



at home

PARTY CATERING TO COLLECT



AUTUMN/WINTER 2009

www.athomecatering.co.uk

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BREAKFAST MENU
(Minimum 10 covers)

PASTRY SELECTION **£4.75 per person**

Miniature Croissant
Miniature Pain au Raisin
Miniature Pain au Chocolat

CONTINENTAL **£7.50 per person**

Miniature Croissant
Miniature Pain au Raisin
Miniature Pain au Chocolat
Baguette with Butter & Preserves
Seasonal Fruits
Freshly squeezed Orange Juice

EUROPEAN **£9.50 per person**

Miniature Croissant
Miniature Pain au Raisin
Miniature Pain au Chocolat
Baguette & Focaccia with Butter & Preserves
Serrano Ham with Caperberries & Olives
Manchego cheese with Cherry Tomatoes & Cornichons
Muesli with Greek yogurt, Honey & Almonds
Freshly squeezed Orange Juice

AMERICAN **£11.50 per person**

Miniature Croissant
Miniature Pain au Raisin
Miniature Pain au Chocolat
Lemon, Honey & Poppy seed Muffins
Blueberry Muffins
Poppy seed Bagels with Smoked Salmon, Cream cheese, Lemon & Chives
Maple Cured bacon & Tomato rolls
Fruit salad with Fromage Frais
Freshly squeezed Orange Juice

A deposit (refundable on return) is required on all of our earthenware dishes

*** TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER 1 WEEK IN ADVANCE**

FRESHLY MADE SANDWICHES & SWEET TREATS

FISH

Prawn & Sweet Chilli Sauce, mixed Leaf & Spring Onion	£3.95
Prawn & Avocado with Rocket, Lemon Oil & Mayonnaise	£3.95
Smoked Salmon & Cream Cheese with black Pepper & Micro Watercress	£4.25*
Tuna & Sweetcorn with Peppers & Mayonnaise	£3.50*
Smoked Salmon, Egg Mayonnaise, Red Onion, Spinach & Capers	£4.25

CHICKEN

Chicken Caesar Salad	£3.75
Chicken, Avocado & Bacon	£3.90
Tex-Mex Chicken with Guacamole, Salsa, Jalapenos, Cheese, L & T	£3.90
Chicken, Mango Chutney, Mayonnaise, Rocket & Tomato	£3.90
Club Sandwich – Chicken, Bacon, Egg, Cos Lettuce & Tomato	£3.90
Coronation Chicken & Cos Lettuce	£3.90*

BACON

Bacon, Cos Lettuce & Tomato with Mayonnaise	£3.50*
Bacon, Brie, Avocado & Tomato	£3.75
Bacon & Egg Mayonnaise	£3.50*
All Day breakfast with Egg & Sausage	£3.90

HONEY ROAST HAM

Ham, & Cream Cheese with Dill Pickle & Dijon Mustard	£3.50*
Ham, Cheddar, Real Ale Chutney, Mixed Leaf & Tomato	£3.50
Parma Ham, Sun Blush Tomatoes & Brie	£3.75*
Ham, Hot Redcurrant Jelly and Pea Shoots	£3.75*

VEGETARIAN

Avocado, Emmental, Tomato, Spinach, Green Pesto & Mayo	£3.25
Cheddar, Chutney, Tomato & Onion	£3.25*
Mozzarella, Roasted Peppers & Pesto	£3.50*
Mozzarella, Tomato, Rocket & Basil	£3.50
Houmous, Roasted Red Peppers & Spinach	£3.50
Egg Mayonnaise & Mustard Cress	£3.25*

FRESHLY MADE SANDWICHES & SWEET TREATS

BEEF

Roast Beef & Wasabi Mayo & Tomato	£3.95
Roast Beef, Onion Jam & Rocket	£3.95*
Roast Beef, Horseradish & Micro Watercress	£3.90*
Pastrami, Dill Pickle & Mustard mayo	£3.50*
New York Club -Pastrami, Smoked Turkey & Swiss Cheese	£3.95

TURKEY

Turkey, Parmesan, Rocket & Basil Oil	£3.50
Turkey, Bacon & Guacamole with Cos Lettuce & Tomato	£3.75
Turkey, Blue Cheese & Cranberry	£3.50*
Turkey & Coleslaw	£3.50*
Turkey, Basil Garlic Mayo, Red Peppers & Micro Watercress	£3.75

BAGUETTES

Ham & Brie with Mustard Mayo	£3.95
Egg Mayo & Bacon	£3.95
Spicy Salami, Mozzarella, Red Peppers, Rocket & Basil Garlic Mayo	£4.20
Chicken Club with Bacon	£4.20

***SANDWICH PLATTERS** - Please order 24 hrs in advance
Only sandwiches marked with * are suitable for platters

BISCUITS & CAKES

£1.50-£2.50

Almond Flapjacks	Lemon Bars
Butter Flapjacks	Lemon Drizzle cake
Chilli & Pomegranate	Peanut Butter, White
Chocolate Brownies	Chocolate Blondies
Chocolate Brownie with Cream Cheese icing	Old fashioned Bread Pudding
Chocolate Chip Cookies	Orange Polenta Cake
Frosted Carrot Cake	Rocky Road bars
Goji Berry & Nut flapjacks	Millionaire Slice
Spiced Apple Crumble Cake	Muesli Bars
Old fashioned Eccles Cake	Orange & Almond Polenta Cake

FRESHLY MADE SALADS

Price per 100 grams

A La Grecque Vegetable Salad NEW

White Cabbage & Courgette cooked in an 'A La Grecque' stock then mixed with Dill, Fennel Seeds, Peas & Lemon Juice £1.40

