



CLEVERCHEFS.
PASSIONATE ABOUT PERFECTION

FOOD & DRINK INSPIRATION

By Cleverchefs

Aldwick Estate

Welcome

Perfection comes as standard

Cleverchefs are a fresh and vibrant catering company who are always on top of the current food trends and keep our menus as up to date as possible. We pride ourselves on being flexible and adaptable with all of our clients.

Our journey started when our founder director Nick Collins made it his mission to change the way that wedding food was offered; Nick wanted to inspire couples to be different and create wedding food that will really showcase perfect, tasty food with big flavours, bold colours & beautiful presentation. It is meant to be the most memorable meal of your life, so it has got to be remarkable but matched with impeccable service.

Cleverchefs now lead the way in providing showstopping wedding food & drink..

We deliver professional service from the first initial contact right up until you jet off on your honeymoon. We have a dedicated team of chefs & wedding coordinators so you can be safe in the knowledge that we want your day to be as perfect as you do.

We use sustainable organic produce where possible and are responsible caterers and try to be as kind to the earth as possible with our no packaging policies & fuel efficient vans.

We are the caterer that cares.

Menu Pricing

2 Course Feast Menu from	£54.00pp
3 Courses	£58.20pp
4 Canapés + 3 Course	£65.40pp
8 Canapés + 2 Courses	£65.40pp

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

All prices are inclusive of VAT

We can offer a complimentary taster session for all of our couples.



Canapés

Choose four canapés

Additional canapés - £3.30 each, or swap your starter for an extra four canapés

Quenelle of smooth chicken liver parfait, brioche, apple gel, sage

Green tea smoked salmon tart, crème fraîche, lemon balm

Maple glazed chipolatas wrapped in air dried ham

Smoked salmon, pomegranate, shaved fennel blini

Roasted beetroot & whipped goats cheese tart

Chargrilled asparagus, red pepper & pine kernel pesto dip

Pancetta & Parmigiano-Reggiano tartlets

Welsh rarebit muffins, onion jam

Tomato, feta, olive tarts

Eastern spiced lamb skewers with rose flavoured yoghurt

Mini handmade cheese & bacon burgers in a brioche bun

Butternut squash cappuccino with wild cep dust

Spring garden pea lattes

Smoked chicken mousse served in a savoury ice cream cone

Whipped goats cheese served in a savoury ice cream cone

Mini cod & chips with pea mayo

Pan seared mackerel, potato salad, crisp gem

Mini steak & chips with homemade tomato ketchup

"Michelin Style" Canapés + £1.20 each

Seared scallops, corn purée & air dried bacon

12hr braised shin of beef bonbon with horseradish air

Wild sea bass with cucumber caviar

Tomato consommé with 24 carat gold fleck

Mini fillet of beef Wellington

Grazing



A great new way to enhance your reception, evening celebration or to conclude your meal as a dessert.

Priced per meter

1 meter (serves 50) - £690

1.5 meters (serves 75) - £936

2 meters (served 100) - £1188

Choose from the different styles below

Italian style

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

The British way

Pork pies, Scotch eggs, patés, 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

Starters



Choose one starter or swap your starter for an extra four canapés

Organic chicken liver parfait, brioche, tomato & onion jam, crispy onions & charcoal salt

The perfect pressed Wiltshire ham terrine, piccalilli purée, pickled vegetables, sour dough

Duck & blood orange parfait, brioche, chutney & dressed leaves

Welsh rarebit with fig, shallot & pear chutney with wild rocket

Baby onion & goats cheese tart

Smoked chicken Caesar salad, crispy gem, chicory, hazelnuts, bacon

Cauliflower cheese velouté, macaroni cheese bonbons

Antipasti of locally cured meats, caper berries, olives, marinated mozzarella cheese

Potato & onion pottage, crispy onions & sourdough with vibrant parsley butter

Pulled duck & pistachio terrine, candied pistachios, carrot gel, spiced plum dressed leaves, warm brioche

