



CLEVERCHEFS.
PASSIONATE ABOUT PERFECTION

HIDE & DINE

—>>> ELEGANT CATERING <<<—
by Cleverchefs

INTRODUCTION

UNIQUE FOOD & SERVICE

Cleverchefs are experts at providing private chef services at Luxury homes.

When you choose to stay at a beautiful place such as The Hide, you do not want to have to worry about catering for all of your guests. That is why we have designed a set of menus that will suit every occasion at The Hide.

We offer everything from breakfast, brunch, lunch, hamper style picnics and gourmet dinners.

Everything is freshly prepared by our award winning team of chefs, so any dietary requirements can be catered for.

Your service can be tailored to be as casual or formal as you like, it may be that you require a mixture of styles throughout your stay. On arrival you may choose a casual dining menu or drop off prepared meals.

We are very passionate about locally sourced foods and using organic where possible.

Our chicken & eggs will always be free-range as standard, and our fish will be from a sustainable awarded supplier.

Nothing is too much trouble and we hope that we have captured your requirements in our menus, but if we have missed something or you would like dishes tweaked then we will be more than happy to assist. 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. All prices are subject to VAT at 20%.



MENUS

BREAKFAST

A great way to get the day started.

DROP OFF BREAKFAST HAMPER

Selection of freshly baked danishes
Fresh yoghurt & granola pot
Watermelon, coconut & mint
Freshly squeezed orange juice
Blueberry & oat muffin
£15pp

BREAKFAST GRAZING PLATTER

Served by our team.

Cereals

Selection of freshly baked danishes
Fresh yoghurts
Berries & toasted oats
Watermelon, coconut & mint
Freshly squeezed juices
Blueberry & oat muffin
Crispy bacon rolls
Luxury sausage filled sourdough
£20 pp

THE FULL HIDE

Air dried bacon
Luxury sausages
Free-range eggs
Heinz beans
Field mushroom
Roasted plum tomatoes
Sourdough toast
Tetbury butter
£17.50pp

Freshly baked danish selection
£2.95 pp
Premium roasted coffee
£2.00 pp
Freshly squeezed juices
£3.00 per ltr
Sourdough boules
£4.50 each



MENUS

CASUAL DINING

Our casual menu works really well for arrival night or lunch

THE HIDE BURGER

100% herefordshire beef pattie,
american cheese, crispy bacon,
pickles, crispy gem with chefs relish
on a brioche bun.
served with house slaw & skin on fries.
£24.50pp

GOURMET LASAGNE

Layers of tomato, red wine & herb rich
beef, fresh pasta sheets and cheese
sauce, topped with somerset cheddar
served with our house salad & garlic
sourdough.
£24.50pp

PIE & MASH

Wiltshire ham hock, chicken & leek pie
in a rough puff pastry, served with
smashed pea purée and roast garlic
mash potato with a parsley cream
sauce.
£24.50pp

CHICKEN CAESAR SALAD

Smoked free-range chicken, crispy
gem, cured dried bacon, soft boiled
egg, endive, smashed hazelnuts,
parmesan, caesar dressing.
Starter - **£12.50**
Main - **£24.50**

**All dishes can be made with a
vegetarian substitute or vegan
alternative.**

Goopy chocolate brownie

£5.75

Blueberry & almond frangipane

£5.75

Crepe brûlée with shortbread

£5.75

Foh Staff charged separately.



CANAPÈS

A perfect plank of canapès can start the evening off with a touch of class.

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Snowdonia Bomber Welsh cake with wild damson jelly V
Pant-Ys-Gawn Goat cheese cone, beetroot pearls, truffle foam V
Rhydlewys smoked trout blini, soft quails egg & laverbread aioli
Chicken liver parfait, brioche, apple gel & crispy sage
Patchwork wild boar pâté, cider apple jelly, crispy chicken skin
Salt Marsh lamb bonbon, watercress & wild garlic pesto
Welsh rarebit muffins with bacon jam
Welsh black beef sirloin, leek ash, brioche & horseradish
Seared tuna and avocado purple tostada
Cured ham & Pentwyn Farm honey glazed mini sausage
Tiny Rebel mini cod & chips, pea mayo
Caerphilly cheese & leek quiche V
Patchwork red pesto pâté, crostini & balsamic caviar VG
Sweet corn fritter, tomato & chilli relish

£7.99 Choice of 3
£12.50 choice of 5
Per Person



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 £65.00 per person

8+ people £55.00 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 £65.00 per person

8+ people £55.00 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 £67.00 per person

8+ people £57.00 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 £67.00 per person

8+ people £57.00 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 £99.00 per person

8+ people £89.00 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 £99.00 per person

8+ people £89.00 per person





Bespoke FOOD

**ALL OF OUR
FOOD IS MADE
FRESH BY OUR
AWARD
WINNING TEAM
OF CHEFS.**

So if there is something you
do not see, please feel
free to ask us.

We will be happy to tailor a
menu for your specific needs.

feedme@cleverchefs.co.uk

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COCKTAIL MASTERCLASS PARTIES

Perfect for
HENS | BIRTHDAYS | EVENTS

COCKTAILS

£30
PER GUEST

A Live Cocktail Masterclass With The Award Winning
Cleverchefs Bar Team

WHAT'S INCLUDED

3 COCKTAILS

Per Guest

COCKTAIL THEATRE

Setup

TWO

Mixologists

MINIMUM 12 GUESTS, COST BASED ON A 2 HOUR SESSION.
CONTACT- FEEDME@CLEVERCHEFS.CO.UK



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