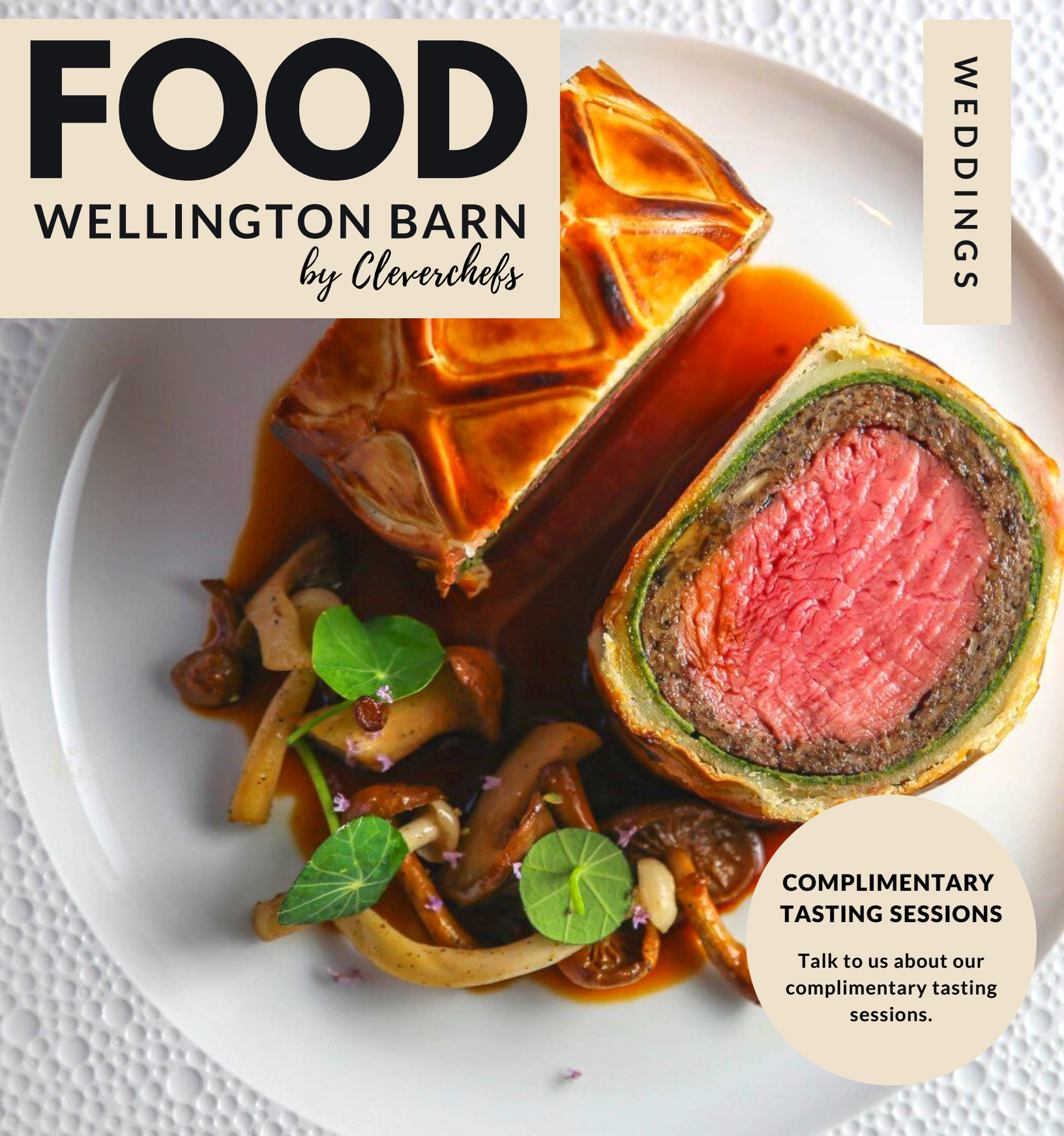


FOOD

WELLINGTON BARN
by Cleverchefs

WEDDINGS



COMPLIMENTARY TASTING SESSIONS

Talk to us about our complimentary tasting sessions.

