

FIVE
Vegan



LET'S GET STARTED

Begin your Epic journey

WHAT IS *Five*

Epic are wedding experts that understand what it takes to create exceptional wedding food.

We have created this brochure called **five** for couples that are looking for something different.

Five is made up of the best dishes you could possibly imagine for your big day, you could say **Epic** dishes.

When you partner with a caterer, you need to know you are choosing the best of the best and after countless awards, Epic's food and team are certainly that.

PRICING

This brochure is individually priced. However, with a minimum of two courses, the following is included:

Highly polished cutlery
Modern crockery
600-thread table linen
Pressed linen napkins
Dedicated wedding consultant
Award-winning service team
Executive chef

Complimentary wedding food tasting experience.

Although this brochure has our very best dishes throughout, we are all about tailoring your food to exactly how you want it.

Our executive chef Dave is on hand for any of our couples to either tweak dishes or create something completely new for you.

We also have our simply Epic brochure, which has a more classic range of wedding food ideas.

We really hope you get as excited as we are about the five menu, and we look forward to chatting with you about it.





SNACKS to get you *started*

Our Best Five

- Seaweed scratchings (ve)
- Sun-blushed tomatoes (ve)
- Sourdough with whipped yeast butter
- Gordal olives served on crushed ice
- Spicy and salty snacks





CANAPÉS OR MINI BITES OF *Epic* FUN

Our Best Five

- Beetroot, doughnut, nasturtium, goats curd (v)
- Treacle, tofu, tapioca, laverbread (ve)
- Tempeh, soy, sesame (ve)
- Chickpea, date, crispbread (ve)
- Quorn Bolognese bonbon, garlic panko (v)





STARTERS

Wot's
your
guests

Our Best Five

- 'Not chicken', pecorino, Caesar (v)
- Celeriac, charcoal, scraps, sea vegetables (ve)
- Smashed falafel burger, remoulade, chip, beer (v)
- Carrot, pickles, quail egg (v)
- Miso, beancurd, lotus root, sriracha (ve)





MAINS Our Best Five

with the
Doonook
factor

- Beetroot, burnt roscoff, posh chip, black garlic (v)
- Asparagus, pea, salt-baked celeriac, mint, hasselback (ve)
- Parsnip, vanilla, wonky hashbrown, mac, corn, rosemary (v)
- Miso, maple, carrot, caraway, quinoa, bravas (ve)
- Squash, barley, chive, pumpkin, samphire (ve)







DESSERTS

whisper
me sweet
some things

Our Best Five

Apple, toffee, caramel, vanilla

Vanilla cheesecake, aerated toffee, pecan brittle

Tiramisu, espresso martini, coffee ice cream

Chocolate, sea salt, caramel, peanut butter

Berries, strawberry meringue, cream



YOUR EVENT HAS TO BE EPIC

[Any questions? Visit our FAQ page or email us](#)

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