Gently spiced lamb koftas with charred watermelon, rose yoghurt & piadina bread

Gin & Tonic rubbed salmon, olive soil, pickled baby vegetables, wild herbs & flowers

Smoked haddock & pea risotto cake, runny duck egg, shallot & herb hollandaise

Cornish White crab, apple & fennel salad, sourdough crutes (+£3.00)

The perfect fish + chip, crispy cod cheek, scallop, chip, tartar, pickled crispy shallots, pea gel (+£3.00)

24hr pulled brisket of welsh black beef bonbons, BBQ & cola glaze, spicy nacho cheese dip

Butternut squash & goats cheese orzo pasta, polonaise crumb & heaps of herbs

Marinated peppers, aubergine & courgette, mint & garlic dressed leaves

Souper Soup box (please see pic 'n' mix section)

Chef's deli box (please see pic 'n' mix section)

"Michelin Style" Starters +£7.20 each

Cornish scallops, cauliflower cheese purée, bacon dust, sweetcorn bonbon

Smoked wood pigeon, Girolles, potato risotto, pancetta, walled garden leaves, potato gel

Lobster on the beach, lemon sand, sea water caviar, candy beetroot, beetroot air, sea vegetables

These dishes are only samples we will be more than happy to create bespoke dishes for you.



Pick 'N' Mix

Souper Soup Box

We know that soup is a very popular wedding starter, that's why we have created our soup box; choose three soups & one bread, this will be served in enamel cups, served in a wooden box.

WINTER SOUPS

Maximum 3 items

Roasted butternut squash
Pumpkin & ginger with cranberry
Potato & white truffle
French onion
Winterstrone
Curried parsnip
Cauliflower cheese
Lentil, tomato & pepper
Celeriac & apple with horseradish
Chicken

BREADS

Maximum 1 item

Rustic sourdough
Mini split tin loaf
Homemade rustic rolls
Brioche
Welsh rarebit flavoured bread
Flat bread

SUMMER SOUPS

Maximum 3 items

Roasted tomato & micro basil
Pea & mint
Pea & local ham
Beetroot & apple
Summer rustic minestrone
White onion & butter bean potato & leek
Carrot, orange & coriander
Summer vegetable
Wild mushroom & sage

TOPPINGS

Maximum 3 items

Baked brioche croutons
Pumpkin seeds
Basil oil
Rocket pesto
Air dried ham shards
Heart shaped Welsh rarebit
Diced tomato & parsley
Chives
Crème fraîche



Pick 'N' Mix

Chef's Deli Box

A really fun way to enjoy a sharing starter with your guests, served in a rustic picnic basket, 2 per table usually depending on your table setup, fill your box with the items below.

SAVOURY ITEMS

Maximum 3 items

Homemade pork pies
Black pudding scotch quails eggs
Jerk spiced scotch quails eggs
Bacon & cheese puffs
Hand made corned beef pasties
Lamb kofta skewers
Coronation chicken crostini
Goat cheese & onion tarts
Chicken liver parfait
Duck & orange parfait
Ham terrine

SALADS

Maximum 2 items

Crushed pea, mint, chilli & feta
Carrot & spinach Caesar
Roasted squash & herb orzo pasta
Oversized couscous with roasted vegetables
Green salad with house dressing
Rocket, onion, cherry tomato & mozzarella
Caesar salad, crisp cos, croutons, Parmesan
Textures of tomato

BREADS + NIBBLES

Maximum 4 items

Focaccia shards
Homemade rustic sourdough
Mini split tin loaves
Turkish piadina bread
Homemade smoked hummus
Marinated feta
Ghost olives
Castelvetrano olives
Artichokes
Marinated and charred halloumi
Tzatziki

MEATS

Maximum 1 items

Mixed cured Trealy farm meats
Honey & mustard baked ham platter
Pastrami
Parma ham
Lebanese chicken skewers
Smoked salmon

Mains



Butter & lemon thyme roast chicken, potato fondant, roasted courgette, heritage carrots & sticky chicken jus
Lemon & herb rubbed organic chicken breast, roasted garlic mash, seasonal vegetables, salsa verde
Our homemade Piri Piri rubbed spatchcock chicken, wild rice, fennel & cucumber leaf salad, charred flatbread, carrot yoghurt

Seriously crispy loin of Gloucester old spot pork, rosemary & Parmesan polenta, paprika cream, roasted seasonal vegetables

Sticky pressed belly of pork, roasted chantenay carrots dressed with a light apple dressing, champ potato, sticky pear jus

24hr pressed brisket of beef, smoked garlic mash potato, beef bonbon, corn purée, BBQ & cola glaze.

