

FOOD

BY EPIC CATERERS

MILTON END FARM

ALL
INCLUSIVE
PACKAGE
2025

COMPLIMENTARY TASTING SESSIONS

Talk to us about our
complimentary tasting
sessions.

AWARD WINNING CATERING

Creative wedding breakfasts
in beautiful surroundings

EXCLUSIVE MENUS

Little dishes for your big day
makes the perfect feast.

FRESH LOCAL FOOD

you are in safe hands at Epic
Caterers

A black and white photograph showing a close-up of hands. One hand is holding a small, dark bowl filled with what appears to be small, round food items, possibly dumplings or pasta. The other hand is reaching into the bowl, possibly picking up one of the items. The background is dark and out of focus.

ALLOW US TO INTRODUCE *Ourselves*

EPIC Caterers are on a mission, a mission to create beautiful wedding food using the very best local ingredients. We are extremely passionate about producing impeccable food with no restrictions, no shortcuts and no compromise.

EPIC, originally Cleverchefs, started back in 2015 with a vision to bring food at weddings to life, make it appeal to all your guests whilst "Wowing" them by providing high end restaurant standard quality for any number of guests in any location.

Planning your wedding is stressful enough so at EPIC Caterers we make sure that our service from that initial enquiry, all the way through to the end of your wedding day is perfect.

Our strap-line is perfection comes as standard, and we really do everything we can to make that statement a reality. Being the sole caterer at Wellington Barn is an absolute pleasure, the venue is breathtakingly beautiful.

Our promise is to deliver the best catering weddings have ever seen.

Epic catered our wedding in July and presented us with the most beautiful food ever, which we are still receiving compliments about two months later! Picking our food was an amazing experience, and was presented with lots of different options and pictures, and even amended one of their canapes to suit our wedding. The food was incredible to eat on the day. We had our own newlywed canape board, which the staff put aside for us as we had no time to eat them after the ceremony as we were too busy taking photographs! Everything went so smoothly, and we cannot thank you enough. Thank you for creating the most non-boring wedding food for us!





ALL INCLUSIVE *Package*

PRICE - £3,900
For 60 Guests

Included in the package

A dedicated & experienced catering manager from start to finish & waiting staff during the day accompanied by a team of highly skilled chefs.

A complimentary food-tasting session

Tea & Coffee station

White linen napkins & table cloths

All crockery & cutlery



The choice is yours...

3 Course Wedding Breakfast for 50 guests

3 Canapés & 2 Course Wedding Breakfast for 50 guests

2 Course Sharing Menu for 50 guests

(Additional day guests at £55.50)

AVAILABILITY

ALL REMAINING 2025 DATES

Optional Extras:

Evening Food options

Additional guests

Suppliers meals



CANAPÉS OR MINI BITES OF FUN

(As we like to call them)

THREE EACH £10.50pp

FOUR EACH £14.50pp

FIVE EACH £16.00pp

MEAT

Sticky honey & grain mustard sausage.
Smoked chicken Cornetto.
Mini cheese & bacon burgers, tomato relish.
Ham & cheese toastie with truffle oil.
Persian pulled lamb, pomegranate, feta & pistachio.
Korean chicken, sesame, gem, pink & ginger.

FISH

Puffed cracker, cured salmon, cucumber, coriander.
Crab, apple sticks, tarragon mayonnaise gougères.
Mini fish & chips, pea puree, salt & vinegar.
Mackerel, carrot jam, dill, pickled beetroot tart.
Smoked haddock, pea arancini, seaweed aioli.

VEGETARIAN

Cheese & wild mushroom toastie with truffle oil.
Cheese gougères, whipped goats cheese.
Asparagus & sun-dried tomato tart.
Butternut squash & blue cheese arancini.
Crispy potato, chive & potato purée.

VEGAN

Marinated celeriac, avocado, nasturtium leaf.
Tarragon & orange rice crispy cake.
Beetroot muffin, seeds.
Tapioca crisp, carrot & pumpkin, caraway.

Menu Choices

SPRING & SUMMER



STARTERS

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

Charcuterie board, feta, caper berries, sundried tomatoes & nocellara olives with warm focaccia.

BBQ brisket of beef & pancetta potato cakes, béarnaise.

Smoked haddock & kedgeree croquettes, wilted spinach, burnt almond & harissa hollandaise.

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

MAINS

Rare roasted rump of lamb, mint & parmesan polenta, dressed spring vegetables, red wine jus

Crispy pork, wholegrain mustard mash, seasonal vegetables, sticky jus

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

Gin & tonic battered fresh cod loin, smashed pea, triple cooked chips, chunky tartare sauce

Charred salmon, samphire, crushed new potatoes, lobster bisque

Charred cauliflower chump, skin on fries, roasted tomato jam, wild mushroom sauce, rocket (v)

DESSERT

Goopy chocolate brownie, fresh fruit & vanilla bean ice cream.

