

FIVE  
*by Epic*



LET'S GET STARTED  
*Begin your Epic journey*

# WHAT IS *Five*

Epic are wedding experts leaders, 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.

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.

## PRICING

This brochure is individually priced. However, included in the prices you see are the following:

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 (worth over £300)**





# SNACKS to get you *started*

## Our Best Five

- Pork scratchings
- Stuffed cherry peppers
- Sourdough with whipped yeast butter
- Gordal olives served on crushed ice
- Spicy and salty snacks



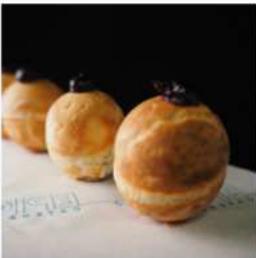




# CANAPÉS OR MINI BITES OF *Epic* FUN

## Our Best Five

- Duck Parfait, doughnut, cherry Jam
- Salmon, treacle, yuzu, tapioca
- Candied pork, crackling, sesame
- Chicken, date, leek
- Spag bol, bon bon, garlic panko

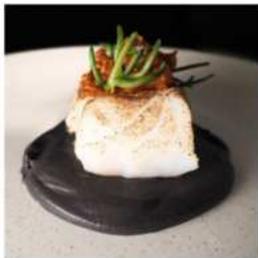




# STARTERS to *WOW* your guests

## Our Best Five

- Chicken, parmesan, anchovy, Caesar
- Cod, ink, scraps, sea vegetables
- Smash burger, remoulade, chip, beer, caviar
- Salmon, pickles, quails egg, burnt custard
- Pork, miso, lotus root, sriracha





# MAINS

with the  
*Doonooh*  
factor

## Our Best Five

Aged fillet, oxtail, burnt roscoff, posh chip, black garlic

Lamb, pea, hassleback, mint, asparagus

Chicken, wonky hash brown, dirty mac & cheese, corn

Potted pig, loin, rind, bravas, chorizo aioli

Hake, chive, mustard mash, cockle popcorn







# 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





# SHARING *is Caring*

## SHARING RANGE

### Pavlova Plank

Goopy meringue dressed with fresh Chantilly cream, wild seasonal berries, herbs and edible flowers dusted with strawberry sherbet.

### Cheesecake Plank

**CHOOSE UP TO 3 DIFFERENT CHEESECAKES TO BE SERVED WHOLE TO THE TABLE.**

Ferrero Rocher, millionaire shortbread, chocolate & Baileys, peanut butter & salted caramel, white chocolate, malt & miso vodka & orange, New York style, Black Forest, mandarin & black sesame, vanilla & blueberry compote, carrot cake style, cookies & cream.

### Cheese Board Plank

Selection of local cheeses, celery, frozen grapes, chutney, truffle honey, baked crackers.

FROM THE  
FROM THE

**FROM THE**

*Grill*





# GRILLED to Perfection

\*Recommended Size Per Person 300g

## Pick One Of Each

### 1. Choose Your Cut

300g Sirloin

300g Ribeye

Tomahawk

Porterhouse

Chateau briand

### 2. Choose Your Sauce

Pink peppercorn, chimichurri, bearnaise, compound butter, diane.

### 3. Choose One Side

Dirty mac and cheese, blue cheese salad, corn on the cob, creamy slaw, charred greens.

### 4. Choose One Potato Dish

Truffle chips, skinny fries, dauphinoise, garlic mash, sweet potato wedges.



# HANGING *around*

Served with hummus slaw,  
seasoned fries and padina bread

## HANGING KEBAB - Choose from

Miso braised pork belly, Korean glaze, sesame  
Garlic oil, herb, chicken  
Chicken, chorizo, smoked paprika  
Pan-seared halloumi, sweet chilli jam  
Lamb kofta, harissa jam



# GRAZING

## Stations for all

(Bespoke Themes Also Available)

### Priced per meter

- 1 METER - (serves 50)
- 1.5 METER - (serves 75)
- 2 METER - (serves 100)

A great new way to enhance your reception or to finish off your meal as a dessert.

With a choice of different styles.