Pave of salmon, tomato and olive risotto cake, leek sauce

Halibut, oyster leaves, bacon cream, saffron buttered potatoes, samphire (+£4.20)

Proper corned beef hash, pulled brisket of beef, sautéed baby new potatoes, caramelised onions & heaps of parsley, Boston baked beans

Rump of Welsh lamb lollipop, sticky jus, crispy shallots, potted pulled lamb & vegetable topped with buttered mash, carrot paint

Handcrafted steak & local ale pie, cheddar & chive mash, pea purée

Trio of locally made sausages, punchnep potato, caramelised onion gravy

Rib of Welsh beef, pulled brisket potato cake, béarnaise & horseradish creamed baby spinach (+£4.20)

8oz New York strip steak, triple cooked chips, mushroom and vine tomato, pink peppercorn sauce (+£4.20)

Coronation poussin, almond & spinach croquette, raisin purée, carrot, crisp skin, mango & coconut sauce

Sea bass, braised baby fennel, tomato & chervil mash, roasted aubergine (+£4.20)

Smashed falafel, beans, & roasted squash, wild rice & leaves (v)

Roasted Mediterranean vegetable tart with walled garden salad (v)

Burgers

Buttermilk chicken burger, brioche, apple slaw, skinny fries with chicken salt

Handcrafted beef patty, maple glazed bacon, Monterey jack, pickles & Clever burger jam in a brioche bun, fries & slaw

Katsu cod burger, Asian slaw, sweet curried mayo on sourdough, fries

Pulled jack fruit patty, BBQ glaze, slaw & fries (v)

Pick 'n' mix section (see overleaf) :

Carvery theatre

Slow 'n' low planks

BBQ sharing planks

Gourmet open pies

"Michelin Style" Mains +£7.20 each

Duck breast, duck hash cake, haricot bean purée, burnt shallot, celeriac fondant

Middlewood Farm venison, venison & chocolate pie, salsify braised in Malbec, rock samphire, truffle mash, pea & thyme dressing

Fillet of Welsh black beef, braised shin bonbon, black garlic mash, artichoke purée, ceps, jus

Maple glazed lamb cannon, squash fondant, Girolles, pea, bacon crumb, chicken jus

Fillet of beef Wellington, purple mash, chantenay carrots, greens, rich Cumberland sauce



Pick 'N' Mix

Carvery Theatre

A great talking point, one guest becomes head carver, training given by our chef. We provide the wooden board, knife & carving fork, why not add a personalised apron?

MEATS

Choose one meat

Roast Welsh topside of beef rubbed in horseradish & rosemary
Loin of Gloucester pork, crispy crackling, apple stuffing
Leg of Welsh lamb, studded with garlic & marjoram
Honey & mustard glazed ham joint
Roast chicken with lemon & garlic glaze
Rib of Monmouthshire beef (+£4.20)
Welsh strip of sirloin (+£5.40)
Fillet of Welsh beef (+£9.00)
Fillet of beef Wellington (+£10.20)

VEGETABLES

Choose two veg
(subject to seasonality)

Roasted seasonal vegetables
Spring greens
Buttered carrots & green beans
Roast parsnips & squash
Shaved sprouts, chestnuts pancetta
Petits pois à la française
Cauliflower cheese gratin
Root vegetable mash

