



CLEVERCHEFS.
PASSIONATE ABOUT PERFECTION

MINE TO DINE

BRING THE RESTAURANT HOME

INTRODUCTION

BRING THE RESTAURANT HOME

Cleverchefs are experts at providing private chef services at home.

Who doesn't love going out to eat in a beautiful restaurant, everyone has their own reasons why going out to eat is so special to them.

For some it may be the environment and surroundings, for others it may be the convenience and relaxation of the whole process of being served by someone and not having to wash up. But for most it is all about the food, being able to order something that you wouldn't necessarily be able to prepare at home easily or ingredients that may not be very accessible to you in a general supermarket.

So here at Cleverchefs we have launched Mine to Dine.

We have been offering a chef at home service since we started the company back in 2015, alongside catering for hundreds of weddings, high profile events and film & tv catering sets, our chef at home service has always been popular. So in light of the recent climate meaning that the restaurant world may be different for some time and it may not still offer that relaxed feel for dinners being in a public environment, we have decided to adapt our chef at home service to also include, restaurant style waiters, cocktails, sommeliers and a socially distanced plan to serve you restaurant quality food in your own home for you and guests.



HOW IT WORKS

INVITE YOUR FRIENDS & FAMILY

To your very own restaurant at home in your safe environment.

We have devised a selection of menus overleaf that we hope will be to your liking, but as ever with Cleverchefs we are always flexible and able to adapt dishes and menus to suit your tastes or specific dietary requirements. Browse our menus and get an idea of what you might like to offer your guests.

Get in touch with us to choose a date. Your menu then will be semi-prepared on the morning of your restaurant evening by our award winning chef team based at our Cleverchefs HQ. Our team will then arrive approx 1.5 hours before your "home restaurant" opens to set up. You will get a chef and waiter as standard.

We can setup your dining area for you from scratch, We will bring our own cutlery, crockery, glassware and anything else needed to prepare and serve your restaurant at home.

Once the evening is over our team will clean down the kitchen area and leave it exactly how they found it. you will never know they were even there.

We understand this may feel strange at first having caterers in your house and something only high flying executives, celebrities or the rich do, but it is a truly magical experience, and our experienced team will make you feel totally at ease and help you to relax and enjoy the experience, all for less than you might pay for a night out at your favourite restaurant.



MENUS

LOCAL BRITISH PRODUCE

Why not add canapés to your 3 course menu.

MENU A

TO START

Pulled Herefordshire beef bon bons,
celeriac & kohlrabi remoulade, sticky
asian jam, wild herbs & flowers.

TO FOLLOW

Rump of welsh Lamb, salsa verde,
charred asparagus, roasted red pepper
& black olive risotto cake.

TO FINISH

Handmade pineapple, polenta &
rosemary frangipan, orange sherbet,
coconut ice cream.

4-8 people £85.00 per person

8+ people £75.00 per person

MENU B

TO START

Sweetcorn & almond set milk, citrus,
beetroot, pine nut vinaigrette.

TO FOLLOW

Fillet of halibut, clams, mussels,
saffron potatoes, chicory & fennel.

TO FINISH

Strawberry cheesecake, strawberry
tulle, pistachio.

4-8 people £85.00 per person

8+ people £75.00 per person



MENUS

LOCAL BRITISH PRODUCE

Why not add cocktails to start off or finish your evening.

MENU C

TO START

Sticky glazed cod loin, chorizo & potato salad, garden pea purée, wild leaves.

TO FOLLOW

Plank of pork, seared loin, pig cheek croquette, crispy crackling sticks, pressed belly, carrot gel, roast garlic mashed potato, paprika cream.

TO FINISH

Bitter chocolate set cream, homemade Bourbon biscuit, rosemary honeycomb crumb & milk ice-cream.

4-8 people £95.00 per person

8+ people £85.00 per person

MENU D

TO START

Gower Crab cannelloni, cucumber, courgette, fennel, lime

TO FOLLOW

Breast of duck, confit leg pie, charred hispi, maple nut crumb, duck sauce.

TO FINISH

Lemon tart, meringue, candied lemon, raspberry sherbet

4-8 people £95.00 per person

8+ people £85.00 per person



MENUS

LOCAL BRITISH PRODUCE

Tasting menus are a great for that real foodie crowd

TASTING MENU 1

ONE

Seared scallop, triple cooked chip,
cods cheek, tartar.

TWO

katzu chicken lollipop, sweet curry gel,
shaved toasted coconut.

THREE

Summer pea cappuccino, dried cape
powder,

FOUR

Fillet of Herefordshire beef, braised
shin bon bon, carrots gel, purple mash,
marrowbone butter jus.

FIVE

Dandelion & burdock panacotta,
chocolate & pistachio biscuit.

SIX

Strawberry & watermelon champagne
soup, charred watermelon, mango
sorbet,

4-8 people £120.00 per person

8+ people £105.00 per person

TASTING MENU 2

ONE

Tomato & elderflower consommé

TWO

Pea & pancetta salad, asparagus,
crispy egg, pickled shallot.

THREE

Stone bass, buttered leeks, sea herbs,
leek oil, chive butter sauce.

FOUR

Cannon of Welsh lamb, herb crust,
squash & courgette, garlic jus.

FIVE

Blueberry, lemon & pistachio cream
filled choux

SIX

Caramelised poached pear, lavender &
honey cream, almond granola

4-8 people £120.00 per person

8+ people £105.00 per person





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