

perfect day
catering & events

Wedding Catering

About Us

At Perfect Day Caterers we are passionate about food. Our food is modern, creative, beautifully presented, but most importantly, really tasty!

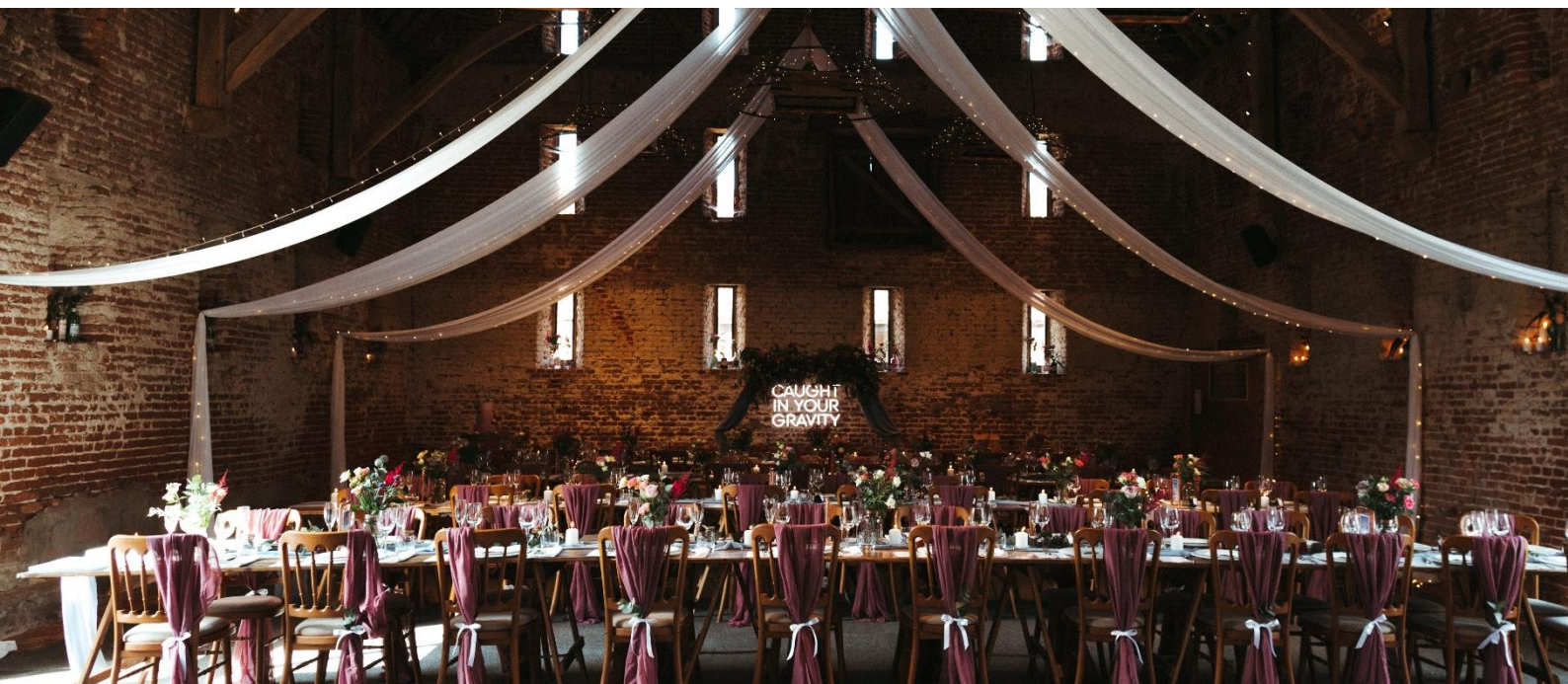
Our range of catering options include canapes, formal wedding breakfasts, rustic sharing platters and BBQs, so there is sure to be the perfect option for your special day.