AWARD WINNING CATERING

Creative wedding breakfasts attentive service.

EXCLUSIVE MENUS

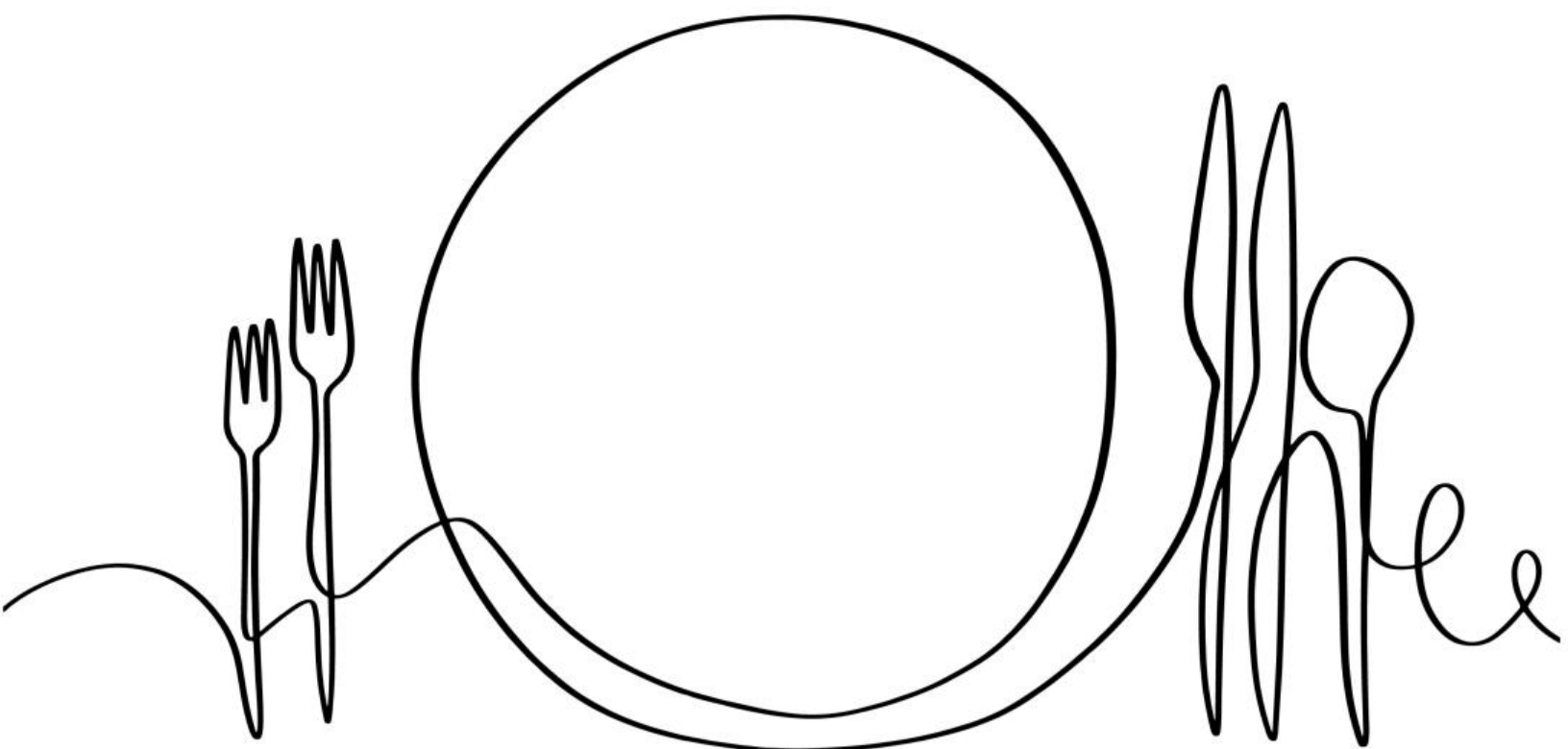
We have designed some exclusive menus at competitive prices

HIGH STREET FEAST

Talk to us about our high street feast menu, a great way to make your big day fun.