POTATOES & EXTRAS

Choose two options

Chive & clotted cream mash
Polenta roasted Maris Piper potatoes
Truffle roasted potatoes
Crispy roasted potatoes
Heritage purple potato (+ £1.80)
Garlic & thyme potato gratin
Lyonnais potatoes
Roasted baby new potatoes, cherry toms & rosemary
Smashed baby new potatoes, British rapeseed oil & Welsh salt
Pigs in blankets skewers
95-year-old Yorkshire pudding recipe
Stuffing

SAUCES

Maximum 1 item

Sticky jus
Pan gravy
Peppercorn sauce
Bread sauce
Chicken gravy
Parsley sauce
Salsa verde



Pick 'N' Mix

Slow 'N' Low

Slow cooking is the oldest way of cooking, packs loads of flavour whilst being great comfort food. Choose your meat, veg & potato and finish off with a sauce of your choice.

MEATS

Choose your meat

12hr braised feather blade of beef
Braised shoulder of Welsh lamb
Rosemary & garlic rubbed porchetta
Baby glazed ham hocks
Cola glazed pulled pork
BBQ brisket of beef

POTATOES

Choose your potato

Chive & clotted cream mash
Heritage purple potato (+ £1.80)
Garlic & thyme potato gratin
Lyonnaise potatoes
Roasted baby new potatoes, cherry tomatoes
& rosemary
Skinny fries with smoked paprika salt
Triple cooked chips with chicken salt
Smashed baby new potatoes, British rapeseed
oil & Welsh salt

VEGETABLES

Choose your veg
(subject to seasonality)

Roasted seasonal vegetables
Spring greens
Buttered carrots & green beans
Roast parsnips & squash
Shaved sprouts, chestnuts pancetta
Petits pois à la française
Warm slaw with honey & mustard
Corn on the cob

SAUCE

Choose your sauce

Lamb jus
Rich red wine & beef gravy
Honey & mustard glaze
Minted pan jus
Spicy BBQ glaze



Pick 'N' Mix

Gourmet Pies

Who doesn't like a pie?

Our open pies are very popular and really wow the guests with their fun and quirky look.

FILLING

Choose your filling

Braised brisket of beef, craft ale & mushroom
Organic chicken, ham, leek in a creamy sauce
Pork, apple stuffing & crackling
Steak & kidney
Pulled lamb shoulder & mint
Haddock & prawn (+ £1.80)
Lentil & roasted vegetable

POTATOES

Choose your potato

Chive & clotted cream mash
Heritage purple potato (+ £1.80)
Garlic & thyme potato gratin
Lyonnaise potatoes
Roasted baby new potatoes, cherry toms & rosemary
Skinny fries with smoked paprika salt
Triple cooked chips with chicken salt
Smashed baby new potatoes, British rapeseed oil & Welsh salt

VEGETABLES

Choose your veg
(subject to seasonality)

Roasted seasonal vegetables
Spring greens
Buttered carrots & green beans
Roast parsnips & squash
Shaved sprouts, chestnuts pancetta
Petits pois à la française

SAUCE

Choose your sauce

Lamb jus
Rich red wine & beef gravy
Honey & mustard glaze
Minted pan jus
Spicy BBQ glaze

Pick 'N' Mix

BBQ Planks



Served to the table on long rustic planks for your guests to choose from, a real feast experience and very popular.

MAIN ITEMS

Choose 3 items

Gourmet hand pressed beef burger
Luxury pork sausage
Cumberland rings
Peri Peri chicken breast
BBQ belly pork
Cola braised & BBQ ribs
Breast of minted lamb
Lamb & chilli skewers
Lebanese chicken skewers
Salmon in a bag, fennel & herb butter
Mackerel
Chicken drumsticks with lemon & thyme rub
Flat iron steak in paprika & rosemary oil
Charred halloumi

SALADS

Choose 2 items

Crushed pea, mint, chilli & feta
Caesar
Roasted squash & herb orzo pasta
Oversized couscous with roasted vegetables
Green salad with house dressing
Rocket, onion, cherry tomato & mozzarella
Caesar salad, crisp cos, croutons, Parmesan
Textures of tomato
Potato salad with honey & mustard
Pineapple & peanut coleslaw

