



at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •



Christmas & New Year's Eve

www.athomecatering.co.uk

AT HOME CHRISTMAS MENU

MENU AVAILABLE 24th DECEMBER 2019

CANAPÉS (60 pieces minimum, 15 pieces per type) Per piece

N.B. Certain canapés ordered for use on the 25th onwards will be sent in kit form (indicated by K.F).

Canapés to reheat

Devilled crab cakes with tomato remoulade	£ 2.50
Ginger chicken cakes with coriander & lime mayo	£ 2.10
Roast duck & orange samosa with a yogurt dip	£ 2.10
Spinach, mozzarella & tomato arancini with avocado dip	£ 2.10
Stilton, date & walnut sausage rolls	£ 2.50
Wild mushroom & brie tartlet	£ 2.10

Cool canapés

Fillet of beef, Yorkshire pudding, horseradish cream & watercress (K.F)	£ 2.50
Parmesan shortbread with creamy goats cheese & red onion jam (K.F)	£ 2.10
Pork rillettes & bramley apple chutney on toasted brioche (K.F)	£ 2.10
Smoked salmon on buckwheat blini, beetroot crème fraiche (K.F)	£ 2.10
Thai marinated king prawns with sweet chilli dipping sauce	£ 2.50
Walnut & stilton macarons	£ 2.10

Sweet canapés

Cranberry & white chocolate blondies	£ 2.10
Tiny mince pies with rum butter	£ 2.10

STARTERS *all priced per serving*

Duck, pork belly & pistachio terrine with cornichons & soda bread	£ 9.50
Twice baked butternut soufflé with sage butter & rocket salad	£ 9.50
Venison carpaccio, game chips, pickled wild mushroom & truffle crème fraiche	£ 11.00
Potted Morecombe Bay shrimp & crab, with cucumber jelly & cocktail salad	£ 12.00
Scallop thermidor	£ 14.00

SORBETS - *Palette cleanser course* **1L tub** (8 portions)

Gin & elderflower	£ 12.00
Prosecco & lemon	£ 12.00

THE MAIN EVENT - *Let's get down to lunch!*

Free range Surrey bred turkey	5-6 kilo 10-12 Guests	6-8 kilo 13-17 Guests	8-10 kilo 18-20 Guests
<i>Unstuffed</i> , butter basted & wrapped in bacon	£ 150.00	£ 165.00	£ 190.00
<i>Stuffed</i> , butter basted & wrapped in bacon stuffed with two stuffing's: Potato, apple & chestnut and traditional sausage meat, sage & onion	£ 180.00	£ 190.00	£ 200.00
Turkey crown butter basted and wrapped in bacon, stuffed with potato, apple & chestnut stuffing (3kilo)		Serves 6-8	£ 125.00

A TWIST ON TRADITION, ALTERNATIVE ROAST

Goose stuffed with apples, chestnuts and prunes (4-6 kilo)	Serves 4-6	£ 180.00
Orange and marmalade glazed duck (2-3 kilo)	Serves 2-4	£ 80.00
Fillet of beef wellington served with rich Burgundy wine sauce	Serves 6	£ 140.00
Prime rib of beef with fresh homemade horseradish cream and rich roasting pan gravy 3kilo	Serves 6	£ 95.00
Salmon en croute stuffed with spinach and mushrooms wrapped in flaky butter pastry with a lemon and white wine cream sauce	Serves 6	£ 60.00
Free range Surrey bred goose - <i>unstuffed</i> 4-6 kilo	Serves 4-6	£ 160.00
Prime rib of beef on the bone 3 kilo	Serves 6	£ 80.00
Loin of pork on the bone 3 kilo	Serves 4-6	£ 55.00

CHRISTMAS TRADITIONS *all separately priced*

Potato, apple & chestnut stuffing	1l tub (serves 8)	£ 17.00
Traditional sausage meat, sage & onion stuffing	1l tub (serves 8)	£ 17.00
Black pepper & nutmeg pork chipolatas wrapped in bacon	2 p.p	£ 1.50
Brioche & shallot sauce	500ml(serves 8)	£ 8.00
Rich roasting pan turkey gravy	1l tub (serves 6)	£ 11.00
Homemade sloe gin & cranberry sauce	500ml(serves 8)	£ 8.00
Goose fat & beef dripping chateau potatoes	5 p.p	£ 5.00
Maple glazed turned carrots and parsnips	8 p.p	£ 6.00
Baby Brussel sprouts with chestnuts and smoked bacon lardons	8 p.p	£ 5.00
Sticky Christmas spiced red cabbage with port & apple	1l tub (serves 8)	£ 11.00
Creamed British winter root vegetables	1l tub (serves 8)	£ 11.00

