



# at home

Autumn/Winter



# LUNCH AND DINNER PARTY MENUS

## AMUSE BOUCHE

Rice wine marinated scallops with spiced avocado and gazpacho



Wild mushroom and truffle cappuccino



Carrot crème brulée and blood orange reduction



Seared foie gras with caramelised pear and blueberry sauce



Tartar of sea bass with dill and sour cream

## RISOTTOS

Smoked haddock and pearl barley, poached duck egg,  
grain mustard cream and parmesan tuile



Crab with crème fraiche and chives



Parmesan, pumpkin and porcini



Butternut squash and sage



Roasted celeriac with shaved black winter truffles



Wild mushroom and pecorino



Stilton and bacon with rocket and cherry tomatoes



Autumn/Winter

# LUNCH AND DINNER PARTY MENUS

## STARTERS

### **Ceviche of scallops and tuna**

Caviar, orange and fennel salad



### **Seared breast of wood pigeon**

Pan seared foie gras, caramelised onion tart, red wine reduction and raspberry vinaigrette dressed rocket



### **Three onion, goat's cheese and marjoram tart**

Roasted beets and baby leeks



### **Veloute of cauliflower with poached scallops and winter truffles**



### **Potted crab**

Blood orange and pickled fennel salad, brown crab and sesame sticks



### **Ravioli of beef shin**

Celeriac puree and horseradish



### **Citrus cured organic salmon**

Fresh horseradish and capers



### **Salad of grey-leg partridge**

Pomegranate and maple sauce



### **A tasting of extravagance**

Butter poached lobster with mango and pineapple salsa

Garlic seared tiger prawns with saffron aioli

Hand dived Scottish scallops with crème fraiche and chilli marmalade



### **Creamy polenta**

Fricassee of truffled wild mushrooms



### **Poached lobster**

Fennel, orange and persimmons



### **Bosworth goat's cheese**

Roasted beetroot and black olive tuile

lunch or dinner



Autumn/Winter

# LUNCH AND DINNER PARTY MENUS

## MAIN COURSE

### **Fillet of wild halibut**

Cavolo Nero colcannon, sage-braised oxtail, monkfish cheek fritter and fish cream



### **Roast loin of venison**

Sticky red cabbage, crispy haggis bon bon and chestnut dressing



### **Crispy pork belly**

Pork fillet and quince



### **Roast fillet of beef**

Slow cooked ox cheek, chard, watercress and truffle mash



### **Pithivier of game**

Carrot puree, glazed onions and Madeira jus



### **Roast rump of Rose veal**

Caramelised sweetbreads, sauté potato, artichokes and tomato



### **Pan-seared turbot**

Crab gnocchi, baby herbs and tomato tarragon vinaigrette



### **Honey roast breast of Gressingham duck**

Smoked pork belly, caramelised endive and ceps



### **Oven roast squab pigeon**

Braised crispy leg and foie gras hollandaise



### **Fillet of beef with foie gras**

Parsley puree, horseradish beignet and Madeira jus



### **Pan-seared red mullet**

Courgette tagliatelle with seared Scottish scallops, purple basil pesto and smoked garlic



### **Herb crusted loin of lamb**

Crispy belly, sweetbreads, rosemary sauce, artichoke puree and garlic



Autumn/Winter

lunch or dinner

## LUNCH AND DINNER PARTY MENUS

### DESSERTS

**Warm chocolate, sloe gin and juniper pudding**

Damson ripple ice cream and sloe gin shot



**Apple and blackberry crumble**

Sticky apple sponge and apple sorbet



**Pear, blackberry and almond tart**

Blackberry and cassis compote with ginger meringue ice cream



**Rum baba with crème Chantilly**



**Valrhona chocolate fondant**

Banana and yogurt ice cream with fresh honeycomb



**Salted caramel tart tatin**

Vanilla clotted cream ice cream



**Rhubarb and ginger custard shortbread**

**Dark chocolate cylinder**

Smoked hazelnut praline and salted milk ice cream



**Spiced poached pears**

Hot chocolate sauce and vanilla ice cream



**Brioche bread and butter pudding**

Chilled lemon posset and ginger crunch biscuits



**Tonka bean crème brûlée**

Hot chocolate and apricot sorbet



**Passion fruit and white chocolate cheesecake**

Fresh orange sorbet



Autumn/Winter

lunch or dinner

# LUNCH AND DINNER PARTY MENUS

## CHEESE PLATES

### English farmhouse

Stinking Bishop, St Endellion, Stichelton and Capricorn with apple sourdough bread



