

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!

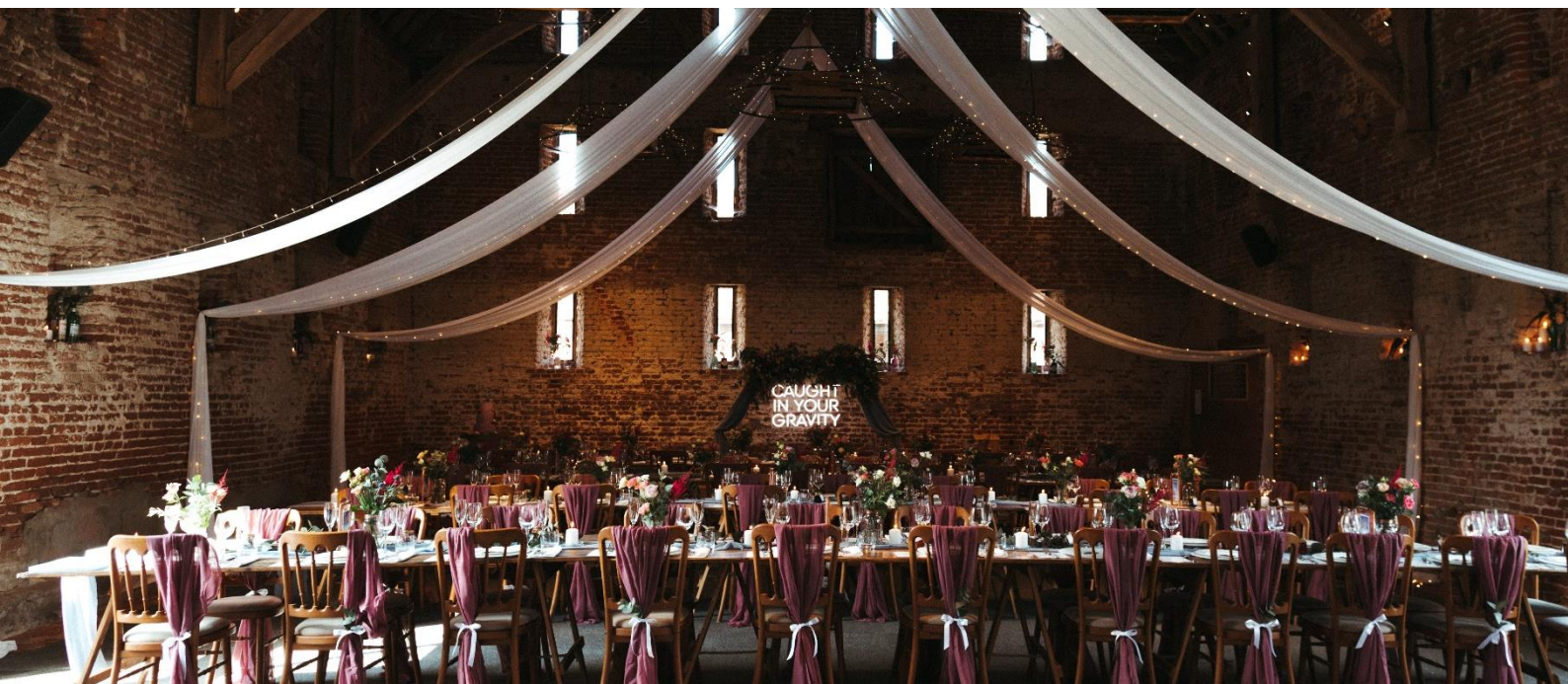
Our range of catering options include canapes, formal wedding breakfasts, rustic sharing platters and BBQs, so there is sure to be the perfect option for your special day.

