



at home

Spring/Summer 2010



LUNCH AND DINNER PARTY MENUS

AMUSE BOUCHE

Chilled Gazpacho on Tomato Essence Jelly



Seared Foie Gras with Caramelised Pear and Blueberry sauce



Marinated Red Mullet with Provençal Vegetables



Wild Mushroom and Truffle Cappuccino



Tartar of Sea Bass with Dill and Sour Cream

RISOTTOS

Risotto Primavera with Asparagus, Broad Beans, Peas, Fresh Herbs and Reggiano Flakes



Smoked Salmon and Herb Risotto with Fried Quails Eggs



Crab Risotto with Peas and Fennel



Saffron Risotto with aged Parmesan, Sage and Serrano Ham



Fresh Pea and Mint



Beetroot Risotto with Blue Wensleydale Beignet and Wild Garlic Pesto



Wild Mushroom and Truffle



Spring/Summer

LUNCH AND DINNER PARTY MENUS

STARTERS

English Asparagus with Poached Quail Eggs and Pink Grapefruit Hollandaise



Seared Scallops with a Fricasse of Cockles, Mussels and Langoustines



Whitstable Oyster Jelly with Broccoli and Scottish Smoked Salmon



Home Cured Freshwater Trout with White Radish, Sesame marinated Cucumber,
Wasabi Mayonnaise and Micro Cress



Oxtail Gow Gees with Seared Scallops and Soy Ginger sauce



Pan Roast Breast of Quail with Truffled Egg Yolk, Potato Gnocchi and Tarragon Jus



Grilled Black Pudding with pan Fried Foie Gras, Watercress Salad,
Apple and Vanilla Chutney and Scrumpy Reduction



Warm Goats Cheese and Tomato Tart with Rocket and Aged Balsamic Dressing



Sashimi of Tuna and Mackerel with Mooli, Lime, Vanilla and Cucumber



Ravioli of Lobster and Salmon with Lemongrass and Ginger Sauce



Red Mullet and Filo Tart with Black Olives, Pesto and Squid Ink Sauce



Asparagus Tasting Plate

Asparagus with Summer Truffle and Walnut Dressing,
Warm Asparagus and Chervil Tartlet,
Asparagus Vichyssoise with Mint Oil and Parmesan Wafer



Spring/Summer

LUNCH AND DINNER PARTY MENUS

MAIN COURSE

Butter Roasted Fillet of line caught Cod with silky Mash,
Chorizo Spiced lentils and Baby Spinach



Medallions of Local Bred Beef topped with seared Foie Gras on Potato
and Apple Rosti with Madeira and Truffle Jus



Line caught Turbot with Parsley Risotto, Clams and Red Wine sauce



Fillet of Old Spot Pork rolled in dried Trompette Mushrooms and Asian Spices,
Crispy Pork Belly, Sage and Onion Bon Bons and Roasting juices



Wild Halibut with jersey Royals, Samphire, baby Spinach, Salsa Verde and Citrus dressing



Pink Roasted cannon of Spring Lamb with Gratin Potatoes, Asparagus and Minted Hollandaise



Fillet of Local Bred Beef cooked in Herb Bread with Shiitake
and Madeira sauce and Summer Vegetables



Navarin of New Season Lamb with buttered baby Vegetables, Celeriac Puree and Thyme Jus



Char-grilled Monkfish with Confit Duck, Red and Yellow Peppers and Red Wine sauce



Oven Roast Breasts of Guinea Fowl, Ballottine of Leg served with
Wild Garlic and Morille Ravioli and White Truffle Cream



Confit Duck and Porcini Mushroom Cannelloni with Pea Puree and Seared Duck Breast



Pan Fried middle cut of Sea Bass with seared Scallops, Puree of Cauliflower,
Roasted Almonds and Dill Cream



Spring/Summer

LUNCH AND DINNER PARTY MENUS

DESSERTS

English Summer Berry Trifle with Elderflower and Almond Cream



Chilled Summer Rhubarb Crumble



Warm Eccles cakes served with Cinnamon, Cherry Apples and Calvados Ice Cream



Trio of Chocolate

Dark Chocolate Mousse on a Sable Biscuit,

Milk Chocolate Parfait and White Chocolate Ice Cream



Hot Banana and Custard Turnovers, served with Muscovado Caramel Ice Cream,

Raisin Relish and a dusting of Allspice Sugar



Spiced Apple Cake served with Calvados Ice Cream and caramelised Apples



White Chocolate Tart, Vanilla Ice Cream and English Raspberries



Trio of Lemon

Lemon Curd, Lemon Sherbet and Lemon Thyme Jelly



Treacle Tart served with Gooseberry Compote, Custard and

Cinnamon Crumble Cheesecake Ice Cream



Baked White Peaches layered with Camomile jelly, Muscat soaked sponge fingers,

Almond Custard and crunchy frumble topping



Sicilian Lemon Tart with fresh Raspberries and Gin and Tonic Sorbet



Mango crème diplomate & Passion Yolk topped with Meringue, with Pineapple Soldiers to dip