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ALLOW US TO To Introduce *Ourselves*



Cleverchefs are on a mission, a mission to create beautiful wedding food using the very best local ingredients. We are extremely passionate about producing impeccable food with no restrictions, no shortcuts and no compromise.

Cleverchefs started back in 2015 with a vision to bring food at weddings to life, make it appeal to all your guests whilst "Wowing" them by providing high end restaurant standard quality for any number of guests in any location.

Planning your wedding is stressful enough so at Cleverchefs we make sure that our service from that initial enquiry, all the way through to the end of your wedding day is perfect. Our strap-line is perfection comes as standard and we really do everything we can to make that statement a reality.

Cleverchefs have won over 8 awards from wedding industry recognised bodies in the last few years for our exceptional food and attention to detail.



Nicholas Collins
FOUNDER DIRECTOR
CLEVERCHEFS

Signature

OUR PRICING

When you are planning a wedding we understand that the cost needs to be clear and easy to understand with no hidden charges or last minute surprises.

So we pride ourselves on being completely transparent from day one on how much your big day will cost. We are extremely flexible so tailoring a menu to suit your needs or tastes will be no problem at all. You wouldn't purchase a car without taking it for a test drive so Cleverchefs pride its selves on offering a complimentary tasting session to all of our couples.

Not Just Catering

When you book with Cleverchefs you will be allocated one of our wedding experts in the run up to your wedding and on the day. Our wedding experts are able to organise and make sure your day runs perfectly.

Wellington Barn exclusive menu 3 Course - £42.00pp

Wellington Barn exclusive menu 4 Canapés + 3 Course - £48.00pp

Feast Menu little dishes from - £50.00pp

3 Courses - £48.00pp

4 Canapés + 3 Course - £53.50pp

8 Canapés + 2 Courses - £53.50pp

Prices exclude VAT

These prices include

Modern crockery, highly polished cutlery, 600 thread count luxury linen, dedicated event managers, chefs and a complimentary tasting session at one of our sites.

Chefs with passion

Having our chefs look after your wedding food is a clever move, our team of highly trained chefs have worked in some of the worlds best establishments. We don't do ordinary. The food we produce for weddings is of the highest standard and will certainly "Wow" your guests.

Please get in touch with us to discuss your big day and allow us to put a competitive quote together for you.



FEEDME@CLEVERCHEFS.CO.UK



0345 521 0123

YOUR
Reception

CANAPÉS OR MINI BITES OF FUN

(As we like to call them)

Meat

Sticky honey & grain mustard Gloucester old spot sausage.
Italian chicken 99" Cornetto.
Pastrami rubbed Welsh beef, pickle, rye.
Truffled ham & cheese toastie.
Persian pulled Ceredigion lamb, pomegranate, feta, pistachio.
Korean chicken, sesame, gem, pink ginger.

Fish

Puffed cracker, cured salmon, cucumber, coriander.
Gower crab, apple sticks, tarragon mayonnaise gougères.
Mini fish & chips, pea, salt & vinegar.
Mackerel, carrot jam, dill, pickled beetroot tart.
Smoked haddock, pea risotto ball, seaweed aioli.

Vegetarian

Truffled cheese & wild mushroom toastie.
Cheese gougères, whipped goats cheese.
Asparagus & sun-dried tomato tart.
Butternut squash & blue cheese risotto ball.
Crispy potato, chive & potato purée.

Vegan

Marinated celeriac, avocado, nasturtium leaf.
Tarragon & orange rice crispy cake.
Beetroot muffin, seeds.
Tapioca crisp, carrot & pumkin, caraway.

Chefs' signature range

Steak, chips, chimichurri. (£1.50 supplement)
Truffled lobster roll, caviar creme fraichè. (£2.50 supplement)
Braised beef shin bon bon, mustard mayo. (£1.00 supplement)



THE
Reception

GRAZING STATIONS ARE COOL

(We can do bespoke themes)

PRICED PER METRE

1 METER - (serves 50) £700
1.5 METER - (serves 75) £900
2 METER - (serves 100) £1090

A great new way to enhance your reception, have in the evening or finish of your meal as a dessert.
With a choice of different style.

