

Bespoke Catering Menus

Wedding & Events





Canapés Menu

Creamy salmon mousse, Crisp dill crouton, fish eggs

Smoked salmon, buckwheat blini, lemon and chives

Sweet chilli salmon skewers

Smoked haddock potato cakes, tartare sauce

Smoked mackerel pate, crisp crouton, pickled beetroot

Marinated king prawn, tabbouleh pot, Moroccan dressing

Cheese and dill scone topped with Portland crab mayo

Spicy Moroccan Lamb meatballs, harissa Provençale

Honey and rosemary glazed chipolatas

Chicken and tarragon mousse, spiced tomato jam

Spicy chorizo pizza

Smooth duck liver pate with tangy fruit compote

Marinated peri peri chicken skewers, coriander

Crispy popcorn chicken, sweet chilli sambal

Marinated cauliflower pakora, chilli plum dip (v)

Red onion and blue cheese tartlet (v)

Tuscan vegetable frittata, goats cheese, ketchup (v)

Cherry tomato, mozzarella and basil skewer (v)

Vegetable spring rolls, coriander, lime and palm sugar dip (v)

Roast new potato filled with chive sour cream (v)

Mini roast tomato and parmesan pizza (v)



Perfect Pig Gourmet Canapés

Five spiced rare duck, oriental vegetables and plum sauce wrap

Bloody Mary oyster shot, traditional garnish

Tempura king prawn, lime, coconut and ginger smoothie

Portland crab and crushed avocado salad crostini

Fillet of beef carpaccio, horseradish, herbs and parmesan

Smoked salmon, buckwheat blini, lemon and chives

Freshly shucked oysters, shallots and Muscadet

Asparagus and Dorset blue Vinny tartlet (v)

Lobster Caesar salad

Asparagus crostini, quails egg and béarnaise sauce (v)

Cured salmon lollipop, crème fraiche and dill

---- Mini Cones ---

The perfect mini waffle cones filled with the perfect savoury mousse

Whipped New Forest goats cheese and beetroot (v)

Whipped Chicken liver parfait, sweet apricot

Whipped smoked salmon mousse topped with red caviar



Mexican Soft Tacos

Mexico is a country rich in culture, history and cuisine with a wonderful fusion from indigenous foods of the Aztecs and Mayans blended with many influences like the Spanish conquest which introduced chillis, pork, beef, cheese, rice and sugar as well as African and Asian influences too the mixing pot which has developed into the rich flavour, vibrant and colourful street foods we have all Come to love

You can now enjoy our homage to the simple soft taco for your own event
Designed to take your canape reception to the next level and a great way to start any party.

--- Soft floured Tortilla's ---

Filled With

--- Spicy Beef Feijoada ---

Classic beef chilli with turtle beans, sour cream and cheese

--- Lightly Spiced Mexican Chicken ---

Pulled chicken thigh bound in an aromatic tomato sauce with a hint of
Orange and coriander

--- Mexican Beer Battered Salmon Goujon ---

Red slaw with lime juice, coriander and honey

--- The Veggie Taco ---

Soy mince with Cajun spices, black beans, sweetcorn and red onion Bound in a fruity salsa and topped with feta cheese

--- All Served With ---

Fresh limes, fresh herbs and Pico de Gallo





Sharing Boards

Here at the Perfect Pig we believe that eating and drinking in a relaxed and informal environment will enhance your special day and create a warm and friendly atmosphere.

To help achieve this we have come up with some mouth-watering sharing platters, served on rustic wooden boards with baskets of freshly baked artisan breads and dips. These are sure to be the talking point at each of your tables and the perfect start to your food adventure with us at the Perfect Pig.

--- The Picnic Hamper ---

Chicken liver parfait and Madeira jelly

Traditional Pork pie

Homemade Scotch Duck eggs

Broccoli and Dorset blue Vinny tart

Chunks of mature cheddar

Artisan breadbasket

A selection of our pickles and chutneys

--- The Cured Meat ---

Selection of Cured Italian and Spanish meats

Whole Camembert

Our own marinated Olives

Oven roasted peppers with Basil and blushed tomatoes

Lemon and herb Hummus

Slices of French Baguette

Dipping oil with Balsamic

--- The Seafood ---

Severn and Wye Smoked Salmon

Potted brown Shrimps with a hint of Chilli and Lemon

Smoked Kipper, Whisky and bacon pate

Crisp Whitebait with tartare sauce

Smashed Avocado and cream cheese salsa

Dill croutons and French Baguettes

Added Extras

Honey glazed pigs in blankets, Crevettes Rose, Spicy Lamb meatballs

The Perfect Pig Full Afternoon Tea

A selection of fine finger sandwiches

Roast Vegetable

Roasted aubergine and red pepper with hummus and feta cheese

Dorset Chicken

Diced Dorset chicken breast, bound in creamy lemon and tarragon mayonnaise

Severn and Wye smoked salmon

Delicately sliced smoked salmon with chives and cream cheese

Cheddar Cheese

Hand grated mature cheddar with Ringwood brewery real ale chutney

Sweet Things

Homemade scones with strawberry preserve and clotted cream

Caramelised lemon tart topped with soft fruit

Carrot cup cakes with cream cheese icing

Choux buns filled with chocolate pastry cream

To Accompany

Pots of steaming hot English tea on the table

A Cafetiere of Douwe Egberts finest filter blend

A selection of twining's fruit infusions and green tea



The Perfect Pig

Wedding Cheesecake

Our elegantly decorated wedding cheese cake will make a beautiful addition to your wedding venue and when it's time to share it with your guests we will take care of everything and turn it into a modern style cheese bar displayed on rustic wooden boards with all of the traditional accompaniments.