Spring/Summer

LUNCH AND DINNER PARTY MENUS

CHEESE PLATES

Organic Cornish Blue, Blue Wensleydale & May Hill Green with Apple Sourdough Bread



Twice Baked Welsh Organic Goats Cheese Soufflé with Snipped Chives



Brie de Meaux, Munster A.O.C, Bleu d'Auvergne & Tomette soft Goats with Seeded Ficelle



Gorgonzola Dolce, Taleggio D.O.P Artigianale & Tomin del Melle served
with Pane Carasau & Mosto Duva



Lanark Blue, Isle of Mull, Caboc & Inverloch with Home made Oatcakes & Chutneys



Vignotte – superb creamy Cheese served with a simple Green Salad & fresh Baguette



Cheese Board: A Selection of Farmhouse Cheeses garnished with fresh Dates, Grapes, Celery &
Radishes served with your choice of Biscuits, Breads & Chutneys

THE COMPOSED CHEESE COURSE

Ashed Chevreux with Slow Roast Yellow & Red Beetroot, & Beetroot Vinaigrette



Taleggio Sandwich with Fig Marmalade & Fresh Figs



Roquefort Trifle with Pear Relish & Walnut Dacquoise



Parmesan Custards with Anchovy Toast



Corsu Vecchiu with Spiced Carrot Salad and Golden Raisin Purée



Gruyere and Basil Soufflé

All menus include Hand made Breads & Seasonal market Vegetables,
Freshly Ground Coffee & Petit Fours



Spring/Summer

COCKTAIL FINGER FOOD

BEST OF BRITISH

A selection of canapés made with locally produced and sourced products

COOL CANAPES

- Quail Scotch egg with spiced sea salt to dip
- Potted brown shrimp on sourdough toast
- English asparagus served in a shot with lemon and mint mayonnaise
- Mini pork pie with piccalilli dip
- Smoked eel on country bread croustade with creamed horseradish and beetroot relish
- Traditional Prawn cocktail served in a shot glass with bloody Mary mayonnaise
- Tiny Dill scones topped with horseradish cream and smoked salmon
- Whitstable oysters served on the shell with Guinness jelly
- Chilled leek and goat's cheese soup sip
- Coronation chicken in a crisp pastry shell topped with toasted flaked almonds
- Little dishes of Leigh on Sea cockles with malt vinegar and pepper
- Cromer crab with cucumber salad on toasted brown bread croustades

HOT CANAPES

- Pan fried salmon and minted pea fishcakes with lemon mayonnaise to dip
- Cocktail fillet of beef wellington
- At homes nearly famous Baby Cornish pasties with Branston dip
- Cones of devilled Whitebait with Caper Berry Tartar sauce
- Forest mushroom tarts drizzled with truffle oil and sea salt
- Seared scallop with crispy pork belly and Muscovado dressing
- Roast fillet of beef with Yorkshire pudding, creamed horseradish and deep fried capers
- Sausage and silky mash served on china spoons with shallot gravy
- English Asparagus served in a jersey royal and drizzled with hollandaise sauce
- Shepherd's pie fritters with tomato and mint relish
- Roasted breast of gressingham duck served on a potato rosti with marmalade glaze

PUDDING CANAPES

- 99s – Tiny Sugar Waffle cornet with homemade vanilla Ice Cream and bitter Chocolate Curl
- Eton Mess served in a shot glass
- Queen of pudding tart with homemade Raspberry jam
- Blackberry & Apple Crumble tartlet with Clotted Cream
- Mini Devon split cone with homemade Strawberry Jam and Clotted Cream
- Gooseberry & Elderflower Fool served in shot glass
- Treacle tartlet with a quenelle of Clotted Cream
- Rice pudding crème brulée served on a china spoon