Our service includes everything you'll need for your wedding reception including crockery, cutlery and waiting staff. 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 offer a full range of tableware to suit any colour scheme or style - [see our tableware showcase.](#)

We provide complimentary tastings for all wedding bookings 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

BBQ Slow Roasted Pork Belly Bites
Bacon, Leek & Thyme Tartlets
Maple Syrup Glazed Priors Hall Farm Cocktail Sausages, Mustard Mayo
Chorizo Sausage Rolls
Satay Chicken
Chicken Liver Parfait, Brioche, Blackberry
Hoisin Duck Croustades, Pickled Cucumber
Lamb Kofte, Tzatziki

Tastes of the Sea

Smoked Salmon, Horseradish Cream, Caviar, Blinis
Panko Salmon Bites, Dill Crème Fraiche
Tuna Tartare, Avocado Puree, Pickled Ginger, Rice Cracker
Tempura Prawns, Sweet Chilli Sauce
Cajun King Prawns, Avocado Puree
Crab & Chilli Tartlets
Smoked Haddock Welsh Rarebit
Smoked Mackerel Pate, Pickled Beetroot, Crostini

Veggie Bites

Mini Jacket Potatoes, Crème Fraiche and Chives
Porcini Mushroom Tartlets, Tarragon Cream Cheese
Sweet Chilli & Sesame Halloumi
Cheese & Marmite Choux Buns
Goats Cheese & Onion Jam Tartlets
Tomato & Pesto Tartlets (VE)
Avocado, Sweetcorn and Blackbean Salsa Tacos (VE)
Sweet Potato & Mushroom Sausage Rolls (VE)

Traditional Wedding Breakfast

Let's Get Started

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

Smoked Haddock Croquettes, Horseradish Mayonnaise

Duck Liver Parfait, Plum Chutney, Toast

Pea & Ham Hock Soup, Haloumi Croutons

Hoisin Duck & Watermelon Salad

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

Burrata and Tomato Salad, Basil Oil (V)

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

Mushroom Pate, Toast, Chutney (VE)

Butternut Squash Soup, Garlic Croutons (VE)



The Main Event

Poultry

Chicken Roulade stuffed with Chorizo, Feta and Pesto, Crushed New Potatoes, Red Pepper Sauce
Roasted Chicken Supreme, Creamy Mash, Wilted Spinach, Mushroom & Tarragon Sauce
Chicken, Mushroom and Tarragon Pie, Mustard Mash & Braised Carrots
Roasted Duck Breast, 5-Spiced Red Cabbage, Fondant Potato, 5-Spice Plum Sauce *

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 with Cheesy Herby Pastry, Creamy Mashed Potatoes & Peas

Lamb

Duo of Lamb – Braised Lamb Shoulder Pot Pie, Roasted Lamb Rump, Squash Puree, Roasted Carrot, Lamb Jus *
Moroccan Spiced Lamb, Jewelled Rice, Roasted Squash, Harissa Yoghurt, Pomegranate

Pork

Slow Roasted Pork Belly, Apricot Stuffing, Braised Red Cabbage, Roasted 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)

* 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

Biscoff Caramel Cheesecake

Rose and Pistachio Eton Mess

Plum 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

Tiramisu

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, smoked mackerel, 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, Jewelled Cous Cous, Felafels, Hummus and Griddled Vegetables, Harissa Yoghurt and Pomegranate Molasses

Italian porchetta platter – Rolled Pork Belly, Apricot and Pine Nut Stuffing, Garlic and Rosemary Parmentier Potatoes, Braised Red Cabbage with Apple, Roasted Mediterranean Vegetables, Salsa Verde Dressing

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 Steaks served with a Yogurt and Mint Sauce

Braised Pork Belly BBQ'd with a hoisin glaze

Slow Roasted Texas Style 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

Mixed BBQ'd Fish served with a Salsa Verde

Halloumi and Peach Wedges with a Chilli, Lime and Mint Dressing

Mixed Vegetable and Pesto Medley

Side Dishes

Roasted Squash & Pomegranate Cous Cous

Tomato, Mozzarella & Basil Salad

Courgette ribbons, 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

Lentil and Roasted Root Vegetable Salad



Wedding Packages

Traditional Wedding Breakfast

A selection of 4 canapes

3 course wedding breakfast including freshly baked focaccia served with olive oil and balsamic vinegar followed by a choice of 2 starters, 2 mains and 2 desserts

2023	2024	2025
£52pp	£58pp	£64pp

Share the Love

A selection of 4 canapes

Antipasti sharing starter, main course served on sharing platters and a dessert table with a selection of 3 desserts

2023	2024	2025
£56pp	£62pp	£68pp

BBQ Wedding Breakfast

A selection of 4 canapes

BBQ main course with a selection of 4 main dishes and 4 side dishes served from a buffet table.

A dessert table with a selection of 3 desserts.

