

APERYER

Social & Events **Love. Laughter. Food.**

Whether it's a lavish black tie bash or laid-back garden party with friends, special family get together or social date of the season, let the food take centre stage with a bespoke menu that's perfect for you and your event.

Think of us as your very own personal pop-up!

Whatever the venue, style, theme or occasion we offer a fully bespoke service taking your ideas and inspirations and crafting an experience that you'll never forget. We're here to make sure you're happy so as well as designing your personal menu and delivering fabulous food, we'll also take care of all the laying up and clearing up to make sure that you're relaxing and enjoying yourself just as much as your guests are!

We'll always take you as our starting point, the food you love, the event your organising and we'll bring bespoke presentation and exceptional service to match.

Here's some examples of mouth-watering canapés, bountiful boards, theme ideas for sharing plates and decadent seven course tasting menus to whet your appetite.

'If you're feeling inspired, get in touch and let's talk about how we can really wow your guests and make it an event to remember!

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APERYER

Canapés from £5pp*

A canapé reception is a fabulous way to treat your guests and add a touch of elegance, style and occasion. Let them take centre-stage by combing lots of choices around a theme or select a few to enjoy before the main event. We'll happily tailor them to the season, your special theme or type of event, but here's some examples to tickle your taste buds:

MEATY

- Individual mini lamb and minted pea Wellington
- Pork belly St. Menehould – crispy bread-crumbed bites with scrumpy mayo
- Venison carpaccio with juniper pickled quail's egg
- Black pudding crisp with seared scallop, cauliflower and pickled radish
- Rabbit rilette with black olive and tarragon
- Buttermilk popcorn chicken with hickory ketchup
- Short rib sliders on mini brioche buns
- Devilled dippy eggs with bacon crumb and crackling
- American waffle with confit duck and maple

FISHY

- Mini fish tacos with margarita shots
- Tuna tartare spoon with wasabi, radish and pickled ginger
- Croquettas de bacalao – salt cod croquettes with paprika aioli
- Crayfish thermidor
- Gin-cured gravlax on rye toast with Scandinavian pickles
- Beetroot carpaccio with dressed crab and dill mayonnaise
- Chilli and lime catch of the day ceviche
- Oysters kilpatrick
- Coconut and lime prawn toasts

VEGGIE

- Wild garlic and manchego arancini with bloody Mary shots
- Savoury profiteroles stuffed with wild mushroom and stilton
- Chargrilled aubergine sushi roll stuffed with feta, preserved lemon and oregano
- Vietnamese spring rolls with chilli and lemongrass dipping sauce
- Goats cheesecake with fig chutney
- Yellow split pea and spinach falafel
- Pumpkin pancake with a rosemary and pecorino mousse and toasted seeds
- Truffled macaroni cheese bites
- Soda bread rarebit with pickled mustard seed and crispy sage

SWEET TREATS

- Blackberry and basil cheesecake bites
- Elderflower and gooseberry macarons
- Malted chocolate and buttermilk torte
- Mint-infused watermelon caprese skewers
- Grilled peach, hazelnut and rosemary galettes
- Mini matcha doughnuts
- Salted pretzel brownies
- Vanilla and green pistachio custard bites
- Lemon and lavender tarlets

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APERYER

Boards from £18pp* (minimum 20 guests)

Bursting with bold flavours and delectable delights, our buffets and boards are great for family gatherings, celebration parties or large-scale events alike. These can be presented beautifully for guests to help themselves or arranged on the centre of tables to be passed and shared around. We'll happily work to a theme or provide a classic spread to suit everyone. Here's a few examples to get you started...