### French classic

Roquefort, Brie de Meaux, Reblochon and Tomme de Savoie with seeded ficelle



### Simple Italian

Gorgonzola naturale, Taleggio, Toma rusa and Pecorino fiore sardo with a salad of rocket and vine cherry tomatoes with pane con noci



### Scottish highland

Lanark blue, Isle of mull, Caboc and Inverloch with homemade oatcakes and chutneys



### Irish Dairy

St Tola, cashel blue, coolea and gubbeen served with Irish soda bread



### Seasonal cheese

Traditionally served farmhouse stilton with port, celery sticks and oatcakes  
Vacherin mont d` or served from the cask onto pecan and raisin bread



### Cheese Board

A selection of farmhouse cheeses garnished with fresh dates, grapes, celery and radishes served with a choice of breads, biscuits and chutneys



### The Contemporary cheese course

- Ashed chevreaux with slow roast mixed beets and beetroot dressing
- Taleggio sandwich with fig marmalade and fresh figs
- Roquefort trifle with pear relish and walnut dacquoise
- Parmesan custards with anchovy toast
- Corsu vecchiu with spiced carrot salad and golden raisin puree
- Gruyere and basil soufflé

All menus include hand made breads & seasonal market vegetables, freshly ground coffee & petit fours



Autumn/Winter

# COCKTAIL FINGER FOODS

## BEST OF BRITISH

A selection of canapés made with locally produced and sourced products

### COOL CANAPÉS

- Smoked eel on country bread croustade with creamed horseradish and beetroot relish
- Quail scotch egg with spiced sea salt to dip
- 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
- Little dishes of Leigh on Sea cockles with malt vinegar and pepper
- Cromer crab with cucumber salad on toasted brown bread croustades
- Coronation chicken in a crisp pastry shell topped with toasted flaked almonds
- Chilled leek and goat's cheese soup sip
- Potted brown shrimp on sourdough toast
- Mini pork pie with piccalilli dip
- Carpaccio of Scottish beef with rocket and mascarpone, on a croute with truffle dressing and shaved parmesan

### HOT CANAPÉS

- 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
- Roasted breast of Gressingham duck served on a potato rosti with marmalade glaze
- Ham hock croquetta with English mustard dip
- Shepherd's pie fritters with tomato and mint relish

### PUDDING CANAPÉS

- 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 brûlée served on a china spoon



Autumn/Winter

finger food

# COCKTAIL FINGER FOODS

## COOL CANAPÉS

### MEAT AND POULTRY

Sesame chicken salad with ginger, chilli and white pepper served on a china spoon

Tandoori chicken on toasted naan with mango chutney and mint raita

Asian style steak tartare with lemongrass, ginger and chilli offered on an oriental spoon

Carpaccio of Scottish beef served on a croute with rocket, mascarpone and shaved parmesan with Dijon dressing

Rare Scottish roast beef with horseradish cream and deep fried capers on rosemary bread croustade

Smoked duck Asian wraps with fresh mango, spring onion and plum sauce

Smoked chicken, coriander and mango served in spinach cone

Horseradish shortbread, roast beef and celeriac rémoulade

Japanese beef salad rolls with crisp Asian vegetables and shiso cress

Sirloin crostini with tapenade and black truffle

Foie gras and beetroot macaroons

Jellied ham hock on toasted poilane with piccalilli

### FISH AND SHELLFISH

Bottarga (air-dried roe of tuna) and crème fraiche blinis

Scottish smoked salmon, red onion and caper cream cheese on freshly baked butter milk biscuit

Salmon ceviche with crème fraiche and sorrel on black pepper oat cakes

Oriental tartare of salmon with coriander, lemon juice and capers on buckwheat blinis with pickled ginger and black sesame

Tiger tail prawns in Vietnamese herb and rice paper wraps with nuoc cham dipping sauce