2023	2024	2025
£44pp	£50pp	£56pp

** All prices quoted are excluding VAT.*

** Prices quoted are subject to a minimum of 80 guests. For fewer guests please ask for a bespoke quotation.*

** All our packages come with a complimentary tasting, on the day wedding co-ordinator, waiting staff, chefs and standard crockery & cutlery.*



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Please note that the below are intended as menu inspirations and that from time to time certain dishes or ingredients are restricted due to market availability

Three course MENUS

WARE PRIORY

OPTION ONE

*Three course Menu option £55 per head plus VAT at standard rate
Including Service staff*

Starters

Pea and mint soup with king prawns and avocado oil

White asparagus with poached quail's eggs and grapefruit hollandaise

Wild mushroom tart topped with parmesan served with cream & thyme essence

Chicken liver pate with port and cranberry chutney, mixed leaf and toasted breads

Main course

Supreme of chicken served on a croute with roasted baby onions button mushrooms and red wine sauce

Breast of chicken slow roasted with lemon and thyme over dauphinoise potato.

Tenderloin of Pork wrapped in Parma Ham with a Sage and Onion Farce, Apple Mash with a Thyme and Garlic Sauce

Belly of pork served with sweet potato chips & apple and vanilla puree.

Roast cod on a lemon and herb risotto cake with lemon and herb butter sauce

Roast butternut squash and fresh thyme risotto with shaved parmesan poached duck egg {V}

Desserts

White chocolate bread and butter pudding with hot caramel sauce

Hot black cherry and apple crumble with vanilla pod ice-cream

Sticky toffee pudding with toffee sauce and lavender essence cream

Passion fruit Crème Brulee with Pistachio Nut biscotti

Lemon posset served in a martini glass topped with raspberry foam



Three course MENUS

OPTION TWO

*Three course Menu option £65 per head plus VAT at standard rate
Including Service staff*

Starters

Baked goats cheese and caramelised onion tart with mixed leaf salad and aged balsamic (v)

Tiger prawns tossed in a creamy lemon grass and coconut sauce served on a bed of Chinese leaf with roasted cashew nuts

Smoked chicken with mixed leaf, crispy bacon and caramelised blueberry confit
Antipasto platter of Parma ham, prawns, pate, melon and buffalo mozzarella served with Caesar salad

Main course

Roasted Guinea Fowl Supreme, Thyme and Pancetta Potato Cake with a Masala Sauce

Pan seared duck breast sliced over truffled dauphinoise with shallot and redcurrant jus

Char grilled fillet of beef, served with thin fries, grilled cherry wine tomatoes, watercress and béarnaise sauce

Confit Shoulder of Lamb with a Soft Herb Crust, Mustard Mash with a Rosemary Jus

Slow roasted pork belly in five spice and star anise with a palm and lime citrus glaze
Individual charred vegetable and blue cheese lasagna served with slow roasted tomatoes.

Desserts

Apple tart tatin with balsamic Strawberries and Roasted Plum Crumble

Dark chocolate fondant with butterscotch ice cream and mint jus

Cappuccino ice cream Pavlova with roasted almonds and hot caramel sauce

Sticky toffee pudding with toffee sauce and lavender essence cream

Bourbon vanilla crème Brule served with kiwi berry compote



Three course MENUS

OPTION THREE

*Three course Menu option £85 per head plus VAT at standard rate
Including Service staff*

Starters

Pan seared scallops with micro leaf salad and crispy pancetta
Star anise and sesame marinade duck breast on a bed of stir fried vegetables
Tartare of beef with caviar and caramelized red and yellow peppers
Deep fried poached duck egg with sour dough and pea puree

Main course

Roasted loin of venison with balsamic braised red cabbage and parsnip crisps
Cannon of Cumbrian lamb with a herb crust, smoked bacon and onion fricassée,
Fondant potato, marjoram jus
Prior's hall pork belly, fillet and cheek, served with glazed carrot, spiced apple purée
Halibut confit in olive oil with celeriac purée, pancetta crisps and pickled shallots
Risotto of ceps spring onion stacked with field mushrooms and pousse spinach topped
with parmigano {V}

Desserts

Baked Apple Cheesecake with Cinnamon Cream, Spiced Caramel
Triple Chocolate Mousse, mango essence and Vanilla Cream
Orange and Honey Parfait, Hazelnut Praline, Pear Chutney
Apple parfait with honeycomb bitter chocolate and champagne foam
Poached forced rhubarb crumble, rhubarb jelly, crème anglaise





PLENTY OF THYME

Bespoke catering and Events

Tel: 01245 526084 / 07901 016075

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Plenty of Thyme was established in 2016 by Dave Double. Dave is chef trained and has worked in a variety of establishments since 2000 ranging from fine dining restaurants, gastro pubs through to large scale sporting & music venues.