American New Potato Salad

New Potatoes with a crunch of Celery, Dill Pickle, Spring Onion & Green Peppers dressed with mayonnaise & New York Mustard £1.45

Asparagus & Roasted Peppers

Griddled Asparagus, Red Onions & Red Peppers dressed with Balsamic Vinegar, Olive Oil & Shaved Parmesan £1.80

At Home Coleslaw

Hand Cut White Cabbage & Carrot in a Mayonnaise dressing £1.15

Aubergine & Red Pepper Caponata NEW

Aubergine & Red Peppers cooked in a sauce made with Tomato, Celery, Olive Oil, Garlic, Capers & Chilli flakes. Serve as a salad or warm with grilled meat or fish. £1.50

Basmati and wild rice salad NEW

Basmati and Wild Rice, Broad Beans, Peas, Tomatoes, Spring Onion and Toasted Seeds in Soy and Chilli dressing. £1.50

Brown Rice Salad

Wholemeal Rice with Cashews, Sunflower Seeds, Spring Onions, Shallots, Sultanas & Fresh Parsley in a Soy dressing £1.40

Butterbeans with Sweet chilli Sauce & Fresh Herbs NEW

Butterbeans, Red Peppers, Spring Onions, Mint & Coriander with Sweet Chilli Sauce & Sesame Oil dressing £1.45

Charred Vegetable & Cous Cous NEW

Cous Cous, Red Pepper, Courgette, Aubergine & Asparagus with a Red Wine & Basil dressing. Great with grilled Fish or Meat. £1.60

FRESHLY MADE SALADS

Price per 100 grams

Chefs Salad

At Home's Chefs Salad with Ham, Emmenthal Cheese, Smoked Turkey, Cherry Tomatoes, Celery, Cucumber, New Potato & Chives with a Caesar dressing £1.70

Classic New Potato Salad £1.30

Classic Tabouleh

Bulgur Wheat, flat leaf Parsley, Tomatoes, fresh Mint, mixed Spice & Lemon dressing £1.40

Coronation Chicken

Chicken Breast with flaked Toasted Almonds, Red Peppers, Apricots & fresh Coriander with a Curry & Mango chutney Mayonnaise £1.95

Cucumber & Poppy Seed Salad

Cucumber, Green peppers, Red Chillies & Coriander are dressed with sweet Poppy Seed Vinaigrette. A nice refreshing Salad £1.40

Deli Salad

At Home's salad of Roasted Red & Yellow Peppers, Artichokes, Black Olives, Sun blush Tomatoes, Orzo Pasta, Salami, Capers & Spring Onions with Vinaigrette £1.50

Green & White Bean Salad NEW

Green, Cannellini, Flageolet & Haricot Beans with Toasted Pine Nuts & Red Onion dressed with Olive Oil, Capers & Red Wine Vinegar £1.60

Green Tea Noodle Salad NEW

Green Tea Noodles, Green Beans, Sprouting Broccoli, Bean Sprouts, Red & Yellow Peppers & Toasted Seeds make this a Superfood salad. £1.50

FRESHLY MADE SALADS

Price per 100 grams

Italian Roast Vegetable Salad

Aubergines, Courgettes, Peppers, Fennel, Artichokes, Pine Nuts and Sun Blushed Tomatoes, dressed with Basil pesto and Extra Virgin Olive Oil. £1.80

Minted Bean & Cherry Tomato Salad

Green Beans & Cherry Tomatoes with Sesame Seeds, Sunflower Seeds & fresh Mint with an Olive Oil & Lemon Dressing £1.50

Moroccan Carrot Salad NEW

Grated carrot, Sultanas, Spring Onion, Chilli, Toasted Seeds & Fresh Herbs with Lemon Juice & Extra Virgin Olive Oil dressing £1.40

North African Cous Cous with Roast Vegetables

Cous Cous with Chickpeas, Aubergine, Sultanas, Red Peppers & Harissa dressing £1.50

Pasta with a Red Pesto dressing

Fusilli Pasta with Red Peppers, Pine Nuts, Sun Blushed Tomatoes & Red Pesto £1.60

Potato Gribiche

New Potatoes with hard Boiled Eggs, Capers, Gherkins & Mustard dressing £1.40

Puy Lentil & Soy Bean Salad NEW

Puy Lentils, Soy Beans, Sprouting Broccoli, Sugar Snap Peas & Red Chilli dressed with Sesame Oil, Honey, Root Ginger & Lemon £1.50

Riviera Salad NEW

Artichokes, Anchovies, Green Olives, Tomatoes, Red Peppers & Tarragon dressed with Red Wine Vinegar, Garlic and Extra Virgin Olive Oil £1.50

FRESHLY MADE SALADS

Price per 100 grams

Roasted Pepper Fattoush NEW

Roasted Red Peppers, Tomatoes, Cucumber, Green Peppers, Red Onion and Feta Cheese with Sumac spice & Olive Oil dressing £1.50

Salade Mama Blanc

French Beans, Artichoke Hearts, New Potatoes, Cherry Tomatoes, Black Olives, Capers, Asparagus, Sun-blushed Tomatoes in a Red Wine Dressing £1.60

Sicilian Grilled Vegetables NEW

Char-grilled Courgette, Aubergine, Green & Yellow Peppers with Capers, Sultanas, Olives & Basil. Can be served as a starter or salad. £1.50

Sweet & Sour Winter Vegetable Salad NEW

Thinly Shredded Celeriac & Swede mixed with capers, Dried Sour Cherries & Fresh Herbs, dressed with Cider Vinegar Olive Oil, Lemon Juice & Dijon Mustard. This winter dish demonstrates how seasonal roots can be used to make a light refreshing salad. £1.40