Cornish Yarg

Lynher dairies, Cornwall (v)

A deliciously creamy semi hard cow's milk cheese, handmade and wrapped in local nettles passing on a delicate mushroomy taste when mature.

Tuxford Stilton

Tuxford and Tebbutt creamery, Melton Mowbray

A classic satisfyingly rich stilton with rounded, complex flavours with a piquant finish and a smooth creamy mouth feel.

Somerset Brie

Lubborn creamery, Somerset (v)

A creamy cow's milk cheese with a mild, fresh flavour and a white soft edible rind.

Godminster Heart Cheddar

Godminster Farm, Somerset (v)

A smooth textured, tasty, vintage cheddar with both sweet and savoury flavours

Stoney cross

Lyburn Farm, New Forest (v)

A mould ripened cheese, creamy in texture and sweet in flavour with a distinctive earthy finish.

Served with

3 flavours of Chunky chutney, grapes, celery, apples, biscuits and pickles



Wedding Selector Menu

Starters

Potted duck liver parfait, spiced plum chutney, toasted brioche
Dorset smoked chicken salad, apple, grapes and walnut dressing
Glazed goats cheese, Bramley apple, blood orange, candied hazelnut, citrus dressing (v)
Parma ham, grilled Tuscan vegetables, baby mozzarella, basil pesto, balsamic glaze
Crisp ham hock croquette, potato, red onion and roast pepper salad, aioli dressing
Dorset smoked mackerel pate, crisp sour dough, baby leaves and pickled beetroot
Grilled river trout, garden salad, piquant tomato and shallot salsa
Grapefruit and bourbon cured salmon, crisp crab cakes, lemon dressing
Grilled Tuscan vegetables, baby mozzarella, marinated artichoke, basil pesto, balsamic glaze
Goosey baked French camembert, ciabatta, spiced pear chutney
Caesar Salad - Smoked chicken, baby gem lettuce, crisp croutons, parmesan, soft boiled egg,
Caesar dressing

Soups

All served with fresh bread and salted butter

Roast tomato, flamed pepper and basil oil
New forest mushroom and tarragon
Leek and potato finished with chives
Roasted root vegetable, sage beignets
Creamy chicken and mushroom



Main Courses

All served with buttered seasonal vegetables and jugs of sauces

--- Roast Rack of Free Range Pork ---

Crisp crackling, sage mash, Bramley apple, wholegrain mustard sauce

--- Pan Roasted Breast of Dorset Free Range Chicken ---

Wrapped in smoked pancetta Fondant potato, bell peppers, roast chicken jus

--- Grilled Salmon Fillet ---

Crushed baby potatoes, vine tomatoes, baby fennel, salsa Verde

--- Roast Sirloin of Aged Beef ---

Roasted potatoes, wild mushrooms, Yorkshire pudding, roast beef gravy

--- Aged Beef Fillet Steak ---

Rosti potato, caramelised onion puree, wild mushrooms, green peppercorn sauce

--- Roast Rump of Lamb ---

Fondant potato, caramelised onion puree, sweet sherry jus

--- Grilled Boylan's Artisan Sausages ---

Mashed potato, red onion gravy

--- 3 Hour Slow Braised Shank of Lamb ---

Thyme potato, honey roasted carrot, rich redcurrant sauce

--- Pan Roasted Creedey Carver Free Range Duck Breast ---

Buttered fondant potatoes, Heirloom carrots, cherry sauce

--- Sea Bass ---

Pan roasted bass, crushed Jerusalem artichoke, seafood bisque, prawns and aioli

Please ask about our hot carved buffets with all the trimmings



Vegetarian & Vegan Options

Starters

Vegan feta arancini, grilled vegetables, blushed tomatoes, basil oil
Crisp olive oil croutons, marinated olives, sweet potato hummus, flat bread
Glazed goat's cheese, Bramley apple, blood orange, candied hazelnut, citrus dressing
Crisp truffled potato croquette, red onion and roast pepper salad, aioli dressing
Grilled Tuscan vegetables, baby mozzarella, marinated artichoke, basil pesto
Balsamic glaze
Goosey baked French camembert, ciabatta, spiced pear chutney

Main Courses

Moroccan style roast pumpkin and sweet potato tagine, lemon and herb
Cous-cous, flat bread and crispy chickpeas