Jodie is also a director and joint owner of the business is our Senior Weddings & Events manager and has been on board since 2018.

Jessica joined us full time in July 2022 as a wedding & events manager. We have a team of fulltime chefs and a large bank of casual event chefs.

As a company we have grown from strength to strength each year winning both the Essex Wedding Awards Best Independent Caterer for 2020 and Regional Winner for Best Caterer at The Wedding Business Awards for 2020.

We are strong believers in using local & British produce, we have strong working relationships with our Vegetable, Meat & Fish suppliers who are all locally based. Along with using only British produce where possible we also have an allotment where we grow a variety of produce which is used within our menus.

We pride ourselves not only on our food but the professional service we provide. Along with the menus below we can also create full bespoke menus should you wish for something not on the menus

All our packages come with a complimentary tasting, on the day events manager, waiting staff, chefs, crockery & cutlery





PLENTY OF THYME

Canapes

MEAT

Rare roasted beef, horseradish mousse, rosemary infused crostini

Pan fried duck, plum & carrot

Steak, chip & hollandaise

Confit belly of pork, apple puree & crackling

Duck liver parfait, toasted brioche & basil

Mini beef slider, cheddar, gherkin & mustard

Essex honey & whole grain mustard chipolata sausage

FISH

Oak smoked salmon blini, crème fraiche, dill & caviar

Tempura battered king prawn, sweet chilli dip

Seared tuna, mango & chilli salsa

Beetroot & gin cured gravlax, blini, crème fresh & dill

Prawn & crayfish cocktail, lemon, dill & tomato

King prawn & chorizo skewer

VEGETARIAN

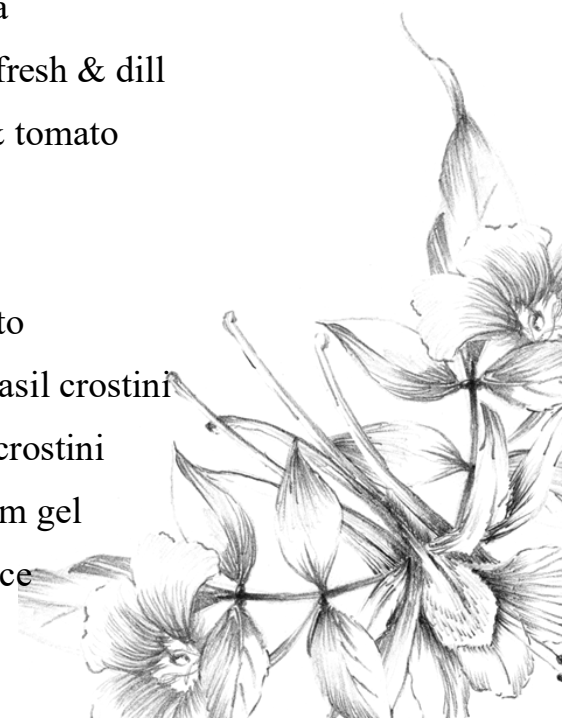
Poached peach, mozzarella & pesto

Pickled beetroot, whipped goats cheese & basil crostini

Caramelised red onion & goats cheese crostini

Smoked mozzarella arancini, sour plum gel

Vegetable samosa, sweet chilli sauce





PLENTY OF THYME

Silver package

STARTERS

English pea & mint soup with toasted focaccia (V)

French onion soup, cheese croute (V)

Deep fried buffalo mozzarella, tomato chutney & pea shoots (V)

Smooth duck liver parfait, toasted brioche, spiced chutney & basil

Chicken Caesar salad – char grilled chicken, crispy cos leaf, parmesan, Caesar dressing & crisp croutons

Chicken satay – satay marinated chicken, carrots, mizuna, peanuts & soy mayonnaise

Prawn cocktail – Atlantic prawns, rich marie rose sauce, gem leaf, tomato, lemon, dill & olive bread