Thai Aubergine Salad NEW

Char-grilled Aubergine, Roasted Peanuts, Tomato, Cucumber & Fresh herbs with a Spicy Thai Dressing £1.60

Whole Wheat salad NEW

Whole wheat grains, Button Mushroom, Celery, Shallots and Flat Leaf Parsley Dressed with Olive Oil and Tarragon £1.50

Wild Rice, Green Bean & Herb Salad

Dressed with Extra Virgin Olive Oil, Lemon Zest & Juice £1.70

Winter Slaw NEW

Red Cabbage, Raw Beetroot, Carrot, Celeriac, Dill Pickle and Sultanas dressed with Red Wine Vinegar and Olive Oil £1.40

FRESH HOME-MADE SOUPS AND SAUCES

HOT SOUPS £2.50 per portion

Butternut & Bacon Chowder **NEW**

Carrot & Coriander

Chinese Chicken Noodle **NEW**

Coconut Chicken Noodle

Cream of Portobello Mushroom

French 'Bistro' Onion Soup

Hot & Sour **NEW**

Italian Minestrone

Leek, Potato & Bacon **NEW**

Lemon, Spinach & Lentil **NEW**

Mulligatawny **NEW**

Mushroom & Sage **NEW**

Pasta, Chorizo & Bean **NEW**

Roast Chicken & Sweetcorn **NEW**

Roast Tomato, Chilli & Cumin **NEW**

Roasted Bloody Mary Soup

Roasted Red Pepper

Roast Pumpkin & Sage **NEW**

Spinach and Fennel

Thai Coconut & Roast Sweet Potato

Thai Coconut Chicken **NEW**

Tom Yum

White Onion & Cheddar **NEW**

FRESH HOME-MADE SOUPS AND SAUCES

LUXURY SOUPS £3.50 per portion

Smoked Haddock & Leek Chowder

Prawn Laksa

FRESH HOME MADE STOCKS (500ml)

Chicken £2.00

Lamb £2.00

Veal £2.50

PASTA SAUCES £2.00 per 100 grams

Arrabbiata – Spicy Tomato Sauce

Roasted Tomato with Pancetta & Herbs

Amatriciana – Spicy Tomato & Pancetta

Sauce Roma – Capers, Anchovies & Tomato

Fresh Tomato & Basil

Tomato & Vodka

Goats Cheese & Tomato

Tomato, Bacon & Chilli

Peperonata – Mixed Pepper & Tomato

Ragu – Bolognaise

Puttanesca – Tomato, Olive, Anchovy and Caper

Creamy Wild Mushroom (£2.25/100 grams)

Fresh pasta available from £2.80
per 100 grams

COCKTAIL/FINGER FOOD

£1.75 per piece (except where marked otherwise)

A minimum of 60 pieces must be ordered, with a minimum of 15 pieces per type

Asian Gravadlax on Brioche Toast with Chilli Crème Fraîche

Carpaccio of Scottish Beef on a Croûte with rocket, Mascarpone & Parmesan shavings

Cheese Scones with Cheddar & Pickled Pears

Crushed Soya Bean & Tomato Bruschetta with Pecorino

Dill Scone topped with Smoked Salmon, Cream Cheese and Capers

Garlic Bruschetta with Roast Beef & Coriander Cream Cheese

Lamb & Rosemary Sausages with a Grain Mustard Dip (2 p.p)

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

Mouli, Lemon & Feta muffins topped with Crème Fraîche, Smoked Salmon & Caper

Oak Smoked Salmon with Ginger butter & Capers on Oat Biscuits

Oven Roast Tomato Tart with Boccoccini Mozzarella & Basil Pesto

Pecorino Shortbread with Roast Red Pepper, Artichoke & Pesto

Pumpkin Scone with creamy Goats Cheese & Red Onion Jam

Roast Vegetable Crostini with Pesto Oil

Roquefort shortbread with Balsamic Roast Tomatoes, Mascarpone & Wild Oregano

COCKTAIL/FINGER FOOD

Slow roasted Salmon on a Lemon scone with Dill Mustard dressing

Slow Roast Tomato Galettes with Black Olive tapenade & Goats Cheese

Smoked Haddock & Celeriac on Pumpernickel with Beetroot Relish

Smoked Scottish Salmon & Smoked Trout mousse tartlet

Soy, Honey & Ginger marinated Chicken with Oriental Dipping Sauce

Tiny Yorkshire pudding topped with Horseradish & Roast Beef

Dressed Crab Tartlet **£2.50**

Oriental tartare of Salmon with Coriander, Lemon juice & **£2.50**
Capers on Buckwheat blinis with pickled Ginger & Black Sesame

Seared Peppered Tuna with a sweet Soy & Mirin drizzle & Rice **£2.50**
wine dip

Thai marinated Tiger Tail Prawns with Sweet & Sour dip **£2.50**

Tiger tail Prawns with a choice of; **£2.50**
Lime & Coconut dip, Chilli jam, Aioli or Fresh Lemon Mayonnaise

