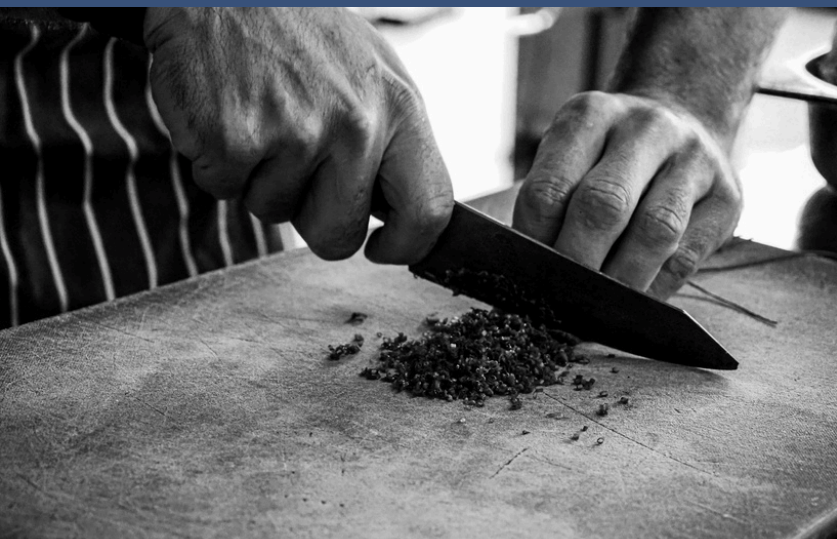




OUR
FOOD
AT LEIGH COURT



PERFECTION COMES AS
standard

SPECIAL EVENTS 2025 / 2026

LET US INTRODUCE *ourselves*



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

EPIC started back in 2015 with a vision to bring food at events 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 event 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 event is perfect.

Our strap-line is perfection comes as standard and we really do everything we can to make that statement a reality.

We are delighted to be in partnership with the team at Leigh Court.

el
EPIC
CATERERS



CANAPÉS

SMALL BITES

huge on flavour

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, baby gem & pink ginger.

FISH

Puffed cracker, cured salmon, cucumber, coriander.
Crab, apple sticks, tarragon mayonnaise gougères.
Mini fish & chips, pea puree, salt & vinegar.
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.

SIT-DOWN

Choose one starter, one main & one dessert for all guests. Dietaries are catered for separately.

Includes: Dedicated event manager, white table cloths, white napkins, modern cutlery, modern glassware, serve staff, cash/card bar available

STARTERS

Organic chicken liver parfait, brioche, tomato & onion jam, crispy onions & charcoal salt
Teriyaki salmon lollipop, Asian slaw, satay dip
BBQ brisket of beef & pancetta potato cakes, béarnaise
Caramelised shallot & goats cheese tart tatin, balsamic glaze, rocket (V)
Roasted butternut squash soup, smoked paprika, warm bread (V, VE)

MAINS

12hr slow roasted blade of beef, duo of potato, roasted squash puree, crispy pancetta, tender stem broccoli, sticky marrowbone jus
Pressed brisket of beef, horseradish mashed potato, seasonal roasted vegetables, beef jus
Roasted chicken breast rubbed with fresh thyme, buttered mash potato, café au lait sauce, roasted winter vegetables
Crispy belly pork, fennel and apple salad, roasted baby new potatoes, sticky apple jus
Butter roasted chicken, sour cream and chive mashed potato, seasonal roasted vegetables and garlic cream sauce
Charred salmon, samphire, crushed new potato, lobster bisque
Cauliflower, cumin and lentil pie, cheddar mashed potato, crushed peas (V, VE)
Wild mushroom & vegetable wellington, roasted new potatoes, rosemary & burnt onion cream sauce (V, VE)

DESSERT

Goey chocolate brownie, fresh fruit & vanilla bean ice cream
Eton mess, fresh berries, smashed meringue, Chantilly cream
Seriously sticky toffee pudding cheesecake, butterscotch sauce
Apple & blackberry crumble, boozy creme anglaise
Pineapple tart tatin, coconut ice cream, chilli syrup
Dessert plank: Winterberry cheesecake, goey brownie, mini crumble pot



THE *afternoon* TEA

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 scotch eggs
- Pancetta & blue cheese tarts
- Goats cheese & onion tart
- Mini Chicken & leek pie
- Heritage tomato & mozzarella crostini
- Wild mushroom arancini with aioli dip

