

WEDDINGS - EVENTS - CORPORATE FOOD

WE ARE PUDPUD

"The best food we have ever tasted"



"Thank you so much, the staff loved it. Great food even better people"

Formerly known as Yorkshire PudPud.

We are wedding, events and corporate food caterers based around the North West UK. We are also available to travel to Yorkshire.

Providing high quality, fun and tasty food from our custom-made horse box which adds to the whole experience while making us self-sufficient, so you can enjoy your day or event and of course we still serve our all-time favourite Yorkshire Pudding Wraps.

For more information please call us on 07903 397 659.

THE PERSONAL TOUCH



WEDDINGS

Day

We will take care of your full day with our professional catering staff. All the courses will be served to your table for ease and comfort to your guests.

Night

Evening food can also be provided from a kitchen or our vintage horse trailer.

Please note, there is a £200 charge for use of the trailer.



TRAVEL

We are happy to travel to your location free of charge, up to 60 miles, there will be an additional charge of 50p per miles for anywhere outside this.

CROCKERY

We provide all your crockery needs for your day.

Please ask for pictures, we have a selection of beautiful vintage designs.

DIETARY NEEDS

We can cater to everyone's dietary requirements. Please speak to us regarding your specific needs.

Bespoke Menus

We have created a selection of suggested menus, however, we also provide a bespoke service and can create a menu to suit your individual requirements.

EVENING MENU

Guests can collect the food from our vintage horse trailer, festival style, or our grazing table set up inside the venue.

Delivering a delicious, stylish, and memorable experience for your guests.

YORKSHIRE PUDDING WRAPS

Choose your meat:

Honey glazed gammon

Slow cooked beef brisket in red wine

Shredded rosemary and thyme chicken breast

Vegetable sausage (V)

All these options will be served with red cabbage, roasted carrot, stuffing, roast potatoes and gravy.

KEBABS



Chinese chicken

Lamb köfte

Mixed med veg and halloumi (V)

All served on a warm pitta, with shredded lettuce, onion and red cabbage served with fries and a selection of sauces.

PIE, MASH & PEAS

Cheese and onion (V)

Chicken pie

Meat and potato

Home cooked pies served with creamy buttery mash and mushy peas topped with gravy and crispy onions.

GOURMET HOT DOGS

Jumbo Cumberland sausage served on a brioche roll, topped with cheese, BBQ pulled pork, spring onions, crispy onions served with fries and selection of sauces.



MEXICAN PIC N' MIX

Each guest can choose 2 options from the following:

Tostadas

Open Toasted tortilla topped with BBQ pulled pork, chopped Romanian lettuce, pico de gallo and sour cream.

Nachos

Crispy Nachos topped with fajita beef, jalapeños, cheese, pico de gallo, guacamole and sour cream bean salad.

Quesadilla (V)

Classic Closed Toasted tortilla filled, cheese, pico de gallo and mixed beans.

Taco

Crispy Taco shell filled with shredded Buffalo chicken, Romanian shredded lettuce, pico de gallo and sour cream.

Grazing Table



A Grazing table display set up in your reception room filled with all the classics and favourites.

The food can be catered to your needs and a bespoke grazing table menu can be created.

* Please discuss with us for any dietary requirements, gluten free and vegan and any allergens.

WEDDING BREAKFAST MENU

Canapes



Goats cheese bon bons (v)

Served with a chilli Jam

Mini Yorkshire pudding

Filled with beef brisket and drizzled with horseradish sauce

Beef sliders

With cheese and relish

Halloumi fries (v)

Crème fraiche and pomegranates

Prawn crostini

Layered with guacamole and Garlic and chilli prawns

Pop potato balls (v)

Chilli flakes, spring onion and sour cream

BBQ cauliflower bites (v)

With pickled slaw

STARTERS

Prawn crostini

Layered with guacamole and garlic, chilli prawns

Goat cheese (v)

Coated in a panko and pistachio crumb served with rocket and balsamic glaze

Arancini (v)

Pesto and Mozzarella arancini sat on an arrabbiata sauce

Lamb köfte

Minted Lamb köfte served on Romanian lettuce served with tomato and cucumber and tzatziki

DRINKS



WE CAN DELIVER YOU A BESPOKE DRINKS PACKAGE FOR YOUR DAY.

MAINS

GRAZING BOARDS

3 boards per tables of 10

Meat

Souvlaki Chicken, honey and mustard chipolatas, glazed chorizo in red wine syrup, a selection of cured hams and cooked meats, pate and scotch eggs

Fish

Coldwater fresh prawns, mackerel pate, garlic and chilli prawns, smoked salmon, gravalax

Veg (v)

Spiced chickpea falafel, nut roast, houmous, crudités, olives, Camembert, no sausage roll

Make it Bespoke!

Tell us all your favourite things and we'll create a unique board just for you!