Seriously sticky toffee cheesecake, chantilly cream, toffee sauce

Hand picked Rhubarb & Gin summer trifle

Chefs homemade Lemon meringue tart

Dessert plank: Eton mess, goopy brownie, mini crème Brûlée

Menu Choices

AUTUMN & WINTER



STARTERS

Chicken liver parfait, brioche, tomato & onion jam, crispy onions & charcoal salt.
Spicy lamb koftas dipping sticks, homemade harissa & smoky bacon mayonnaise, cucumber yoghurt, crispy onions, mint crumb, tomato & pressed fennel salad.
Beetroot cured salmon, salmon pâté, ribbon vegetables & thyme crackers.
Caramelised shallot & goats cheese tart tatin, balsamic glaze, rocket (v)
Wild mushroom risotto cake, truffled egg yolk, shaved parmesan (v)

MAINS

Lamb rump, crispy pomme anna, baby carrots & leeks, rich lamb jus.
12hr slow roasted blade of beef, duo of potato, roasted squash puree, crispy pancetta, tender stem broccoli, sticky marrowbone jus.
Roasted chicken breast rubbed with fresh thyme, mashed potato, cafe au lait sauce, and roasted winter vegetables.
Charred salmon, samphire, crushed new potato, lobster bisque.
Wild mushroom & vegetable wellington, roasted new potatoes, rosemary & burnt onion cream sauce. (v)

DESSERT

Goopy chocolate brownie, fresh fruit & vanilla bean ice cream.
Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.
Apple & blackberry crumble, boozy creme anglaise.
Pineapple tart tatin, coconut ice cream, chilli syrup.
Dessert plank: Winter berry cheesecake, goopy brownie, mini crumble pot.

TRADITION MAY NOT BE YOUR THING.

WHAT ABOUT SOMETHING A LITTLE
Different?

WE HAVE A SELECTION OF DIVERSE MENUS THAT BREAK
THE USUAL TRADITIONAL 8 STEPS INTO A WHOLE NEW
WEDDING EXPERIENCE, AVAILABLE EXCLUSIVELY FOR
YOUR PACKAGE.

Start a new trend.

MAKE YOUR WEDDING BREAKFAST ALL ABOUT THE
THINGS YOU LOVE ABOUT *food.*





Something
for the table
to share

SHARING PLANKS OF DELICIOUS MEATS WITH SHARING SALADS & SIDES FOR THE WHOLE TABLE TO ENJOY

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
Served with homemade breads, cold pressed rapeseed with balsamic pearls & butter

DESSERTS

Ice cream trike: 1.5 hours of unlimited gourmet ice creams & sorbets with a selection of toppings & sauces

OR

Dessert station: a Selection of 3 desserts, served on our rustic wooden food bars

THE EPIC BBQ



*The new
tradition*

A GREAT TALKING POINT, ONE GUEST PER TABLE IS NOMINATED TO BECOME HEAD CARVER WITH TRAINING GIVEN BY OUR TEAM. WE PROVIDE THE WOODEN BOARD, KNIFE & CARVING FORK & APRON AND ENJOY YOUR GUESTS SERVING THEMSELVES!

THE CARVERY THEATRE

MEATS

(Choose 1)

12hr slow roasted blade of beef

Strip sirloin with rosemary & horseradish

Roasted chicken with lemon & garlic glaze

Loin of pork & crispy crackling

POTATOES & EXTRAS

(choose 2)

Chive & clotted cream mash | Truffle roast potatoes |

Roasted baby new potatoes with cherry toms & rosemary |

Root vegetable mash

Pigs in blanket skewers | Homemade stuffing | Secret recipe

Yorkshire puddings |

VEGETABLES

(choose 2)

Roasted seasonal veg | Spring greens | Shaved sprouts,

chestnuts & pancetta | Cauliflower cheese gratin | Honey &

grain mustard roasted parsnips & carrots

SAUCES

(Choose 1)

Sticky jus | Pan gravy | Peppercorn sauce | Chicken gravy |

Parsley sauce | Salsa verde





The greatest
way to try a
little bit of
everything

SERVED ROLLING STYLE TO THE TABLE FOR A CONSTANT FLOW OF
DELICIOUS MINI DISHES, JUST LIKE A TAPAS STYLE DINING EXPERIENCE

THE SMALL DISH FEAST

MAINS

Pulled beef croquettes, horseradish & truffle aioli
Moroccan lamb skewers, rose petal yoghurt
Garlic & parsley king prawns
Halloumi sliders, sweet chilli dip, brioche bun
Sticky pulled pork bao buns, Asian slaw, coriander pesto

SIDES

Triple cooked chips
Smashed pea, feta & chilli salad
Quinoa, cucumber, roasted pepper & spinach salad
Hand smashed guacamole with beetroot tortillas
Warm sourdough served with butter & oils

DESSERTS

Goopy chocolate brownie
Strawberry curd & white chocolate cheesecake, biscoff
base



Grazing
STATIONS

A GREAT WAY TO ENHANCE YOUR DRINKS RECEPTION, GRAZE THROUGH THE EVENING OR TOP YOUR WEDDING BREAKFAST OFF BY UPGRADING YOUR DESSERT.