SWEETS

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

Add a glass of Prosecco



THE *epic* BBQ



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 mint 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, British cold pressed rapeseed with balsamic pearls & locally churned 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

BUFFET

BRONZE

3 different sandwich fillings on chefs' daily bread
2 savoury selection
2 mini desserts
Fruit skewers

SILVER

3 different sandwich fillings on chefs' daily bread
3 savoury selections
2 mini desserts
Fruit skewers

GOLD

4 different sandwich fillings on chefs' daily bread
4 savoury selections
2 mini desserts
Fruit skewers

Add on extra items



BUFFET CHOICES

SANDWICH CHOICES

Chicken Caesar, crisp little gem, smoked bacon, parmesan shavings & Caesar dressing
Cheddar cheese, crispy little gem, onion chutney & sliced tomato (V)
Hand carved ham salad, whole grain mustard mayonnaise
Lightly spiced falafel, hummus, crispy gem lettuce (V, VE)
BBQ beef brisket, sour cream, & rocket
Flaked tuna, chive mayonnaise and crunchy cucumber

SAVOURY SELECTION

Home made pork & apple sausage rolls
Mushroom, leek, spinach, tomato & chickpea rolls (V, VE)
Rainbow vegetable spring rolls & sweet chilli dipping sauce (V, VE)
Red pepper and goats cheese tartlets (V)
Mini beef pies
Mac 'n' cheese bites & dipping sauce (V)
Filo wrapped prawns & lemon crème fraiche
Crudities with flavoured hummus (V, VE)
Selection of crisps

MINI DESSERTS

Chocolate brownie (VE)
Cherry Bakewell slice
New York cheesecakes
Welsh cakes
Lemon drizzle cakes
Flapjacks (VE)



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
~
Eton mess pots

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.
~
Luxury sticky toffee pudding with rich sauce & clotted cream

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
~
Warm apple & berry crumble with boozy anglise
Chefs salted caramel & chocolate choux puffs





ALL THE
graze

GRAZING STATIONS

PRICED PER METRE

- 1 METRE - (serves 50)
- 1.5 METRES - (serves 75)
- 2 METRES - (serves 100)

Our Grazing Stations are a versatile alternative to canapés! Take your pick!

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 British cheeses, grapes & celery garnish, chutneys, pork pie, crackers

DESSERT TABLE

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

BOWL FOOD

Bowl food is a great way to serve beautiful bowls of food to your guests at a standing style event.

MEAT

Pulled beef croquettes, horseradish & truffle aioli.
Spit roasted chicken, chorizo, roast tomato, orzo.
Sticky pulled pork Bao buns, asian slaw, coriander pesto.
Moroccan lamb skewers, Rose petal yoghurt.
Korean fried chicken, sweet chilli sauce.
Homemade mini pulled chicken & asparagus pies.
Homemade mini beef & Tiny rebel ale pie.
Rare roasted duck breast, caramelised hazelnuts, cherry.
Crispy belly pork, cola & bourbon glaze.

MEAT FREE

Truffled cheese arancini with smoked paprika dip. (v)
Bang bang cauliflower with piri piri pesto. (ve)
Pulled jackfruit bao buns, asian slaw, coriander pesto. (ve)
Polenta, field mushrooms, chunky veg, mint dressing. (ve)
Halloumi sliders, sweet chilli dip, brioche bun. (v)
Smoked lentil & squash pie. (v)

FISH

Crispy squid rings, lemon & seaweed mayonnaise.
BBQ maple glazed salmon lollipops, Smoky dip.
Mini Craft ale battered Cod loin, pea puree & tartar.
Garlic & parsley buttered king prawns.
Torched mackerel, apple & potato salad.
Crab & spring onion potato cakes, sweet curry sauce.
Seared scallops, cockle popcorn, samphire. (+ £1 sup)
Whole poached lobster salad. (+ £2.50 sup)

SALADS & SIDES

Triple cooked chips.
Skin on fries.
Dirty fries (pulled beef & smoky cheese)
Roasted new potatoes, caramelised onions, heaps of parsley.
Herb dressed vegetables, lemon oil.
Polenta chips
Buttery herb mashed potato
Quinoa, cucumber, roasted pepper & spinach salad.
Smashed pea, feta & chilli salad.
Potato gratin.

DESSERTS

Goody chocolate brownie.
Lemon meringue pie.
Strawberry curd & white chocolate cheesecake, biscoffee base.
Hazelnut & salted caramel choux buns.
Mini creme brûlée, ginger shortbread.
Orange & rosemary posset
Rum soaked pineapple cake with coconut cream.
Warm doughnuts and chocolate sauce.