Italian style

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

The British way

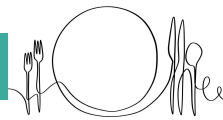
Pork pies, scotch eggs, pâtés, breads, cheeses, meats, fruit & chocolate

Cheese plank

A range of Welsh 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



Meat

Chicken parfait jammy dodger, tea soaked cherry jam, chicken skin & oat granola.
 Clever Ham, Eggs & chips.
 Crispy duck, cucumber, gem, sourdough shards, plum vinaigrette.
 BBQ brisket of Welsh beef, pancetta & potato cakes, béarnaise.
 Ceredigion lamb scotch duck egg, pea & mint purée.
 Malaysian chicken satay, asian vegetables, satay dip.

Fish

Beetroot-cured salmon, salmon pâté, root vegetable salad and thyme crackers.
Fish in a tin, treacle cured salmon, beetroot, horseradish, tuna, cucumber, sea vegetables.
 Torched mackerel, dill, crab & apple salad.
 Smoked haddock kedgeree croquette, burnt almond, baby spinach, harissa hollandaise.

Vegetarian

Beetroot, raspberry, goats curd, tarragon.
 Parsnip & vanilla velouté, celeriac, cider & apple.
 Fennel & pea bhajis, pomegranate, sweet turmeric dip.
 Caramelised shallot & goats cheese tart.

Vegan

Carrot, caraway, pumpkin, sourdough.
 Beetroot terrine, torched clementine, hazelnuts, wild flowers.
 Confit potato, wild mushroom, charred corn, puffed maize.
 Caramelised cauliflower, rhubarb, grapefruit, nuts, herbs.

Sharing range

Chefs deli box:

Goats cheese & shallot tart, chunky sausage & caramelised onion roll, potted parfait, chorizo & spinach scotch egg, potato & pancetta salad, carrot & baby spinach Caesar salad, marinated olives, smoked paprika hummus, rustic sourdough.

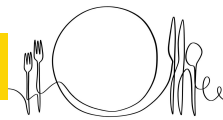
Mediterranean Plank:

A selection of cured meats, sun-dried tomato & oregano arancini, olive & rosemary focaccia, marinated Manchego cheese, roasted pepper & potato tortilla, chicken empanadas.

Chefs' signature range

Lobster on the beach, lemon sand, sea bubbles, edible pebble, squid ink coral. (£5.50 supplement)
 Hand dived scallop, cauliflower cheese puree, apple, parsley oil. (£3.50 supplement)





Meat

Gloucester Old Spot pork loin, pigs cheek & black pudding croquette, celeriac & apple jam, Pomme purée, baby spinach, black garlic paint.

12hr slow roasted blade of Welsh beef, duo of potato, roasted squash purée, charred king oyster mushroom, pancetta, sticky marrowbone jus.

Butter roasted organic chicken breast, rosemary & parmesan polenta, smashed pea, Carmarthenshire ham shards, herb cream sauce.

Ceredigion lamb rump, crispy Pommes Anna potato chip, heritage carrot purée, charred leeks, rich lamb jus.

Korean glazed crispy belly pork, endive, bok choy, sesame potatoes, pistachio, maple & soya bean pesto.

Fish

Stone bass, lemon purée, fennel, shrimp & Gower crab tortellini, seafood butter.

Charred loch fyne salmon, samphire, crushed new potato, lobster bisque.

Gin & tonic battered fresh cod loin, smashed pea, triple cooked chips, chunky tartar sauce.

Curried monkfish, spinach, date, almond, coriander. (£2.50 supplement)

Vegetarian

Wild mushroom & vegetable wellington, roasted new potatoes, rosemary & burnt onion cream sauce.

Smoked aubergine lentils, harissa, black quinoa crackers, lemon.

Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas.

Roasted vegetable, spicy halloumi kebab, flat bread, Persian salad, tzatziki.