SWEET THINGS

Banoffi tartlets

Mini Cup Cakes

Caramelised Lemon Tarts

Pear & Ginger Brûlée spoons

Chocolate truffle tartlets

Rhubarb & Ginger Brûlée spoons

Frosted Raspberry tarts

Sherry trifle Shooters

Goopy Chocolate & Pecan brownies

Tiny Mince pies topped with Cognac
butter

STARTERS & BUFFET DISHES

Buffalo Mozzarella Stacks	£5.00 each
With Tomato, Aubergine & fresh Basil	
Chicken Satay sticks	£1.95 each
60 gms with Chilli Peanut sauce	
Dressed Lobsters	£M/P
Served on Half shell with Cucumber Salad	
Dill Marinated Scottish Salmon	£5.50 pp
With a Red Peppercorn & Lime dressing	
Scallop & Crab Bake	£10.00 each
Scallop shell filled with Scallop & Crab with Cayenne & a Puff pastry top	
Salmon en Croûte	£7.00 pp
with leek crème fraîche. Wrapped in Prosciutto with a Walnut, Mushroom and Tarragon stuffing	
Scottish Salmon fillets layered with Smoked Salmon	£7.50 each
Baked in Puff pastry, served with a Lemon & Dill sauce	
Seafood Thermidor Gratin	£18.00 each
Scallop shell filled with Prawns, Scallops & Lobster with Thermidor sauce & Breadcrumbs	
Fresh Tuna 'Niçoise'	£12.50 pp
With Olives, French Beans, Tomatoes & Quails eggs	
Roasted Chicken Fillets	£5.00 pp
with Rosemary and Lemon	
Butterflied Chicken Fillets	£5.00 pp
Marinated in Thai Lime & Coconut with a Coriander dressing	
Whole Fillet of Beef Wellington	£19.50 pp
Served with rich Red wine Jus	
Whole Roast Chickens/Oriental Marinated Chickens	£9.50

STARTERS & BUFFET DISHES

Whole Poached Salmon 3.5 – 4.5Kg Sauce Verte or fresh Herb Mayonnaise	£80.00
Beef Satay sticks 60 gms with Chilli Peanut Sauce	£3.50 each
Dressed Cornish Crab Traditionally dressed with Fresh Lemons	£9.00
Caponata Baby Aubergines (min 20) Filled with chopped Aubergine, Olives, Celery & Tomato with Toasted Pine Nuts	£2.50 ea
Pan Bagnat (serves 6–8) Whole Pain de Campagne filled with Mediterranean Vegetables, Mozzarella, Black Olive Tapenade & Basil	£5.00 pp
Greek Style Mezze (min 6 ptns) Taramasalata, Aubergine Caviar, Stuffed Vine leaves, Black & Green Olives, with Flatbread	£4.50 pp
Vegetable Antipasti tray (min 10 portions) Grilled Red & Yellow Peppers, Aubergines, Artichokes, Courgette, Fennel & Pesto	£5.00 pp
Seafood & Fish Platter (min 10 portions) Mediterranean Prawns, Crab, dressed Lobster, Smoked & Poached Salmon with Herb Mayonnaise, Garlic Aioli & Dill Sauce	£30.00 pp
Parma Ham, Gorgonzola & Fresh Figs With Olive Oil & Lemon Juice (min 10 portions)	£6.00 pp
Honey Roast Ham (Whole/Half) With a Cumberland Sauce	£1.80/100gms
Cold Roast Fillet of Beef With Horseradish or Mustards	£18.50 pp
Fillet of Beef with a Tarragon or Peppered Crust	£18.50 pp

QUICHES AND SAVOURY TARTS

QUICHES (8-10 PTNS) £24.00 each

Artichoke, Asparagus & Bacon

Caramelised Onion, Aubergine and Anchovy **NEW**

Classic Quiche Lorraine

Courgette and goats cheese **NEW**

Fennel and broad bean **NEW**

Fresh Tomato, Cheese & Basil

Ham, Tomato & Watercress

Toast Vegetable, Goats Cheese & Pesto

Rocket, mushroom & Bacon

Smoked Salmon, Watercress & Cream Cheese

SAVOURY TARTS (8 PTNS) £18.00 each

Caramelised Onion, Bacon & Goats Cheese **NEW**

Cheshire cheese and Red Onion tart **NEW**

Chestnut, Chorizo and New Potato tart **NEW**

Goats cheese, Leek and Baby tomato tart

Jerusalem Artichoke and Swiss chard tart

Mushroom & Baby Spinach

Plum, Tomato & Pesto

Smoked Salmon & Basil

Spinach tart with Smoked Garlic and Pine nuts **NEW**

Tomato and cumin seed tart **NEW**

FRITTATAS AND SAVOURY ITEMS

FRITTATAS (6 PTNS) £8.00 each

Asparagus, Sage & Parmesan

Caramelised Onion, Parmesan & Thyme

Cherry Tomato, Chive & Basil

Chorizo, Red Pepper & Coriander

Courgette and Pea **NEW**

Potato, Spring Onion and Cheddar **NEW**

Potato & Sage

Roast Mediterranean Vegetable & Goats Cheese

Smoked Salmon, Dill & Cream Cheese

Spinach & Parmesan

HOME MADE INDIVIDUAL SAVOURIES

Please order 24 hours in advance

Scrumpy Pasties, Apple & Cider	£2.50	Traditional Cornish Pasties	£2.50
Individual Pork Pies	£1.40	Lamb Curry Pasties	£2.50
Individual Quiche	£2.50	Scotch Egg	£2.80
Sausage Rolls	£1.50	Sweet Potato & Spinach Patties	£2.00
Black Pudding Sausage Rolls	£1.50	Scotch egg Pasties	£2.50
Chicken Tikka Slice	£2.50	Jamaican Patties	£2.00
Chicken, Ham & Mushroom Patties	£2.00	Goats Cheese & Red Onion Patties	£2.00