EXTRAS

Choose 3 items

Rustic rolls
Vienna rolls
Brioche burger buns
Turkish piadina bread
Jacket potatoes
Cheese
Buttered corn on the cob

FEAST MENUS

THE AMERICAN

CANAPÉS

Mini gourmet hot dogs
Popcorn shrimp
Mac n cheese bites with mustard mayo dip
Grilled cheese & gherkin sandwich

MAIN COURSE

Served Sharing Style at table
Jack Daniel's braised brisket of beef
BBQ ribs
Grits
Corn bread
Dirty fries
Corn on cob
Boston baked beans

Vegetarian options available

DESSERT

New York style cheesecake
or
Goopy pretzel brownie, salted caramel ice cream

£54 per head

Add evening wood fired pizza to this menu for £10.68

PLANT LIFE (Ve)

Choose maximum of 2 dishes from each course

STARTERS

Sri Lankan braised roots soup, coconut dahl dumplings.
Beetroot & red onion tarte tatin
Luxury hummus & rainbow spring rolls

MAIN COURSE

Pulled jackfruit burger, skinny fries, salad & salsa
Falafel & pesto, oversized couscous, roasted summer vegetables & kobi bread
Beetroot and squash Wellingtons with kale pesto, roasted & crushed olive oil new potatoes

DESSERT

Sticky toffee pear pudding, salted caramel sauce.
Cherry and almond brownies
Apple & berry crumble with cinnamon syrup glaze

£54 per head

SHARING FEAST

CANAPÉS

Whipped goats cheese & chutney cornettos
Honey & mustard glazed chipolatas
Leek & Applewood cheddar tart
Smoked salmon, rhubarb gel, ginger snap

MAIN COURSE

Served sharing style at table

Garlic, chilli & herb marinated beef
Lamb kofta kebabs with rose yoghurt
Cajun breaded chicken lemon & garlic aioli
Naked celeriac slaw
Fattoush salad
Pomegranate, quinoa, compressed tomatoes, fennel salad
Caramelised onion potatoes with heaps of parsley.
Kobi bread
Dips & dressings
Vegetarian options available

DESSERT

Dessert station
Guests come up & select from our beautiful selection of homemade desserts:

Battenberg milkshakes
Salted caramel & honeycomb eclairs
Goopy brownie
Green tea & chocolate tarts
Mini crème brûlée
Rosemary biscotti

£60 per head



Children's Meals

2 course - £22.20

3 course - £30.00

Please choose one dish from each course

STARTERS

Cheesy twists, hummus dip, a little person salad

Garlic bread doughballs, garlic dip

Ham, cheese, crackers & grapes

MAIN COURSE

Gourmet sausage, mash & peas with gravy

Chicken goujons, peas & fries

Fish fingers, lemon mayo dip, peas & fries

Tomato & basil pasta, cheese

DESSERT

Warm brownie & ice cream

Sweet Shop ice cream sundae

Caramelised banana, custard

Desserts



Roasted peanut & caramel cheesecake, salted caramel drizzle, chocolate soil, salted caramel ice cream
Potted key lime pie
Green tea & dark chocolate tart, pomegranate & Cointreau fizz, orange sherbet, orange sorbet
Homemade treacle tart, pecan pastry, vanilla ice cream
Sticky toffee pudding, toffee sauce, vanilla ice cream
Pineapple & apple crumble, granola crumb, crème anglaise
Summer pudding with wild berry sorbet
Eton mess tart, fresh berries meringue textures, vanilla cream, strawberry tart, raspberry powder
Vanilla crème brûlée with olive oil, roasted pine kernel & rosemary biscotti
Coffee & doughnuts; warm doughnuts, rhubarb jam, Nutella dip, chattily cream, roasted nuts, mini floater coffee
Potted tiramisu with coffee ice cream
Blueberry & pistachio frangipan, coconut ice cream
Dirty Oreo & peanut butter milkshake with curly wurly, pretzel, candyfloss & whipped cream
Assiette of desserts (brownie, cheesecake, lemon tart)
Textures of carrot cake, pecan brittle, carrot cake ice cream, orange and carrot gel, chocolate soil
Salted caramel & chocolate brownie, espresso ice cream, chocolate soil
Warm Belgian waffles, banana, peanut, maple, chocolate ice cream

