



WELCOME

We are proud to be the in house caterers at St Tewdrics house, CleverChefs are a very unique catering company, we believe that wedding food should be on trend, modern & most of all fun for everyone.

That's why we like to use the coolest plates & think outside the box when it comes to our presentation, but still using carefully sourced local produce.

Our senior chefs have all been trained in Michelin star environments and have such amazing attention to detail in everything they do. We also know how important it is that the service is professional & slick from the day you contact us all the way till your magical day ends. Our front of house staff are all trained to the highest standards in all aspects of service. You will get a dedicated event manager that will look after your day and be your point of contact every step of the way, we also offer a completely free wedding tasting at our conveniently located kitchens in Bristol or Cardiff.

We have a few different menu options

We have worked closely with the team at St Tewdrics House to create an exclusive set of menus which are bespoke to the house using locally sourced produce.

St Tewdrics House *Exclusive Package Menus*

These menus are part of the package St Tewdrics offer they include, service, glassware, chefs, crockery, cutlery, linen & a complimentary tasting session

Mathern Menu

Hafren Menu +£10 supplement

Tewdrics Menu + £20 supplement

Please see www.sttewdrichouse.co.uk for more details

Cleverchefs Packages

These menu packages include, vat, service, glassware, chefs, crockery, cutlery, linen & a complimentary tasting session.

Choose:

4 canapes

1 meat or fish starter & 1 vegetarian starter

1 meat or fish main & 1 vegetarian main

1 dessert.

Includes coffee & tea

£57.60 when chosen from foodie range.

There are Supplements for upgrades to "elegant or Michelin" dishes

Mathern Menu

St Tewdrics Exclusive

To Start

Homemade soup of choice, homemade crusty bread, organic butter.
Anti pasti of cured meats, mozzarella & tomato salad with focaccia.
Goats cheese & onion tart with wild rocket.

To Follow

Organic Chicken Breast, Champ potato, Seasonal roasted vegetables, café au lait sauce.
Roasted Monmouthshire Beef rubbed in horseradish & thyme, Yorkshires, crispy roast potatoes,
seasonal vegetables, gravy.
Pave of salmon, leeks, roasted garlic & tomato risotto cake, tarragon cream.
Roasted vegetable & lentil strudel, new potatoes, red pepper coulis, chef's leaves.

To Finish

Eton mess, served with homemade meringue, fresh berries & vanilla cream.
Chef's homemade chocolate brownie, vanilla ice cream.
Homemade lemon tart with clotted cream.

This price is for one choice of meat & vegetarian option.
Including linen, service staff, crockery, cutlery, glassware & vat

Hafren Menu

St Tewdrics Exclusive

To Start

Homemade soup of choice, homemade crusty bread, organic butter.
Chicken liver & Armagnac parfait, chef's homemade chutney, brioche dressed leaves.
Butternut squash & wild mushroom risotto, parmesan & rocket.

To Follow

Duo of Monmouthshire pork, loin, pig's cheek croquette, crackling, roasted garlic mash, heritage carrots, spinach, sticky apple jus.

Local welsh lamb rump, salsa Verde, roasted red pepper gel, charred baby leek, sweet potato fondant.

Cod loin, noisette potatoes, chorizo, white bean puree, calva Nero, pea emulsion.
Roasted vegetable orzo pasta, ripped fresh baby basil, goats curd beignets

To Finish

Chocolate chiboust, bourbon biscuit, roasted nuts, salted caramel ice cream

Rhubarb Gin & tonic cheesecake flowerpot.

Eton mess brulee, berry sorbet & lemon balm

This price is for one choice of meat & vegetarian option.
Including linen, service staff, crockery, cutlery, glassware & vat

+ £10 per head supplement

Tewdrics Menu

St Tewdrics Exclusive

Canapes

Rare Roasted beef, spinach, horseradish & Yorkshire pudding wrap.
Mini fish & chips with pea mayo
Smoked salmon on a savory welsh cake, rhubarb gel.
Leek & caerphilly cheese tart.

Starters

Gently spiced lamb koftas with charred watermelon, rose yoghurt & pldina bread
Cured & lightly smoked wild sewin, red cabbage, fennel, burnt cucumber, gel, rye crisp.
Cauliflower veloute, flaked hake, sage oil & wild flowers.
Butternut squash & goats cheese orzo pasta, polonaise crumb & heaps of herbs

Main course

Duck breast, duck hash cake, haricot bean puree, burnt shallot, celeriac fondant.
Filet of welsh black beef, braised shin bon bon, black garlic mash, artichoke puree, cepes, jus.
Sea bass, braised baby fennel, tomato & chervil mash, roasted aubergine.
Roasted vegetable orzo pasta, ripped fresh baby basil, goats curd beignets

Dessert

Dandelion & burdock panacotta, homemade bourbon biscuits, hibiscus flower sorbet.
Chocolate fudge fondant, chocolate sorbet, peanut brittle
Warm Belgian waffles, banana, peanut, maple, chocolate ice cream
Textures of carrot cake, pecan brittle, carrot cake ice cream, orange and carrot gel, chocolate
soil.

This price is for one choice of meat & vegetarian option.
Including linen, service staff, crockery, cutlery, glassware & vat

+ £20 per head supplement