MAINS

Thyme & garlic roasted chicken breast, parmesan pomme puree, carrot puree, roast English carrots & chicken gravy

Feather blade of beef, creamy mash, savoy cabbage, bacon, red wine & shallot jus

Confit belly of pork, mustard mash, braised red cabbage, cider jus

Essex pork sausages, wholegrain mustard mash, onion gravy, tender stem broccoli

Citrus marinated salmon fillet, citrus crushed potato cake, wilted spinach, saffron cream sauce

Wild mushroom risotto, sauté wild mushrooms, truffle & frizzly salad (V)

English pea, asparagus & feta tart, roast shallot, sweet potato puree & rocket salad (V)

DESSERT

Apple & rhubarb crumble, vanilla custard

White chocolate cheesecake, berry compote & vanilla tuille

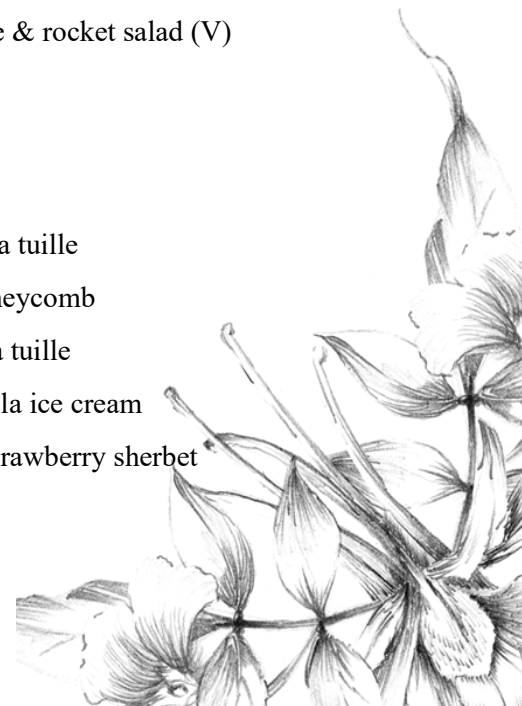
TAP mess – meringue, Chantilly, mixed berries & honeycomb

Glazed lemon tart, mascarpone, raspberries & vanilla tuille

Chocolate brownie, chocolate sauce, chocolate soil & vanilla ice cream

Jelly & ice cream – white chocolate iced parfait, vanilla jelly, strawberry sherbet

Vanilla pannacotta, berries & shortbread





EVENING FOOD

1 of the following served by staff

Essex sausage butty, toasted brioche roll, Tiptree ketchup

Crumbed fish, skin on fries & mushy peas

Sour dough toastie with Suffolk ham & cheddar

P R I C I N G 2023

60 guests @ £3570.00 plus VAT

Additional guests @£59.50 per person, plus VAT

Additional evening guests @ £7.25 per person, plus VAT

4 canapes per person 3 course meal (2 starters, 3 mains, 1 dessert)

Tea & coffee served with luxury chocolates

Evening food

P R I C I N G 2024

60 guests @ £3690.00 plus VAT

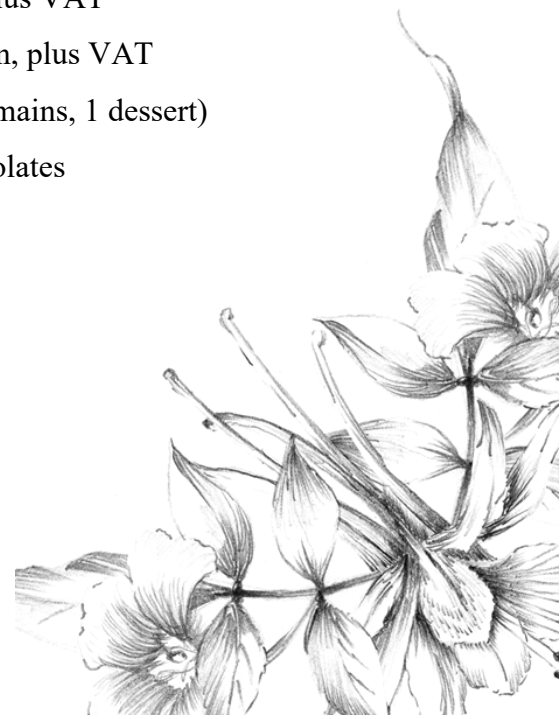
Additional guests @£61.50 per person, plus VAT