Potato drop scones with horseradish cream and flaked smoked trout

Flash seared peppered tuna on rye with ginger and wasabi cream

Cornish crab and brown shrimp with bloody Mary crème fraiche served in a tiny croustade

Basmati rice cake topped with curried crab

Spiced Gravalax with lemon mascarpone on rye

Prawn and wasabi crostini

White crabmeat tart with mango and coriander salsa

### VEGETARIAN

Pecorino shortbread with roast red pepper, artichoke and basil pesto

Parmesan and rosemary shortbread with sundried tomatoes, olive tapenade and confit of cherry tomatoes

Polenta with fig, red onion relish and goats cheese

Parmesan and chilli scone topped with rosemary and garlic roast peppers and crème fraiche

Parmesan shortbread with young goat's cheese, roasted beetroot and red onion marmalade

Savoury walnut shortbread topped with roast butternut squash, pinenuts, goats cheese and a drizzle of honey

Goats cheese, tomato and rosemary sables

Pea and rocket blinis with cream cheese and broad bean pesto



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# COCKTAIL FINGER FOODS

## HOT CANAPÉS

### MEAT AND POULTRY

- Mini Tournedos Rossini with fried croute, foie gras and a drizzle of Madeira jus
- Peking duck with cucumber, spring onion and hoisin served in a crisp tart case
- Mini tarte flambée with smoked bacon, crème fraîche and reblochon
- Roast loin of Gloucestershire old spot and quince jelly on parsnip rosti
- Duck a l' orange served pink on a potato rosti with candied orange
- Smoked bacon and black pudding tartlet with poached quails egg, hollandaise and a twist of black pepper
- Seared foie gras on toasted brioche with blueberry compote
- Pulled pork burger, pickled vegetables and sweet chilli sauce
- Serrano ham and Manchego croquettes with smoked paprika mayo
- Chicken saltimbocca skewers with a spicy tomato sauce to dip
- Southern fried buttermilk chicken and fries served in a cone
- Spiced duck satay with peanut and chilli dipping sauce
- Coconut chicken with saffron aioli
- Chorizo and wild mushroom tartlet
- Croque monsieur of Bresaola, gruyere and Dijon
- Fillet steak on toasted poilane, mustard mayo and rocket

### VEGETARIAN

- Confit carrot risotto arancini served with roasted carrot houmous
- Ithaca courgette cakes with dill yoghurt sauce
- Baked crumpets with Welsh rarebit and grilled cherry tomato
- Crispy vegetable pakoras with tamarind and ginger sauce
- Butternut and feta fritters with chipotle dip
- Baked parsnip and parmesan pastry twist

### FISH AND SHELLFISH

- Celeriac espuma shot with ras-el-hanout spiced tiger prawns
- Seared scallops on potato and apple rosti with curry salt dust
- Spiced cauliflower and seared scallop tartlets dusted with curry salt
- Baked fillet of cod with a chorizo crust offered on a china spoon with minted pea puree
- Smoked haddock and wholegrain mustard fishcakes with roasted leeks and pancetta
- Monkfish, chorizo and rosemary spiedini with smoked paprika aioli
- Mini pissaladière with red pepper, goat's cheese, black olives and anchovies
- Fried tiger tail prawns with tamarind dipping sauce
- Paella cakes with chorizo, prawns and clams served with a spicy tomato sauce to dip
- Sea bass and prawn kebabs with tahini and lime dip
- Sichuan spiced squid cones with a mouth tingling sauce
- Seared monkfish skewer with lemon and ginger butter
- South Indian crab cakes with crab chutney
- Deep fried clams with aioli and bloody Mary
- Smoked salmon and gruyere croque
- Lobster bisque shot drizzled with black truffle oil



## COCKTAIL FINGER FOODS

### BREAKFAST BITES

Scrambled egg and bacon croustade

Creamed wild mushrooms on hash browns

Smoked haddock and sweet potato fish cakes  
with lemon and rosemary mayonnaise

Hash browns with poached quails egg  
and sauce béarnaise

Mini Cumberland sausages in rolls with HP sauce

Baked tomatoes stuffed with pancetta and creamy egg

Smoked salmon mini bagels with cream cheese,  
lemon and a grind of black pepper

Toasted pikelets with frazzled bacon and 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 and Virginia baked ham