COCKTAIL FINGER FOOD

COOL CANAPES

Slow Roast Tomato Galettes with
Black Olive Tapenade & Goats Cheese

Caesar Salad Spring Roll

Beetroot meringue with goat's cheese curd
and pain d'épice

White Anchovy and Tomato on Ficelle Crostini

Cornish Crab fromage frais toast with chive,
Caper and Radish Salsa

Harissa Spiced Houmous Croustade with
Pomegranate Vinaigrette

Tiger Prawn Shooter with Green Curry mayo

Sirloin crostini with tapenade and
Black truffle Vinaigrette

Asian Pancake Roll with Smoked Salmon,
Wasabi Cream, Spring Onion & Cucumber

Parmesan shortbread with creamed goats
cheese and red onion marmalade

Summer Bean and Goats Cheese crostini

Lemon, Buffalo Mozzarella & Basil Pesto on
Parmesan & Paprika biscuit

Peppered Fillet of Beef on Toasted Ficelle with
Parmesan cream & Caper Salsa

Flash Seared Tuna on Rye with
Horseradish & Tarragon Cream

Oven roasted Tomato tart,
Boccoccini & Basil Pesto

Oysters on shell with Yuzu jelly & Wasabi
caviar

Aniseed macaroon with Foie Gras

Thai Cured Salmon on toasted brioche,
Crème Fraiche & Chilli Jam

Garlic Bruschetta with rare Roast Beef &
Coriander Cream

Pea and Mint blinis with Asparagus and Ricotta

Tuna Sashimi with Wasabi Cream, Pickled
Ginger on black Onion Seed Waffle

Pecorino Shortbread with Roast Red Pepper,
Artichoke & Pesto

Toasted Raisin & Fennel Croute with Rocket,
Goats cheese & Honey

Seared Tuna with Miso Aioli

Pea & Rocket Blinis Cream Cheese &
Broad Bean Pesto

Smoked Salmon Tartar on Buckwheat Blinis
with Sour Cream & Chives

SPOON FOOD

Scallop ceviche with Grapefruit gelée

Asian Style Steak Tartare with Lemongrass,
Ginger & Chilli

Citrus Cured Salmon Gravavlax
with Vegetable Relish

Beef Sashimi with Ponzu sauce

Seared Scallop with Crispy Pork Belly
Muscovado dressing

Tartare of Tuna with Japanese dressing
and Chilli Mayonnaise



COCKTAIL FINGER FOOD

HOT CANAPES

- Portuguese Chicken Croquettes
- Filipino Prawn and Sweet Potato fritters with Sawsawan vinegar dipping sauce
- Mini tartes flambées with Bacon, Spring Onion, Crème Fraiche and Garlic
- Seared Scallop on Potato and Apple Rosti with Coronation mayonnaise
- Sea Bass Tempura with Ginger, Spring Onion & Soy Dipping Sauce
- Aubergine Tomato & Pine Nut Pizzette
- Caramelised Foie Gras on toasted brioche with Apple Jelly and Vanilla Salt
- Spicy Prawn pakoras with Tomato and Cucumber chutney
- Spicy Chick Pea Fritta with Minted Yogurt Dip
- Fillet of Beef Béarnaise served on Horseradish Rosti
- Ithaca Courgette Cakes with Dill Yogurt sauce
- Rice paper wrap with pink roasted Five Spice Duck, Hoisin and daikon cress
- Deep fried Oysters with Lemon and Balsamic Vinegar
- Lamb burgers with Harissa dressing on mini Cumin buns
- English Asparagus and Lemon Hollandaise in a crisp pastry tart
- Bite size garden pea, Mint and Pecorino Risotto balls
- Deep fried panko Crum crusted Tiger prawns with saffron Aioli dip
- Baby New Potatoes stuffed with Garlic Snails & Ham
- Monkfish Spiedini with mustard fruit dip
- Mini Chicken Tikka burgers on Naan bread with Mint chutney
- Cajun Prawn popcorn with tomato Tabasco ketchup
- Chickpea and Spinach fritters with Beetroot Tzatziki
- Tunisian spiced fishcakes with Harissa and Ginger Dip
- Mini Scotch Beef sliders on tomato bread with Grain Mustard rémoulade
- Vermouth Scallops with Green Olive Tapenade on Chorizo
- Eastern Smoked Chicken nuggets served with a warm Sweet and Sour dip
- Tiger Prawn tempura with Yuzu Aioli dipping sauce
- Spiced Sweet Potato Pasties with Cumin Spiced Ketchup