Vegan

Charred purple sprouting broccoli, confit stem, pear, brazil nut, puffed rice, tarragon oil.

Textures of onions, Purée, petals, burnt shallot, consommé, black garlic, onion crisps, chive oil.

Charred cauliflower chump, Skin on fries, roasted tomato jam, wild mushroom sauce, rocket.

Sharing range

BBQ Plank. (£3.50 supplement)

Garlic & rosemary marinated flat iron steak, cajun chicken, Sticky mustard glazed British pork chop, Charred corn, celeriac, mooli, carrot salad, charred potato with chicken salt, green salad, dips & dressings.

Persian Plank

16HR slow roast rubbed lamb, rose petal, pistachio crust, oversized Turkish cous cous, watermelon pomegranate & feta salad, kobez bread, cucumber yoghurt, falafel & halloumi sticks.

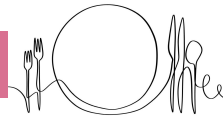
Chefs' signature range

Welsh 8oz sirloin steak, duck fat chips, crispy field mushroom, roasted plum tom, peppercorn sauce, watercress. (£5.50 supplement)

Rib of Welsh black beef, braised cheek, horseradish pomme purée, charred shallots, pancetta, red wine sauce. (£5.50 supplement)

Creedy Carver duck breast, old fashioned marinade, burnt satsuma, prune, BBQ celeriac. (£3.50 supplement)





Chocolate

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn salt, peanut butter ice cream.

The Black Forest, chocolate, cherry, kirsch.

Sticky hazelnut & chocolate brownie, vanilla bean ice cream.

White chocolate, malt & miso cheesecake, maple syrup & walnut fudge, cherry sorbet.

Fruit

Lemon posset, blueberry, marshmallow, lemon curd.

Textures of banana, butterscotch panacotta, burnt banana, cake, ice cream.

Rhubarb baba, ginger, rum & raisin ice cream.

Vodka & orange cheesecake, citrus shortbread base, orange sorbet.

Hot Puddings

Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.

Pineapple tart tatin, chilli oil, coconut ice cream, shaved & torched coconut.

Katsu crumble of apple & pears, rosemary custard, vanilla ice cream.

Vegan

Quinoa & date rice pudding, raspberry compote.

Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream.

Vegan chocolate brownie, raspberry sorbet.

Sharing range

Pavlova plank (£2.50 supplement)

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

Cheesecake plank (£2.50 supplement)

Choose up to 3 different cheesecakes to be served whole at the table.

Choose your 3 flavours: 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.

Chefs' signature range

Clever dessert bar, "wow" your guests with our dessert food station. (£4.50 supplement)

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



CLEVERCHEFS

HIGH STREET.

FEAST

Fancy something a bit more casual for your big day, our high street feast menu is a great way to offer your guests something different to the traditional 3 course. We are recreated menus in celebration of popular high street brands to serve at your wedding.

THAT CHICKEN PLACE - £50.50

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 | Plainish*

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 | Caramel cheesecake | Raspberry cheesecake

CLEVERMAMAS - £50.50

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 - £70.50

To Start

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

Main Course

Trio of steaks, 35 day aged 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.



**We have designed a simple & exclusive menu for our Wellington Barn couples.
Please choose one dish from each course.**

3 COURSE WEDDING BREAKFAST

TO START

Roasted butternut squash soup, smoked paprika, warm bread.
Chicken liver parfait, chefs chutney, sourdough shards, dressed leaves.
Caramelised shallot & goats cheese tart.

~

TO FOLLOW

Roasted breast of chicken, sour cream & chive mashed potato, seasonal roasted veg,
garlic cream sauce.
Pressed brisket of beef, horseradish mashed potato, seasonal roasted veg, beef jus.
Crispy belly pork, fennel & apple salad, roasted baby new potatoes, sticky apple jus.
Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas.

~

TO FINISH

Dark chocolate brownie, vanilla ice cream.
Eton mess, fresh berries, smashed meringue, Chantilly cream.
Sticky toffee pudding, toffee sauce, vanilla ice cream.

