella bruschetta

Sweets

- Chocolate & hazelnut brownie
- Fruit flapjack
- Vanilla & lemon cheesecake
- Profiteroles with chocolate sauce & cream filling
- Carrot & almond cake

Goldbrick House Fork Buffet Menu

A light selection of the freshest food prepared for guests to help themselves, eaten with fingers or forks!
Perfect for drinks parties, and can be eaten seated or standing.

£19.00 per head for 5 from the following selection,

OR

£24.00 per head a more substantial 9 choices:

- Smoked mackerel, sugar snap pea & baby red chard salad (v)
- Tortilla Espanola with aioli (v)
- Bruschetta with rare roast beef, capers & parsley
- Chorizo & herb frittata
- Pissaladière: Puff pastry with caramelised onions, anchovies & parmesan cheese.
- Rosemary & lamb brochettes
- Spinach, Dorset blue Vinney & red onion marmalade quiche (v)
- Roasted flat mushrooms with a herb & garlic crust (v)
- Meat antipasti: Chorizo, salami, parma ham and cornichons
- Vegetable antipasti: herb marinated and chargrilled seasonal vegetables (v)
- Classic Greek salad (v)
- New potato & dill salad (v)
- Butterbean, lemon & roasted pepper salad (v)
- Button mushroom, sherry vinegar & parsley salad (v)
- Home baked bread & olives (v)

Pudding options

- Strawberry cheesecake with fruit coulis
- Classic Goldbrick House key lime pie
- Classic Eton mess
- Chocolate & hazelnut brownie
- Carrot & almond cake

Goldbrick House & St Georges Three Course Sit Down Set Menu

£32.00 per head

Starters

Fish Starters:

- Smoked mackerel, hazelnut, lardons & frizzle lettuce salad with a sweet mustard dressing
- Smoked salmon, rocket salad, poached egg & hollandaise
- Salmon, lemon & chive fish cake with sour cream & mixed leaves

Vegetarian Starters:

- Classic Greek salad (v)
- Herb gnocchi in a creamy sauce with chestnut mushrooms, spinach & parmesan (v)
- Platter of spiced aubergine, home-made flat breads, tzatziki & rocket (v)
- Roasted butternut squash, lentil, halloumi & herb salad (v)
- Chicory, walnut, pear & blue cheese salad with a sweet mustard dressing (v)

Meat and poultry starters:

- 'Pig in a pot' : Confit pork belly with Weston's apple cider chutney & toast
- Rare roast local beef with mini Yorkshire pudding, parsnip crisps & horseradish cream
- Smoked Barbary duck breast with a watercress, orange & hazelnut salad
- Honey & thyme roasted figs with prosciutto ham, buffalo mozzarella & oregano
- Mixed antipasti plate with parma ham, chorizo, salami, pickles & toast
- Chicken liver parfait with toast & red onion marmalade

Main Courses

Fish mains

- Pan fried Cornish mackerel fillets with a broad bean, new potato & fennel salad, topped with tomato salsa
- Fillet of salmon served on a spring vegetable & soft herb risotto
- Pan fried seabass, sautéed new potatoes, wilted greens & beurre noisette.
- Fillet of rainbow trout with carrot & cumin purée, sautéed courgettes & crushed new potatoes

Vegetarian mains

- Seasonal risotto (v)
- Home-made ravioli of goat's cheese & green olives with a vegetable assortment of baby leeks, carrots, garden peas & a butter emulsion sauce (v).
- Roasted globe artichokes stuffed with feta cheese & pinenuts, on a bed of herbed cous cous (v)
- Cherry tomato, feta & pine nut tart with a dressed watercress salsa (v)

Meat and poultry mains

- Braised pork belly with wholegrain mash, spring greens, roast shallots, crispy sage, & cider sauce
- Bangers 'n' Mash: Three Cumberland sausages served with creamy mash & onion gravy
- Corn fed chicken breast with lemon crushed new potatoes, ham hock, carrots & garden peas.
- Confit duck leg with bubble & squeak, roasted golden beetroot & watercress

Puddings

- Chocolate, raisin & walnut cake, toasted oat ice cream & salted caramel sauce
- Classic Eton mess
- Brioche bread & butter pudding with crème fraiche
- Zingy and fresh lemon tart with crème fraiche
- Strawberry cheesecake with fruit coulis
- Vanilla panacotta with seasonal berry compote
- Classic Goldbrick House key lime pie
- Lemon meringue pie and whipped cream
- Apple and raisin crumble with custard or cream
- Triple berry sundae
- Vanilla crème brulée with cardamom shortbread
- Chocolate & hazelnut brownie with vanilla ice cream
- Sticky toffee pudding with clotted cream & butterscotch sauce
- Summer berry pudding

Goldbrick House & St Georges Three Course Sit Down Set Menu

£27.00 per head

Starters

Fish Starters:

- Salmon, lemon & chive fish cake with sour cream & mixed leaves

Vegetarian Starters:

- Classic Greek salad (v)
- Herb gnocchi in a creamy sauce with chestnut mushrooms, spinach & parmesan (v)
- Roasted butternut squash, lentil, halloumi & herb salad (v)
- Chicory, walnut, pear & blue cheese salad with a sweet mustard dressing (v)

Meat and poultry starters:

- Rare roast local beef with mini Yorkshire pudding, parsnip crisps & horseradish cream
- Mixed antipasti plate with parma ham, chorizo, salami, pickles & toast
- Chicken liver parfait with toast & red onion marmalade

Main Courses

Fish mains

- Pan fried seabass, sautéed new potatoes, wilted greens & beurre noisette.
- Fillet of rainbow trout with carrot & cumin purée, sautéed courgettes & crushed new potatoes

Vegetarian mains

- Roasted globe artichokes stuffed with feta cheese & pinenuts, on a bed of herbed cous cous (v)
- Cherry tomato, feta & pine nut tart with a dressed watercress salsa (v)

Meat and poultry mains

- Braised pork belly with wholegrain mash, spring greens, roast shallots, crispy sage, & cider sauce
- Bangers 'n' Mash: Three Cumberland sausages served with creamy mash & onion gravy

Puddings

- Classic Eton mess
- Strawberry cheesecake with fruit coulis
- Vanilla panacotta with seasonal berry compote
- Triple berry sundae

Cheese Boards

The ideal addition to any sit down meal or buffet, with a choice of the following:

“The House Cheese Board” served with fruit and bread or biscuits

£7.50 per head and includes:

- Extra mature cheddar
- Somerset brie
- Stilton
- Soft goats cheese

“The Artisan Cheese Selection” served with fruit bread and biscuits

£10.00 per head and includes:

4 selected artisan cheeses from The Archouse Deli, Clifton Village (These are just an example of the cheese. Please do let us know if there is something specific you would like)

- ‘Rachel’ - Semi hard Somerset goats cheese with a washed rind. Mellow taste with a lingering goat’s milk flavour.
- ‘Shropshire Blue’ - Mellow alternative to Blue Stilton. Orange curd with blue moulds
- ‘Keens Cheddar’ - Complex mature Somerset cheddar made from unpasteurised milk.
- ‘Vacherin Mont D’or’ - The famous runny spooning soft cheese with a washed crust and a superb piney flavour.

Centre Pieces

£15 per head - for a minimum of 40 people

Choose one of the following meats and three sides to complete your buffet.

Meats

- Honey & whole grain mustard roasted ham
- Herb & lemon roasted turkey crown
- Whole poached salmon
- Slow roasted rosemary & garlic leg of lamb

Sides

- Roasted beetroot, puy lentil & cumin
- Warm new potato, dill & olive oil salad
- Classic herbed cous cous
- Roasted Mediterranean vegetables with oregano & lemon
- Spiced chickpea salad
- Green beans & parmesan with sherry vinegar

The English Country Picnic Basket Menu

1 basket feeds 5 people @ £110.00 per picnic basket

Beautifully presented in large wicker baskets and picnic rugs (for use if the sun shines). People's faces are likened to 'kids at Christmas' as the mini food parcels are opened from our picnic baskets. Each basket contains:

- Selection of fine cured meats: Parma ham, chorizo, honey roast ham, salami
- Smooth chicken liver parfait
- Coarse country pâté made with local pork
- Classic homemade Brussels pâté
- Large portioned pork pie
- Selection of smoked fish: Salmon, mackerel, crayfish
- Potato and chive salad (v)
- Pasta salad of roasted seasonal vegetables (v)
- Cous cous salad (v)
- Herby tabouleh salad (v)
- Cheeses: Brie, Stilton, goat's, cheddar
- Cucumber sandwiches on white with the crust cut off (v)
- Home baked bread (v)
- Chutneys, pickles and relishes (v)

We also recommend having a look at our [Centre Piece Menu](#).

English High Tea Menu

£28.00 per person, including one of each of the following dishes:

- Cucumber, smoked trout & horseradish sandwiches on white bread
- Roast beef, mustard & watercress sandwiches on granary bread
- Egg, cress & chive rolls
- Smoked salmon platter with rocket
- Cold meat platters: Honey roasted ham, roast turkey with homemade pickles
- Individual spinach & goats cheese tartlets
- Chocolate & hazelnut brownies
- Carrot cake
- Scones with strawberry jam and Cornish clotted cream
- Selection of Cheeses: Extra mature cheddar, Somerset brie, Stilton, Soft goats cheese, fruit & bread

Goldbrick House & St.George's for business

Delegate Breakfast's

£12.00 per head Buffet Breakfast

- Hot West Country smoked bacon roll
- Chocolate croissant
- Plain Croissant with jam & butter
- Fruit salad

£12.50 per head Continental Breakfast

- A selection of cheeses
- A selection of cold meats
- A selection of French pastries served warm with butter and jam
- Freshly baked bread
- Fruit salad

Please see our sandwich buffet & high tea menu.

Our chefs love to be challenged. If you tasted something somewhere that you'd love to re-create, hit us with the idea and we will get to work on it straight away.