Our service includes everything you'll need for your wedding reception including crockery, cutlery, glassware and table linen. You'll also get a dedicated wedding co-ordinator to help with the planning of every detail on the run up to the big day, who will also be there on the day as your front of house manager.

We also offer a fantastic range of tableware to suit any colour scheme or style.

As part of your wedding package, you'll enjoy a complimentary tasting where you'll have the opportunity to try some of our dishes and make any changes or special requests before the big day.

In addition to the menus that follow, we can also design bespoke menus based on your own personal tastes and the style or theme of your wedding.



Canapes

Meat Lovers

Pork Belly, Apple Puree, Crackling
Bacon, Leek & Thyme Tartlet
Maple Syrup Glazed Priors Hall Farm Cocktail Sausage, Mustard Mayo
Chorizo Sausage, Salsa Verde, Aioli
Satay Chicken
Chicken Liver Parfait, Brioche, Blackberry
Hoisin Duck Croustade, Pickled Cucumber
Lamb Kofte, Tzatziki

Tastes of the Sea

Smoked Salmon Blini, Horseradish Cream, Caviar
Herb Crusted Salmon Bites, Dill Crème Fraiche
Sesame Crusted Tuna, Pickled Ginger, Avocado Puree
Tempura Prawn, Sweet Chilli Sauce
Cajun King Prawn, Avocado Puree
Crab & Chilli Tartlet
Smoked Haddock Welsh Rarebit Tart
Smoked Mackerel Pate, Pickled Beetroot, Crostini

Veggie Bites

Mini Jacket Potato, Chive Crème Fraiche
Porcini Mushroom Tartlet
Sweet Chilli & Sesame Halloumi
Cheese & Marmite Choux Bun
Goats Cheese & Pickled Beetroot Tartlet
Roasted Tomato, Houmous & Salsa Verde Crostini (VE)
Avocado, Sweetcorn and Blackbean Taco (VE)
Spiced Vegan Sausage Roll (VE)

Traditional Wedding Breakfast

Let's Get Started

Smoked Salmon & Avocado Bruschetta, Capers and Sweet Pickled Red Onions

Smoked Haddock Croquettes, Horseradish Mayonnaise

Chicken Liver Parfait, Blackberry Chutney, Toast

Pea & Ham Hock Soup, Halloumi Croutons

Hoisin Duck & Watermelon Salad

Arancini, Rocket Salad, Smoked Red Pepper Sauce (V)

Burrata and Tomato Salad, Basil Oil (V)

Blanched Asparagus, Heritage Tomato, Whipped Feta (V) or (VE)

Spiced Butternut Squash Soup, Garlic Croutons (VE)

Mediterranean Vegetable Stack, Basil Dressing (VE)



The Main Event

Poultry

Chicken Supreme, Chorizo Mashed Potatoes, Tenderstem Broccoli, Smoked Red Pepper Sauce, Salsa Verde
Roasted Chicken Supreme, Creamy Mash, Wilted Spinach, White Wine & Tarragon Sauce
Roasted Duck Breast, Parsnip Puree, Braised Fennel, Orange and Fennel Salad

Beef

Braised Beef Cheeks, Red Wine Gravy, Buttered Mash, Burnt Shallot, Roasted Carrot
Beef Fillet, Cauliflower Puree, Dauphinoise Potatoes, Red Wine Jus, Asparagus *
Steak & Ale Pie, Creamy Mashed Potatoes, Peas & Carrots

Lamb

Roasted Lamb Rump, Braised Lamb Shoulder Croquet, Fondant Potato, Shallot Puree, Roasted Carrot,
Red Wine Jus *
Loin of Lamb with Feta, Pine nut and Spinach Stuffing, Parmentier Potatoes, Crispy Kale, Romesco Sauce,
Salsa Verde*

Pork

Porchetta with Pork and Apricot Stuffing, Braised Red Cabbage, Rosemary New Potatoes, Cider Jus
Priors Hall Farm Pork Sausages, Mustard Mashed Potatoes, Peas, Onion Gravy