Artichoke & spinach frittata with Fontina cheese

Quails egg Benedict

Mini filled croissants, muffins  
and Danish lemon and blueberry waffles

Mixed berry and muesli yoghurt shots

### BEIGNETS

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

Smoked haddock and spinach

Smoked eel and horseradish

Wild garlic and cumin

Swiss cheese and sun blushed tomato

Welsh rarebit

Cauliflower cheese and smoked bacon

### PUDDING CANAPÉS

Pecan and marzipan mince pies

Mini white chocolate and hazelnut blondies  
served warm with Baileys cream

Mini tiramisu in its own chocolate cup

Mini cup cakes

Winter fruit trifles

Bailey's crème brûlée spoon

Tiny mince pies with rum butter

Christmas pudding ice cream shots

Banoffi tartlets

Goosey chocolate and pecan brownies

Chocolate macaroon with mango cream

Chocolate truffle tartlets

Mincemeat and apple fritters with jiggery rum syrup dip

Eggnog creams

### FINGER FOOD PARTIES MENUS

Suggest 14-18 pieces per guest add bowl food for variety & a more substantial menu

### RECEPTIONS & COCKTAIL PARTIES MENUS

Suggest 8-10 canapés per guest



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## 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

Homemade pork scratchings

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 and Brioche Toast

Mini croissants filled with melted brie and Bayonne ham

Oeufs sur le Plat with dry cured bacon, red and yellow peppers and sweet paprika

Mini wild mushroom omelettes

Potato cakes with smoked salmon and crème fraîche

Croque Monsieur with gruyere and ham

Crêpes filled with calvados laced apple and served with chantilly cream

French toast with cinnamon and nutmeg



Autumn/Winter

bar bites / bowl food

# WORLD BOWL FOOD

## HOT BOWLS

### **Deep fried Haddock pakoras**

Masala chips and raita mayo

### **Lamb shawarma**

Thin slices of marinated lamb served with salad and lemon garlic sauce in Arabic flatbread

### **Calamari**

Crushed new potatoes and saffron vinaigrette

### **Rigatoni**

Prawns, spinach, red peppers and pesto

### **Gloucestershire old spot sausages**

Double butter mash, shallot and red wine gravy

### **Chilli caramel chicken**

Hot and sour salad

### **Confit ox cheek cottage pie**

Truffled mash

### **Turkish baked duck eggs**

Spiced sausage and Harissa

### **Thai salad with crispy whitebait**

Mango, Thai basil, mint, papaya and chilli dressing

### **Steak frites**

Seared fillet of beef with béarnaise sauce and French fries

### **Crepes**

Filled with wild mushrooms and brie, baked in truffle cream sauce

### **Hummus**

Spiced marinated lamb and pinenuts

### **Masala prawns**

Lemon and pine nut rice

### **Manakeesh**

Oven baked dough topped with minced lamb, tomato, pinenuts and pomegranate molasses

### **Frito misto**

Fresh squid, king prawns, red mullet and mussels

### **Crispy pork belly**

Apple and Frissee salad

### **Saffron fish stew**

King prawns, monkfish, scallops and sea bass served with saffron aioli

### **Smoked haddock and salmon kedgeree**

Topped with poached quails egg

### **Wagyu beef teriyaki**

Sesame cucumber salad

### **Scallops**

Morcilla and toffee apple

### **Risotto**

Wild mushroom and truffle risotto with shaved pecorino

### **Game pie**

Venison, mallard and pheasant served in a rich game jus topped with flaky pastry

### **Spiced watermelon**

Squid and mint salad

### **Pea and Bacon**

Soup with gorgonzola toasts



Autumn/Winter

bowl food

# WORLD BOWL FOOD

## COOL BOWLS

### **Baby spinach and goats cheese salad**

Pea shoots and new season Norfolk asparagus

### **Salt beef salad**

Green beans, radish, keens cheddar and quails eggs

### **Hot and sour green mango salad**

With tiger prawns and crisp Asian vegetables

### **Beef tartare**

With yolk of quails egg and toasted brioche

### **Prawn cocktail**

Served in a glass teacup with bloody Marie rose dressing, crisp lettuce and lime

### **Seared Carpaccio of beef**

Radishes, spring onions and creamy mustard dressing

### **Watermelon, orange and feta salad**

Kalamata olives and pumpkin seeds

### **Salade parisienne**

Seared fillet of beef with Frissee leaves, new potatoes, grilled artichokes, cornichons, capers and parsley

