

Discreet & sympathetic

Wake Menu



MAKING A TOUGH DAY A LITTLE EASIER

At cleverchefs we understand that a funeral for a loved one is not a day that anyone wants to plan.

Our aim is to provide discreet catering with sympathetic style service provided by our highly trained well turned out catering staff.

Our menus are completely flexible and can be adapted to be bespoke to you making them a little bit more special.

In this brochure we have set out some samples that may be to your taste.

Please get in touch with us today to discuss your requirements feedme@cleverchefs.co.uk



Finger Buffets

Bronze

A selection of filled sandwiches, wraps, baguettes.
Gourmet sausage & onion jam rolls
Organic Blue cheese & leek tartlets
Mini Victoria sandwich

11.95

Silver

Rare roasted loin of beef, horseradish butter on sourdough with watercress
Smoked salmon herb crème fraiche, rocket on a bagel.
Local brie style cheese, spinach & cranberry mayo wraps
Free range chicken & asparagus tart
Sun dried tomato & basil arancini with pesto mayo
Gin & tonic drizzle cake

16.95

Gold

Fillet of beef wellington roulade
Coronation chicken on a sough dough crostini
Homemade Runny organic pork & leek scotch eggs
Lentil & mushroom scotch eggs
Spiced lamb & fresh mint skewers with cucumber crème fraiche
Smoked mackerel & beetroot pesto crostini's
Homemade bread
Olives
Cured meats & local cheeses

Sherry trifle shots

21.95

Prices are subject to vat

AFTERNOON TEA

A selection of freshly cut sandwiches
Homemade runny pork & leek scotch eggs
Chefs freshly baked scones
Clotted cream & local jams
Gin & tonic drizzle cake
Gooey chocolate brownie
Sherry trifle shots
Homemade orange, rosemary & ginger lemonade
17.95

Hot Fork buffet

Bronze

Organic chicken breast, pancetta, parmesan gnocchi in a light herb cream sauce.

Roasted salmon & prawn pie topped with olive oil mashed potato

Roasted vegetable & lentil crumble

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Eton mess pots

17.95

Silver

Fillet of beef stroganoff, wild rice & smoked paprika cream Gourmet battered cod loin, triple cooked chips & mushy pea dip Roasted butternut squash & spinach risotto mustard buttered pastry sticks.

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Luxury sticky toffee pudding with rich sauce & clotted cream 19.50

Gold

Rare roasted loin of local beef, jus individual salmon en-croute, parsley emulsion Roasted vegetable & wild mushroom strudel Rosemary & cherry tomato roasted baby news

Wild asparagus

Cauliflower cheese croquettes

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Warm apple & berry crumble with boozy analgise Chefs salted caramel & chocolate choux puffs 22.95

Drinks

Freshly brewed organic coffee & tea pigs 2.50

Prosecco by the glass 5.50

House red 3.50/5.50

House white 3.50/5.50

Mulled cider station 4.50

Hot chocolate station 3.00

Soft drinks 2.20

Still/sparkling water 750ml 2.95

Freshly squeezed juices ltr 3.25

Prices are including vat