Indonesian style coconut curry loaded with vegetables, galangal, lime leaves, coriander and
lemongrass, steamed jasmine rice, garlic naan

Roast vegetable and red pepper Wellington, roast potatoes and
roast vegetable gravy

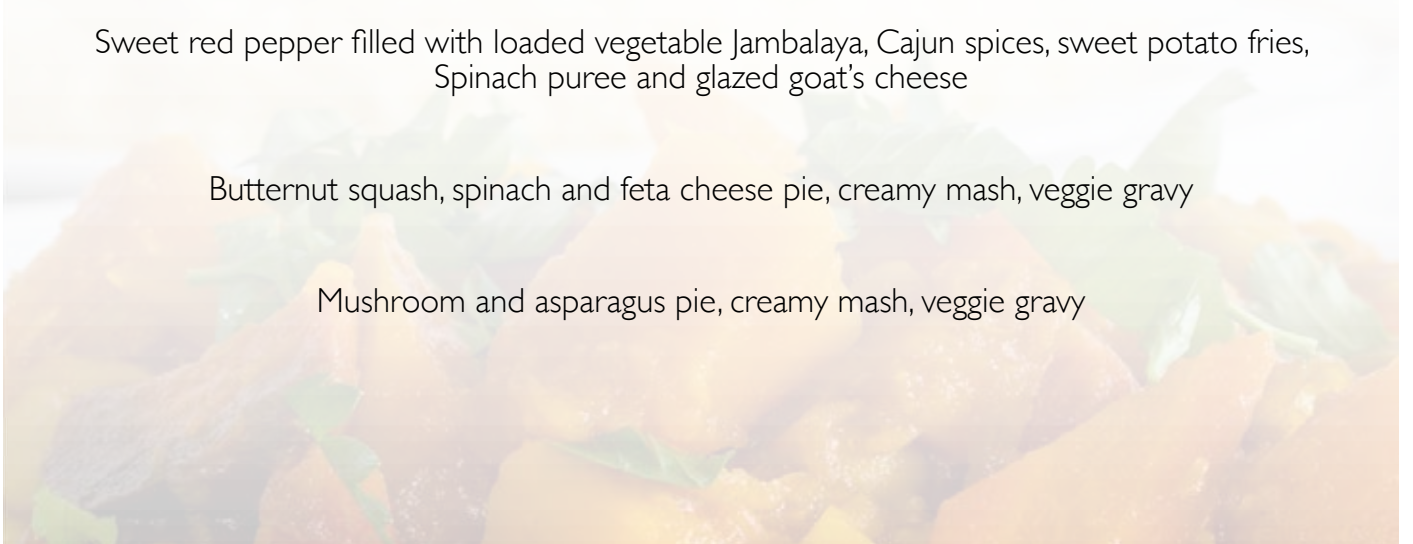
Homity Pie
Potato, leek and Cheddar cheese topped with herb breadcrumbs, creamy mashed potato,
white Wine and chives

Roast pumpkin and wild mushroom risotto, parmesan, truffle oil

Sweet red pepper filled with loaded vegetable Jambalaya, Cajun spices, sweet potato fries,
Spinach puree and glazed goat's cheese

Butternut squash, spinach and feta cheese pie, creamy mash, veggie gravy

Mushroom and asparagus pie, creamy mash, veggie gravy



Desserts

--- Crumble Tart ---

Bramley apple, Cresson pear, Blackberry's, clotted cream, English custard

--- Sticky Toffee Pudding ---

Molten butterscotch, vanilla ice cream

--- Rich Chocolate Tart ---

Salted caramel sauce, caramel ice cream

--- Lemon Meringue Pie ---

Topped with lashings of glazed meringue, raspberry sauce

--- Banoffee Pie ---

Delicious caramel, banana, freshly whipped dairy cream

--- Goopy Dark Chocolate Brownie ---

Vanilla ice cream, chocolate sauce, fruits of the forest

--- Pear and Almond Franzipan (contains nuts) ---

Clotted cream ice cream, English custard

--- Individual Luxury Ferrero Rocher Cheesecake (contains nuts) ---

Bound with lashings of Nutella, summer fruit sorbet

--- Individual Luxury Biscoff Cheesecake ---

Mocha chocolate ice cream

--- Classic lemon tart ---

Macerated soft berries, raspberry sorbet, Chantilly cream





Pie and Mash

Originating over 200 years ago in London's East End, the humble pie and mash is hardly a new concept, although still in high demand today this classic has been taken to a whole new level and has found its way onto many of the finest establishment's menus throughout the country.

Here at the Perfect Pig we have teamed up with the best local pie producer on the South coast and beyond, Mud Pie's are a multi award winning pie maker, only using the best locally sourced ingredients, famous for their crisp, buttery, short crust pastry.

When paired with our friendly and professional service, buttery, creamy mashed potatoes, seasonal vegetables and jugs of our steaming rich gravy. This will become one of the best pie and mash experiences you may possibly ever have and a wonderful way to celebrate any event with the comfort food that we have all come to love.