Additional evening guests @ £7.50 per person, plus VAT

4 canapes per person 3 course meal (2 starters, 3 mains, 1 dessert)

Tea & coffee served with luxury chocolates

Evening food





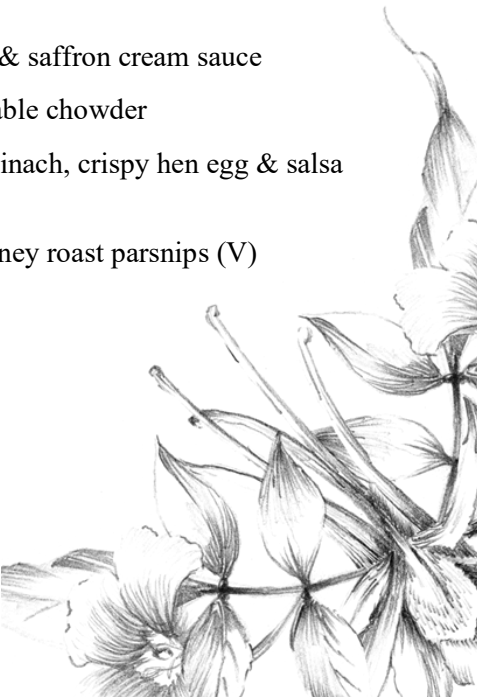
PLENTY OF THYME

Gold Package

STARTERS

- Heritage tomato, buffalo mozzarella, pickled red onion, baby basil & rocket (V)
- Wild mushroom arancini, mushroom ketchup, truffle mayonnaise, parmesan crisp (V)
- Char grilled asparagus, crispy free-range egg, hollandaise & rocket (V)
- Trio of beetroot, whipped goats' cheese, candied walnuts, basil, balsamic & sour dough (V)
- Chinese 5 spiced belly of pork, pickled carrot, soy mayonnaise, peanuts & basil
- Pressed ham hock terrine, pistachios, compressed apple, red current jel & toasted brioche
- Hot smoked salmon, crème fraiche, capers, rocket & sour dough
- Prawn & crayfish tian, avocado, semi dried tomatoes, red pepper coulis & toasted focaccia

MAINS

- Suffolk chicken roulade, lemon & thyme mousse, dauphinoise potato, sweet potato puree, roast shallots, tender stem broccoli & red wine jus
- Duo of beef – confit skin & rump (served pink), parmesan pomme puree, carrot puree, roast English carrots & beef jus
- Pan roasted ribeye steak (served pink), triple cooked chips, roast field mushroom, garlic roasted tomato, peppercorn sauce (£2.50 surcharge)
- Duo of lamb – confit shoulder & rump (served pink), dauphinoise potato, cauliflower puree, roast English carrot, shallot & rich lamb jus
- Pan roasted seabass fillet, crushed new potatoes, wilted spinach, asparagus & saffron cream sauce
- Pan fired salmon fillet, saffron mash, clam, mussel & baby vegetable chowder
- Char gilled aubergine steak, soft herb polenta cake, semi dried tomatoes, wilted spinach, crispy hen egg & salsa verde (V)
- Seasonal vegetable wellington, roast shallot, parsnip puree, chestnuts & honey roast parsnips (V)
- 



DESSERTS

- Chocolate delice, salted caramel, strawberry jel, pistachios & basil
- Trio of chocolate – white chocolate cheesecake, milk chocolate mouse and dark chocolate brownie
- Elderflower & lemon infused posset, crumbled oats, strawberry gin ice cream
- Sticky toffee pudding, salted caramel sauce, vanilla bean ice cream
- Rich chocolate tart, orange, vanilla, mascarpone, shortbread & raspberries
- British cheese & biscuits – Black bomber, Shropshire blue & Cornish brie cheeses, quince jelly, plum chutney, grapes & crackers (£1.50 surcharge)
- Dark chocolate chip brownie, honeycomb, clotted cream, raspberries & pistachios