HOT SKEWERS

- Scallop & Bacon Skewers with Chilli Onion Jam
- Seared Monkfish with Lemon & Ginger Butter
- Malia Chicken Kebabs on a knotted bamboo skewer with Raita dip
- Beef Satay with Bang Bang Sauce
- Souvlaki Lamb with Tzatsiki Dip
- Soy, Ginger & Lime Chicken with Coriander Dip
- Spiced Prawn Skewer with Chilli, Lime & Onion Salt
- Lemon Chilli Prawn Sticks
- Cumin Spice Pork with Middle Eastern spiced dip
- Grilled Lamb Skewer with Garlic Saffron sauce
- Asian Pesto skewered Chicken fillets with Ginger, Mint, Coriander and Roasted Peanuts
- Prawn brochettes with Red curry dipping sauce



COCKTAIL FINGER FOOD

BREAKFAST BITES

- Scrambled Egg & Bacon Croustade
- Creamed Wild Mushrooms on Hash Browns
- Smoked Haddock & Sweet Potato Fish Cakes with Lemon & Rosemary Mayonnaise
- Hash Browns with poached quails egg & Sauce Béarnaise
- Mini Cumberland Sausages in Rolls with HP Sauce
- Baked Tomatoes stuffed with pancetta & Creamy Egg
- Smoked Salmon Mini Bagels with Cream Cheese, Lemon and a grind of Black Pepper
- Toasted Pikelets with frazzled Bacon & Maple Syrup
- Mini Croque Monsieur
- Smoked Salmon and Crème Fraîche on Hash Browns
- Crispy Bacon Toasties
- At Home Monte Cristo with French Toast, Fontina Cheese & Virginia Baked Ham
- Artichoke & Spinach Frittata with Fontina cheese
- Quails Egg Benedict
- Mini filled Croissants, Muffins & Danish
- Lemon and Blueberry Waffles
- Mixed Berry and Muesli Yoghurt Shots

RECEPTIONS & COCKTAIL PARTIES MENUS

Suggest 8-10 canapés per guest

BEIGNETS

Deep fried savoury choux pastry, rolled in parmesan cheese & parsley, crisp on the outside, warm & gooey on the inside

- Smoked Haddock and Spinach
- Blue Cheese and Celery
- Smoked Eel and Horseradish
- Swiss Cheese and Sun blushed Tomato
- Welsh Rarebit
- Cauliflower Cheese and Smoked Bacon

PUDDING CANAPES

- Lemon shortbread sable with Vanilla cream and fresh Strawberries
- Mini Churros with a Chocolate shot
- Chilli & Pistachio Brownies
- Sweet Vanilla Pizette with Raspberries and Mango
- Traditional Sherry Trifle Shooter
- Banoffi Tartlets
- Sesame and Coconut cookies with Lemon Thyme dipping sauce
- Pistachio macaroon with Raspberry cream
- Gooey Chocolate and Pecan Brownies
- Chocolate Macaroon with Mango cream
- Chocolate Truffle Tartlets
- Mini Lemon Zest Cheesecakes

FINGER FOOD PARTIES MENUS

Suggest 14-18 pieces per guest

*add Bowl/street Food for variety & a more substantial menu



BAR BITES FOR OCCASIONAL TABLES

BAR BITES/BOWL FOOD

These can be placed around the room for guests to help themselves

Cracked Green and Sweet Black Olives with Provençale Herbs & Lemon

Asian Guacamole with Lotus Root Crisps

Caramelised Spiced Nuts

Anchovy Wafers

Cheddar and cracked pepper Straws

Rosemary & Poppy Seed Shortbreads

Parmesan Choux Sticks

Jalapeno & Parmesan Tuiles

THE LATE NIGHT PARISIAN BREAKFAST

Perfect for delicious late night eats, these dishes are cooked to order by our chefs and can be passed around your guests as bowl foods

