

# at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •



# LUNCH AND DINNER PARTY MENUS

## STARTERS

Cornish crab salad with grapefruit and ginger

Seared hand dived scallops with salsify, blood orange and brown shrimps

Lobster and summer vegetable tart with lobster bisque dressing

Fillet of beef tartare, potted beef and sourdough toast

Spiced seafood tikka with prawn, crab and tilapia croquette topped with king prawn and red pepper sauce

Asparagus, crispy duck egg, watercress emulsion

Parmesan shortbread, goat's cheese mousse, caramelised pistachio, rocket salad and pine nut crumb



Wood pigeon breast salad with pigeon leg lollipop, crispy vegetables, candied orange and vintage balsamic dressing

Roast hand dived scallops, smoked scallop's roe, baby artichokes, golden raisins

Charred Cornish mackerel with tomato ceviche

Yellow fin tuna tartare, miso purée, quail's egg & Caviar



Spring/Summer

# LUNCH AND DINNER PARTY MENUS

## MAIN COURSE

Fillet of line caught seabass,  
bouillabaisse sauce, baby spinach and  
rouille

Cornfed breast of chicken,  
Caesar croquette, romaine purée and  
anchovy dressing

Pan-fried fillet of Surrey hills beef,  
foie gras, parsley purée,  
baby spinach and Madeira jus

Pan-fried monkfish, scallops, diced  
chorizo, champagne beurre blanc,  
summer beans and potato rosti



Slow roast pork belly, pea tartare,  
crispy and slow roast onions,  
Dijon dressing

Roasted halibut with buttered baby  
leeks, langoustine and bisque sauce

Fillet of beef, pressed potato terrine,  
braised leeks, beef jus and horseradish  
emulsion

Roast rack of new season lamb with its  
sweetbreads and kidneys,  
summer vegetables, sauté dauphinoise,  
lamb and rosemary jus

Pan-fried red mullet, baby spinach  
salad and crushed Caesars new  
potatoes

Roast rump of lamb, fresh peas, grilled  
baby gem and mint jus

Crusted turbot with asparagus, confit  
tomatoes and oyster beignet

Roast Gressingham duck breast,  
confit leg beignet, honey glazed baby  
onions and salsify, minted English peas,  
baby broad beans and Madeira jus



Lunch or dinner



Spring/Summer



# LUNCH AND DINNER PARTY MENUS

## DESSERTS

Strawberry Daiquiri with lime sorbet and rum gel

Pimm's mille feuille

Strawberries and cream

Pistachio soufflé with pistachio ice cream

Roast pineapple, fennel sorbet and crushed meringue



Classic rum baba, roast peach and apricot sorbet

Sicilian lemon tart with almond pastry, limoncello sorbet, crème fraîche and fresh raspberries

Dark chocolate mousse, morello cherry sorbet and pistachio cream

Peach and pink grapefruit trifle with Campari jelly and meringue clouds

Ricotta, sultana, lemon and pine nut tart with fresh raspberries and vanilla cream

Chocolate crèmeux, passion fruit sorbet, mango

Vanilla bean panacotta with summer berry soup

Rhubarb streusel tart with strawberry ice cream



Spring/Summer

# LUNCH AND DINNER PARTY MENUS

## CHEESE PLATES

### Classic French

Brie de meaux, Epoisses Germain, Comte and bleu d'Auvergne with seeded ficelle and pain d'epice

### Spanish

Manchego mature, Monte Enebro goat, Picos blue with green olives, membrillo and almonds

### Irish

Adrahan, St. Tola, Coolea and Cashel blue with celery crackers and oat cakes

### Greek summer

Feta crumbled over watermelon with pumpkin seeds, olive oil and balsamic vinegar

### Simple Italian

Pecorino sardo, peeled broad beans and shards of Sardinian carta da musica

### Farmhouse

Dorset Blue Vinney, Ragstone, Tunworth, Ducketts Caerphilly with pickled walnuts, English fruit chutney and wholemeal crackers

### Simple French

Vignette-superb creamy cheese served with green salad and fresh baguette

### Cheese board

Hereford hop, Mrs Bell's blue, Stinking Bishop, Ticklemore, Montgomery's cheddar with jazz apples, quince paste, grapes, celery, digestives and charcoal crackers

