

FOOD AT ARNOS VALE

Creative wedding breakfasts in beautiful surrondings

READ ABOUT OUR FABULOUS FEAST MENU

Little dishes for your big day makes the perfect feast.

MULTI AWARD WINNING CATERING TEAM

You are in safe hands at Cleverchefs

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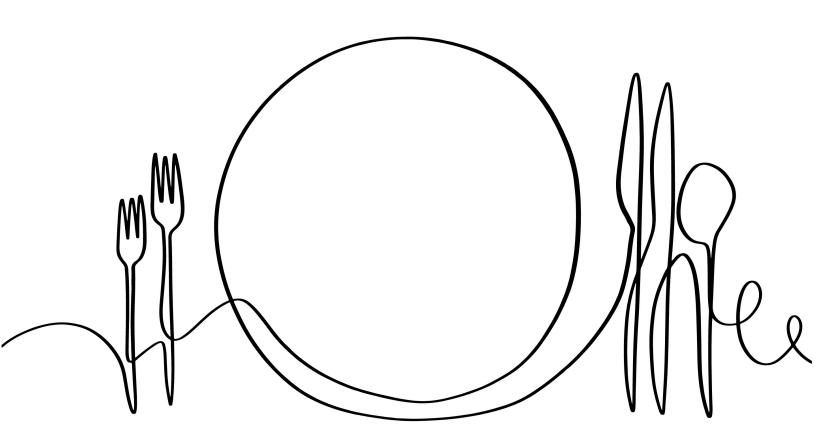
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Cleverchefs are on a mission, a mission to create beautiful wedding food using the very best local ingredients. We are extremely passionate about producing impeccable food with no restrictions, no shortcuts and no comprimise.

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.

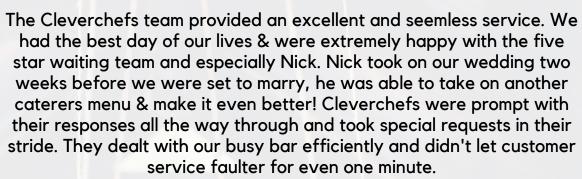
Our strap-line is perfection comes as standard and we really do everything we can to make that statement a reality.

Being partnered with Arnos Vale to provide the wedding catering is fantastic, we are one team that share a vision to make it Bristols most exciting venue.



Nicholas Collins FOUNDER DIRECTOR CLEVERCHEFS

Significe



Highly recommended.
Mark & Charlotte Jefferies
September 2018.





CANAPÉS OR MINI BITES OF FUN

(As we like to call them)

ONE EACH £3pp THREE EACH £8.50pp FIVE EACH £13.50pp Green tea smoked salmon tart, crème fraiche, 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 & parmesan Reggiano tartlets Welsh rarebit muffins, onion jam Tomato, feta, olive tarts Eastern spiced lamb skewers with rose flavoured yogurt Mini handmade cheese & bacon burgers in a brioche bun Butternut squash cappuccino with wild cepe dust Spring garden pea lattes Smoked chicken mouse served in a savoury ice cream cone Whipped goats cheese savoury ice cream cones Mini cod & chips with pea mayo Pan seared mackerel, potato salad, crisp gem Mini steak & chips with homemade tomato ketchup

Seared scallops, corn puree & air-dried bacon

Tomato consommé with 24carrat gold fleck

Wild Seabass with cucumber caviar

Mini fillet of beef wellingtons

12hr braised shin of beef bon bon with horseradish air

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



GRAZING STATIONS ARE COOL

(We can do bespoke themes)

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, pates, breads, cheeses, meats, fruit & chocolate.

PRICED PER METRE

1 METER (serves 50) - £575 1.5 METER(serves 75) - £780 2 METER (serves 100) - £990

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.



WOODLAND FEAST MENU

£45pp

Includes, crockery, cutlery & service

Starter

A plank of locally cured meats, caper berries, marinated olives, baby mozzarella & chefs homemade focaccia.

Chick pea & roasted vegetable falafel cakes, rose petal yoghurt, olives, wild rocket & chefs homemade focaccia.

Mains

Choose one: BBQ Brisket of beef with cola & bourbon glaze | ½ BBQ Lemon & garlic chicken. | Chargrilled Vegetable & halloumi skewers

Choose Three: Cauliflower & endive Caesar salad | Carrot, kohlrabi & apple slaw | Roasted corn, tomato, rocket & chili salad | Honey & mustard potatoes | quinoa, edamame beans, zucchini & roasted pepper salad | Rosemary roasted news. | Roasted beetroot, tomato & feta salad | Smashed pea, chili, rocket & red pepper salad | Dressed green salad | Mexican spiced rice.

Choose One

Homemade BBQ sauce | Honey & mustard mayonnaise | Harissa | Pesto mayonnaise | Chimichurri.