Creamy scrambled Eggs with Black Truffle & Brioche Toast

Mini Croissants filled with melted Brie & Bayonne Ham

Oeufs sur le Plat with Dry Cured Bacon, Red & Yellow Peppers & Sweet Paprika

Mini Wild Mushroom Omelettes

Potato Cakes with smoked Salmon & Crème Fraîche

Croque Monsieur with Gruyere & Ham

Crepes filled with Calvados laced Apple & served with Chantilly Cream

French Toast with Cinnamon & Nutmeg



Spring/Summer

BOWL FOOD

BOWL FOOD / MINI MEALS

Wild Boar sausages served on double butter mash with red wine and shallot gravy

Steaming Dan Dan noodles – a classic Chinese dish from Sichuan Province

Salmon fish fingers with sweet potato chips and tomato ketchup

Cones of Sweet chilli Prawns with a Thai Vegetable noodle salad

Pumpkin Ravioli with fresh Sage Butter

Wok fried fillet of Beef with Asparagus and black pepper

Tempura Fish & Chips with Wasabi Tartar sauce & Asian Mushy Peas

Beef & Ale Pie with a crisp Puff Pastry Top

Confit of duck with crisp lardons, frisée salad and black pudding

Paella mixta with Chicken, Prawns, Chorizo, Squid and Mussels

Steak Frites: seared Fillet of Beef with Béarnaise & French Fries

Wild Mushroom Risotto with Truffle Oil & Reggiano Flakes

Tiger Prawn and Chicken curry served on pilaf rice

Macaroni Cheese with Gruyere, Truffles and Leeks

Chilli Crab Linguine

COOL BOWLS

Caramelised Beef Salad with Mango and Sweet Anise Dressing

Hot and sour Green Mango Salad with Tiger Prawns

Salmon & Tuna Ceviche with Sweet Potato crisps

Chicken Caesars Salad with crispy Chilli Croutons

Tomato, Aubergine & Goats Cheese Tart

Watermelon with Chilli Crab & Coconut Salad

Carpaccio of Beef Fillet, Artichokes & Parmesan

at home Prawn & Lobster Cocktail with Bloody Mary Mayo

Lemongrass, Ginger & Lime leaf marinated Duck with Watermelon salad

HOT SHOTS & SOUP SIPS

Tom Yum with Galangal, Lemongrass & Coriander

Thai Red Curry Cappuccino

Oriental Oyster Shooters

Smooth Smoked Haddock Chowder

Chilled Cucumber with Oriental Spices

Chilled Tomato soup with Guacamole

Tomato Rasam

SWEET BOWLS

Sherry Trifle with Mascarpone Crème, Crushed Meringue

Sticky Toffee Pudding with Crème Fraiche

Chocolate fondue with Summer fruits to dip

Wild Berry and Apple Crumble served with a shot of Custard

Mini Strawberry milk shake with a Vanilla Ice Cream float



BOWL FOOD/STREET FOOD

STREET FOOD

Hot Salt Beef & Pickles & Rye

Pissaladière with caramelised Onions, Anchovies & Black Olives

Lamb Souvlaki with Flatbread & Tzatziki

Seared Scallops on the ½ shell with Coriander & Lime Pickle

Chicken & Coriander Corn Fritters

Indonesian Chicken Satay with Spicy Peanut Sauce

Masala Dosa Pancakes filled with spiced Potato & Coconut Chutney

Moroccan Brik with Lamb & Aubergine Hash with Green Harissa Mayo

Peking Duck Wraps with Hoisin Barbecue Sauce

Traditional Cornish Pasties with Branston Dip

Corn Tikka Potato Patties with Tamarind Chutney

Chilli Tortillas with Chargrilled Steak & Tomato Salsa

Lebanese Lamb Kibbeh wrapped in Flat Bread with smoked Chilli & White Bean Hummus

New Orleans Po Boy with Creole Remoulade Slaw in Baby Baguettes

Smoked Salmon Bagel Burger with Egg, Caper Relish & sweet Mustard Cream

Cajun Chicken Fajitas with Tomato Corn Salsa, Sour Cream & Guacamole

Grilled Merguez Sausages with char grilled Red Peppers & Saffron Aioli in Pitta Wrap

Jamaican Smoked Haddock & Lime Patties



Spring/Summer

HAMPERS

ENGLISH GARDEN

Pimms no 1 Cup with fresh Strawberries,
Cucumber, Orange & Mint
Home made Lemonade



Asparagus and Minted Pea tart served with
garden leaf salad & Balsamic Dressing

Chargrilled marinated Breast of Chicken with
Coronation Dressing, served with
brown rice salad and cherry tomato and
green bean salad



Brown Sugar Meringues with Summer Berries
& Devonshire Clotted Cream

THE ASCOT

Champagne Veuve Cliquot
Elderflower Bubbly



Smoked Salmon, Asparagus, Rocket & Quails
Egg Salad dressed with Olive Oil and Lemon
Juice

Roast fillet of Beef served medium on a bed
of blanched Summer Vegetables with
jersey royal potato salad and creamed
Horseradish



English Strawberry Tart with fresh Cream

THE AFTERNOON TEA HAMPER

A choice of English Breakfast Tea,
Dragon Pearl Jasmine or
Earl Grey supreme
Champagne Veuve Cliquot



Finger Sandwiches
Cucumber and Cream cheese,
Egg Mayonnaise with Shiso cress,
Chicken with wholegrain
Mustard mayonnaise
Smoked Salmon with Lemon and
black pepper