CHICKEN DISHES

Price per 2 portions

'at home' Chicken pies topped with Puff pastry Chicken with Leeks, Mushrooms, Red Peppers in a Creamy Sauce	£10.50
Chicken and Smoked Bacon Pie NEW A comforting pie that includes bacon, which add a delicious smoky element to the creamy sauce. Topped with puff pastry	£10.95
Chicken breast with Wild Mushroom, Bacon stuffing & Marsala Sauce Chicken breast stuffed with Wild Mushroom & Pancetta in Marsala Wine sauce.	£12.95
Classic Chicken Curry NEW A classic homey chicken curry that is made all over north India. It is quite distinct from the creamy curries seen in western restaurants	£10.95
Coq au Riesling NEW Chicken breast cooked in a creamy Riesling wine sauce with pancetta mushrooms and garlic	£11.95
Creamy Chicken and Ham Pie NEW Poached chicken and honey roast ham in a creamy white wine sauce topped with shortcrust pastry. This is great with fresh seasonal vegetables	£10.50
Chicken Savoyard Comforting dish with Mustard & Tarragon sauce topped with bread crumbs & Parmesan	£12.95
Chicken Tikka Masala We have added this to our menu by popular demand. Chicken breast marinated in Garlic, Ginger, Chilli, Cumin and Yoghurt, then added to a sauce made with Cream Tomato, Coriander and Garam Masala.	£11.25

CHICKEN DISHES

Price per 2 portions

Moroccan Chicken Tagine NEW Slow cooked chicken marinated in lemon juice, garlic, cinnamon and ras-el-hanout. Serve with couscous or brown basmati rice	£11.00
Pan Roasted Chicken wrapped in Bacon in a White Wine & Cream Sauce with an Asparagus & Herb Parmesan Crust	£11.95
Roast Chicken Pie Oven Roast Chicken with Button Mushrooms, Leeks, Green Peppercorns, Sage & Rosemary in a creamy White Wine sauce topped with flaky puff pastry.	£10.95
Roast Chicken, Sage and Onion Stuffing Pie NEW Oven roast chicken with pork sage and onion stuffing balls, peas and carrots in a rich chicken gravy. Topped with puff pastry. Great with creamy mashed potatoes	£10.95
Sauté of Chicken in a Wild Mushroom sauce Sautéed fillets of Chicken in Wild Mushroom sauce made with White Wine, Shallots, Garam Masala & Coriander. It's an 'at Home' favourite.	£12.50
Thai Chicken Curry Green Curry is mild & Fragrant which compliments the gentle taste of Chicken	£11.25
Tiger Prawn & Chicken Curry Boneless Chicken thigh with Tiger Prawns, Peas, Aubergines, Kaffir Lime Leaves, Green Chilli, Coconut & Coriander	£12.95

All dishes can be made to order (minimum of 2 portions)

TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER 1 WEEK IN ADVANCE

BEEF DISHES

Price per 2 portions

At Home Beef Lasagne

Lean Minced Beef and Pancetta in a rich Tomato and Basil Ragu layered between sheets of Pasta with three Cheese sauce and grated Parmesan. **£10.25**

Beef Bourguignon

Beef with Red Wine, Smoked Bacon, turned Carrots, Baby Onions & Button Mushrooms **£12.95**

Beef casserole with blue cheese & Walnut dumplings NEW

Chuck steak cooked in English ale with onions, carrots, and chestnut mushrooms .Topped with walnut and stilton dumplings **£12.50**

Beef and Guinness and Stilton pie NEW

Chuck steak marinated in Guinness, Thyme, Garlic and Black Peppercorns slow cooked to give it a dark rich flavour, topped with Stilton puff pastry **£12.50**

Beef clobber NEW

This rich beef stew with its cheesy scone topping is a lovely alternative to a steak pie with a pastry lid **£12.50**

Beef with Button Mushrooms & Red Wine Pie

Chuck Steak with Pancetta, full bodied Red Wine, Button Mushrooms topped with Puff Pastry **£12.95**

Beef Hot Pot 'Haggerty'

Layers of minced Beef, Potato & Chestnut Mushrooms with Lancashire Cheese **£10.25**

Beef Madras Curry

Slow cooking is a must in this dish. Very Spicy but not too hot. **£11.50**

BEEF DISHES

Price per 2 portions

Beef stewed with Miso, Barley & Sun Kissed Tomatoes NEW **£10.95**

The miso`s intense salty flavour add depth to the beef stew, and the sun kissed tomatoes add richness. The barley makes the meal complete creating a dish that will fortify you

Conchiglie Bolognaise **£10.25**

Conchiglie pasta mixed with a rich meaty Tomato Ragù & topped with four Cheese sauce. Good with a Green salad and some crusty bread.

Fillet of Beef Stroganoff **£18.00**

Beef fillet with Wild Mushrooms, Gherkins, fresh Cream & Brandy Sauce

Real Chilli Con Carne **£12.95**

Beef Steak with Red Serrano Chillies and Red Kidney Beans. Can be served with Sour Cream, Fresh Coriander & Warm Tortillas

Steak and Kidney pie NEW **£12.50**

Beef with Lambs Kidneys, Onions, Mushrooms, Worcestershire sauce and red wine gravy. Topped with puff pastry

Stiffado **£12.95**

Wonderful Greek Casserole of Beef, Shallots & Red Wine

All dishes can be made to order (minimum of 2 portions)

*** TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER 1 WEEK IN ADVANCE**

LAMB DISHES

Price per 2 portions

Caribbean lamb shanks NEW	
Braised and roasted lamb shanks with red wine, allspice, sweet potatoes, chillies and cinnamon	£14.25
Farmers Lamb stew with pearl barley & Garlic bread crust NEW	£12.00
An all in one supper dish to perk up the tired and weary	
Kashmiri Rogan josh NEW	
A not to spicy curry, ground almonds, yoghurt, and cardamom give a rich back-drop for the meat	£12.00
Keema, chilli and coriander pie NEW	
This Anglo-Indian dish is a sort of spiced up shepherd's pie. The minced lamb is cooked with Indian spices onion, garlic and Lamb stock, the pie is then topped with mashed potato flavoured with Garam Masala, Red Onion, Chilli and Coriander	£10.95
Lamb and spinach karahi curry NEW	
This curry from Sri Lanka is alive with Coriander, Cumin, and fresh Green Chillies. Serve with Pilau rice	£12.00
Lamb casserole with onions and new potatoes NEW	£11.95
Braised leg of lamb with new potatoes, button onions and carrots cooked in white wine and Madeira with rosemary garlic and thyme	
Lamb Meatball Curry	
Ground leg of lamb mixed with Cardamom, Cinnamon, Ginger and Almonds cooked in a mild rich creamy curry sauce. Made by our chef Ross Marriott from his own recipe. This curry is a firm favourite with all the staff.	£10.95

LAMB DISHES

Price per 2 portions

Lamb mint and butternut squash pie NEW	
Diced leg of lamb cooked in Brown Ale with Butternut Squash, Plum Tomatoes, Mint and Chilli flakes. Topped with Cumin puff pastry	£12.95
Lamb Shallot & Date Tagine	
Cooked with Fresh Dates to give a dark & rich Flavour	£12.95
Lamb Shank Cassoulet	
Confit Lamb Shanks with the meat taken off the bone cooked with Toulouse Sausage, Smoked Bacon, Haricot Beans, Dry White Wine and Garlic	£11.95
Lancashire Hotpot	
Hearty one pot meal with tender chunks of slow cooked Lamb between layers of Onion, Carrot & Potato	£11.95
Moussaka	
Layered roast Aubergine, Sliced Potatoes, Minced Lamb, fresh Herbs & Cheese Sauce	£10.50
Pastitsio	
Layers of minced Lamb cooked with Coriander, Mint & Macaroni Cheese	£10.50
Shepherds Pie with Cheese & Leek Mash	£10.75

All dishes can be made to order (minimum of 2 portions)

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DUCK & GAME DISHES

Price per 2 portions

Cassoulet

This is one of the great country dishes of France, rich, filling & delicious our recipe uses Confit of Duck, Pork Belly, Lamb & Haricot Beans **£12.95**

Confit of duck with grand Marnier & Orange Sauce

Roast duck Leg Confit with the Grand Marnier sauce **£12.95**

Game Casserole

Wild Duck, Pheasant & Venison, marinated in a full bodied Red Wine, with herbs then cooked in more Red Wine & Port with Root Vegetables. Serve with Mashed Potato **£15.50**

Game pie NEW

Pheasant, Pigeon breast, Rabbit, Duck Breast and Venison cooked with Red Wine, Smoked Bacon and Ruby Port. Topped with puff pastry **£15.50**

Pheasant a la Normande

A classic French dish from the Normandy region. We use Breast of Hen Pheasant cooked in a sauce of double cream, Calvados & Apples. Best served alongside blanched mixed Vegetables & Gratin Dauphinoise **£14.95**

Rabbit pie with forcemeat balls NEW

Rabbit cooked with Onion, Bacon, Carrot and Lemon Zest, with Bacon and Thyme forcemeat balls. Topped with shortcrust pastry **£15.95**

Redcurrant venison bourguignon NEW

Venison Steak braised with Pancetta, Baby Onions, Button Mushrooms and Burgundy Wine **£15.50**

Venison & Mushroom Pie

Diced haunch of Venison with Portobello Mushrooms, pickled Walnuts & tawny Port cooked slowly then topped with Puff pastry. Served best with Potato & Parsnip Gratin & Green vegetables **£15.95**

Venison Casserole NEW

Venison marinated in Red Wine, Port, Juniper Berries and Herbs, then cooked with Smoked Bacon and Chestnut Mushrooms **£15.95**

PORK & VEAL DISHES

Price per 2 portions

Blanquette de Veau

Traditional French recipe with baby Vegetables in a creamy White Wine sauce. **£12.95**

Cannelloni

Minced Veal & Pork with Spinach, Mushrooms in a Cheese & Tomato Sauce. **£10.25**

Creamy Pork & Mushroom Pie

Pork Tender Loin cooked in a sauce made with Chestnut Mushrooms, Thyme, Garlic, White Wine and Cream. Topped with Flaky Puff pastry. **£12.95**

Hungarian Goulash

Veal with Paprika, Potato, Tomato, Red Wine Vinegar & Sour Cream. Serve with Buttered Parsley Noodles. **£12.95**

Pork and Porcini Stroganoff NEW

Thin strips of Pork Fillet cooked with Porcini Mushrooms, Dijon Mustard, Sour Cream, Brandy, and Paprika **£12.95**

Pork, Stilton and Port pies NEW

This pie is full of flavour. Serve with Root Vegetable Mash **£12.95**

Sauté of Normandy Pork with Calvados, Apples & Crème Fraîche

Rich Creamy and Boozy Pork Fillet sautéed with Apple Cider & Calvados. Best served alongside Braised Red Cabbage and Potatoes **£12.95**

Sweet and Sour Pork Adobo with Cashews NEW

In this Philippine inspired dish the Pork is cooked with Rice Wine Vinegar, Garlic, Ginger, Peppers and Button Mushrooms **£11.95**