VEGETARIAN & VEGAN MAIN COURSE *all priced per serving*

Vegan - Sweet potato, sage & chestnut parcel with vegan jus	£ 9.50
Vegetarian - Wild mushroom feuilleté - A flaky puff pastry case filled with forest mushrooms and creamy wild mushroom sauce	£ 11.50

DESSERT *all separately priced*

Rich fruity Christmas pudding	Select in store	
Stem ginger & brandy cream	500ml(serves 8)	£ 7.00
Mulled spiced winter fruit compote, pears, plums, blackberries, apples and apricot	1l tub (serves 6)	£ 12.00
Christmas pudding chocolate brownies laced with brandy soaked cranberries, pecans & mixed spice. Best served warm with brandy custard	Each	£ 3.50
Brandy custard	1l tub (serves 8)	£ 10.00
Handmade mince pies with Armagnac frangipane and flaked almonds	Each	£ 2.00
Homemade rum butter	500ml tub	£ 7.00

LUXURY ITEMS *Other options available on request*

CAVIAR	30g	50g	100g	125g	250g	500g	1000g
Oscietra Baerii	£45	£75	£150	£187.50	£340	£680	£1360
Oscietra Royal	£50	£82	£162	£204	£405	£808	£1615
Sevruga	£83	£136	£275	£340	£680	£1360	£2720

SMOKED SALMON*Hand carved Scottish smoked salmon*

£ 3.00 per slice

John Ross Salmon	200g	454g	Whole side (Long sliced)
<i>Traditional</i>	£ 7.20	£ 17.00	£ 48.00
<i>Belvenie Whisky</i>	£ 7.20	£ 17.00	N/A
<i>Peppered</i>	£ 7.20	£ 17.00	N/A

SOUPS**1l tub (4 portions)**

Asian chicken noodle	£ 12.00
Beef & vegetable broth	£ 12.00
Cauliflower & cheddar	£ 12.00
Prawn & crab bisque made with cognac and fresh cream	£ 38.00

DISHES**Per 2 portions***Dishes served in disposable containers*

Vegan Rogan Josh-ish - <i>This is our take on a Kashmiri speciality curry. We've used aubergine and coconut yogurt to give it a creamy texture and red chillies, fresh ginger and black peppercorns give it a kick.</i>	£ 12.00
Thai green chicken curry	£ 14.00
Navarin of lamb - <i>Braised leg of lamb, new potatoes, French green beans, carrots & fresh peas in a rosemary & red wine sauce.</i>	£ 14.50
Fillet of beef stroganoff - <i>Beef fillet with wild mushrooms, gherkins, cream & brandy sauce</i>	£ 22.50

Dishes incurring a deposit

Aubergine parmigiana - <i>Layers of aubergine, mozzarella & goats cheese baked in a rich tomato sauce</i>	£ 12.95
At home chicken pie - <i>Chicken, leeks, mushrooms, red peppers in a creamy sauce topped with puff pastry</i>	£ 13.50
At home beef lasagne - <i>Minced beef, pancetta, tomato & basil ragu layered between pasta with three cheese sauce & parmesan</i>	£ 14.00
Shepherd's pie with cheese and leek mash - <i>Lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash.</i>	£ 14.50
At home fish pie - <i>Smoked haddock, salmon, cod & prawns topped with creamy mash</i>	£ 18.00

SIDES**Per 2 portions**

Plain rice	£ 4.00
Buttery mashed potato	£ 4.50
Blanched mixed vegetables with herb butter	£ 5.00
<i>Dishes incurring a deposit</i>	
Cauliflower cheese	£ 5.50
Gratin dauphinoise	£ 7.00

SALADS	Medium tub (Approx. 3 portions)	Large tub (Approx. 6 portions)
At Home handmade coleslaw	£ 7.50	£ 15.00
Brown rice salad - <i>Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.</i>	£ 8.50	£ 17.00
Coronation chicken - <i>Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with a curry & mango mayo.</i>	£ 13.00	£ 26.00
Green beans with crunchy mint hazelnut pesto & feta cheese	£ 9.00	£ 18.00
Golden spiced giant couscous - <i>Giant wholemeal couscous, grated carrots, courgette, red onion, red pepper, sour cherries, feta cheese, fresh mint & coriander dressed with a spicy North African vinaigrette.</i>	£ 8.50	£ 17.00
Lemony raw beetroot & quinoa salad with dill & olives - <i>Quinoa, raw beetroot, pistachios, shallots and dill dressed with extra virgin olive oil, lemon juice, garlic & maple syrup</i>	£ 8.50	£ 17.00
Salade mama blanc - <i>French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun-blushed tomatoes and red wine dressing.</i>	£ 9.00	£ 18.00

