

CHEF  
AT HOME

# LET US INTRODUCE *ourselves*

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.



## UNIQUE FOOD & *service*

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

## MENUS

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# BREAKFAST

### DROP OFF BREAKFAST HAMPER

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

### 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

### FULL ENGLISH

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

### EXTRAS

Freshly baked danish selection  
Premium roasted coffee  
Freshly squeezed juices  
Sourdough boules



START THE DAY  
*the right way*



## MENUS

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# CASUAL DINING

### 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.

### 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.

### 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.

### CHICKEN CAESAR SALAD

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

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

### DESSERTS

Gooey chocolate brownie

Blueberry & almond frangipane

Creme brûlée with shortbread



FOR ARRIVAL NIGHT OR  
*Lunch*

## MENUS

# CANAPÈS

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



START THE EVENING WITH  
*a touch of class*

## MENUS

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# LOCAL BRITISH PRODUCE

### 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.

### 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 tuille, pistachio.



WHY NOT ADD SOME  
*canapés?*



## MENUS

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# LOCAL BRITISH PRODUCE

### 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.

### 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



FANCY ADDING SOME  
*cocktails?*

## MENUS

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# LOCAL BRITISH PRODUCE

### TASTING MENU 1

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

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

Summer pea cappuccino, dried cape powder,

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

Dandelion & burdock panacotta, chocolate & pistachio biscuit.

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

### TASTING MENU 2

Tomato & elderflower consommé

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

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

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

Blueberry, lemon & pistachio cream-filled choux

Caramelised poached pear, lavender & honey cream, almond granola



TASTING MENUS ARE GREAT FOR THAT  
*real foodie crowd*