3 Course - £42.00

4 Canapés + 3 Course - £48.00



FEAST

Small Dishes

We have different sections of our little dish menu, we ask that you choose the recommended amounts from each sections.

Grazing

(Recommend Choosing 2 or 3)

- Warm Sourdough served with Welsh salted butter.
- Nocellara olives.
- Smoked hummus wood fired pittas.
- Pig sticks with sticky toffee apple dip.
- Rosemary & parmesan focaccia.
- Spiced nuts with chilli oil.
- Hand smashed Guacamole with beetroot tortillas

Meat

(Recommend Choosing 3 or 4)

- Pulled beef croquettes, horseradish & truffle aioli.
- Spit roasted chicken, chorizo, roast tomato, orzo.
- Sticky pulled pork Bao buns, asian slaw, coriander pesto.
- Moroccan lamb skewers, Rose petal yoghurt.
- Korean fried chicken, sweet chilli sauce.
- Homemade mini pulled chicken & asparagus pies.
- Homemade mini beef & Tiny rebel ale pie.
- Rare roasted duck breast, caramelised hazelnuts, cherry.
- Crispy belly pork, cola & bourbon glaze.

Fish

(Recommend Choosing 2 or 3)

- Crispy squid rings, lemon & seaweed mayonnaise.
- BBQ maple glazed salmon lollipops, Smoky dip.
- Mini Craft ale battered Cod loin, pea puree & tartar.
- Garlic & parsley buttered king prawns.
- Torched mackerel, apple & potato salad.
- Crab & spring onion potato cakes, sweet curry sauce.
- Seared scallops, cockle popcorn, samphire. (+ £1 sup)
- Whole poached lobster salad. (+ £5 sup)

Vegetarian & Vegan

(Recommend Choosing 2 or 3)

- Truffled cheese arancini with smoked paprika dip. (v)
- Bang bang cauliflower with piri piri pesto. (ve)
- Pulled jackfruit bao buns, asian slaw, coriander pesto. (ve)
- Polenta, field mushrooms, chunky veg, mint dressing. (ve)
- Halloumi sliders, sweet chilli dip, brioche bun. (v)
- Smoked lentil & squash pie. (v)

Sides

(Recommend Choosing 2 or 3)

- Triple cooked chips.
- Skin on fries.
- Dirty fries (pulled beef & smoky cheese)
- Roasted new potatoes, caramelised onions, heaps of parsley.
- Herb dressed vegetables, lemon oil.
- Polenta chips
- Buttery herb mashed potato
- Quinoa, cucumber, roasted pepper & spinach salad.
- Smashed pea, feta & chilli salad.
- Potato gratin.

Desserts

(Recommend Choosing 2 or 3)

- Goey chocolate brownie.
- Lemon meringue pie.
- Strawberry curd & white chocolate cheesecake, biscoffee base.
- Hazelnut & salted caramel choux buns.
- Mini creme brûlée, ginger shortbread.
- Orange & rosemary posset
- Rum soaked pineapple cake with coconut cream.
- Warm doughnuts and chocolate sauce.

12 Dishes - £50.00

14 Dishes - £57.50

16 Dishes - £65.00

FOOD FOR LITTLE PEOPLE

Please choose one dish from each course

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
Sweet shop ice cream sundae
Caramelised banana with custard

THE
Evening



THE BURGER BAR

£17.95

Includes all kraft Boxes,
napkins, service staff

Evening Burger Station

Enjoy our gourmet burger bar station in the courtyard.
You will get a choice of two burgers
extra sides are priced at £2.95

Choose your burger (Choose 2)

THE WEDDING STACK - 100% handmade British beef burger, american cheese, crispy bacon, pickle, chefs relish, brioche bun

I DID'NT CHICKEN OUT - Buttermilk chicken breast, smoked cheddar cheese, crispy gem, smoky BBQ mayo, pickles, brioche

KATSU COD BUN - Crispy cod fillet in a Japanese panko breadcrumb, Pink ginger slaw, sweet curryianise, brioche

SPICY BEAN BURGER - Vegan spicy bean burger, began cheese, crispy gem, chefs burger relish, pickles, ciabatta