Select 5 bowls of your choice.
Extra bowls charged at £5





STREET FOOD STATIONS

LEBANESE SKEWERS

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

KOREAN CHICKEN

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

TACO STATION

A choice of soft or hard taco shells with beef / vegan chilli, all the Mexican sides & fully loaded nachos.

PIZZA STATION

Hand-stretched wood fired pizza bases, topped with artisan ingredients, selection of three different pizza options

CURRY BAR

Selection of two bespoke authentic curry dishes, rice, garlic naan breads and dips.

THE LOADED BURGER BAR

Beef, chicken or bean burger Pattie, American cheese, crispy bacon, pickles, crispy gem with chefs relish on a brioche bun served with house slaw and skin on fries. (See next page).

BBQ BRISKET ROLLS

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

DIRTY DOGS

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

CREPE STATION

Live crepes sweet or savoury – Nutella & peanut, ham & cheese, Chicken & bacon, strawberries & cream.

DIRTY DOUGHNUTS

Doughnut fries, lightly sugared and top with your everything sweet, toffee sauce, fresh berries, Khalua cream, pretzels, fudge, meringue shards, raspberry coulis, and molten chocolate

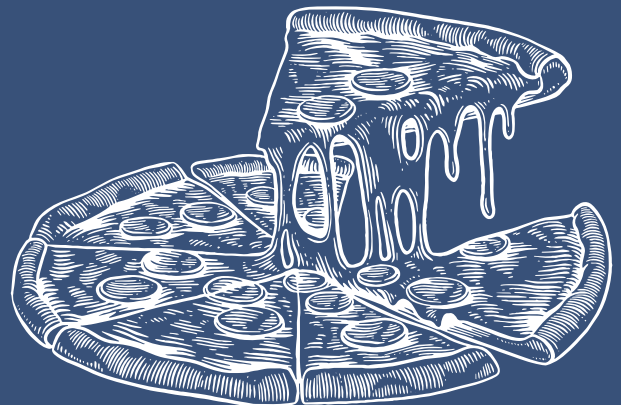
CHEF'S FAVOURITE

CHEESUS CHRIST!

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

(Minimum of 80 people)

Served in Kraft boxes, with wooden cutlery
Minimum numbers 30



THE BURGER BAR

Choose two burgers:

THE BEEF STACK

100% handmade British beef burger, American cheese, crispy bacon, pickle, chefs relish, brioche bun

THE CHICKEN STACK

Buttermilk chicken breast, smoked cheddar cheese, crispy gem, smoky BBQ mayo, pickles, brioche

KATSU COD BUN

Crispy cod fillet in a Japanese panko breadcrumb, Pink ginger slaw, sweet curryanaise, brioche

SPICY BEAN BURGER

Vegan spicy bean burger, vegan cheese, crispy gem, chefs burger relish, pickles, ciabatta

SIDES

Choose two:

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

Extra sides: £3.95pp



IT'S ALL ABOUT THE *trike*

Add our ice cream trike to your event - 1.5 hours of unlimited ice creams



DRINKS

PIMPED UP PROSECCO RECEPTION

3 glasses of organic prosecco

Prosecco, candy floss, fresh fruit, bitters, sugars, cassis, mint, elderflower

GIN BAR

2 glasses

Selection of local craft gins, crushed rosemary, fruits, elderflower, bitters, peppercorns, cucumber, rhubarb, pomegranate.

Served with fever-tree tonic

COCKTAIL BAR

2 glasses

Our amazing cocktail on tap mobile bar perfect for any drinks reception

Aperol spritz

Pornstar martini

Espresso martini

BOOZY HOT CHOCOLATE STATION

Rich hot chocolate, Baileys, whipped cream, mini marshmallows, chocolate shards, white chocolate chunks, toasted coconut.

MULLED WINE & MULLED CIDER BAR

2 glasses

Beautifully winter spiced wine or cider infused with cinnamon, cloves, allspice, nutmeg and star anise.

DRINKS RECEPTION

1 glass

A glass of prosecco, bottle of beer, elderflower fizz

Drinks Package A

Prosecco or bottled lager on arrival

Two glasses of red or white wine per guest

Inc. glasses, service, chilling, disposal of empties

Drinks Package B

Choice of 2 Cocktails on arrival

Two glasses of red or white wine per guest

Inc. glasses, service, chilling, disposal of empties



LET'S *chat*

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