Dessert

Add Dessert for £8.50 per person



EPIC BBQ

£35pp

Includes, crockery, cutlery & service

Mains

Choose Three

Luxury Cumberland sausages | Handmade burgers | Peri peri chicken | Pesto salmon | Chargrilled Vegetable & halloumi skewers | Garlic & rosemary field mushrooms

Choose Two

Cauliflower & endive Caesar salad | Carrot, kohlrabi & apple slaw | Roasted corn, tomato, rocket & chili salad | Honey & mustard potatoes | quinoa, edamame beans, zucchini & roasted pepper salad |

Rosemary roasted news. | Roasted beetroot, tomato & feta salad | Smashed pea, chili, rocket & red pepper salad | Dressed green salad | Mexican spiced rice.

Choose one

Brioche burger buns | Crusty Hobbs house cobbs | Focaccia | Sourdough | Soft white rolls.

Dessert

Add Dessert for £8.50 per person



THE HOG ROAST

£29pp

Includes, crockery, cutlery & service

Mains

Rare breed pig, crispy crackling, apple sauce & homemade stuffing

Choose two

Cauliflower & endive Caesar salad | Carrot, kohlrabi & apple slaw | Roasted corn, tomato, rocket & chili salad | Honey & mustard potatoes | quinoa, edamame beans, zucchini & roasted pepper salad | Rosemary roasted news. | Roasted beetroot, tomato & feta salad | Smashed pea, chili, rocket & red pepper salad | Dressed green salad | Mexican spiced rice.

Bread

Hobbs house bread & local butter

Dessert

Add Dessert for £8.50 per person Smashed pretzel & dark chocolate brownie. | Eton mess brûleé | Potted lemon & elderflower cheesecake with olive oil, rosemary & pine kernel biscotti.



PICNIC HAMPER

£23.50pp

Includes all Palm plates, wooden cutlery, napkins, service staff

Summer Picnic Hampers

Served in wicker picnic baskets.

Chefs Homemade quiche | The perfect ploughman's | Oregano, & garlic potato salad | Green salad | Runny scotch eggs | carved ham filled focaccia | Lemon curd & ginger cheesecake pots | chocolate brownie

Add our boozy bottled orange & rosemaryade for £1.70 per person



BURGER BAR

£24.50pp

Includes all Palm plates, wooden cutlery, napkins, service staff

Burger Station

Enjoy our gourmet burger bar station in the underwood centre. You will get a choice of two burgers & two sides, 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 pakno 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 | Arnos Slaw | House salad | Crispy beer battered onion rings | Mac 'n ' cheese box | Hash browns.

Add Dessert for £8.50 per person



BEAUTY IS IN THE PIE OF THE BEHOLDER

£29.50pp

Includes all Palm plates, wooden cutlery, napkins, service staff

Gourmet Pie Boxes

Enjoy our gourmet pie bar station in the underwood centre.

You will get a choice of two Pies & two sides, extra sides are priced at £2.95

Choose your pie (Choose 2)

STEAK & ALE.

STEAK & DEVON BLUE

CHICKEN & WILD MUSHROOM.

CHICKEN, HAM HOCK & LEEK.

MUSHROOM, SPINACH & WHITE TRUFFLE.

LAMB, CHICKPEA & LENTIL

VEGAN CAULIFLOWER, SPINACH & LENTIL.

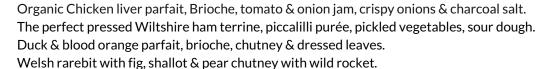
Choose your sides (Choose 2)

Skin on fries | Chunky chips | Sweet potato fries | Buttered mash | Colcannon potato | Mushy peas | Roasted root veg | Buttered news | Creamed spinach.

Add Dessert for £8.50 per person

£49.50 PER PERSON

AVAILABLE AT THE SPIELMAN & ANGLICAN CHAPEL Starters



Baby onion & goats cheese tart.

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

Cauliflower cheese veloute, macaroni cheese bon bons.

Anti pasti of locally cured meats, caper berries, olives, marinated mozzarella cheese.

Potato & Onion pottage, crispy onions & sourdough with Vibrant parsley butter.

Chef's deli box.

 $Pulled\ duck\ \&\ pistachio\ terrine,\ candied\ pistachios,\ carrot\ gel,\ spiced\ plum,\ warm\ brioche.$

Gently spiced lamb koftas with charred watermelon, rose yoghurt & pidina 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, sour dough crutes. (+£2.50)

The perfect fish + chip, crispy cod cheek, scallop, chip, tartar, pickled crispy shallots, pea gel. (+£2.50)

24hr pulled brisket of welsh black beef bon bons, 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.

"Michelin Style" Starters

Cornish scallops, cauliflower cheese puree, bacon dust, sweetcorn bon bon. Smoked wood pigeon, Girolés, potato risotto, pancetta, walled garden leaves, potato gel. Lobster on the beach, lemon sand, sea water caviar, candy beetroot, beetroot air, sea vegetables.

+£6 each







Main Course

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 chantarry carrots dressed with a light apple dressing, champ potato, sticky pear jus.