EVENING FOOD

- Choose 1 of the following to be served street food style outside the front of the house
 - Wood fired pizzas– classic margarita, pepperoni, BBQ pulled pork
 - Gourmet burgers – all served in brioche rolls
 - POT burger – beef patty, cheese, shallot rings, bacon jam, watercress mayonnaise
 - Chicken one – buttermilk thigh, American cheese, pickled cucumber, crisp lettuce, siracha mayonnaise
 - The veggie – veggie patty, cheese, shallot rings, onion chutney & watercress mayo

PRICING 2023

- 60 guests @ £4170.00 plus VAT
- Additional guests @ £69.50 per person, plus VAT
- Additional evening guests @ £9.25 per person, plus VAT
- 5 canapes per person 3 course meal (2 starters, 3 mains & 2 desserts)
- Tea & coffee served with luxury chocolates
- Evening food

PRICING 2024

- 60 guests @ £4350.00 plus VAT
- Additional guests @ £72.50 per person, plus VAT
- Additional evening guests @ £9.25 per person, plus VAT
- 5 canapes per person 3 course meal (2 starters, 3 mains & 2 desserts)
- Tea & coffee served with luxury chocolates
- Evening food





PLENTY OF THYME

Sharing menu

SHARING STARTER BOARD

Mediterranean – selection of cured meats, buffalo mozzarella, olives, sun dried tomatoes, olive oil & balsamic, rocket, rosemary & sea salt focaccia

American - Popcorn chicken bites - Smokey BBQ sauce, sticky glazed pork ribs, tempura battered prawns, char grilled corn on the cobs, coleslaw & rocket

British – Duck liver parfait, hot smoked salmon, pork scratchings, prawn & crayfish cocktail, red onion marmalade & fresh breads

British – Pork & bramley apple sausage roll bites, scotch egg bites, honey roasted ham, British cheeses, chutneys, pickles & breads

Asian – Crispy duck spring rolls, sweet potato & coriander onion bhaji, coconut & chilli chicken wings, spinach falafel, dips to include mint yoghurt, mango chutney & hoi sin sauce

SHARING STYLE MAINS

British – herb, mustard & sea salted rump of beef (served pink) and pan fired chicken supreme (both served by staff to tables)

Bowls of the following – duck fat roasted potatoes, braised red cabbage, honey roasted parsnips, thyme roasted carrots, cauliflower cheese & roast gravy. Horseradish & cranberry sauce

Mediterranean - lemon & thyme marinated chicken breast and citrus marinated salmon fillet (both served by staff to tables)

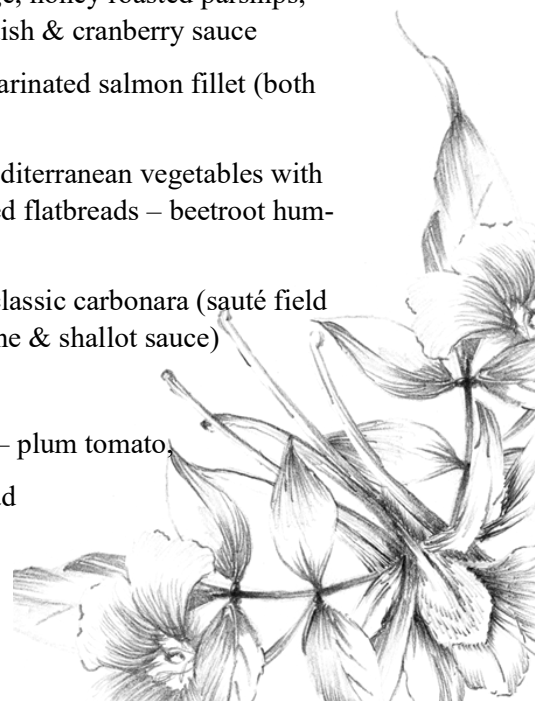
Bowls of the following – herb roasted Parmentier potatoes - roasted Mediterranean vegetables with pesto – heritage tomato, mozzarella, red onion & basil salad – char grilled flatbreads – beetroot hummus, aioli & tzatziki