--- Steak and Ale (G/F) ---

Slow roasted Dorset beef with a hearty glug of Dorset craft ale in a rich onion gravy

--- Chicken and Mushroom ---

Slow cooked chicken and mushroom in a creamy sauce

--- Homity (V) ---

Coastal cheddar cheese with leeks and potato, simply delicious!

--- Steak and kidney ---

Slow roasted Dorset beef and ox's kidney

--- Chicken, Ham and Leek (G/F) ---

Slow cooked chicken, ham and braised leeks in a creamy sauce

--- Chip Shop Chicken Curry ---

Tender pieces of chicken braised in a mildly spiced curry sauce

--- Lamb and Rosemary ---

Chunks of tender lamb braised in a rich gravy with red wine and rosemary

--- Game Pie ---

Venison, Partridge and Pheasant simmered gently for 3 hours in a rich red wine gravy with thyme and juniper (seasonal availability)

--- The Vegan ---

Butternut squash, spinach and vegan feta, veggie gravy, olive oil mash

--- The Veggie ---

Mushroom and asparagus bound in a rich veggie gravy

Hog Roast

Hambledon Hall Farm traditionally bred perfect pig roast
The best crisp crackling, sausage, sage and onion stuffing,
Bramley apple with a hint of ginger compote
Fresh baker's rolls

The Best Rare Beef Roast

Whole roasted striploin of Gold Oak Farm beef
Rubbed with garlic and rosemary, horseradish soured cream,
Toasted ciabatta, dressed rocket and blushed tomatoes

Lamb Roast

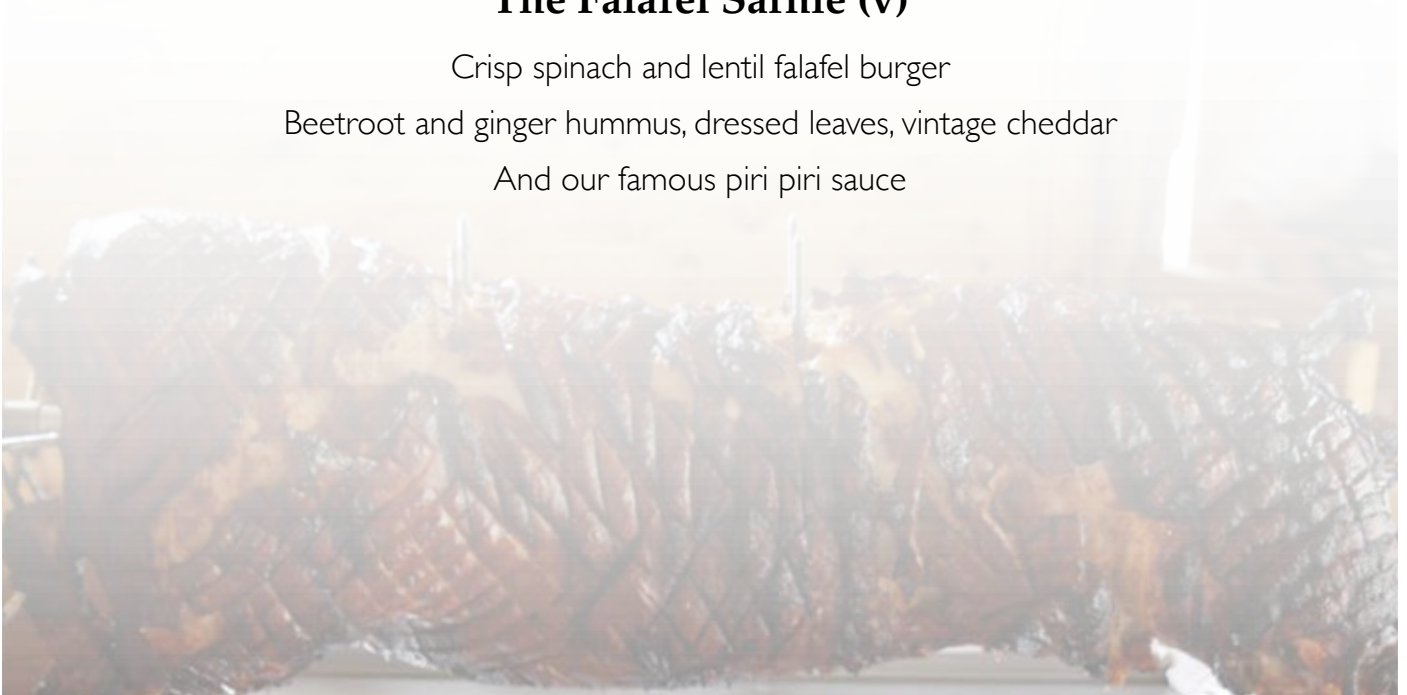
Slow roasted Dorset free range lamb roast
Rubbed with garlic and rosemary oil
Lebanese flat bread and mint crème fraiche

The Veggie Cuban sandwich (v)