QUICHES / TARTS (8-10 portions) £ 28 / £ 24

- Classic Lorraine
- Artichoke, shallot & smoked bacon
- Broccoli, goats cheese & leek
- Salmon, horseradish & watercress
- Spinach & mushroom
- Courgette & Norbury blue cheese

CHRISTMAS HAMS

Whole Whisky, marmalade & mustard glazed with port, orange and redcurrant sauce	£ 95.00
Half Whisky, marmalade & mustard glazed with port, orange and redcurrant sauce	£ 50.00

HAND RAISED PIES

	1-2 Portion (220g)	10 Portion (2.5kg)
Chicken, ham, pork & cranberry topped pie	£ 3.00	£ 27.00
Traditional pork pie	£ 3.00	£ 27.00
Game & pork pie	£ 3.00	£ 32.00
Duck, pork & orange pie	£ 3.00	£ 34.00

CHEESE BOARDS

At home cheese basket fully garnished with; grapes, celery & dates. Crackers & artisan bread sent on the side (serves 10 guests)	£ 75.00
Baby stilton (2.5 kilo)	£ 65.00
Mini Vacherin	£ 15.00

SEASONAL DESSERTS

Buche de Noel 10"	£55.00
Buche de Noel 14"	£65.00
Buche de Noel 18"	£75.00
<i>Serves 8-10 portions</i>	
White chocolate & berry cheesecake	£ 20.00
Lemon & almond meringue roulade	£ 22.00
Vegan ginger & marmalade roulade	£ 22.00
Rocky Road cheesecake	£ 24.00
Black forest tart	£ 24.00
Tarte au citron	£ 24.00
Boozy Christmas trifle	£ 26.00
Chocolate truffle cake	£ 32.00
Deep spiced apple & gooseberry pie	£ 32.00

INDIVIDUAL DESSERTS

Christmas pudding cheesecake	£ 4.00
Plain chocolate brownies / Mince pie chocolate brownies	£ 2.50
Handmade mince pies with Armagnac frangipane and flaked almonds	£ 2.00

PLEASE NOTE, ON PRE-ORDERS THERE IS A £50.00 MINIMUM SPEND.

No orders are being taken for 23rd December. Last orders for Turkeys/Birds by Wednesday 11th December - Final orders Saturday 14th December. Place your order asap to secure your collection time slot. If you place a canape order we encourage you to collect after 9.30am.

Delivery charges apply depending on distance from our premises and/or orders below £800.00. Contact us for a quote. VAT is incurred when there is a delivery charge. Portion sizes are our estimation. Orders must be collected by 12.00 on 24th December. For large orders/deliveries please call 01932 862026 alternatively call the shop direct on 01932 576671.

NEW YEARS EVE 2019

Celebrate in style; invite your friends & family!

CANAPÉS (60 pieces minimum, 15 pieces per type)

Per piece

Canapés to reheat

Bubble and squeak cake with bacon jam	£ 2.10
Cauliflower cheese spring rolls	£ 2.10
King crab cakes with cucumber dipping sauce	£ 2.50
Mini black pudding sausage rolls with a spiced apple sauce	£ 2.10
Sticky Korean chicken skewers with Sriracha mayo	£ 2.10
Sweet potato & chorizo croquettes with garlic aioli	£ 2.10

Cool canapés

Potato & horseradish blinis with smoked salmon, crème fraiche & salmon & dill caviar	£ 2.10
Fillet of beef, Yorkshire pudding, horseradish cream & watercress	£ 2.50
Sticky dates stuffed with goats cheese, pistachios & pomegranate	£ 2.50
Tandoori king prawns with raita dip	£ 2.50
Foie gras on toasted brioche with vanilla salt	£ 2.80

Sweet canapés

Goosey chocolate and pecan brownies	£ 2.10
Mini banoffee pie with caramelised bananas, caramel sauce and whipped cream dusted with cocoa powder	£ 2.10

STARTERS *all priced per serving*

Lobster bisque made with cognac & fresh cream	£ 38.00 4 portions
Potted Morecombe bay shrimp with mace butter & sourdough	£ 12.00
Asian cured salmon with prawns, pickled salad & dill crème fraiche	£ 12.00
Foie gras terrine with sauternes jelly & brioche	£ 18.00