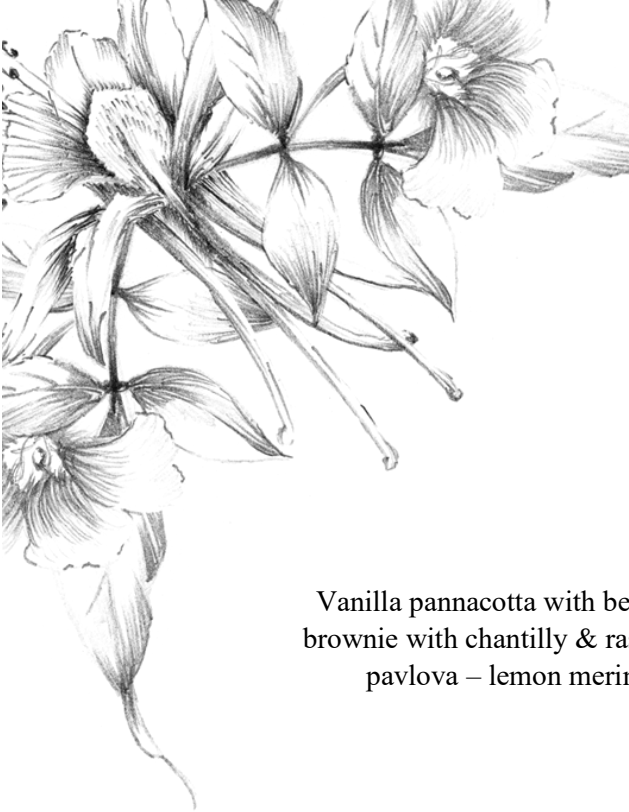
Italian – ragu of beef (braised shin of beef, pappardelle & parmesan) – classic carbonara (sauté field mushrooms & braised ham hock linguini in a creamy white wine & shallot sauce)

Bowls of the following to tables –

roast garlic & sea salt focaccia – rocket & parmesan salad – plum tomato,

mozzarella & basil salad – classic Caesar salad





DESSERT TABLE

Choose 3 of the following

Vanilla pannacotta with berries – lemon & elderflower infused posset – chocolate chip brownie with chantilly & raspberries – glazed lemon tart with candied lemon – raspberry pavlova – lemon meringue pie – rich chocolate & raspberry tart with chantilly

EVENING FOOD

Gourmet scotch eggs all served with piccalilli & sour dough (choose 2 options) Classic pork – pork & chorizo – pork & black pudding – pork, shallot & thyme – spinach & quorn

PRICES 2023

60 guests @ £3657.00 plus VAT

Additional guests @ £60.95 per person, plus VAT

Additional evening guests @ £7.25 per person, plus VAT

4 canapes per person

Sharing board starter Sharing style main course Dessert station

Evening food

PRICES 2024

60 guests @ £3717.00 plus VAT

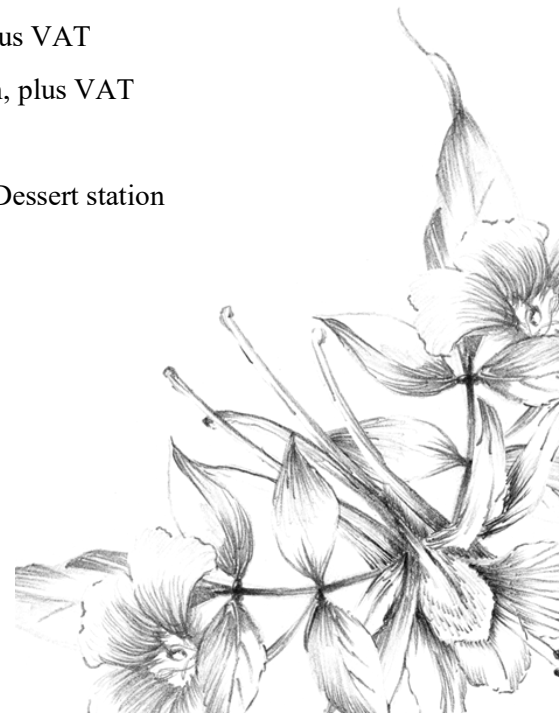
Additional guests @ £61.95 per person, plus VAT

Additional evening guests @ £7.25 per person, plus VAT

4 canapes per person

Sharing board starter Sharing style main course Dessert station

Evening food





PLENTY OF THYME

Children's Menu

STARTER

Dough balls with garlic butter dip
Deep fried mozzarella, tomato chutney

MAIN

Sausages, mash & peas
Crumbed chicken, Chips & beans
Tomato pasta with cheddar

DESSERTS

Chocolate brownie with vanilla ice cream

PRICES

£22.50 per child, plus VAT