All dishes can be made to order (minimum of 2 portions)*

*** TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER 1 WEEK IN ADVANCE**

FISH & SEAFOOD DISHES

Price per 2 portions

At Home Fish Pie

Smoked Haddock, Salmon, Cod & Prawns make this dish a real luxury **£16.95**

Caribbean fish pie NEW

Fillets of cod and haddock cooked in coconut milk with lime juice and spinach, topped with sweet potato mash **£16.50**

Chilli caramel salmon pie NEW

This pie was inspired by a Vietnamese salmon dish. Caramel- based sauce with sour lime and fish sauce bring all the vibrancy of Asian road side flavours, topped with flaky pastry make this dish very comforting **£16.00**

Classic Fish soup with Rouille & Croutons (8fl oz)

A deeply satisfying Soup that's a meal in itself. To serve spread the Rouille on the croutons, float them on top of Soup & sprinkle with Parmesan Cheese **£5.50 portion**

Cockle mussel and prawn pie NEW

Cockles, Mussels and Prawns in a creamy White Wine, Shallot and Leek sauce. Topped with puff pastry **£15.95**

Fantastic Fish Lasagne

Venetian Style baked fish dish with Prawns, Cod, Red Mullet with Pancetta, Cherry Tomatoes & Parmesan **£16.95**

Fishermans Stew NEW

Clams, Mussels, King Prawns, Crabmeat and Plaice fillet cooked in a sauce made with Fennel, Noilly Prat Leeks, Saffron and Cream. Lots of good crusty bread is a must, and is also delicious over Pasta or with boiled New Potatoes. **£15.95**

Kipper, egg and leek gratin NEW

Natural Smoked Kippers boiled eggs, Baby Spinach and Leeks in a Mustard and Cheddar cheese sauce. Great supper dish **£15.95**

FISH & SEAFOOD DISHES

Price per 2 portions

Prawn, smoked haddock, fennel and leek lasagne NEW	£12.50
Natural smoked haddock and prawns between sheets of lasagne with leeks, fennel and parmesan and cheddar cheese sauce	
Salmon Parcels NEW	£7.50
Fillet of Salmon stuffed with Spinach, Chervil and Lemon Zest wrapped in Smoked Salmon and Puff pastry. Served with a Lemon butter sauce.	
Salmon, Salmon & Broccoli Gratin	£14.50
Smoked & fresh Salmon layered with Broccoli	
Thai Salmon Filo Parcels(180 gm)	£7.00
Fillet of Salmon with Ginger, Spring Onion & Chilli wrapped in Filo Pastry served with Lemongrass Sauce	
Selection of Fishcakes	Each
Chive, Capers & Smoked Trout Fishcakes with Herby Crème Fraîche	£4.00
Indonesian Fishcakes with Sweet Dipping Sauce	£3.00
Kedgeree fish cakes with a light curry sauce NEW	£4.50
Parsnip and smoked haddock fishcakes with tomato and horseradish cream NEW	£4.50
Sea Bass & Ginger	£6.00
Smoked Haddock & Dijon Mustard	£4.50
Minted Pea & Salmon Fishcakes	£4.00

All dishes can be made to order* (minimum of 2 portions)

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VEGETARIAN DISHES

Price per 2 portions

Blue cheese Macaroni Gratin NEW	
A grown-up version of macaroni cheese with a tangy blue cheese and White Wine sauce mixed with Baby Spinach and Roasted Peppers.	£7.95
Egyptian aubergine and tamarind stew NEW	
Aubergine, Tomatoes, Chickpeas & Tamarind cooked with Egyptian spices and Fresh Mint	£7.95
Leek cannelloni with Lemon Thyme & Provolone cheese NEW	£7.95
Cannelloni stuffed with leek, lemon thyme, garlic and ricotta in rich tomato and cheese sauces	
Macaroni Cheese with Spinach & Mushrooms	£8.50
Four Cheese Sauce with Spinach, Button Mushrooms	
Mixed vegetable curry NEW	
A light aromatic green vegetable curry with aubergine, soya beans, butternut squash, broccoli and coconut milk	£7.95
Oriental cottage pie NEW	
Stir fried Carrots, Spring Onion, Shiitake Mushrooms, Water Chestnuts & Coriander, added to a sauce made with Soy, Sherry, Ginger, & Chillies' topped with Sweet Potato Mash	£7.95
Peppered mushroom and stilton pie NEW	
Large sliced Field Mushrooms with Shallots, Garlic & Green Peppercorns in a Creamy White Wine sauce topped with Stilton and Puff Pastry	£8.00
Potato, leek and smoked cheese pie NEW	
Layers of Leek, Smoked Cheese, Potato mixed with Wholegrain Mustard and Garlic with Shortcrust Pastry	£7.95
Roasted Mediterranean Vegetable Lasagne	£8.50
with Aubergine, Courgette, Red Onion, Red & Yellow Peppers	
Vegan Lancashire Hot Pot NEW	£7.95
Layers of Parsnip, Carrot, Celery with Pearl Barley & Madeira sauce finished with sliced Potato	
Vegetable Tagine NEW	£7.95
Tomatoes, courgettes, red peppers cooked with chickpeas, honey cinnamon and paprika	