All tables are also served with a selection of salads, breads, dried fruits, roasted baby vine tomatoes, chutneys and oils.

YORKIE PIE & MASH

Homemade pie served on creamy mash. Topped with a filled Yorkshire pudding and served with gravy.

YORKSHIRE PUDDING WRAP SUNDAY DINNER

Your choice of meat served with seasonal veg, roast potatoes, cauliflower cheese and gravy.

DESSERTS

Strawberry cheesecake

Served with double berry sauce

Sticky toffee pudding

Served with warm pouring cream

Chocolate brownie

Served warm with toasted almonds and ice cream

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PRIVATE PARTY MENU

Guests can collect the food from our vintage horse trailer, festival style, or our grazing table set up inside the venue.

Delivering a delicious, stylish, and memorable experience for your guests.

YORKSHIRE PUDDING WRAPS

Choose your meat:

Honey glazed gammon

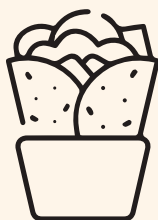
Slow cooked beef brisket in red wine

Shredded rosemary and thyme chicken breast

Vegetable sausage (V)

All these options will be served with red cabbage, roasted carrot, stuffing, roast potatoes and gravy.

KEBABS



Chinese chicken

Lamb köfte

Mixed med veg and halloumi (V)

All served on a warm pitta, with shredded lettuce, onion and red cabbage served with fries and a selection of sauces.

PIE, MASH & PEAS

Cheese and onion (V)

Chicken pie

Meat and potato

Home cooked pies served with creamy buttery mash and mushy peas topped with gravy and crispy onions.

GOURMET HOT DOGS

Jumbo Cumberland sausage served on a brioche roll, topped with cheese, BBQ pulled pork, spring onions, crispy onions served with fries and selection of sauces.



MEXICAN PIC N' MIX

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Tostadas

Open Toasted tortilla topped with BBQ pulled pork, chopped Romanian lettuce, pico de gallo and sour cream.

Nachos

Crispy Nachos topped with fajita beef, jalapeños, cheese, pico de gallo, guacamole and sour cream bean salad.

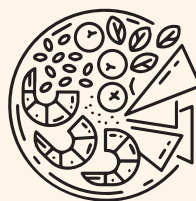
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Grazing Table



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DRINKS



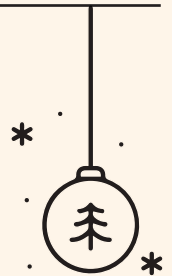
WE CAN DELIVER YOU A BESPOKE DRINKS PACKAGE FOR YOUR DAY.

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CHRISTMAS MENU



There's nothing like delicious warm food, served directly from our vintage horse trailer, to get you in the festive spirit.



"Amazing food and a fantastic way to get the staff feeling christmassy"

YORKSHIRE PUDDING WRAPS

- Roast Turkey
- Honey glazed gammon
- Slow cooked beef brisket in red wine
- Shredded rosemary and thyme chicken breast
- Vegetable sausage (V)

All these options will be served with red cabbage, roasted carrot, stuffing, roast potatoes and gravy.

CHRISTMAS HOT DOGS

Jumbo Cumberland sausage wrapped in bacon served on a brioche roll, topped with cheese, BBQ pulled pork, spring onions, crispy onions served with fries and selection of sauces.

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Christmas

Pie

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- Cheese and onion (V)
- Turkey pie
- Meat and potato

Home cooked pies topped with creamy mash and served with seasonal veg and gravy

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Corporate Food

LUNCH MENU

If you're looking for something a little different for your next brunch or lunch meeting, our buffets and grazing tables not only create a great talking point, they taste amazing too.

MINIMUM 20 PEOPLE

Fabulous, fuss-free food, delivered to your office or venue.

COLD BUFFET

£7 PER HEAD

Selection of sandwiches
Pasta salad
Potato salad
Selection of cured meats
Sausage rolls
Scotch eggs crudités
Pies
Crisps

Served with a selection of breads, salads and oils

HOT BUFFET

£10 PER HEAD

Potato skins
Hot pulled meat roll
Sausage rolls
Chicken skewers
Veggie spring rolls
Quiche
Onion bhajis
Honey and mustard chipolatas

Served with a selection of breads, salads and oils

* Please note for a hot buffet we will need access to kitchen space with an oven

Luxury Grazing Table



A Grazing table display set up in your reception room filled with all the classics and favourites.

The food can be catered to your needs and a bespoke grazing table menu can be created.

Includes tea and coffee

£12 PER HEAD



SWEET TREATS

£6 PER HEAD

A selection of sweets treats, tray bakes, donuts, cakes and fresh fruit platter.

Unlimited

TEA & COFFEE

A selection tea and coffee available

£1.50 PER HEAD

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PUDPUDCATERING.CO.UK

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