Pulled jack fruit, hot Cuban tomato sauce, melted cheese, dill
pickles, Dijon mustard mayo on toasted Portuguese bread

The Falafel Sarnie (v)

Crisp spinach and lentil falafel burger
Beetroot and ginger hummus, dressed leaves, vintage cheddar
And our famous piri piri sauce



Barbecue Options

From The Field

--- Beef ---

5 OZ Matured beef rump steak, garlic and thyme

5 OZ Matured beef sirloin steak, garlic and thyme

4 OZ steak slider, dripping Cheddar, brioche

Brazilian style beef rump skewers, smoked paprika and garlic

--- Pork ---

5 OZ Marinated pork loin steak

Juicy butcher's pork sausages (any flavour)

Jamaican style 4 OZ pork patty, dripping Cheddar, brioche

Low 'n' slow perfect pulled pig

Glazed baby back ribs

--- Lamb ---

Grilled lamb chops, rosemary and mint rub

Moroccan style skewered lamb

Lamb kofta kebab

Low 'n' slow perfect pulled lamb shoulder

--- Chicken ---

Rotisserie style chicken pieces (any flavour)

Chicken and vegetable kebabs

Chicken satay, spicy peanut sauce

--- From the Sea ---

Roast Atlantic cod, lemon and parsley butter

Seared organic salmon fillet, salsa Verde

King prawn skewers

Salmon en papillote (steamed with white wine, lemon and herbs)



Barbecue Options

--- Vegetarian and Vegan ---

Spinach and lentil falafel burger, melted vegan cheese

Stuffed sweet peppers with root vegetable jambalaya

A selection of vegan sausages

Grilled vegetable and halloumi kebabs

Grilled butternut squash, rainbow salsa

American Style Barbecue (Sample Menu)

--- From the Grill ---

American style 4 oz beef slider, melted cheese, sesame brioche, relish

New York style hot dog, fried onions, soft bun and spicy brown mustard

Roast marinated (bourbon) baby back ribs

All American style marinated and grilled BBQ chicken

Sweet peppers stuffed with root vegetable jambalaya (v)

Salads

--- Creamy Potato Salad ---

with sour cream and spring onions Ranch style red coleslaw,
creamy mayo and crisp croutons

--- Chopped Salad ---

Lettuce, tomatoes, cucumber, sweetcorn, onion and kidney beans
tossed in our famous lemon dressing

To Finish

Iced American crisp cream doughnuts

Or individual Mississippi mud pie



Salads

Our salads are the perfect accompaniment to any one of our superb Barbeque, Street food or Roast dishes

--- Greek Salad ---

Chunks of feta, red onion, vine tomatoes, diced cucumber, green beans with oregano pesto

--- Tabbouleh ---

Plump bulgur wheat, vine tomatoes, loads of parsley and mint, shallots, lemon juice and olive oil

--- Garden Salad ---

Broccoli, green bean, fennel, lemon ricotta, green pea Radish and chervil

--- The Ultimate Green Salad ---

Crisp iceberg lettuce, Watercress, Granny Smith apple, Cucumber, Green beans and Celery tossed in our famous lemon dressing

--- Cous Cous ---

Roasted Mediterranean vegetable and apricot cous cous flavoured with lime juice and coriander

--- Pasta salad ---

Pasta shells, roast red and yellow peppers, black olives and sweetcorn, tossed in a garlic and tomato sauce

--- Asian Slaw ---

Shredded red cabbage, carrot and red onion, crushed peanuts, lime honey, soy sauce and coriander

Salads

Our salads are the perfect accompaniment to any one of our superb Barbeque, Street food or Roast dishes

--- American Waldorf ---

Crisp pieces of apple, celery, shredded white cabbage and walnut pieces bound in lemon mayonnaise

--- A La Greque ---

Braised button mushrooms and garden vegetables bound in a garlic, saffron and tomato vinaigrette

--- Caprese with a twist ---

Red and orange cherry tomatoes with bocconcini mozzarella
Basil leaves and aged balsamic

--- Spanish potatoes ---

New potatoes with pan-fried chorizo, roast peppers, Red onion, wholegrain mustard and olive oil

--- Caesar ---

Crisp baby gem and cos lettuce, olive oil baked croutons
Parmesan shavings, crisp bacon and Caesar dressing

--- Classic Coleslaw ---

Shredded white cabbage, carrot and onion bound in mayonnaise

--- Cotes D'Azur Salad ---

Vine tomato, red onion, olives stuffed with anchovies

--- Potato Salad ---

New potato and roasted sweet potato with English mustard, mayonnaise and spring onion

Street Food Menus

--- Burgers, Wraps and Buns ---

Our Famous Deli Burgers

6oz chuck steak burger

Dorset pork and Naga chilli burger

Dorset lamb, rosemary and smoked garlic burger

Toasted brioche, vintage Cheddar,
salad bar and bit's, The Perfect Pig relish

Upgrade to make me dirty

Add our juicy pulled Dorset pork or our slow cooked beef brisket, and our Dirty Boy sauce