### **Red and golden beetroot**

With goat's cheese curd, red chard, baby spinach.  
Mint, pine nuts and sherry vinegar dressing

### **Crab and tomato salad**

With gazpacho dressing

### **Bang bang chicken**

Shanghai noodles, crisp Asian vegetables and crunchy peanut dressing

### **Honey fig and goats cheese salad**

Lambs lettuce, pine nuts and parsley

### **Five spice tofu and water chestnut salad**

Black vinegar dressing

### **Chicken Caesar salad**

Crispy cos lettuce, shaved reggiano, chilli croutons and classic Caesars dressing

### **Tartare of tuna**

Topped with soft boiled quails egg and chilli mayonnaise

### **Rice wine marinated scallops**

Spiced avocado and gazpacho dressing

### **Insalata caprese**

Buffalo mozzarella with red and yellow tomatoes, fresh basil, rocket and an aubergine wafer

### **Oak smoked salmon**

Roasted beetroot, potato salad, soft boiled egg and mustard vinaigrette

## SWEET BOWLS

Sherry trifle with mascarpone cream and crushed meringue

Sticky toffee pudding with crème fraîche

Blackberry and apple crumble served with custard

Creamy rice pudding with a swirl of jam

Clotted cream and lemon curd mousse with lemon sherbet

Winter mess with hazelnut crunch

Brioche breads and butter pudding with whisky custard

Pumpkin crème brûlée

Poor knights of Winsor

London syllabub

Roasted rhubarb and apple crumble with vanilla custard

Blood orange jellies



Autumn/Winter

# BOWL FOOD/STREET FOOD

## STREET FOOD

Hot salt beef & pickles & rye

Pissaladière with caramelised onions, anchovies and black olives

Lamb souvlaki with flatbread and tzatziki

Seared Scallops on the half shell with coriander and lime pickle

Chicken and coriander corn fritters

Indonesian chicken satay with spicy peanut sauce

Masala dosa pancakes filled with spiced potato and coconut chutney

Moroccan brik with lamb and 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 and tomato salsa

Lebanese lamb kibbeh wrapped in flat bread with smoked chilli and white bean hummus

New Orleans po boy with creole remoulade slaw in baby baguettes

Smoked Salmon bagel burger with egg, caper relish and sweet mustard cream

Cajun chicken fajitas with tomato corn salsa, sour cream and guacamole

Grilled Merguez sausages with char grilled red peppers and saffron aioli in pitta wrap

Jamaican smoked haddock and lime patties



Autumn/Winter

## LET'S GO RETRO

Enjoy a retro meal as it should taste with no quirky twist

### STARTERS

#### **Prawn cocktail**

Freshly cooked Dublin Bay prawns, little gem lettuce and home made Marie rose sauce

#### **Coquilles St-Jacques**

Diver caught scallops served in the ½ shell with mushroom duxelles, white wine sauce and finished with gratin of parmesan and bread crumbs

#### **Asparagus and Hollandaise**

New season Norfolk asparagus served with hollandaise sauce

#### **Russian Salad**

Julienne of lobster, ham, ox tongue, boiled egg, French beans, potato and gherkin all bound in home mayonnaise and finished with a teaspoon of caviar

### MAIN COURSE

#### **Steak Garni**

Dry aged sirloin steak, béarnaise sauce, chips, grilled mushrooms, tomatoes and watercress

#### **Chicken Kiev**

Free range chicken breast stuffed with garlic and herb butter served with chips, watercress and lemon

#### **Duck à l' Orange**

Crispy roast Gressingham duck served with orange sauce made with Grand Marnier, Cognac, Madeira, fresh oranges and duck stock

#### **Tournedos Rossini**

Pan seared fillet steak served on a fried croustade with fresh foie gras, truffle and Madeira sauce

### DESSERTS

#### **Black forest gateaux**

Layer of chocolate sponge layered with fresh cream and kirsch soaked cherries

#### **Meringue glace and hot chocolate sauce**

Chewy-soft meringue with vanilla ice cream and hot chocolate sauce

#### **Trifle**

Amaretti biscuits soaked in sherry and cognac, raspberry jam, fresh custard and cream

