



CLEVERCHEFS

AT THE ATRIUM

ARNOS VALE





Underwood Centre

Woodland Feast - £45 Per Person

(This price Includes all crockery, cutlery & service and is only available for a minimum of 40 guests)

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

Smashed pretzel & dark chocolate brownie. | Eton mess brûlée | Potted lemon & elderflower cheesecake with olive oil, rosemary & pine kernel biscotti.

Epic BBQ - £33 Per Person

(This price Includes all crockery, cutlery & service and is only available for a minimum of 40 guests)

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 cobs | Focaccia | Sourdough | Soft white rolls.

Dessert

Add Dessert for £8.50 per person

Smashed pretzel & dark chocolate brownie. | Eton mess brûlée | Potted lemon & elderflower cheesecake with olive oil, rosemary & pine kernel biscotti.

Hog Roast - £28 Per Person

(This price Includes all crockery, cutlery & service and is only available for a minimum of 40 guests)

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 brûlée | Potted lemon & elderflower cheesecake with olive oil, rosemary & pine kernel biscotti.



Underwood Centre

Drop Off Menu

These menus are designed for smaller gatherings as there is no minimum guest numbers, they can be ordered for larger parties also.

Summer Picnic Hampers - £23.95 Per Person

(Includes all Palm plates, wooden cutlery, napkins)

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 £4.70 per person

Finger Buffets - £16.50 Per Person

A range of freshly cut sandwiches | 3 savory options | fresh fruit platter | brownie.

Pizza Box Station - £18.50 Per Person

A selection of bespoke woodfired pizzas | Garlic mayo dip | Slaw pots

Cookie Platter - £5.50 Per Person

Freshly baked selection of cookies

Add Canapes - from £3.33 each | £8.50 for a choice of 3 | £12 for a choice of 5

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

Maple glazed chipolatas wrapped in air dried ham

Roasted beetroot & whipped goats cheese tart

Pancetta & parmesan Reggiano tartlets

Tomato, feta, olive tarts

Mini handmade cheese & bacon burgers in a brioche bun

Spring garden pea lattes

Whipped goats cheese savoury ice cream cones

Pan seared mackerel, potato salad, crisp gem

Seared scallops, corn puree & airdried bacon

Wild seabass with cucumber caviar

Mini fillet of beef wellingtons

Green tea smoked salmon tart, crème fraiche, lemon balm

Smoked salmon, pomegranate, shaved fennel blini

Chargrilled Asparagus, red pepper & pine kernel pesto dip

Welsh rarebit muffins, onion jam

Eastern spiced lamb skewers with rose flavoured yogurt

Butternut squash cappuccino with wild cepe dust

Smoked chicken mouse served in a savoury ice cream cone

Mini cod & chips with pea mayo

Mini steak & chips with homemade tomato ketchup

12hr braised shin of beef bon bon with horseradish air

Tomato consommé with 24carat gold fleck

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



Spielman Centre

Bowl Food - £38.95 Per Person

(Includes all crockery, cutlery & service)

Choose Four (one to be sweet)

MEAT

Our 116 year old welsh cawl recipe with welsh rarebit dumplings. | Sticky pulled brisket, corn puree, cola & bourbon, polenta | **Pork & blue cheese bon bons, pear & rosemary jam, confit tomato**

Homemade assorted sausages, crushed Pembrokeshire's, ale & tangy onion gravy. | **The perfect cottage pie, with truffle mash topping.** | Organic Glamorgan chicken, champagne, morel & chervil gnocchi.

Rhubarb duck, mouli, carrot, pomegranate, Molasses. | Chefs handmade faggot, pea mash, bacon cream. | **Thai green chicken curry, jasmine rice.**

FISH

Lobster, scallops & crab in a rich cream sauce & pastry. | Smoked haddock & chive runny scotch egg. | **Salmon, white bean stew, Llantwit rock samphire.** | Cheeky fish & chips, cod cheek in a light crispy batter.

Traditional cod & chips, tartar sauce & pea puree. | Bisque, spiced crab bon bon, caviar. | **Squid ink risotto, seabass & chorizo oil.**

VEGETARIAN

Orzo pasta, butternut, welsh goats cheese & sage oil. | Wild mushroom risotto, parmesan, tarragon butter. | **Chickpea & vegetable tagine. cous cous.** | Boksburg blue cheese, courgette & beetroot strudels.

SWEETS

White chocolate & almond rice pudding. | Sticky Cola pudding, bourbon whisky sauce. | **Dandelion & burdock set Welsh cream, crushed honeycomb** | Pineapple, toffee & chilli with a coconut & oat crumble.

The clever mess with sweet cream & seasonal berries

Food Stations - £34.95 Per Person

(Includes all crockery, cutlery, food station linen & service)

Choose one

Quintessentially British

Homemade chicken & British asparagus in a buttered shortcrust pastry. | Wild herb breaded cod loin, homemade tartar sauce | Roasted butternut squash & goats cheese parcel. | Warm crushed pea, chilli & feta salad

Chunky hand-cut chips | Parsley mashed potato

Gourmet Afternoon Tea

Homemade runny scotch eggs | The perfect ploughman's | Salmon & cucumber on rye. | Gourmet sausage & apple roll | Macaroons | Pretzel & praline brownie | Carrot cake muffins | Warm scones & clotted cream

The Dirty South BBQ

18 hr smoked Brisket of beef | Buttermilk & cornflake chicken | Mac 'n' cheese Skinny fries with chicken salt apple slaw | Homemade Boston baked beans | Buttered charred corn

Little Italy

Homemade pork & fennel meatballs in a rich tomato ragu. | Roasted cod loin, squid ink risotto, roasted cauliflower. | Wild mushroom orzo pasta, parmesan, mascarpone & pannagrato Linguini with extra virgin olive oil.