Texan Burger

Low and slow 12hr smoked beef brisket, fresh brioche rolls,
bourbon BBQ sauce and red slaw

Brazilian hot dogs

Websters Butchers 7" pork and smoked paprika sausages
Served in a fresh baker's roll and topped with spicy chilli beef feijoada,
grated cheddar, jalapenos, sour cream and crispy corn nachos

The Cuban Sandwich

Our juicy Dorset pulled pork, creole hot tomato sauce, roast ham,
melted Cheddar Dill pickles and mustard mayo, toasted focaccia

Chicken Shack Rotisserie

Slow Roasted

Jerk style chicken

Peri Peri chicken

Honey, lemon and thyme chicken

All wrapped up in a warm tortilla with salad, slaw and cheese alternatively
served with spicy potato wedges, homemade coleslaw and rainbow salad

Wild Venison Burger

6oz Wild Venison burger Soft brioche bun, Spiced Bramley apple and onion chutney

Pulled Tikka Pig Off the Spit (minimum 70 guests)

Garlic and coriander naan bread wrap with mint yoghurt Cucumber salad and fried onions

Slow Cooked Pulled Dorset Lamb Flatbread (minimum 50 guests)

Crisp red onion and watercress salad Mint crème fraiche

Artisan Posh Dogs

Websters Butchers 7" flavoured artisan sausages Soft bun, caramelised buttered onions and traditional sauces, *we have a lot of different flavours available.*

--- Spicy Stuff ---

Classic Mexican chilli con carne

Served with nachos, sour cream and guacamole

Barbecued Brazilian style beef rump

Skewers Flavoured with smoked paprika, cumin, garlic and orange served with Brazilian Feijoada a classic black bean stew loaded with veggies and coriander

Lamb Kofta Curry

Marinated spicy lamb meatballs braised in a rich Madras curry sauce

African Style Goat Curry

Chunks of goat meat on the bone braised in a rich curry sauce Loaded with tomatoes, peppers, lime and coriander

Goan Style Sweet And Sour Curry (v)

Sweet potato, butternut squash and coconut curry, Loaded with beans, chickpeas, veggies and coriander

Sweet 'n' Sour Fish curry

Chunks of local fish and seafood braised in an Indian spiced seafood curry Loaded with peppers, tomatoes, lime and coconut

Indonesian Style Marinated Rotisserie Chicken

Served with a spicy sweet 'n' sour pumpkin and sweet potato coconut curry

Roast sweet potato, spinach and Quorn korma (v)

Loaded with veggies

All served with Basmati rice and naan breads and condiments

Paella

“Good Spanish food doesn't get much better than Paella”

This humble Valencian classic is said to have had its origins closely tied with The Moors arriving in Spain and the introduction of their rice over 1200 years ago. Originally prepared and eaten by farm workers and cooked over a wood fire in the field for a lunchtime meal, made with short grain bomba rice and anything else to hand.

This Spanish classic soon evolved into the refined versions we know and love today. The aromas and theatre created whilst the Paella is slowly cooking makes this the perfect party dish to share at any social occasion.

Here at the Perfect Pig we have some of our own favourite recipes, that have been tried and tested over the years, using the best quality ingredients available. All of our paella contains onions, garlic, bomba rice, saffron, red pepper, white wine or sherry and fresh cut tomato.

Seafood

This classic paella contains all the freshest seasonal seafood available from the local fish market, to include calamari, mussels, clams and king prawns, all cooked in our fresh saffron fish stock and finished with peas, lemon juice and fresh parsley.

Chicken and Chorizo

Although this is not a classic Spanish recipe it seems to have become a British favourite. With large pieces of braised chicken thigh meat, chunks of chorizo. And all cooked up in Spanish sherry, our fresh chicken and saffron stock and finished with peas and coriander

The Veggie (v)

Loaded with diced root vegetables, squashes, beans and all cooked up in our fresh veggie stock and finished with roast peppers, fresh cut tomatoes and loads of fresh herbs

Why not add a couple of our Spanish themed salads and fresh artisan breads as the perfect accompaniment



The Perfect Pig

Wood Fired Pizza Bar

Nothing quite beats a freshly cooked pizza with the smoked aroma of dried English oak. Here at The Perfect Pig that's exactly how we cook our wood fired pizzas, live in front of your guests in our purpose-built oven for the perfect theatre.

Grab a beer, grab a slice and enjoy the party.