BEST OF BRITISH

Selection of pasties: Cornish / chicken and sesame / wild mushroom and stilton

Chorizo and fennel seed sausage rolls

Black pudding, pork and apple tear 'n' share pie

Vine cherry tomato, oregano and pesto galletes

Home-pickled mackerel rollmops

Broad bean, garden pea and wild garlic mixed salad with dill and lemon dressing

Butternut, radish and baby leaf salad with chilli and orange dressing

Selection of olives, hummous and dips

FIESTA

Jerk chicken, mango and lime wraps

Chilli and lime prawn skewers

Spanish tortilla with smoked paprika aioli

Classic caprese of mozzarella, tomato and basil

Roasted squash, radish and feta with orange and chilli dressing

Nachos with spicy salsa, guacamole and sour crème

Selection of mixed marinated olives

AFTERNOON TEA INSPIRED

West country cheddar and fig chutney sandwiches

Rare roast beef, horseradish and watercress on sourdough

Classic coronation chicken bloomer

Sun-dried tomato, feta and rocket pinwheel danish

Smoked salmon, beetroot and dill galletes

Classic scones with strawberry jam and clotted cream

Raspberry, mint and white chocolate mini trifles

Salted caramel double chocolate brownie

Lemon and rosemary tarts

BBQ SOUL FOOD

Pastrami and pickle deli style wraps

Mini cheeseburgers

Pulled pork po'boys

BBQ'd corn on the cob

Chunky coleslaw

Sweet potato fries

Green salad

ADD A PUDDING from £5pp (see page 5)

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APERYER

Feasts from £22pp* (minimum guest numbers may apply)

Our feasts invite your guests to dig in and share the love! Themed around your favourite flavours, these meals are perfect for relaxed and informal occasions where food is passed around and shared as your guests chat and relax. Alternatively, why not think about enjoying a street-food style service with boxes and bowls that allows your guests to mingle?

Our feasts usually go: one or two main courses, three sides and a cheeky extra. Here's a few examples but once we know your taste we'll send you a fully tailored menu just for you to choose from.

SOUTH EAST ASIAN

Selection of Thai fish cakes, Vietnamese spring rolls and chicken satay skewers
Beef massaman curry
Sesame and pak choi sticky noodles
Jasmine rice
Prawn crackers

MOROCCAN

Selection of flatbreads, olives, hummous and babaganoush
Lamb, apricot and almond tagine
Butternut and chickpea tagine
Tabbouleh
Salad
Merguez sausage skewers

TASTE OF THE CARIBBEAN

Jerk chicken wings
Curried goat
Rice and peas
Mango and avocado salad
Green salad
Salt cod fritters

SPANISH FIESTA

Selection of cured meats and vegetable antipasti
Braised pork cheek, black olive and chorizo in red wine
Classic paella
Patatas bravas
Marinated olives

ADD A PUDDING from £5pp (see page 5)



APERYER

Puddings from £5pp*

These sweet treats are the perfect way to follow your main meal and you can choose from individual plates, family style sharing desserts or selection boards to suit your occasion. And yep, you guessed it, we can customise any of these options to incorporate your favourites!

FAMILY STYLE

Dark chocolate, hazelnut and sea salt torte with crème fraiche

Zesty key lime meringue pie

Caramelised pear tatin with scrumpy cider cream

Fig, honey and rosemary pavlova

Apple and blackberry crumble with cinnamon custard

Sticky toffee apple pudding with clotted cream

Brioche bread and butter pudding

INDIVIDUAL DESSERTS

White chocolate and raspberry crème brulee with double chocolate biscotti

Pecan pie, chocolate and waffle knickerbocker glory

Espresso and vanilla panacotta with gingerbread snaps and dark chocolate cherry compote

Toasted coconut, pineapple and basil eton mess

Pimms summer pudding with chantilly cream

Lemon fool with ginger shortbread

BOARDS TO SHARE

CHOCOHOLICS

Selection of brownies, fudge, cakes and cookies served with cream

CHEESE

Selection of your favourite cheeses with homemade chutneys and biscuits

CAKE LOVER

Selection of mini afternoon tea style bites and delicate treats

PETIT FOURS

Selection of macarons, mini meringues, chocolate truffles and fruit nougat

FRUIT PLATTERS

Selection of seasonal skewers with chocolate, salted caramel and yoghurt dips

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APERYER

Hire the chef

Fine dining from £38pp* (minimum 8 guests)

A classic three course meal, bringing top notch, restaurant style dining to your table. Adds a real sense of occasion with our service team waiting on your guests' every need. We'll create you a personalised menu to choose from to ensure it really is the perfect meal, but in the meantime, here's some tasters to whet your appetite...