CRAZY FOR THE GRAZE

ITALIAN STYLE

Cured meats, olives, cheeses, nuts, grissini, chocolate, fruit & breads

THE BRITISH WAY

Pork pies, scotch eggs, pates, breads, cheeses, meats, fruit & chocolate

CHEESE PLANK

A range of cheeses, grapes & celery garnish, chutneys, pork pie, crackers

DESSERT TABLE

Salted caramel doughnuts, cake pops, nougat, biscotti, waffles, pretzels, choux buns, tarts, brownies, macaroons

PRICED PER METRE

1 METRE (SERVES 50) - £600

1.5 METRE (SERVES 75) - £800

2 METRE (SERVES 100) - £1000



Children's menu

FOOD FOR LITTLE PEOPLE

STARTERS

Cheesy twists, hummus dip with a little person salad
Garlic bread dough-balls, garlic dip
Ham, cheese, crackers & grapes

MAIN COURSE

Gourmet sausage, mash & peas with gravy
Chicken goujons with fries & peas
Fish fingers, lemon mayo dip, peas & fries
Tomato & basil pasta with cheese

DESSERT

Warm brownie & ice cream
Sweet shop ice cream sundae
Caramelised banana with custard



THE BURGER BAR

£18PP

*Extra
sides*
£3.95

CHOOSE TWO BURGERS

THE WEDDING STACK - 100% handmade beef burger, American cheese, crispy bacon, pickle, chefs relish, brioche bun

I DIDN'T CHICKEN OUT - Buttermilk chicken breast, smoked cheddar cheese, crispy gem, smoky BBQ mayo, pickles, brioche

KATSU COD BUN - Crispy cod fillet in a panko breadcrumb, Pink ginger slaw, sweet curryanaise, brioche

SPICY BEAN BURGER - Vegan spicy bean burger, vegan cheese, crispy gem, chefs burger relish, pickles, ciabatta

CHOOSE TWO SIDES

Skin on fries | Chunky chips | Sweet potato fries | Corn on the cob | Coleslaw | House salad | Crispy beer battered onion rings | Mac 'n' cheese | Hash browns

Evening Food

LEBANESE SKEWERS

Gently spiced chicken or lamb, piadina bread, oversized couscous, Turkish salad, rose petal yoghurt

£12.95 per person

KOREAN CHICKEN

Spicy Korean chicken, sesame topped glazed chicken, wild rice, flatbreads

£15 per person

CHIP 'N' DIP BAR

Sweet potato fries, chunky chips, skinny fries. Cinema style cheese sauce, bacon bits, aioli, homemade ketchup, truffle and parsley salt

£12.95 per person

PIZZA STATION

Wood fired pizza bases, topped with artisan ingredients, within our own wood fired pizza oven

£12.95 per person

CURRY BAR

Selection of bespoke, authentic curry dishes, rice, garlic naan bread and dips

£15 per person

DIRTY DOGS

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket

£15 per person

HOG ROAST

Pig roasted on our spit for 10 hours, served with rustic rolls, chunky apple sauce & chef's special stuffing

Minimum 80 people

£19 per person

BBQ BRISKET ROLLS

12hr cooked brisket of beef with a BBQ cola & Jack Daniel's glaze, gherkins, apple slaw & rocket served with focaccia rolls

£16.50 per person

BACON ROLLS

The perfect evening snack, back bacon in a soft roll

£9.50 per person

New for you...

CHEESUS CHRIST!

Gnocchi pasta cooked in a large wheel of parmesan cheese with a choice of toppings

Minimum 80 people

£17 per person

TACO STATION

A choice of hard or soft taco shells with beef / vegan chilli, all the Mexican sides

£14.50 per person

HUMBLE CRUMBLE

Hot traditional apple or boozy berry filling with a variety of crumble toppings with cream or creme anglaise

£14 per person

£7 per person with pizza station

WANT MORE?

ICE CREAM TRIKE

Our Epic Ice Cream Trike comes with a choice of 3 premium ice cream flavours with a range of toppings & sauces for 1.5 hours of your drinks reception or evening party.
£6.50 per person
£100 set up fee

EPIC CANDY FLOSS MACHINE

Sweet tooth sorted with our candy floss machine, hired for 1.5 hours of your wedding day.
£3.95 per head
£100 set up fee

EPIC POPCORN STATION

Have a little fun with our sweet or savoury popcorn station for 1.5 hours of your wedding day.
£3.95 per head
£100 set up fee

TABLEWARE HIRE

We have a range of different tableware enhancements to upgrade, such as:

- Coloured napkins
- Charger plates
- Upgraded cutlery
- Upgraded glassware
- Cocktail glasses
- Champagne towers

SUPPLIERS MEALS

- 1 Course - £30
- 2 Course - £35
- 3 Course - £38.50



CHAT TO US

EPIC
CATERERS

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