Choose your sides (Choose 2)

Skin on fries | Chunky chips | Sweet potato fries | Corn on the cob | Slaw | House salad | Crispy beer battered onion rings | Mac 'n ' cheese box | Hash browns

Lebanese skewers

Gently spiced chicken or lamb, pidina bread, oversized cous cous, Turkish salad, rose petal yoghurt
£9.95 per head

Korean Chicken

Spicy Korean chicken, sesame topped glazed chicken, wild rice, flatbreads.
£11.95 per head

The Burger Bar

Handcrafted gourmet beef burgers, brioche rolls, cheese & bacon, chutney & crisp cos. (See menu overleaf for details)
£17.95 per head

Chip 'n' Dip Bar

Sweet potato fries, chunky chips, skinny fries.
Cinema style cheese sauce, bacon bits, aioli, homemade ketchup, truffle and parsley salt.
£9.25 per head

Sizzling Sausage

Locally made sausages, rustic rolls, chutney, cheese and mustard sauce, crispy onions
£11.95 per head

Pizza Station

Wood fired pizza bases, topped with artisan ingredients
£9.50 per head

Curry Bar

Selection of bespoke authentic curry dishes, rice, garlic nann breads and dips
£11.95 per head

Dirty Dogs

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket
£9.50 per head

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
£12.95 per head

BBQ Brisket Rolls

12hr cooked brisket of beef with a BBQ cola & jack Daniels glaze, gherkins, apple slaw & rocket served with focaccia rolls
£12.95 Per head

Crepe Station

Live crepes sweet or savoury – Nutella & peanut, ham & cheese, Chicken & bacon, strawberry and cream
£15.00 per head



ADDED EXTRAS

The night before chef hire:

2 course

from 24.99

3 course

from 29.99

Breakfast boxes (**Wedding day**)

15.00

Post wedding day brunch.

from 20.00

BBQ (**Day after wedding**)

from 30.00

Butler service:

POA

We can provide an exclusive butler to be on hand to you for the whole day, to provide that next level of service, where nothing is too much trouble and you will not need to lift a finger.

Indoor Ice Cream Truck

Our clever ice cream van comes with artisan premium homemade ice creams with a wide range of toppings and sauces served for 1.5 hours at your drinks reception or evening party

£6.00 per head

£150 set up fee

Clever Candy Floss Machine

1.5 hours of a manned candy floss station

£6 per head

£150 set up fee

Clever Popcorn Station

1.5 hours of a manned candy floss station

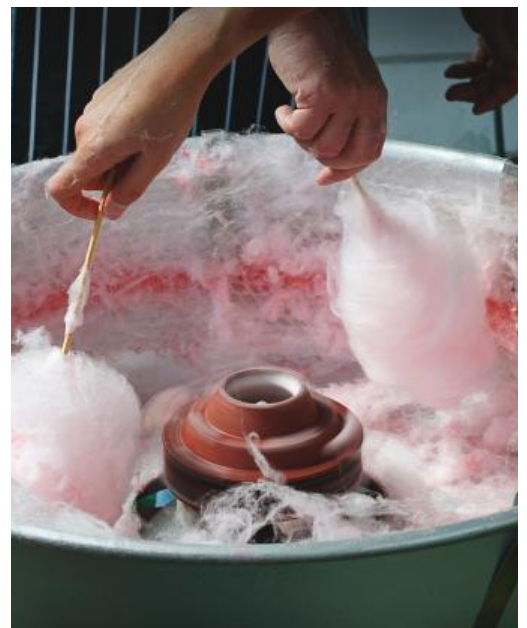
£6 per head

£150 set up fee

Suppliers Meals

1 course -£24

2 course - £29



CHAT TO US



CONTACT US

Feedme@cleverchefs.co.uk

0345 521 0123

www.cleverchefs.co.uk

WE HAVE TASTING SUITES IN:

Cardiff - Cardiff Bay

Bristol - Arnos Vale

Bristol - Redland.

Cotswolds - Tetbury.

Talk to us today to find your nearest location.