Devon split scones served with
homemade Strawberry Jam
and Clotted Cream



Mini Meringues,
Chocolate éclairs
Strawberry Tarts,
Petit Four glace

SUMMER HAMPER MENUS from £31.00 per
person Based on 8 guests: *A full china,
glassware and equipment hire service available*



HAMPERS

THE WIMBLEDON

Pimms no 1 Cup with fresh Strawberries,
Cucumber, Orange & Mint
Home made Lemonade



Chilled fresh Pea and Mint soup

Dressed Lobster on the ½ shell, Scottish
Smoked Salmon,

Tiger Prawns served with Lemon mayonnaise,
Cucumber salad and jersey royal potato
salad



Strawberries and cream

THE FARMHOUSE

Scrumpy Cider
Ginger Beer



Individual Kilner Jars of Smoked Trout pate
with celery sticks to dip

Chunky rare Roast Beef, Horseradish and
Rocket sandwiches

Hand Raised Chicken and ham pie served
with tomato, Cucumber, Lettuce, radish and
beetroot farmhouse salad
as well as crusty bread and mayonnaise



Apple and Blackberry crumble tarts served
with Cream

THE ITALIAN FEAST

Freshly squeezed Orange Juice
Pinot Grigio



Antipasto of Fresh Peaches, Parma Ham
and Rocket

Chargrilled Chicken breast marinated in
Lemon, Sage and Thyme

Broad Bean salad with Mint, Chicory,
parmesan and Hazelnut dressing
Focaccia with garlic and Rosemary



Sicilian Lemon Tart served with
fresh Raspberries

Italian Cheese selection served with Pears,
Walnuts and Mostarda di Cremona

SUMMER HAMPER MENUS from £31.00 per
person

Based on 8 guests:

*A full china, glassware and equipment
hire service available*



SUMMER BBQ

STARTERS

Served at the table

Razor clams with chorizo and lemon
served on the shell

Chilli crab and endive salad with lime, green
mango and toasted coconut

Andalucía gazpacho served with
parmesan biscuit

Chilli roasted feta and watermelon with shiso
sprouts, pinenuts and oregano dressing

ON THE SPIT ROAST

Local bred free range pig, slowly roasted
with fresh sage leaves, basted in cider,
served with baked apples and crunchy sea
salt crackling

Local bred new season lamb studded with
garlic and rosemary, slowly roasted served
with minted hollandaise and redcurrant jelly

PAELLA

*Made in front of the guest and served in huge
black iron pans*

Traditional paella mixta- with chicken,
chorizo, pork, squid, clams and mussels

Classic seafood paella- with monkfish, lobster,
prawns, clams and mussels

Vegetable paella-with mushrooms, courgettes,
peppers, fresh peas, artichokes and walnut
pesto

MEAT & POULTRY

On the grill

Whole sirloin Chargrilled to medium and
served with Chimichurri sauce

Thai green chicken kebabs with chilli,
mint and coriander

Butterflied leg of lamb marinated in yogurt,
mint, garlic and oregano

Chargrilled chicken breast brushed with
bloody Mary marinade

Honey glazed pork belly served with
apple and onion sauce

Chermoula chicken skewers

12 hour spare ribs; slowly braised spare ribs
marinated in At Home barbecue sauce and
finished on the Barbie

Sichuan pork ribs with ginger and shallot
relish

Honey mustard chicken drumsticks

Barbecued fillet of beef with chimay and
horseradish mop

Rosemary scented rack of lamb

Spatchcock Poussin with rum barbecue sauce



SUMMER BBQ

BURGERS

On the Grill

Classic American burger with dill pickles,
Monterey Jack, New York mustard and
ketchup

Guinness rump steak burger with
barbecue sauce

Minted lamb burger served on flat bread
with hummus and tzatziki

Piri Piri tuna burger with grilled aubergine,
spicy tomato relish and almond picada