#### Italian style

Cured meats, olives, cheeses, nuts, grissini's, chocolate, fruit & breads

#### The British way

Pork pies, scotch eggs, pâtés, breads, cheeses, meats, fruit & chocolate

#### Cheese plank

A range of British cheeses, grapes & celery garnish, chutneys, pork pie, crackers

#### Dessert table

Salted caramel doughnuts, cake pops, nougat, biscotti, sherbet, waffles, pretzels, choux buns, tarts, brownie, macaroons



# EVENING FOOD

## **LEBANESE SKEWERS**

Gently spiced chicken or lamb, padina bread, oversized cous cous, Turkish salad, rose petal yoghurt

## **KOREAN CHICKEN**

Spicy Korean chicken, sesame topped glazed chicken, wild rice, flatbread

## **CHIP 'N' DIP BAR**

Sweet potato fries, chunky chips, skinny fries.  
Cinema style cheese sauce, bacon bits, aioli, homemade ketchup, truffle and parsley salt

## **PIZZA STATION**

Wood fired pizza bases, topped with artisan ingredients

## **CURRY BAR**

Selection of bespoke authentic curry dishes, rice, garlic nann breads and dips

### **DIRTY DOGS**

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket

### **HOG ROAST**

Locally sourced pig roasted on our spit for 10 hours, served with rustic rolls, chunky apple sauce & chefs special stuffing

*Minimum 80 people*

### **BBQ BRISKET ROLLS**

12hr cooked brisket of beef with a BBQ cola & Jack Daniels glaze, gherkins, apple slaw & rocket, served in a focaccia roll

### **BACON ROLLS**

The perfect evening snack, Old Spot back bacon in a soft roll, tomato ketchup, brown sauce

## *New for you...*

### **CHEESUS CHRIST!**

Gnocchi pasta cooked live in a large wheel of parmesan cheese with a choice of toppings

*Minimum 80 people*

### **TACO STATION**

A choice of hard or soft taco shells with beef or vegan chilli, all the Mexican sides & fully loaded nachos

### **HUMBLE CRUMBLE**

Hot traditional apple or boozy berry filling with a variety of crumble toppings, and cream or creme anglaise

**7 per head with pizza station**



# FOOD for Little People

**Please Choose One Dish From Each Course For Your Whole Party**

2 Courses

3 Courses

## **Starters**

Cheesy twists, hummus dip with a little person salad

Garlic bread doughballs, garlic dip

Ham, cheese, crackers & grapes

## **Main course**

Gourmet sausage, mash & peas with gravy

Chicken goujons with fries & peas

Fish fingers, lemon mayo dip, peas & fries

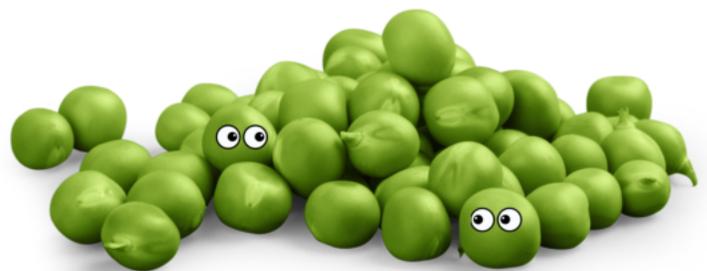
Tomato & basil pasta with cheese

## **Dessert**

Warm brownie & ice cream

Sweetshop ice cream sundae

Caramelised banana with custard





# FUN

## Add-Ons

### **Indoor Ice Cream Trike**

Our EPIC ice cream trike comes with premium ice creams with a range of toppings and sauces served for 1.5 hours at your drinks reception, wedding breakfast or evening party

### **EPIC Candy Floss Machine**

1.5 hours of candy floss station

### **Epic Ice Cream Floats**

Our Epic soda float station comes with premium soft drinks served with vanilla ice cream and a range of toppings.

### **EPIC Popcorn Station**

1.5 hours of popcorn station, various sweet and savoury flavours available

### **Suppliers Meals**

1 course

2 course

3 course





**EAT**  
**DRINK &**  
*be married*

# TALK to Dave

You might be wondering, who is Dave? Why should you talk to him today? If you are here right now, reading this brochure, you are a foodie. You are passionate about good quality food and outstanding flavour. You know the difference between a Jalapeno and a Padron pepper. Oh, you know, good food when you see it. So you are the perfect couple to chat with, our executive chef, Dave.

But Dave isn't just a chef. He is an EPIC chef with over 25 years of culinary experience in rosette, hotel dining and Michelin Star restaurants.

He's got that "je ne sais quoi", that fine dining sophistication that will make your wedding food something to remember.

So if you want something extra special, something bespoke, something unique that transports your wedding guests to the place of your dreams, then you should definitely speak to Dave. Dave can help you prepare the perfect menu for your special day. Focused on flavour, quality and only using seasonal local ingredients.

Because we know not all weddings are the same. Why should your food be? Add that wow factor, and awaken your tastebuds.

Ask our sales representative today to plan your bespoke meeting with Chef Dave.

“ I am passionate about producing genuine food that clients will enjoy and remember ”



YOUR EVENT HAS TO BE EPIC

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

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