

Fig. 1.



Fig. 2.

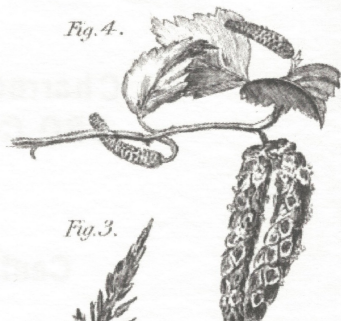


Fig. 3.

Fig. 3.



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Fig. 5.



Fig. 6.

Fig.



Fig. 7.

P E R I L L A



CATERING



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ABOUT US

PERILLA IS A MODERN NEIGHBOURHOOD RESTAURANT IN NEWINGTON GREEN WITH AN INFORMAL, RELAXED ATMOSPHERE. USING HUMBLE, HIGH QUALITY INGREDIENTS, OUR FOOD IS A MODERN INTERPRETATION OF CLASSICAL EUROPEAN FLAVOURS.

WE CATER FOR A RANGE OF OCCASIONS FROM WEDDINGS, BIRTHDAY CELEBRATIONS TO WORK FUNCTIONS & CHRISTMAS PARTIES.

WITHIN THIS PACKAGE YOU WILL FIND OUR STANDARD, SAMPLE OFFERING, DRINK OPTIONS AND PRICING INFORMATION.

PLEASE FEEL FREE TO GET IN TOUCH WITH US IF YOU HAVE ANY FURTHER QUESTIONS OR WANT TO DISCUSS A CUSTOM EVENT.



PACKAGES

WE OFFER A NUMBER OF STANDARDIZED PACKAGES FOR YOU TO CHOOSE BETWEEN. FOR EXTERNAL CATERING WE DO REQUIRE A MINIMUM EVENT FEE OF 5000 POUNDS.

PACKAGE 1

CANAPÉ PARTY (ALL 8 CANAPÉS) -

80 POUNDS PER HEAD BASED ON 16 PIECES OF CANAPES PER PERSON

PACKAGE 2

THREE COURSES WITH THREE CANAPES -

100 POUNDS PER PERSON

PACKAGE 3

FIVE COURSE WITH SIX CANAPES -

140 POUNDS PER PERSON

PACKAGE 4

LUXURY FIVE COURSES WITH EIGHT CANAPES -

200 POUNDS PER PERSON



ADDITIONAL COSTS TO CONSIDER

CREW CATERING - 45 PER PERSON

KITCHEN EQUIPMENT IF REQUIRED

LATE NIGHT STAFF/TRAVEL COSTS AFTER 11:30PM

STAFF BASED ON 10 HRS. ADDITIONAL HOURS WILL BE CHARGED AT 20PP

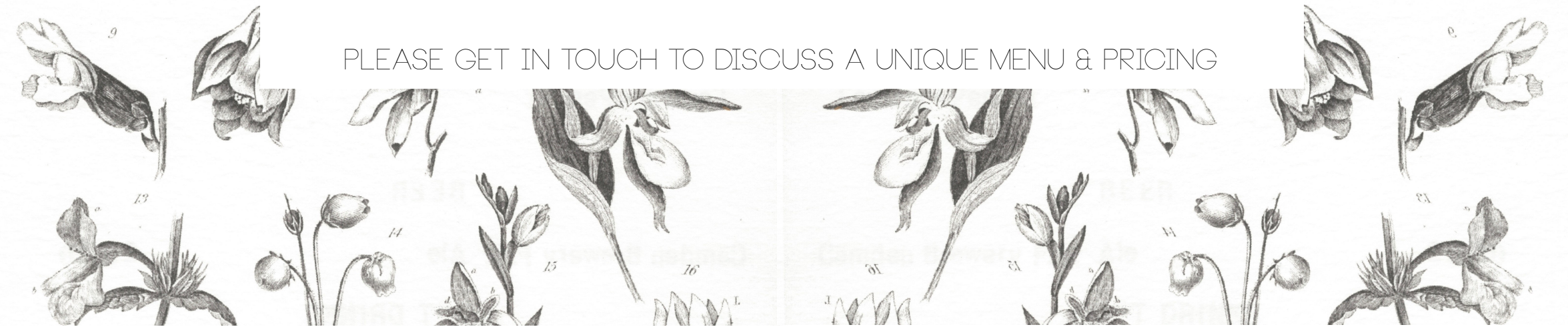
BESPOKE WEDDING CAKE FROM 750





HAVE SOMETHING DIFFERENT IN MIND?

WE ARE ABLE TO COLLABORATE WITH YOU TO CREATE A **BESPOKE**
EXPERIENCE FOR YOUR PARTY.



PLEASE GET IN TOUCH TO DISCUSS A UNIQUE MENU & PRICING



SAMPLE MENU

*THIS MENU IS A SAMPLE AND IS SUBJECT TO CHANGE DEPENDING ON PRODUCE AVAILABILITY
PLEASE NOTIFY US OF ANY ALLERGIES/ DIETARY REQUIREMENTS PRIOR TO YOUR EVENT*

CANAPES

TARTAR OF CORNISH MACKEREL AND HORSERADISH
SEMI DRIED TOMATO AND 32 MONTH AGED PARMESAN TARTLET
RAW SLICED AGED CUMBRIAN BEEF FILLET, LAND ORESS AND ROCKET
POACHED ROCK OYSTER, YOGHURT WHEY AND WILD GARLIC
ROAST CHICKEN AND TARRAGON CROQUETTE
FRIED PADRON PEPPERS STUFFED WITH PATATAS BRAVAS AND AIOLI

PERILLA SEAWEED SOURDOUGH WITH BROWN BUTTER

STARTER

BRAISED SUMMER GREENS WITH A POACHED EGG, WILD BRITISH HERBS AND A CHEDDAR AND
NEW POTATO SAUCE

2ND COURSE

STROZZAPRETI OF PULLED RABBIT AND NEW SEASON GARLIC

3RD COURSE

STEAMED CHALK STREAM TROUT BEURRE BLANC OF GENOVESE BASIL AND SEAWEED

MAIN COURSE

ROAST RACK OF HERDWICK LAMB, FLOURISH FARM RATATOUILLE, HERB SHEEP'S CURD

DESSERTS

LEMON AND SORREL TART





CONTACT US

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