STARTERS

- Goats cheesecake with heritage tomato salsa and basil oil
- Dippy duck egg with asparagus soldiers
- Dressed crab with sourdough toast and lemon crème fraiche
- Clam and mussel chowder in sourdough bowl
- Smoked duck ham and beetroot carpaccio with peashoot, radish and broadbean
- Jewelled ham hock and fennel terrine with rye toast and bramble chutney
- Seared woodpigeon with a quails egg, frisse and hazelnut salad

MAINS

- Lamb and minted pea Wellington with celeriac puree and wild mushrooms
- Crispy pork belly with apple puree, roasted pickled onions, golden beets and heritage carrots
- Thai-style chicken skewers with sticky rice, satay sauce and sesame glazed pak choi
- Pan roasted salmon fillet with dill hollandaise, crushed new potatoes and purple sprouting broccoli
- Moroccan-spiced mackerel with chorizo and warm bean salad
- Caramelised garlic pearl barley risotto with roasted Mediterranean veg and parmesan crisps
- Wild mushroom, stilton and tarragon pie with champ and buttered kale

DESSERTS

- Frozen elderflower parfait with hazelnut praline, raspberries and mint
- White chocolate and salted caramel brownie with strawberries and cream
- Hot chocolate fondant with bitter orange sauce, vanilla ice cream and almond brittle
- Lemon posset with wild blackberries and rosemary shortbread
- Prosecco poached pear with peach fizz sorbet and brandy snap
- Cheese selection with home-made chutneys and crackers

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APERYER

7 course tasting menu

from £65pp* (minimum 8 people)

Push the boat out with a decadent seven course tasting menu bringing together your favourite flavours and the best the season has to offer. Think of us as your own pop-up for the night and Matt your personal chef! We'll make sure you're getting the best food, style and service exactly as you like in the comfort of your own home. As well creating your dream meal, we are happy to talk wine pairings, styling and of course will lay the tables and clear away afterwards, leaving you to relax and enjoy. Here's a taster...

CANAPÉS

Seared scallop on black pudding crisp with cauliflower and pickled radish crisp

Rabbit rilette with black olive and tarragon

Goats cheesecake with blackberry and basil

STARTER

Tuna tartare with wasabi mousse, pea shoots and crispy nori

CHEEKY EXTRA

Arancini with bloody Mary shot

MAINS

Lamb three ways: sweetbreads, rack, belly

Served with heritage carrots, garden pea puree, confit and wild garlic

DESSERT

Trio of seasonal puddings: Rhubarb and custard panacotta / brioche and cherry bread and butter pudding / peach and rosemary frozen parfait

PETIT FOURS

Mini macaroons, chocolate and chilli truffles, lemon lollipops

CHEESE COURSE EXTRA £5PP

Selection of local cheeses, homemade crackers, chutneys and pear

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Wanting more?

These menus are a mere flavour of what we can offer and we thrive on collaboration – after all, working together with clients is where the magic happens – and the possibilities are endless! We hope you like what you see but if you're looking for something completely different, however bonkers or off-the-wall, we'd love to help. You let your imagination run wild and then let us make it happen!

* Prices

All our prices act as a guide and are all subject to the food you'll be having, the type of service you'd like and the way we'll present it. We're more than happy to give you a clear, no obligation quote after consultation with you and will include service, staffing and VAT so there'll be no hidden costs.

Feeling inspired? Then get in touch and let's talk about how we can really wow your guests and make it an event to remember!

Matt & Gemma
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