



CHEF AT HOME

By Epic Caterers

INTRODUCTION

UNIQUE FOOD & SERVICE

EPIC Caterers are experts in providing luxury service, no matter where you are.

Whether you want to treat yourself in your Airbnb, rented accommodation or even want to treat yourself in the house, there is no need to worry about impressing your guests alone. That is why we have designed a set of menus that will suit every occasion, wherever you may be.

We offer everything from breakfast, brunch, lunch, hamper style picnics and gourmet dinners.

We have been offering a private catering service since we started the company back in 2015, alongside catering for hundreds of weddings, high profile events and film & tv catering sets.

Everything is freshly prepared by our award winning team of chefs, so any dietary requirements can be catered for.

Your service can be tailored to be as casual or formal as you like, it may be that you require a mixture of styles throughout your stay. On arrival you may choose a casual dining menu or drop off prepared meals.

We are very passionate about locally sourced foods and using organic where possible. Our chicken & eggs will always be free-range as standard, and our fish will be from a sustainable awarded supplier.

All prices are subject to VAT.



MENUS

BREAKFAST

A great way to get the day started.

DROP OFF BREAKFAST HAMPER

Selection of freshly baked danishes
Fresh yoghurt & granola pot
Watermelon, coconut & mint
Freshly squeezed orange juice
Blueberry & oat muffin

£15pp

BREAKFAST GRAZING PLATTER

Served by our team.

Cereals

Selection of freshly baked danishes
Fresh yoghurts
Berries & toasted oats
Watermelon, coconut & mint
Freshly squeezed juices
Blueberry & oat muffin
Crispy bacon rolls
Luxury sausage filled sourdough

£20 pp

FULL ENGLISH

Air dried bacon
Luxury sausages
Free-range eggs
Baked beans
Field mushroom
Roasted plum tomatoes
Sourdough toast
Churned butter

£17.50pp

EXTRAS

Freshly baked danish selection
£2.95 pp
Premium roasted coffee
£2.00 pp
Freshly squeezed juices
£3.00 per ltr
Sourdough boules
£4.50 each



MENUS

CASUAL DINING

Our casual menu works really well for arrival night or lunch

THE LOADED BURGER

Beef pattie, American cheese, crispy bacon, pickles, crispy gem with chefs relish on a brioche bun.

Served with house slaw & skin on fries.

£24.50pp

GOURMET LASAGNE

Layers of tomato, red wine & herb-rich beef, fresh pasta sheets and cheese sauce, topped with cheddar, served with our house salad & garlic sourdough.

£24.50pp

PIE & MASH

Ham hock, chicken & leek pie in a rough puff pastry, served with smashed pea purée and roast garlic mash potato with a parsley cream sauce.

£24.50pp

CHICKEN CAESAR SALAD

Smoked chicken, crispy gem, cured dried bacon, soft-boiled egg, endive, smashed hazelnuts, parmesan, Caesar dressing.

Starter - **£12.50**

Main - **£24.50**

All dishes can be made with a vegetarian substitute or vegan alternative.

Goopy chocolate brownie

£5.75

Blueberry & almond frangipane

£5.75

Creme brûlée with shortbread

£5.75

Front of House Staff charged separately.



MENUS

CANAPÈS

A perfect plank of canapès can start the evening off with a touch of class.

Welsh cake with wild damson jelly V
Goat cheese cone, beetroot pearls, truffle foam V
Smoked trout blini, soft quails egg & laverbread aioli
Chicken liver parfait, brioche, apple gel & crispy sage
Wild boar pâté, cider apple jelly, crispy chicken skin
Lamb bonbon, watercress & wild garlic pesto
Welsh rarebit muffins with bacon jam
Sirloin, leek ash, brioche & horseradish
Seared tuna and avocado purple tostada
Cured ham & honey glazed mini sausage
Mini cod & chips, pea mayo, salt & vinegar
Cheese & leek quiche V
Red pesto pâté, crostini & balsamic caviar VG
Sweet corn fritter, tomato & chilli relish

£2.75 Each

£7.99 Choice of 3

£12.50 choice of 5

Per Person



MENUS

LOCAL BRITISH PRODUCE

Why not add canapés to your 3 course menu.

MENU A

TO START

Pulled beef bon bons, celeriac & kohlrabi remoulade, sticky asian jam, wild herbs & flowers.

TO FOLLOW

Rump of lamb, salsa verde, charred asparagus, roasted red pepper & black olive risotto cake.

TO FINISH

Handmade pineapple, polenta & rosemary frangipani, orange sherbet, coconut ice cream.

4-8 people £65.00 per person

8+ people £55.00 per person

MENU B

TO START

Sweetcorn & almond set milk, citrus, beetroot, pine nut vinaigrette.

TO FOLLOW

Fillet of halibut, clams, mussels, saffron potatoes, chicory & fennel.

TO FINISH

Strawberry cheesecake, strawberry tulle, pistachio.

4-8 people £65.00 per person

8+ people £55.00 per person



MENUS

LOCAL BRITISH PRODUCE

Why not add cocktails to start off or finish your evening.

MENU C

TO START

Sticky glazed cod loin, chorizo & potato salad, garden pea purée, wild leaves.

TO FOLLOW

Plank of pork, seared loin, pig cheek croquette, crispy crackling sticks, pressed belly, carrot gel, roast garlic mashed potato, paprika cream.

TO FINISH

Bitter chocolate set cream, homemade Bourbon biscuit, rosemary honeycomb crumb & milk ice-cream.

4-8 people £67.00 per person

8+ people £57.00 per person

MENU D

TO START

Crab cannelloni, cucumber, courgette, fennel, lime

TO FOLLOW

Breast of duck, confit leg pie, charred hispi, maple nut crumb, duck sauce.

TO FINISH

Lemon tart, meringue, candied lemon, raspberry sherbet

4-8 people £67.00 per person

8+ people £57.00 per person



MENUS

LOCAL BRITISH PRODUCE

Tasting menus are a great for that real foodie crowd

TASTING MENU 1

ONE

Seared scallop, triple cooked chip, cod cheek, tartar.

TWO

Katsu chicken lollipop, sweet curry gel, shaved toasted coconut.

THREE

Summer pea cappuccino, dried cape powder,

FOUR

Fillet of beef, braised shin bonbon, carrot gel, purple mash, marrowbone butter jus.

FIVE

Dandelion & burdock panacotta, chocolate & pistachio biscuit.

SIX

Strawberry & watermelon champagne soup, charred watermelon, mango sorbet,

4-8 people £99.00 per person

8+ people £89.00 per person

TASTING MENU 2

ONE

Tomato & elderflower consommé

TWO

Pea & pancetta salad, asparagus, crispy egg, pickled shallot.

THREE

Stone bass, buttered leeks, sea herbs, leek oil, chive butter sauce.

FOUR

Cannon of lamb, herb crust, squash & courgette, garlic jus.

FIVE

Blueberry, lemon & pistachio cream-filled choux

SIX

Caramelised poached pear, lavender & honey cream, almond granola

4-8 people £99.00 per person

8+ people £89.00 per person