“Michelin Style” Dessert + £3.60 each

Dandelion & burdock panna cotta, homemade bourbon biscuits, hibiscus flower sorbet
Chocolate fudge fondant, chocolate sorbet, peanut brittle
Inside-out chocolate tart, Baileys gel, pastry, dry ice, milk chocolate foam
The pavlova experience; fruits of the forest mist, mint snow, berry sorbet
Melting chocolate sphere, white chocolate mousse, warm chocolate sauce, beignet rings

Evening Food



Lebanese Skewers

Gently spiced chicken or lamb, piadina bread, oversized couscous, Turkish salad, rose petal yoghurt
£10.20 per head

Gourmet Burgers

Handcrafted gourmet beef burgers, brioche rolls, cheese & bacon, chutney & crisp cos
£11.40 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.
£10.20 per head

Sizzling Sausage

Locally made sausages, rustic rolls, chutney, cheese and mustard sauce, crispy onions
£13.80 per head

Pizza Station

Wood fired pizza bases, topped with artisan ingredients.
£10.68 per head

Wood Fired Pizza Truck

Hand-stretched pizza theatre, cooked live on our pizza truck, with a choice of toppings.
£10.20 per head
£600 set up fee

Dirty Dogs

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket.
£10.20 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
£15.00 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
£13.50 per head

Crêpe Station

Live crêpes sweet or savoury - Nutella & peanut, ham & cheese, chicken & bacon, strawberries & cream
£18.00 per head

Added Extras

Doughnut wall
A selection of artisan doughnuts

£300 serves 50 guests / £450 Serves 100

Popcorn cart

Get your reception popping with our fantastic clever popcorn cart; freshly made popcorn with lots of savoury and sweet toppings to personalise your popcorn

£300 Serves 50 / £420 Serves 100

Candy floss cart

Great at any reception, live candyfloss cooking, any colour made to suit your wedding, makes a real impact & fun atmosphere

£300 Serves 50 / £540 Serves 100

Ice cream cart

Served from our vintage ice cream cart, your guests will receive 2 hours of unlimited, locally made ice-creams. Served with waffle cones, honeycomb, Oreo soil, salted caramel sauce:

Organic chocolate chip

Caramel

Strawberry delight

Vanilla

Mint

£600 Serves 100



Extras

Chef's bread box

Homemade artisan breads, locally pressed rapeseed oil & balsamic caviar
£3.60 per head

Amuse-bouche

Wow your guests with a real gastronomic delight before you start your wedding breakfast
£6.00 per head

Sorbet course

Cleanse your guests palate with one of our traditional or molecular style homemade sorbets
i.e. grey goose vodka, lime & green tea!
£6.00 per head

Fish course

Lets us create a bespoke fish course for you, with whatever is in season from our UK coasts at the time of your wedding.
£12.00 per head

Cheese course

Individual boards - selection of locally sourced cheeses, homemade chutneys, frozen grapes & baked crackers
£8.40 per head

Cheese cake stack - stack of locally sourced cheese, decorated beautifully with biscuits, chutneys and wild flowers
£300 serves 50

Petit fours


Created and sculpted especially for you, to compliment your coffee course
Choice of four
£6.00 per head

Extra linen

Add a second top cloth on your tables
£15.00 each cloth

Supplier meals

1 course - £24 - 2 course - £36



Thank you for taking the time to read
our brochure
We hope it didn't make you too hungry
Here are a few ways to get in touch
with us & view some pictures.

Visit our website
www.cleverchefs.co.uk
Check us out on Facebook
Cleverchefsuk
Tweet about us on Twitter
@cleverchef9
Give us a call
0345 521 0123
Email us
feedme@cleverchefs.co.uk