

TRADITION MAY NOT BE YOUR THING.

WHAT ABOUT SOMETHING A LITTLE *Different?*

We have a selection of diverse menus that breaks the usual traditions & steps into a whole new wedding experience.

Start a new trend.

Make your Wedding Breakfast all about the things you love about food.



EPIC ON THE HIGH STREET

Fancy bringing some home comforts to your wedding? We've put our Epic stamp on some popular High Street brands to serve at your wedding. Our High Street range is an Epic way to offer your guests something different to the traditional 3 course menus.

That Chicken Place

TO START

Smoked paprika hummus & charred pitta | Spicy mixed nuts | Charred halloumi with sweet chilli jam dip.

MAIN COURSE

Whole roasted chicken spatchcock.

Choose your heat: Hot | Medium | Mild | Lemon & garlic | Coconut & mandarin | Plain-ish.

Choose 3 sides: Mash | Spicy rice | Slaw | Macho peas | Corn | Fries | Peri salted fries | Garlic bread | Tenderstem broccoli & garlic.

DESSERTS

Naughty nata tart | Salted caramel brownie | Raspberry cheesecake.

Epicmamas

TO START

Pulled duck bao buns | Chicken gyozas | Bang bang cauliflower.

MAIN COURSE

Chicken katsu curry, sticky rice, pickled ginger, side salad, sweet curry sauce.

Pumpkin korokke bites.

DESSERTS

Chocolate layer cake | White chocolate & matcha cheesecake | Banana katsu with coconut icecream.

That Steak Place

TO START

Baked cheddar mushrooms | Sticky chipotle chicken | Salt & pepper calamari.

MAIN COURSE

Trio of steaks, fillet, rib & sirloin

Onion loaf, bacon & blue cheese wedge salad, triple cooked chips, mushroom & tomato garnish.

Peppercorn sauce.

Truffled mac 'n' cheese.

DESSERTS

Cookies & ice cream | Creme brûlée | Belgian chocolate brownie.

ADD CANAPÉS TO YOUR HIGH STREET MENU FROM £3 PER PERSON