#### **Treacle tart**

Warm treacle tart served with home custard sauce



Autumn/Winter

let's go retro

## THE GREAT BRITISH AFTERNOON TEA

SERVED ON ARRIVAL

Laurent-Perrier NV Champagne

SERVED COLD

A selection of tiny finger sandwiches served on speciality breads to include  
lemon, tomato and herb, brioche and wholemeal;

Oak smoked Scottish salmon with lemon butter and black pepper

Classic cucumber and minted cream cheese

Native Lobster salad

Free range egg mayonnaise and shiso cress

Truffled corn fed chicken and tomato

Cornish crab and watercress

SERVED HOT

Croque-Monsieur

Smoked salmon on toasted buttered crumpet with cream cheese and chives

Welsh rarebit with grilled tomatoes and bacon

Slow roast onion and goats cheese tart served with apple and radish salad

SWEET

At home's freshly baked plain and fruit scones served with  
Devon clotted cream and your choice of our homemade preserves;  
Apricot, lemon curd, raspberry, strawberry, wild berry

Assorted afternoon tea pasties to include  
Chocolate and coffee éclairs, fruit tartlets, meringues, petits fours glacés,  
chocolate délice, individual Victoria sponge sandwich

Your choice of tea from our collection  
Earl grey, Darjeeling first flush, Lapsang souchong,  
Royal English, Jasmine with flowers



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## THE BRITISH TABLE BUFFET

### **Pheasant terrine**

Juniper and thyme served with marmalade of apples, raisins and shallots

### **Whitstable oysters**

With shallot vinegar

### **Hand carved Scottish smoked salmon**

From a whole side, served with thinly sliced wholemeal and walnut breads with lemon butter, a grind of black pepper and lemons to squeeze



### **Roast rib of Aberdeen Angus beef**

A confit of whole garlic and shallots

### **Fillet of venison wellington**

Wild mushrooms and duck liver pate, served with red wine sauce

### **Luxury seafood pie**

Monkfish, scallops, mussels, smoked haddock and tiger prawns topped with double butter creamed potato

### **Bosworth goat's cheese tart**

Red onion marmalade and thyme served with watercress salad

### **Slow braised oxtail and bone marrow pie**

With a crisp puff pastry top

### **Chicken tikka Massala**

Served with pilaf rice

### **Braised red cabbage**

With port, apples and cinnamon

### **Oven roast root vegetables**

With honey and thyme

### **Potato and parsnip gratin**



### **Sherry trifle**

### **Baked apples with crumble and custard**

Oven baked rice pudding with cream and nutmeg and jam to swirl

Treacle and lemon tart with vanilla ice cream



Autumn/Winter

british table buffet

LET'S DO BRUNCH  
EGGS IN MANY WAYS

- Baked eggs with spinach and toasted bricohe
- Asparagus and artichoke baked eggs
- Smoked salmon benedict served on potato pancakes
- Frazzled eggs with smoked gammon
- Creamy eggs with goat's cheese on toasted walnut bread
- Charred asparagus and herb frittata with smoked salmon

FROM THE GRIDDLE

- Hash browns with sausage and oven roasted tomatoes
- Griddle Canadian cured slab bacon with buttermilk pancakes and maple syrup
- Smoked haddock and sweet potato fish cakes with lemon and rosemary mayonnaise
- Waffles with rhubarb compote and whipped cream
- Baked banana French toast with maple syrup

SALAD AND SANDWICHES

- Bacon, lettuce and tomato sandwich on toasted sourdough
- At Home Monte Cristo with french toast, fontina cheese and 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



Autumn/Winter

## SUSHI SEAFOOD AND CAVIAR BARS

### 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 yolk 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 and served from an ice bar or a bed of crushed ice

Raspberry & shallot vinegar, lemons & tabasco will also be on the bar



Autumn/Winter

sushi & seafood bars



# at home

## THE FINE ART OF CATERING

As one of the county's leading caterers, at home, founded in 1982, provides food of the highest quality for both corporate and private parties.

at home offers a unique and 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.

## 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.



at home

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