Fillet steak burger with bacon, Swiss cheese
and mushrooms

Barbecued pork belly burger with sticky herb
baste and ginger plum relish

VEGETARIAN

Sweet Romano's peppers stuffed with
two cheeses and cherry tomatoes

Roasted vegetable quesadillas with melted
mozzarella

Charred asparagus with hollandaise

Ithaca courgette and chickpea burgers

Halloumi kebabs with mushrooms and
spicy tomato salsa

FISH AND SEAFOOD

On the grill

Barbecued tiger prawns with
basil nam prik dipping sauce

Salted sardines simply barbecued with
a squeeze of lemon

Whole sea bass stuffed with ginger,
lemongrass, lime leaves and chilli

Prawn, scallop, monkfish spiedini with
salsa Verde dip

Baby squid stuffed with cous cous, raisins,
chilli, and coriander

Grilled split lobster with basil mayonnaise

Paprika crusted monkfish skewers with
chorizo and peppers

Whole fillet of salmon marinated with lemon
zest, dill and black pepper

SAUSAGES

On The Grill

Hand made selection of your choice
Pork, Beef, Lamb, Chicken, Duck &
Vegetarian



SUMMER BBQ

SALADS AND BREADS

Classic Caesars salad

American potato salad with dill pickle
and mustard mayonnaise

Greek salad with tomato, cucumber, green
peppers, feta cheese, black olives and
coriander

Charred Mediterranean vegetable
and cous cous

Green and white bean salad with toasted
pinenuts, red onion, capers and olive oil and
red wine vinegar dressing

Hand cut coleslaw with homemade
mayonnaise

Minted bean and cherry tomato salad with
toasted sesame seeds, sunflower seeds
dressed with lemon juice & olive oil

Griddled asparagus, red onion and red
peppers dressed with balsamic vinegar, olive
oil and shaved parmesan

Tray baked rosemary and sage Focaccia

Garlic and herb butter baguette

MENU PRICES start from £38.00 per person

Based on a party of 40 guests

Please choose 4 Main Courses + Vegetables & Salads + 2
Desserts

VEGETABLES

Husk grilled corn on the cob

Griddled courgettes with peppers and
basil salsa

Baked whole beetroot with
horseradish cream

Slow roast balsamic plum tomatoes

Caribbean griddled aubergines

Smoked roasted red onions with rosemary

Baked jacket potatoes with sour cream
and chives

DESSERT

Strawberry meringue roulade

Calvados flamed bananas with rich
butterscotch sauce

Gooey chocolate and pecan brownies
served with clotted cream

Chargrilled pineapple with jerk
honey rum glaze

At Homes summer berry Pavlova

Huge baskets of summer berries and cherries
served with clotted cream

Passion fruit and orange tart with
raspberry coulis



GARDEN PARTY

SUMMER GARDEN PARTY

Lobster & crab cocktail with watercress & homemade bloody Mary mayonnaise (*served at the table*)

Seared escalope's of wild Scottish salmon with a warm olive oil basil and caramelised vinegar dressing

Oven-dried tomato and thyme tart with blue vinny, rape seed oil and wild rocket

Lemon and rosemary roasted spatchcock spring chickens

Spiced seared fillet of beef with pickled chicory and mustard mint dressing

Griddled asparagus & red peppers dressed with balsamic vinegar & shaved parmesan

Roast garden vegetable salad with fennel, artichokes, aubergines, red onion, & cherry tomatoes dressed with basil pesto & olive oil

Wild meadow salad dressed with olive oil & lemon

Buttered new potatoes with snipped chives

Summer pudding served with Devon clotted cream

Gooseberry and elderflower trifle

Passion fruit & orange tart with raspberry sauce

PROVENÇALE GARDEN PARTY

Mediterranean fish & seafood stew with pastis served with rouille, garlic croutons & Gruyere (*served at the table*)

Whole grilled sea bass stuffed with fennel and lemon

Sisteron - style leg of lamb roasted on a bed of potatoes with anchovy and rosemary

Oven roasted organic chickens stuffed with black truffle, foie gras and garlic (*carved at the table*)

Pissaladière

Provençale stuffed baby artichokes, round courgettes, tomatoes and peppers

French bean, broad bean and cherry tomato salad

Frisée salad with croutons and walnut oil

Mirabelle tart with crème pâtissière

Flambé cherries with kirsch and crème fraiche

Dark chocolate and almond pithiviers with nougat ice cream



GARDEN PARTY

PROVENÇALE SEAFOOD GRILLADE

Assiette de fruits de mer

Oysters, clams, pink shrimps and langoustines

Served on ice with fresh lemons, homemade mayonnaise and shallot vinegar

(Table starter)

