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HANLEY HALL WORCESTERSHIRE



We at Epic Caterers are passionate about perfection. Simple. Our goal and our passions are to create the perfect catering experience that is personalised to you. We are extremely flexible when it comes to choosing your menus, so much so that our brochure is just an inspirational guide. We will be more than happy to discuss any themes and thoughts to put your own personalised stamp on your wedding food.

What's better yet – you get to experience our delicious dishes before the day comes, to give you the tastiest treat as our gift to you, to celebrate such an exciting occasion.

PRICE INDICATIONS

OUR PRICES INCLUDE A DEDICATED MANAGER THROUGHOUT YOUR PLANNING AND ON THE WEDDING DAY ITSELF, HIGHLY POLISHED CUTLERY, MODERN CROCKERY, CRISP WHITE LINEN, AND FOOD SERVICE STAFF.

SAMPLE COSTING:
(+VAT)

4 CANAPES & 3 COURSE WEDDING

BREAKFAST: £65.50PP

4 CANAPES & 2 COURSE WEDDING

BREAKFAST: £59.50PP

EVENING FOOD RANGES: £12.95 - £19.95 PP

SAMPLE MENU

Canapes

*Sticky honey & grain mustard Gloucester Old Spot sausage
Puffed cracker, cured salmon, cucumber, coriander
Cheese & wild mushroom toastie with truffle oil.
Marinated celeriac, avocado, nasturtium leaf.*

Starter

*BBQ brisket of Herefordshire beef & pancetta potato cakes,
béarnaise.
/
Beetroot cured salmon, salmon pâté, ribbon vegetables & thyme
crackers*

Main

*Butter roasted organic chicken breast, rosemary & parmesan
polenta chip, garlic mash, smashed pea, Carmarthenshire ham
shards, herb cream sauce.
/
Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas.
(V)*

Dessert

*Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen
Môn salt, peanut butter ice cream.
/
Lemon posset, blueberry, marshmallow & lemon curd*