--- Flavours ---

Roast tomato Provençale, mozzarella and basil pesto (v)

Tuscan style roast vegetable, red pesto and parmesan (v)

Italian sausage, spiced meatball and ground beef

Smoked garlic chicken, pepper, red onion and sweetcorn

Honey baked ham and pineapple

The best pepperoni

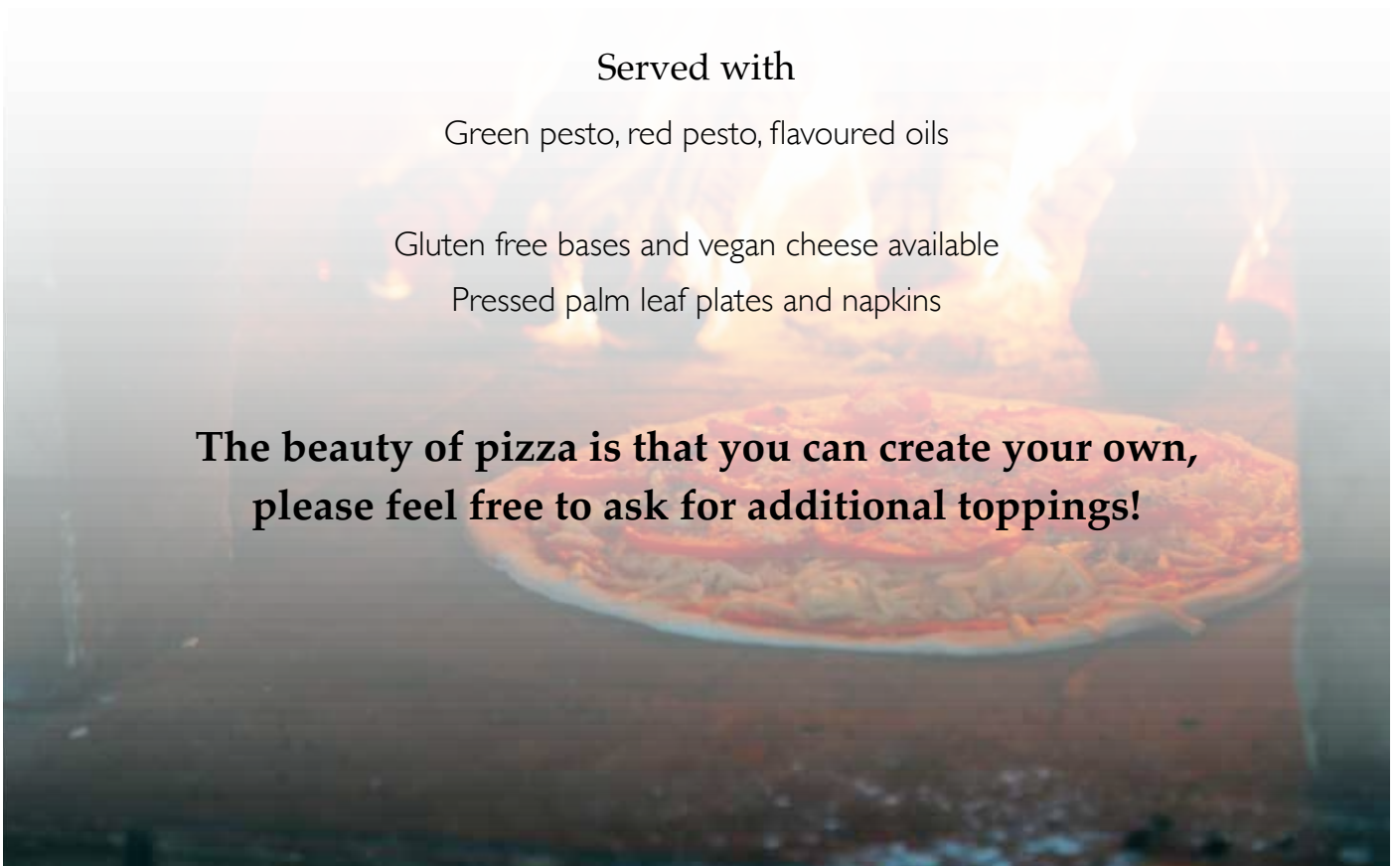
Served with

Green pesto, red pesto, flavoured oils

Gluten free bases and vegan cheese available

Pressed palm leaf plates and napkins

**The beauty of pizza is that you can create your own,
please feel free to ask for additional toppings!**



The Perfect Sides

If you are looking for something a little different with your Street Food selections, here are some of our favourite sides

Loaded Dirty Fries

Crispy fried potatoes topped with melted cheddar, fried bacon
crisp onions, jalapenos, dirty boy sauce

Catalan Potatoes

Potatoes sautéed in olive oil with loads of garlic and chopped tomato

Roast New Potatoes

Baby potatoes roasted with garlic, sea salt and rosemary

Golden Crispy Chips

Steak cut chips double fried until golden and crispy

Roasted Roots

A selection of roasted seasonal root vegetables glazed in honey and thyme

Traditional Roast Potatoes

Roasted Maris Pipers cooked in pig's dripping

Tuscan Vegetables

Roast peppers, courgettes, red onions, celery, carrots and aubergines
topped with roast tomato and basil sauce

Cajun Roast Potatoes

Roasted Maris Pipers with Cajun spices, plenty of caramelised onion and coriander





Tea and Coffee Station

We can provide everything that you will need for the perfect tea and coffee station to enjoy at leisure after your meal.