Served straight from the grill

Whole lobster on the half shell with tarragon, shallot and white butter

Coquille St Jacques

Sea bream stuffed with fennel and rosemary

Whole sardines with red onion and capers

Seared squid filled with spinach and mint

Chilli crab

All served with lemon fennel dressing or roasted garlic butter

Sweet and sour minted aubergines

Tomato, bean, artichoke and black olive salad

Frisée salad with gruyere croutons and walnut oil

Warm new potato salad

Char grilled white peaches with honey and yoghurt

Prune, almond and Armagnac tart with nougat ice cream



Spring/Summer

LET'S DO BRUNCH

EGGS IN MANY WAYS

Baked Eggs with Spinach and Toasted Bricoe

Asparagus & Artichoke baked Eggs

Smoked Salmon Benedict served on Potato Pancakes

Frazzled Eggs with Smoked Gammon

Creamy Eggs with Goats Cheese on toasted Walnut Bread

Charred Asparagus & Herb Frittata with Smoked Salmon

FROM THE GRIDDLE

Hash Browns with Sausage & Oven Roasted Tomatoes

Griddle Canadian cured slab Bacon with Buttermilk Pancakes & Maple Syrup

Smoked Haddock & Sweet Potato Fish Cakes with Lemon & Rosemary Mayonnaise

Waffles with Rhubarb Compote & Whipped Cream

Baked Banana French Toast with Maple Syrup

SALAD AND SANDWICHES

Bacon, Lettuce & Tomato Sandwich on Toasted Sourdough

At Home Monte Cristo with French Toast, Fontina Cheese & Virginia Baked Ham

Portobello Mushroom Sandwich, with Melted Mozzarella, Watercress,
Pesto on Toasted Sourdough

Salad Niçoise with Olive Oil Poached yellow Fin Tuna

Tea Smoked Trout salad

Fresh Devon Crab Caesars Salad

MENUS from £18.00 based on a minimum of 5 choices for 20 guests



Spring/Summer

SUSHI SEAFOOD AND CAVIAR BARS

These make a wonderful visual display enhancing your party

SUSHI AND SASHIMI

FUTO-MAKI

Sushi roll of fresh Tuna & Salmon with Cucumber, pickled Radish, Ginger, Chive, Coriander
laced with Wasabi wrapped in Seaweed

CALIFORNIAN – MAKI

Inside out Sushi of Avocado & Prawn bound in Wasabi mayonnaise

HOSO –MAKI

Vegetarian Sushi of Egg, Avocado, Cucumber & Shitake mushroom with pickled Ginger
wrapped in Seaweed

NIGIRI SUSHI

Cromer Crab & Samphire, Prawn & Crayfish finger sushi topped with Tuna,
Salmon & Wasabi with Kikkoman Soy dip



THE AT HOME SEAFOOD BAR

Seafood Stands and Ice Sculptures overflowing with Lobsters, Crabs, Giant Shrimp, Native Oysters on
sea salt crystals, crushed ice and Seaweed.

Sides of bradan rost, hot-smoked organic Salmon, home cured Gravalax with Swedish Honey mustard
sauce, hand-carved sides of Scottish Smoked Salmon

Elegant glasses filled with your choice of delicious seafood cocktails including Lobster, Langoustine, tiger
Prawn and Rocket



CAVIAR BARS

Royal Beluga, Imperial, Oscietra & Sevruga served with warm buckwheat Blinis cooked to order, and
fine Melba toast.

Sieved yoke and white of egg, finely chopped shallots, chives, sour cream & chilled Vodka shots will be
on the bar as well as lemons to squeeze



OYSTER BARS

We recommend Whitstable oyster for its superior taste and plump meat

Our Oysters are freshly shucked & served from an Ice bar or a bed of crushed Ice

Raspberry & Shallot vinegar, Lemons & Tabasco will also be on the bar



Spring/Summer



at home

THE FINE ART OF CATERING

As one of the country's leading caterers, **at home**, founded in 1982, provides food of the highest quality for both corporate & private parties

at home offers a unique & flexible variety of services

- Our party planning services include the hire of venues, marquees, lighting, theming, flowers, music and of course the food and staff
- Our take away dinner party shop in Cobham offers daily dishes of the day, home-made salads, preserves and a large variety of patisserie, breads, cheeses and charcuterie
- A full Wedding Planning Service from Invites to Carriages
- Dinner Parties & Wine Tastings

Do let us know which of these services you are interested in and we will send you more relevant information or come and see you. In the meantime we hoped you enjoyed reading our Spring & Summer Menus which are available from April to September

QUOTATION POLICY

- We do not supply staff or equipment without supplying the food
- Menu prices do not include the cost of staff or equipment for which we quote once the venue and numbers are known as this information fundamentally governs both.
- All our wines include free delivery & ice and are all sold on a sale or return basis. If we do not supply the wines we may charge a corkage fee or recycling charge for all the bottles, the fee is subject to number of guests.
- All prices exclude VAT ~ food bought over the counter from our shop does not attract VAT, however all our catering services do.



Spring/Summer