

2020
CLEVERCHEFS
MIDWEEK
CATERING PACKAGE
KINGSCOTE BARN



WELCOME

Cleverchefs are pleased to present our midweek catering package which is exclusive to Kingscote Barn. Cleverchefs are an award winning caterer that takes pride on delivering perfection as standard.

The Midweek Package includes:

A dedicated & experienced catering manager from start to finish accompanied by a team of highly skilled chefs.

A complimentary food tasting session at our local production kitchen & office in yate.

Free drinks service & glassware when you bring your own drinks **(until the end of the wedding breakfast)**

Fully stocked bar all day

White linen & napkins

All crockery & cutlery

Cake stand, knife & table name holders

Optional Extras on the Package:

Evening Food options

Canapes

Suppliers meals

AUTUMN & WINTER MENUS

Please choose one starter or three canapés, one main course & one dessert from the menu below.
(also choose a vegetarian dish from each course)

All served with homemade breads, British cold pressed rapeseed with balsamic pearls & locally churned butter

Starters

Duck & Blood Orange parfait, warm brioche, chefs homemade chutney, winter leaves.

Spicy lamb koftas dipping sticks, homemade harissa & smoky bacon mayonnaise, cucumber yogurt, crispy onions, mint crumb, tomato & pressed fennel salad.

16hr Confit pulled ham hock bon bons, molten pot of warm four cheese sauce, shaved horseradish & rocket salad.

Gin & Rosemary cured salmon, textures of beetroot, pickled winter vegetables, homemade beetroot bread & beetroot butter.

Smoked haddock fishcakes, chefs famous chip shop curry sauce & a bag of scraps

Pumpkin, parsnip & lentil veloute, rustic sour dough & spicy butter.

Wild mushroom risotto cake, truffled egg yolk, shaved parmesan

Main Course

Duo of Thornbury lamb, Rare roasted rump, Gratin potato laced with pulled lamb, butternut squash puree, heritage carrots, spinach, sticky jus.

12hr slow cooked featherblade of Usk valley beef, crispy pancetta, wild mushrooms, onion petals, roasted garlic mash, malbec jus.

Roasted chicken breast rubbed with fresh thyme, colcannon potato cake, café au lait sauce, roasted winter vegetables.

Steak & local craft ale pie, horseradish mash & crumbled blue cheese mash, winter greens, rich gravy.

The Perfect fish pie, wild salmon & prawn in a rich Chablis & local mustard cream sauce, topped with a crispy buttered potato, roasted winter vegetables.

Butter roasted hake fillet, squid ink risotto, roasted baby toms, lobster bisque dressing, glazed chicory.

Roasted vegetable & lentil strudel, roasted baby news.

Desserts

Warm pretzel & salted caramel brownie, creamy vanilla ice cream

Apple & blackberry crumble, boozy crème anglaise.

Ginger beer & Date sticky pudding with a rich butterscotch sauce

Banana tart Tatin, coconut ice cream

Dessert plank, Winterberry cheesecake, gooey brownie, mini crumble pot.

Coffee and tea served with cleverchefs truffles

SPRING & SUMMER MENUS

Please choose one starter or three canapés, one main course & one dessert from the menu below.
(also choose a vegetarian dish from each course)

All served with homemade breads, British cold pressed rapeseed with balsamic pearls & locally churned butter

Starters

Gloucester smoked chicken breast, crispy cos, brioche croutons, shaved parmesan, roasted hazelnuts, charred endive, homemade Caesar dressing.

Locally cured charcuterie board, feta, caper berries, sundried tomatoes & nocellara olives with warm focaccia.

Potted smoked mackerel parfait, chorizo, pimento & rocket salad.

Cornish crab cakes, homemade sweetcorn & mustard mayonnaise, charred corn, Cotswolds herbs.

Wiltshire Asparagus spears wrapped in luxury smoked salmon, white onion & tarragon veloute.

Avocado & tomato tart, rocket salad with red pepper dressing.

Ricotta & baby spinach tortellini, roasted pine nuts, baby basil, burnt butter sauce

Main Course

Duo of Thornbury Lamb, rare roasted rump, pulled lamb shoulder, sweet potato & caramelised shallot croquette, spring greens, salsa Verde.

Ridiculously crispy belly of Gloucester old spot pork cured in pear cider, polenta & parmesan chips, apple & celeriac slaw, sticky apple jam.

Organic breast of free range chicken, British cold pressed rapeseed oil & garlic mash, wild mushrooms, asparagus, café du Paris butter sauce.

BBQ Sharing plank, *Hand pressed 4oz beef burger, Gloucester old spot sausages, Sticky BBQ Chicken drumsticks, Vegetable & Haloumi skewers, breads & brioche buns, potato, spring onion & chorizo salad, oversized cous cous salad, green salads, dressings & condiments.*

The posh fish finger, herb fresh cod loin, skinny fries, pea puree, homemade tartare sauce, lemon wedge, rocket.

Treacle glazed salmon fillet, fennel, pomegranate & orange salad with citrus glazed chicory, molasses reduction.

Falafel cakes, halloumi, oversized cous cous, spinach, burnt lemon, tzatziki.

Desserts

Super dark chocolate & baileys tart, orange crème Chantilly.

Roasted peanut & Salted Carmel cheesecake flowerpot, homemade chocolate sorbet.

Hand picked Rhubarb & Gin summer trifle.

Chefs homemade Sicilian Lemon meringue tart

Dessert plank, *Eton mess, gooey brownie, mini crème Brule.*

Coffee and tea served with cleverchefs truffles

CANAPES

Canapés served at drinks reception as an added extra to the 3 course menu are charged at £3 each.