Our buffet table includes

6ft Trestle table

White linen

Hot water urn

20 litre Fresh filter coffee machine

Or depending on numbers freshly made cafetieres

Tea chest filled with

Twining fruit infusions, green tea, herbal teas, English tea

Bad hand filter coffee

White bone China milk jugs

Bone China teacups, saucers and teaspoons

Sugar bowls filled La-Perruche sugar cubes

Our tea and coffee station is based on a minimum of 60 guests and will be unlimited use for a pre-arranged service time.

Please find some costings below in line with our brochure.

Canape Packages start from £10.00 per head

4 canapes per guest. Our canapes are served on rustic wooden boards with porcelain bowls, ceramic dishes and ornate dipping pots as required. Micro-herbs and edible flowers are used to garnish.

Serving and catering equipment as required, plus cocktail napkins are provided.

Two-course or Three-course Sit-down Meals start from £50.00 and £55.00 per head

The price depends on menu choices and how many dishes per course.

For a traditional plated two or three course menus please choose two dishes from each section of our selector menu and a vegetarian/vegan option; I'll then be able to write you a sample menu and provide a quotation based on this.

Staffing includes a front of house manager to coordinate the day, uniformed chefs and waiters for the event.

Crockery, cutlery, linen napkins, linen tablecloths, salt & pepper mills, butter pads, bread baskets stuffed with Artisan breads from Big Wig's Bakery will be provided.

The quotation will also include our full room set up on the morning of your wedding and waste management.

Evening Street Food choices or Grazing Tables start from £10-£15.00 per head

BBQ and Afternoon Tea menus start from £40.00 per head

This will also include all the extra equipment to deliver your menu to the table. For me to provide a more accurate quotation, please work out a menu format with choices, I'll then be able to write you both a sample menu with a full itemised quotation. We also have a designated children's menu and vegetarian/vegan options available. For BBQ menus please select three or four items and three or four salads, so I'm able to prepare a menu.

We will provide a separate veggie/vegan menu for these guests and can deal with any other special dietary requirements separately once you have received all of your R.S.V.P's.

If you would like a hog roast served to the table with all of the above, please choose three salads and roast potatoes or any other sides from our menu.

Afternoon Tea

Large white porcelain tea pots and cafetieres are provided for each table. Cake stands for the scones and sweet treats, bowls for the clotted cream and jam, teacups, saucers, sugar bowls and teaspoons. We like to serve our sandwiches separately on wooden boards for each table.

Wedding Cake Service

Please be advised that The Perfect Pig can take care and organise the cutting of your wedding cake. We charge extra for this service at £100.00 which includes the provision of all the equipment, ornate cake knife, cake tablecloth, good quality press palm leaf plates, napkins, display boards and garnish. Please let us know in advance if you would like us to take care of this for you on your big day.

Affiliated Wedding Services

The Perfect Pig can also provide meals for your designated suppliers. This may be your photographer, band members, DJ or bar staff present at your event. Please let us know if you would like us to add this to your invoice.

Our Promise

Here at The Perfect Pig, we take our clients wedding days extremely seriously, understanding that this is one of the most important days of your lives together. We promise to only commit to one wedding event on any one day, myself Carl, Head Chef and owner and my wife Sandrine will be with you on your journey from the very beginning, present on your big day to the very end of our commitments. We will always be available to answer any questions or queries along the way.

We do not use agency staff to run our events and have all our own staff with years of experience and training who work with us every week and are familiar with how we like to operate and are familiar with our high standards. All our costs will be itemised and transparent, so you can easily see what is included in our quotation. There will not be multiple options added on to our final invoice weeks before your big day, like bread baskets, hire equipment, linen napkins, sauces, tablecloths or extra staffing and in some cases glasses our quotation will be accurate at the time of preparation. If we make a mistake and don't quote accurately, we will suffer the cost ourselves. The only time extra costs will be incurred is if your numbers increase and these can be added onto your final invoice. For the purpose of quoting, we will work on 10 guests per table for the number of tablecloths we will require and tableware if your tables are smaller and extra tables are required, once we receive your table plan, we will add any extra cloths and tableware onto your final invoice. We will aim to arrive at your venue for 10 a.m. at the latest to start setting up the tables, so your other suppliers are able to get on with their preparations. We will always leave your venue clean and tidy with all hire items packed away for collection and all our rubbish taken away.

Once you are happy with your menu and quotation, we can invite you over for a menu tasting, we charge £150.00 per couple to cover our basic costs to include drinks.

I hope that you enjoy looking through our brochure, I look forward to hearing from you soon.

Kind Regards,



Carl Munroe
Head Chef

Please take into consideration that we are a VAT registered business,
which will be added on to our final invoice at 20%.



Wedding & Events

We are fully insured and certified and we use the leading industry equipment. Alongside our dedicated Wedding Hire Service we can provide our Hog Roast and Catering Hire Services for a full range of Private Parties and Corporate Functions.

For more information please visit www.theperfectpig.co.uk or call Carl Munroe on **0790 508 0349**.