VEGETABLE SIDE DISHES

	<i>Price per 2 portions</i>
Buttery Mashed Potato	£3.50
Blanched mixed Vegetables with herb butter (vac packed)	£4.00
Braised Leeks with Gruyere NEW	£4.00
Cauliflower Cheese	£4.50
Celeriac, Potato & Truffle Gratin NEW	£5.50
Chickpea & Coriander Mash	£3.50
Coconut Basmati Rice NEW	£3.00
Colcannon	£3.50
Fragrant Lemon Rice or Coconut Rice	£3.75
French style Braised Peas with Baby Onions	£5.50
Gratin Dauphinoise	£5.50
Gratin Potato with Onion and Rosemary	£5.75
Mashed Parsley Potatoes NEW	£3.50
Parsnip & Pumpkin Mash NEW	£3.50
Potatoes & Wild Mushroom Dauphinoise NEW	£3.50
Roast Garlic mashed Potato	£3.75
Root Vegetable Puree	£3.50
Saffron & Pine Nut Pilaf	£3.75
Slowly Braised Red Cabbage NEW	£3.50

All dishes can be made to order* (minimum of 2 portions)

***TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER 1 WEEK IN ADVANCE**

WHOLE PUDDINGS

£26.00 (serves 8-10 people)

Apple and Oat Crumble

Apple and Rhubarb Clobber

Amaretto Cheesecake

Banoffi Pie

Bitter Chocolate Tart with Red Berry Coulis

Black Forest Gateaux

Caramelised Apple Pie

Chocolate Fudge Roulade with Fresh cream

Chocolate Truffle

Double Chocolate brownie Tart with a Walnut Crust

Doughnut Bread & Butter Pudding with Butternut sauce **NEW**

Gypsy Tart

Lime & Passion Fruit Cheesecake with Coconut Crumbs **NEW**

Key Lime Pie

Mango Cheesecake

Mango Toffee Roulade **NEW**

NY baked Cheesecake & Lemon Curd

WHOLE PUDDINGS

£26.00 (serves 8-10 people)

Mixed Fruit Tart

Mielle Fieulle

Oreo Cookie Cheesecake **NEW**

Pear & Frangipani Tart

Plum & Almond Tart **NEW**

Plum, Apple & Almond Crumble **NEW**

Piemontaise

Pumpkin Pie **NEW**

Queen of puddings

Raspberry and Orange Tiramisu

Raspberry Brûlée Cheesecake **NEW**

Soft Meringue Roulade with Apricot & Mascarpone Cream **NEW**

Spiced Plum Crumble **NEW**

Tart Citron

Tiramisu Cheesecake

Toffee Apple Tart with Almond Crumble **NEW**

White Chocolate & Lime Cheesecake

INDIVIDUAL PUDDINGS

£3.00 each/ portion

Baked Green Tea Custards
Baileys Crème Brûlée with Strawberry Syrup
Cardamom Chocolate Pots **NEW**
Chocolate & Cointreau Mousse
Ginger, Apple & Lime Syllabub
Hot Chocolate fondants with a melting centre
Lemon Grass Panna Cotta with minted Passion Fruit Syrup
Lemon Syllabub with Blueberries
Provençale Chocolate pudding
Rhubarb crème Catalane
Rhubarb & Ginger Crème Brûlée
White Chocolate & Cardamom Mousse & Mascarpone Cream **NEW**
White Chocolate and Raspberry pots
White Chocolate Panna Cotta with Blueberries

WHOLE PUDDINGS

£5.50 serves 2-3 people

Spiced Plum Cake
Apple Crumble
Sticky Toffee Pudding
Bread & Butter Pudding
Queen of Pudding
Apple & Rhubarb Clobber
Eve's Pudding
Baked Chocolate Sponge Pudding

A deposit (refundable on return) is required onr earthenware dishes & glasses

OUR DELICATESSEN

Our delicatessen provides a range of fresh products chosen from the season's autumn/winter menu for you to collect.

As well as home made fresh products our deli also stocks fresh items such as Charcuterie, Cheeses from various parts of the world, a variety of smooth and Coarse Pates, Dips and Olives and Neuhaus chocolates all the way from Belgium.

We also have a large selection of dry goods on our shelves. These include:

- Biscuits for Cheese
- Sweet biscuits
- Freshly ground Coffee
- Marinades and Rubs
- Flavoured Sea Salts
- Oils and Vinegars
- Jams and Preserves
- Chutneys
- ... and much more

Our delicatessen aims to stock items which are produced locally or by small independent companies and products which you cannot find in supermarkets. We are always researching new products especially those that have awards for their quality.

Autumn - Winter 2009/10 PARTY CATERING TO COLLECT

All of the dishes in our menu are available for you to collect from our shop in Cobham

Our Main Courses are served in Earthenware dishes ready for you to re-heat at home. We require a deposit which is refundable on return

If you would like to place an order from our menu then we recommend placing the order with at least one weeks notice to guarantee we can fulfil your requirements. When it comes closer to festive season more notice is essential and more often a limited menu will be available.

We change our menus twice a year and try to produce specific menus for occasions to reflect and compliment the changing seasons.

Please note that food bought over the counter does not attract VAT, however deliveries and catering services do

Autumn - Winter 2009/10 OUTSIDE CATERING SERVICE

We operate a full Outside Catering facility and a Party Planning service which can take care of everything. This includes the food, drinks, staff, marquee, décor, furniture, flowers, lighting, music, activities, games, fireworks and much much more.

If you would like us to organise your Wedding, Christening, Dinner Party, Picnic, Hamper or other celebrations, please contact us on the numbers on the back page for more information

By using our outside catering facility it means the pressure is on us, and allows you to relax and mingle with your friends.

AT HOME MAILING LIST

As well as our menus being available in our delicatessen for you to collect and take home, they are available on our website www.athomecatering.co.uk.

We can also send them to you as soon as they are ready and 'hot off the press'. All we need is for you to send us your name, address and email to georgie@athomecatering.co.uk.

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