



**MAKEITPERFECT**  
WEDDINGS & EVENTS



## Wedding Menus



E: [info@makeitperfect.co.uk](mailto:info@makeitperfect.co.uk)

W: [www.makeitperfect.co.uk](http://www.makeitperfect.co.uk)

T: 07597529357

We have a fantastic and varied menu choice that can be tailored to meet your specific requirements. With transparency being a key element of our business, we have set out THREE guideline menus with a price per person quotation.

These should provide you with a general idea of what we can achieve for a given 'price point', however, as we provide a tailored service, all menu prices are naturally subject to change based on your specific requirements - we will always be clear and upfront if this is the case.

Bearing all of this in mind, please note that you do not have to stick with one menu, you can pick and mix between them all AND you can 'add to' i.e. add canapés or offer your guests more menu choices per course– it really is up to you. Please note that there will be a cost increase for any significant alterations to the menus outlined below.

Please also note, that these menus are purely to give you an idea of what we can provide, we would be more than happy to discuss alternative menu suggestions, based on your preferences. Please take a look at our 'sample menus' for inspiration!

## Sample Package 1

We offer you a choice of ONE option per course (+ vegetarian). This menu is priced at £26.95 for TWO courses or £31.95 for THREE courses

### Starter

Roasted Tomato, Red Pepper and Pesto Soup with Homemade Crusty Rolls.

Chicken Liver Pate with Cumberland Sauce and Toast.

Crown of Galia Melon filled with Summer Berries and Exotic Fruits

Pan caramelized butternut squash with fennel soup with iberico ham crispy croutons and parmesan shavings.

Traditional chicken liver parfait with toasted brioche and red onion chutney

Retro prawn cocktail salad with avocado served in a glass with Mary rose sauce and wheaten bread.

Goats Cheese and Caramelised Red Onion Tart with filo pastry and a rocket and mixed leaf salad, citrus dressing (v)

Fresh Asparagus from Evesham wrapped in Parma ham topped with a poached egg, Parmesan and sauce Hollandaise.

ITALIAN ANTI PASTI (served either individually or as a sharing platter to each table)

### Main

Local Reared Roast Beef served with Homemade Yorkshire Puddings, Roast Potatoes and Traditional Vegetables.

Roasted Leg of Lamb, Dauphinoise potatoes, Green Beans and Roasted Garlic, Redcurrant and Port wine Jus.

Roast Loin of Suffolk Pork Stuffed with Apricot & Sage Seasoning, Crushed Potatoes, Roasted Apples, Calvados Jus.

Chicken, Smoked Bacon & Asparagus Wellington with buttered Jersey Royals, Vichy Carrots and Green Beans.

Fillet of Scottish Salmon pan fried with Crushed Potatoes, Baby Leeks, Tomato Confit, Clam and White Wine Volute.

Lincolnshire Sausage and Mash with Caramelized Onion Gravy and a Sprinkle of Fried Leeks

Butternut Squash and Wild Mushroom Risotto with baby Spinach and Roasted Cherry Tomatoes.

### Dessert

Tarte au citron with a raspberry crème fraiche

White & dark chocolate mousse with a strawberry coulis

Raspberry crème brulee

Summer or winter berry pudding with clotted cream

Caramelized apple tart with a calvados cream

lemon Eton mess with summer berries

**Cheese board with a selection of local cheeses and homemade chutneys (£4pp supplement)**

## Sample Package 2

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We offer you a choice of ONE option per course (+ vegetarian). This menu is priced at £28.95 for TWO courses or £33.95 for THREE courses

### Starter

Spring Pea and Ham Soup with Warm Rolls and Butter  
Roast Pumpkin Soup with Parmesan and Truffle (season permitting)  
Red Onion Tart with Goats Cheese, Rocket and Truffle Salad (V)  
Smoked Salmon Platter with Crème Fresh, Warm Toast and Lemon  
Feta Cheese, Pine Nut, and Pea Shoot Salad with Citrus-oil Dressing (V)  
Chicken Liver Parfait with Caramelized Red Onion Chutney and Warm Toasted Brioche  
Carpaccio of beef with wild rocket and parmesan shavings, with fig and red chard salad