24hr pressed brisket of beef, smoked garlic mash potato, beef bon bon, corn puree, BBQ & Cola glaze.

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

Halibut, oyster leaves, bacon cream, saffron buttered potatoes, samphire. (+£3.50)

Proper corned beef hash, pulled brisket of beef, sauté baby news, 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 puree.

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

Rib of welsh beef, pulled brisket potato cake, béarnaise & horseradish creamed baby spinach. (+£3.50)

8oz New York strip steak, triple cooked chips, mushroom and vine tomato, pink peppercorn sauce. (+£3.50)

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

Sea bass, braised baby fennel, tomato & chervil mash, roasted aubergine. (+£3.50)

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

Roasted Mediterranean vegetable tart with walled garden salad (v)

"Michelin Style" Mains

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

Middle-wood farm venison, venison & chocolate pie, salsify braised in Malbec, rock samphire, truffle mash, pea & thyme dressing. Fillet of welsh black beef, braised shin bon bon, black garlic mash, artichoke puree, cepes, jus.

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

Fillet of beef wellington, purple mash, chantarray carrots, greens, rich Cumberland sauce.

+£6 each





Desserts & Pudding's

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 analgise

Summer pudding with wild berry sorbet

Eton mess tart, fresh berries meringue textures, vanilla cream, strawberry tart, raspberry powder.

Vanilla crème brûlé 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 fragipan, coconut ice cream.

 $Dirty\ milk shakes\ (Oreo\ \&\ peanut\ butter\ milk shake,\ curly\ wurlys,\ pretzels,\ candyfloss\ \&\ whipped\ cream$

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

Dandelion & burdock panacotta, 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 mouse, warm chocolate sauce, beignets rings

+£3 each









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

Pulled beef croquettes, horseradish & truffle aioli. Spit roasted chicken, chorizo, roast tomato, orzo.

Sticky pulled pork Bao buns, asian slaw, coriander pesto. Quinoa, cucumber, roasted pepper & spinach salad.

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)

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Vegetarian & Vegan

Truffled cheese arancini with smoked paprika dip.

Bang bang cauliflower with piri piri pesto.

Pulled jackfruit bao buns, asian slaw, coriander pesto.

Polenta, field mushrooms, chunky veg, mint dressing.

Halloumi sliders, sweet chilli dip, brioche bun.

Smoked lentil & squash pie.

Sides

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

Smashed pea, feta & chilli salad.

Potato gratin.

Desserts

(Recommend Choosing 2 or 3)

Gooey chocolate brownie.

Lemon meringue pie.

Strawberry curd & white chocolate cheesecake, biscoffee

base.

Hazelnut & salted caramel choux buns.

Mini creme brûleé, ginger shortbread.

Orange & rosemary posset

Rum soaked pineapple cake with coconut cream.

Warm doughnuts and chocolate sauce.

10 DISHES - £50

12 DISHES - £57.50

15 DISHES - £70

PER PERSON



2 course - 22.00 3 course - 26.00

Please choose one dish from each course

PEOPLE

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

EVENING FOOD

Lebanese skewers

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

£10.50 per head

Gourmet Burgers

Handcrafted gourmet beef burgers, brioche rolls, cheese & bacon, chutney & crisp cos

£13.50 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.

£9.50 per head

Sizzling Sausage

Locally made sausages, rustic rolls, chutney, cheese and mustard sauce, crispy onions

£11.50 per head

Pizza Station

Wood fired pizza bases, topped with artisan ingredients.

£9.90 per head

Wood fired pizza truck

Hand-stretched pizza theatre cooked live on our pizza truck, with a choice of toppings.

£9.50

£500 set up fee

Dirty Dogs

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket. $\pounds 9.50$

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

£18.50 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

£14.25 per head

Crepe Station

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







DRINKS PACKAGES

Pimped Up prosecco reception

3 glasses of organic prosecco Prosecco shimmer glitter, candyfloss, fresh fruit, bitters, sugars, cassis, mint, elderflower £17.99 per head

Gin Bar

2 glasses

Selection of local craft gins, crushed rosemary, fruits, elderflower, bitters, peppercorns, cucumber, rhubarb, pomegranate.

Served with fevertree tonic

£17.50 per head

Drinks Package A

Prosecco or peroni on arrival 2 large glasses of red or white wine per guest Champagne toast Inc. glasses, service, chilling, disposal of empties £22.00 per head

Drinks package B

His & Hers Cocktail on arrival 2 large glasses of red or white wine per guest Champagne toast Inc. glasses, service, chilling, disposal of empties £24.00 per head

Please remember these are just sample menus, we would be delighted to create you a bespoke menu if required.

All of our produce is organic & locally sourced where possible, we also can cater for and allergies or dietary requirements.

All prices include VAT







CHAT TO US



CONTACT US

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WE HAVE TASTING SUITES IN:

Cardiff.

Bristol - Arnos Vale

Bristol - Redland.

Cotswolds - Tetbury.

Talk to us today to find your nearest location.