Fish

Roasted Salmon, Creamy Mashed Potato, Wilted Spinach, Lobster Cream Sauce
Pan-fried Sea Bass, Lemon and Chive Mash, Samphire, Red Pepper Sauce
Salmon and Spinach En-croute, Asparagus, White Wine and Tarragon Cream Sauce

Vegetarian & Vegan

Roasted Cauliflower Steak, Cauliflower Puree, Pomegranate Cous Cous, Harissa Yoghurt (VE)
Mediterranean Vegetable Tart, Smoked Red Pepper Sauce, Rocket Salad, Basil Oil (VE)
Roasted Squash Stuffed with Vegetable Biryani, Mint Yoghurt and Pomegranate (VE)

* These dishes are available at a supplementary charge, please speak to a member of the team for more information.

Happily Ever After

Vanilla & Mixed Berry Cheesecake

Rose and Pistachio Eton Mess

Very Berry Pavlova

Blackberry Frangipane Tart, Clotted Cream

Lemon Tart, Raspberry Coulis

Chocolate Fudge Brownie, Fresh Berries and Crème Fraiche

Passionfruit Posset, Lemon Shortbread

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream

Baileys Tiramisu

Biscoff Caramel Cheesecake (VE)

Vegan Chocolate and Cherry Cheesecake (VE)

Trio of desserts *

Cheeseboard *



Share the Love

Our share the love menu options include generous, hearty platters of food for your guests to share and enjoy.

Packed full of flavour and perfect for a rustic style wedding.

Sharing Starters

Antipasti Board – Selection of charcuterie meats, buffalo mozzarella, houmous, olives, sun dried tomatoes and rosemary focaccia.

Fish Platter – Smoked salmon, Coldwater prawns, crab and apple salad, pickled cucumber ribbons, caper mayonnaise, pumpernickel.

Picnic Platter – Local pork pie, Scotch eggs, British cheeses, Chutneys, Pickles and Bread Selection

Sharing Mains

The Mega Roast Platter* – Your choice of Roast Chicken, Beef, Pork or Lamb served with all the trimmings!

A taste of the middle east – Slow Roasted Moroccan Spiced Lamb, Squash and Feta Cous Cous, Felafels, Houmous, Chargrilled Vegetables, Harissa Yoghurt and Pomegranate Molasses

Italian porchetta platter – Porchetta stuffed with Pork and Apricot, Garlic and Rosemary Parmentier Potatoes, Braised Red Cabbage with Apple, Roasted Mediterranean Vegetables, Salsa Verde Dressing, Cider Gravy

Caribbean feast – Jerk chicken, Chilli Prawns, Rice and Peas, Mango and Chilli Salsa and Rainbow Slaw



The Great British BBQ

*The Great British BBQ is hard to beat!
Choose 4 main dishes and 4 side dishes.*

Main Dishes

Minted Lamb Chops served with a Yogurt and Mint Sauce

Braised Pork Belly BBQ'd with a hoisin glaze

Slow Roasted BBQ Beef Brisket

Priors Hall Sausages served with Caramelised Onions

Pork & Apple Burgers served with Burger Buns and Apple Sauce

Quarter Pounder Beef Burgers served with Burger Buns, Sliced Cheese and Condiments

Lemon and Garlic Marinated Boneless Chicken Thighs

King Prawn and Chorizo Kebabs

Tuna Steaks and King Prawns served with Salsa Verde

Halloumi and Vegetable Skewers BBQ'd with a sticky chilli glaze

Vegan Hot Dogs served with hot dog buns and caramelised onions

Side Dishes

Roasted Squash & Pomegranate Cous Cous

Tomato, Mozzarella & Basil Salad

Chicory, Blue Cheese & Toasted Walnuts

Roasted Beetroot & Feta Salad

New Potato and Chive Salad

Rainbow Slaw

Sundried Tomato & Pesto Pasta Salad

Fresh Leaf Salad, Vinaigrette

Greek Salad





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