### Main

Pan Roasted Corn Fed Chicken with Crushed Potatoes, Wild Mushrooms and White Wine Veloute  
Salmon Fillet with Jersey Royals, Panache of Seasonal Vegetables and Hollandaise Sauce  
Roasted Loin of Pork with an Apple and Cider Glaze served on Sweet Potato Mash  
Wild Mushroom Risotto with Asparagus and Parmesan Shavings (V)  
Rump of Lamb Nicoise with Dauphinoise Potatoes and Red Wine Jus  
Fillet of Wild Sea Bass in a Herb and Salt Crust with a Fresh Green Salad & Sauce Vierge  
Breast of Duck with Pad Thai Noodles and Star Anise Jus  
Sirloin of Aberdeen Angus Beef on Garlic & Chive Mash with a Rich Burgundy Jus  
Rolled Belly of Pork cooked with Star Anise and Herbs, served with Truffle Mash Potato & Braised Baby Leeks

### Dessert

Lemon Tart with Raspberry Sorbet  
Panna cotta of Vanilla and Rum with Poached Pears and Red Wine  
Hot Bramley Apple Crumble with Clotted Cream  
Double Chocolate Torte with Pouring Cream  
Baked Cheesecake with Raspberry Coulis  
Chocolate Tart with Crème Chantilly and Raspberries  
Hot Sticky Toffee Pudding with Toffee Sauce and Vanilla Custard

**Cheese board with a selection of local cheeses and homemade chutneys (£4pp supplement)**

## Sample Package 3

We offer you a choice of ONE option per course (+ vegetarian). This menu is priced at £31.95 for TWO courses or £36.95 for THREE courses

### Starter

Roast Squash Soup with Truffle and Parmesan

Rabbit Terrine with Traditional Homemade Chutney and Toasted Farmhouse Bread

Lobster Cocktail with Mango, Lemon and Chive Mayonnaise( £3 PP supp )

Oak-Smoked Salmon and Caviar on Rye with Horseradish Crème Fraîche, Black Pepper, and Fresh Dill

Stilton, Walnut and Endive Salad with Walnut and Dijon Vinaigrette (V)

Roasted Stuffed Piquillo Peppers with Couscous and Ricotta and a Sweet Pepper and Tomato sauce (V)

Foie Gras Terrine, Toasted Brioche, Sauternes Jelly (£3 pp supp)

Beef Carpaccio, Blue Cheese Watercress salad

### Main

Baked Fillet of Cod with Creamed Potatoes and Roasted Fennel with Chorizo

Poached Fillet of Brill in Red Wine, Roasted Fig and Avruga Caviar with a Cauliflower Puree

Red Onion Tarte Tatin with Goats Cheese, Balsamic Dressing and Spring Herbs (V)

Richards of Howden Sirloin Beef with Roasted Potatoes and a Watercress, Tomato and Peppercorn Sauce

Stuffed Loin of Pork with Saffron Risotto and Langoustine Sauce

En Pappilloitte of Vegetables with a White Wine and Herb sauce (V)

Roasted Monkfish wrapped in Parma Ham with Red Pepper & Basil Sauce

Herb Crusted rack of Lamb with Baby Vegetables & Dauphinoise Potatoes with Port Jus

Lincolnshire Red Beef served two ways Braised & Roasted with Celeriac Puree and Wild Mushrooms

### Dessert

Vanilla Crème Brulee with Warm Berries, Cinnamon and Brandy Snaps

Chocolate Delice with Hazelnut Sauce and Caramelized Orange with Cointreau

Summer Puddings with Clotted Cream and Fresh Berries

Duo of Chocolate Mousse with Marinated Strawberries

Coconut Panacotta with Caramelized Pineapple and Dark Chocolate Sorbet

Baked Alaska with Smoked Salt Caramel

Assiette of chocolate desserts (5)

**Cheese board with a selection of local cheeses and homemade chutneys (£4pp supplement)**