Chicken liver parfait, shallot marmalade, walnut & brioche
Rare roasted beef, spinach, horseradish & Yorkshire pudding wrap
Pulled ham hock & stilton tart
Maple glazed chipolatas wrapped in air dried ham
Smoked salmon, pomegranate, shaved fennel blini
Roasted beetroot & shrimp tart
Pressed watermelon, feta, olive with baby basil
Leek & Caerphilly cheese tarts
Mini welsh rarebits with ale & onion jam
Tomato & baby mozzarella sticks
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 & airdried bacon
12hr braised shin of beef bon bon with horseradish

BBQ MENU

A great way to make your wedding rustic & casual.

All served with homemade breads, British cold pressed rapeseed with balsamic pearls & locally churned butter

Main Course

Garlic & rosemary marinated flat iron steak

Peri Peri charred chicken breast.

Charred salmon fillet with a sticky relish.

Herb marinated vegetable skewers with minted yogurt dressing.

Chorizo & spring onion potato salad.

Crushed pea & feta salad with fresh pea shoots.

Carrot & spinach Caesar with brioche shards and parmesan shavings

Gourmet dips and dressings.

Basket of rustic breads & flavoured butters

Desserts

Roasted peanut & Salted Carmel cheesecake flowerpot, homemade chocolate sorbet.

Our Indoor or outdoor ice cream truck, 1.5 hours of unlimited gourmet ice creams & sorbets with a selection of toppings & sauces.

Dessert station, selection of 3 dessert served on our rustic wooden food bars.

Dessert plank, *Eton mess, gooey brownie, mini crème Brule.*

Tea & Coffee served with cleverchefs truffles

HOT FORK BUFFET

Served at a beautifully displayed food station.

All served with homemade breads, British cold pressed rapeseed with balsamic pearls & locally churned butter

Main Course

Roasted strip of Monmouthshire beef, gigantic Yorkshire puddings.

Organic chicken breast, pancetta, wild mushrooms, hone & mustard sauce.

Smoked haddock Florentine, toasted almonds, spinach, crispy onions.

Roasted vegetable & blue cheese crumble.

Seasonal roasted vegetables.

crispy roast potatoes.

Desserts

Roasted peanut & Salted Carmel cheesecake flowerpot, homemade chocolate sorbet.

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Dessert station, selection of 3 dessert served on our rustic wooden food bars.

Dessert plank, *Eton mess, gooey brownie, mini crème Brule.*

Coffee and tea served with cleverchefs truffles

AFTERNOON TEA

Served at the table on a rustic ladder stand or vintage chinaware.

Sandwiches

Please choose 3 from below

Free range egg & rocket mayo

Smoked ham & cheese with chefs chutney

Mini pretzel roll, smoked salmon, cream cheese

Coronation chicken & spinach

Buttered chicken & cucumber, lemon aioli

Pastrami & pickle

Cornish crab & apple slaw

The perfect ploughman's

Just Cucumber

Honey roast ham & wholegrain mustard.

Savouries

Please choose 3 from below

100% Gloucester old spot pork & chutney rolls.

Homemade Runny scotch eggs

Pancetta & blue cheese tarts

Goats cheese & onion tart

Mini Chicken & leek pie

Heritage tomato & mozzarella crostini

Wild mushroom arancini with aioli dip

Sweet's

Please choose 3 from below

Salted caramel & pretzel brownie

Chocolate & peanut butter eclairs

Pistachio financier

Homemade battenburg

White chocolate & date scones

Trillionaires shortbread

Eton mess shots

Served with coffee & tea on modern or vintage china.

EVENING FOOD OPTIONS

Lebanese skewers

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

£7.80 per head

Gourmet Burgers

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

£9 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.

£7.80 per head

Sizzling Sausages

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

£12.50 per head

Wood Fired pizza

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

£10.20 per head

Giant Gourmet Cumberland Sausage rolls

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

£6.60 per head

EVENING FOOD OPTIONS

Clever Grazing Stations

The clever grazing station is charged by the metre & is the perfect statement for any evening wedding reception, lots of umptious cured meats oodles of local cheeses & an array of fruits & nibbles all carefully cleverscaped to create a work of food art which will give your guests a that real wow factor.

2 meter's serves 45-65 -£660 | 3 meters serve's 65-95 - £960 | 4 meters serve's 95-150 - £1500

BBQ Brisket Rolls

12hr cooked brisket of beef with a BBQ cola & jack Daniels glaze, gherkins, apple slaw & rocket served with focaccia rolls

£9.25 per head

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

£10.50 per head

Pasty Station

Handcrafted artisan pasties displayed on one of our rustic food bars

Pasties

Leek & west country smoked cheddar | Pulled BBQ Pork & apple chutney | Steak & local blue cheese | proper corned beef | chicken asparagus & Wiltshire ham |

Thai green chicken | chicken tikka, coconut & almond crumb | spaghetti bolognaise & parmesan | roasted vegetable & goats cheese | pulled ham & pea |

Sausage & haricot beans | ham, pineapple & mushroom | pepperoni | chick pea & wild mushroom with spinach | macaroni cheese & truffle |

A selection of 2 pasties - £6.50 | A selection of 3 - £7.50 | A selection of 5 - £9.50

ADDED EXTRAS

Indoor Ice Cream Truck

Our clever ice cream van comes with artisan premium homemade ice creams with a wide range of toppings and sauces served for 1.5 hours at your drinks reception or evening party.

£5.50 per head

£199 set up fee

Clever Candy Floss Machine

1.5 hours of a manned candy floss station

£3.50 per head

£99 set up fee

Clever Popcorn Station

1.5 hours of a manned candy floss station

£3.50 per head

£99 set up fee

Suppliers Meals

1 course - £24

2 course - £30

Children's Meals

AGE 3 – 12 YEARS

2 course

3 course

THE
KINGSCOTE BARN 