MAINS

Salmon en croute - Fillet of salmon with mushroom, brandy, cream & parsley stuffing wrapped in flaky butter puff pastry.	2 Portions £ 18.00
Fillet of beef wellington served with rich Burgundy wine sauce	Per Person £ 23.00
Porchetta, a classic Italian roast. Pork belly rolled and stuffed with fresh herbs, onion, garlic, pine nuts, pork shoulder, sourdough breadcrumbs, dry white wine and sultanas	Per Person £ 12.00
Lobster thermidor served in the shell with a creamy sauce made of cognac, Dijon mustard and cream topped with parmesan cheese. (Half/ Whole lobster)	£ 25.00 / £ 50.00
Game casserole - Venison, pheasant, rabbit, wild duck and pigeon in a rich Burgundy wine sauce with chestnuts, orange and smoked bacon lardons	2 Portions £ 22.00

DESSERTS	Serves 8-10 portions
White chocolate & berry cheesecake	£ 20.00
Lemon & almond meringue roulade	£ 22.00
Rocky Road cheesecake	£ 24.00
Black forest tart	£ 24.00
Saffron - poached pear, Madeira & ginger trifle	£ 30.00
Apple tart tatin	£ 32.00
Chocolate truffle cake	£ 32.00

INDIVIDUAL DESSERTS	
Chocolate mogador	£ 4.00
Plain chocolate brownies / Mince pie chocolate brownies	£ 2.50
Handmade mince pies with Armagnac frangipane and flaked almonds	£ 2.00

SOUPS	1l tub (4 portions)
Country vegetable	£ 12.00
Wild mushroom	£ 12.00
Carrot, lentil & bacon	£ 12.00

DISHES	Per 2 portions
<i>Dishes served in disposable containers</i>	
Thai red chicken curry - Chicken breast cooked in coconut milk, red curry paste, aubergines, kaffir lime leaves, green beans & Thai basil	£ 13.50
Pork braised with ginger, garlic & sweet soy - Diced pork shoulder slowly cooked with root ginger, kecap manis, red chillies, tamarind paste, shallots & green beans	£ 14.50
Irish stew - Diced leg of lamb slowly casseroled with carrots, onions, celery, potatoes, lamb stock & thyme.	£ 15.00
Beef madras	£ 15.50
Fillet of beef stroganoff - Beef fillet with wild mushrooms, gherkins, cream & brandy sauce	£ 22.50
<i>Dishes incurring a deposit</i>	
Allotment cottage pie - Porcini mushrooms, leeks, carrots, swede, celeriac, onion & lentils topped with creamy cheesy mashed potato	£ 13.00
At home beef lasagne - Minced beef, pancetta, tomato & basil ragu layered between pasta with three cheese sauce & parmesan	£ 14.00
Steak & ale pie - Steak cooked with brown ale, carrots, mushrooms, English mustard & thyme. Topped with flaky pastry	£ 14.50
Shepherd's pie with cheese & leek mash - Lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash.	£ 14.50
At home fish pie - Smoked haddock, salmon, cod & prawns topped with creamy mash	£ 18.00

SIDES	Per 2 portions
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Buttery mashed potato	£ 4.50
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Coronation chicken - Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with a curry & mango mayo.	£ 13.00	£ 26.00
Couscous salad with dried fruit - Tangy citrus dried fruit, toasted pine nuts in a Middle Eastern style couscous salad.	£ 9.00	£ 18.00
Green bean, pea & mint salad - French beans, peas, broad beans & sugar snap peas dressed with mint, olive oil & lemon juice	£ 8.50	£ 17.00
New potato & radish - New potatoes, radishes, celery & cornichons are dressed with crème fraiche, cider vinegar, mustard & dill	£ 8.50	£ 17.00

QUICHES / TARTS (8-10 portions)	£ 28 / £ 24
Classic Lorraine	
Artichoke, shallot & smoked bacon	
Broccoli, goats cheese & leek	
Salmon, horseradish & watercress	
Spinach & mushroom	
Courgette & Norbury blue cheese	

NEW YEAR HAMS	
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Duck, pork & orange pie	£ 3.00	£ 34.00

CHEESE BOARDS	
At home cheese basket fully garnished with ; grapes, celery & dates. Crackers & artisan bread sent on the side (serves 10 guests)	£ 75.00
Baby stilton (2.5 kilo)	£ 65.00
Mini Vacherin	£ 15.00

Final orders by Saturday 21st December

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VAT is incurred when there is a delivery charge