Rocket & roman candle tomato salad with balsamic croutons | Homemade focaccia bread.

What An Eifel

Confit Duck, sauté Lyonnaise potatoes, caramelised onion & heaps of parsley with roasted garlic oil. | Herb crusted salmon fillet, café du Paris butter | Mixed bean cassoulet | Dauphinoise potatoes |

Roasted courgette, green bean, roasted almond butter | Crusty French stick & unsalted French butter

Fancy An Indian

Tandoori spiced chicken skewers makahni sauce | Prawn & fennel seed biryani | Chick pea, vegetable & lentil madras | Braised pilaf rice | Bombay potatoes | Homemade onion bhajis | Sambals & riata Baby nanns

Feel Good

Roasted cauliflower, lamb, chick pea creole | Smoked haddock, spinach, chia seed, apricot, quinoa | Roasted baby aubergine, fennel & spicy halloumi | Oversized cous cous with almonds, raisins

Roasted squashes, courgette and rocket salad | Homemade Gluten free bread

Add Dessert for £8.50 per person

Smashed pretzel & dark chocolate brownie. | Eton mess brûlée | Potted lemon & elderflower cheesecake with olive oil, rosemary & pine kernel biscotti.



Spielman Centre

Elegant Sit Down - £49.95 Per Person

(Includes all linen, crockery, cutlery & service)

Choose One from each course

To Start

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 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

To Follow

Lemon & herb rubbed organic chicken breast, roasted garlic mash, seasonal vegetables, salsa verde

Pulled Chilli & fenugreek chicken, wild rice, fennel & cucumber leaf salad, charred flatbread, carrot yoghurt.

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

Lemon & thyme chicken schnitzel, roasted new potatoes laced with rosemary & tomato, rocket salad.

Sticky pressed belly of pork, roasted chantarrry 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.

Handcrafted Steak & local ale pie, cheddar & chive mash, pea puree.

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

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

Roasted Mediterranean vegetable tart with walled garden salad

To Finish

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 anglise

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.

Add Canapes - from £3.33 each | £8.50 for a choice of 3 | £12 for a choice of 5

(Please see page 2 for choices)

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Anglican Centre

Bowl Food - £39.95 Per Person

(Includes all crockery, cutlery & service)

Choose Four (one to be sweet)

MEAT

Our 116 year old welsh cawl recipe with welsh rarebit dumplings. | Sticky pulled brisket, corn puree, cola & bourbon, polenta | **Pork & blue cheese bon bons, pear & rosemary jam, confit tomato**

Homemade assorted sausages, crushed Pembrokeshire's, ale & tangy onion gravy. | **The perfect cottage pie, with truffle mash topping.** | Organic Glamorgan chicken, champagne, morel & chervil gnocchi.

Rhubarb duck, mouli, carrot, pomegranate, Molasses. | Chefs handmade faggot, pea mash, bacon cream. | **Thai green chicken curry, jasmine rice.**

FISH

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SWEETS

White chocolate & almond rice pudding. | Sticky Cola pudding, bourbon whisky sauce. | **Dandelion & burdock set Welsh cream, crushed honeycomb** | Pineapple, toffee & chilli with a coconut & oat crumble.

The clever mess with sweet cream & seasonal berries

Food Stations - £36.95 Per Person

(Includes all crockery, cutlery, food station linen & service)

Choose one

Quintessentially British

Homemade chicken & British asparagus in a buttered shortcrust pastry. | Wild herb breaded cod loin, homemade tartar sauce | Roasted butternut squash & goats cheese parcel. | Warm crushed pea, chilli & feta salad

Chunky hand-cut chips | Parsley mashed potato

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Roasted squashes, courgette and rocket salad | Homemade Gluten free bread

Add Dessert for £8.50 per person

Smashed pretzel & dark chocolate brownie. | Eton mess brûlée | Potted lemon & elderflower cheesecake with olive oil, rosemary & pine kernel biscotti.



Anglican Centre

Elegant Sit Down - £51.95 Per Person

(Includes all linen, crockery, cutlery & service)

Choose One from each course

To Start

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

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Evening Food

This menu available for our couples when they have eaten in the day with us.

Lebanese skewers

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

£11.50 per head

Gourmet Burgers

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

£11.50 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.

£10.25 per head

Sizzling Sausage Truck

Cooked on the back of the worlds smallest street food van the super tinky

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

£15 per head

Wood Fired pizza

Hand stretched homemade pizzas, fired in our 400 degree pizza oven.

£10.50 per head

Giant Gourmet Cumberland Sausage rolls

Encased in a crispy rough puff pastry served with a proper street style chutney

£7.80

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

£21 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

£13.90 per head

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Drinks

Pimped Up prosecco reception

3 glasses of organic prosecco

Prosecco shimmer glitter, candyfloss, fresh fruit, bitters, sugars, cassis, mint, elderflower

£15.99 per head

Gin Bar

2 glasses

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

Served with fevertree tonic

£15.50 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

£19.99 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

£22.79per head

We can design a bespoke drinks package with you if none of these are what you were looking for.

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All prices include VAT



Get in touch with our friendly team at
cateringarnosvale@cleverchefs.co.uk

We look forward to hearing from you

Team cleverchefs