### The composed cheese course

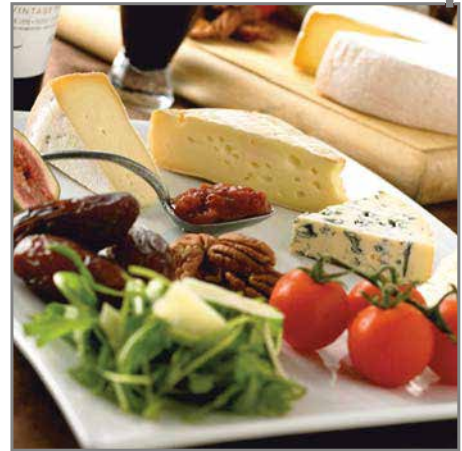
Gruyere and basil souffle

Parmesan custards with anchovy toast

Corsu vecchiu with spiced carrot salad and golden raisin puree

Roasted garlic and cheese creme brOlee

Twice baked Welsh organic goats cheese souffle with truffle oil, onion marmalade and green salad



# HOT CANAPÉS

## FROM THE FARM

Duck bonbon with hoisin  
Parmesan crusted cannon of lamb with  
honey mustard on a pea and mint rosti  
Hoi sin duck toasted sesame samosa,  
cucumber pickle  
Rosemary shortbread, seared fillet of  
lamb, redcurrant, blackberry and mint gel  
Pulled pork and pancetta croquette with  
apple and sage dipping sauce  
Spiced potato rosti topped  
with chicken tikka and mint raita  
Vietnamese crispy pork  
spring rolls with nuoc cham



Tandoori spiced lamb skewers  
with mint and chilli  
Curried coconut chicken skewers  
with a lime pickle yogurt  
Beef wellington tartlet - seared fillet of  
beef, duxelles, duck liver parfait, bearnaise  
sauce  
Black pudding, hazelnut croquettes, burnt  
apple purée  
Sticky pork belly, pickled cucumber skewer  
Seared loin of lamb, fried dauphinoise and  
mint gel  
KFC wings - Korean fried chicken with  
Ssamjang mayo  
Fillet of beef Béarnaise on potato fondant

## FROM THE SEA

Cornish crab croquettes with  
saffron mayonnaise  
Sesame prawn toast  
Smoked haddock onion Bhaji with  
lime mayonnaise  
Coconut prawns with mango mint dipping sauce  
Lobster thermidor tart  
Curried scallop with cauliflower puree  
Saffron prawn skewers with chorizo aioli  
Tempura butterfly king prawns with  
sriracha dipping sauce  
Seabass fishcake with tartare sauce  
Teriyaki salmon skewers  
Fish sausage roll with a lemon ketchup  
Prawn and ginger dim sum with sweet chilli  
dipping sauce  
Green Thai curried king prawns  
with fresh coriander gel



Spring/Summer



# HOT CANAPÉS

## FROM THE GARDEN

Wild mushroom tarts with sea salt and truffle oil  
Pea and mint arancini  
Tunworth cheese croquette, grain mustard dip  
Colston Bassett stilton and chutney rarebit on rye toast  
Kimchi arancini with Ssamjang mayo  
Moroccan chickpea cakes, harissa cream  
Sweet potato and coconut croquette with mango dip  
Vegetable pakoras with tamarind sauce  
Spiced pea and potato samosa with coriander yogurt sauce  
Char-grilled baby leek and gruyère tartlet  
Sun blushed heritage tomato and smoked cheddar arancini with walnut pesto dip  
Goat's cheese and truffle beignet  
Japanese panko coated halloumi with chipotle crème fraîche  
Ithaca courgette cake with Tzatziki  
Cauliflower cheese beignets with chilli jam dipping sauce  
Spring onion bhaji with minted coconut yogurt



canapés

## BAR BITES FOR OCCASIONAL TABLES

*Placed around the room for guests to help themselves*  
Cracked green and sweet black olives with Provencale herbs and lemon  
Homemade pork scratchings  
Asian guacamole with lotus root crisps  
Caramelised spiced nuts  
Anchovy wafers  
Cheddar and cracked pepper straws  
Rosemary and poppy seed shortbreads  
Parmesan choux sticks  
Jalapeno and parmesan tuiles



Spring/Summer

# COOL CANAPÉS

## FROM THE FARM

Carpaccio of beef, rocket pesto,  
truffle ficelle

Chicken summer rolls  
with Thai dipping sauce

Foie gras terrine on toasted brioche  
with quince jelly

Rare fillet of beef, wasabi remoulade,  
parmesan and ginger shortbread

Toasted ficelle, prosciutto crudo, burrata  
and diced white peach

Salt beef, French's mustard, dill pickle,  
buckwheat blini

Reuben crispbread

Ham hock terrine, rhubarb gel, sourdough toast

Duck liver parfait, brioche toast, orange purée

Coronation chicken, mini poppadom, raita

Cured duck breast, peach and fennel skewer

Seared loin of lamb on rosemary and mint blinis  
with garlic mayo and crispy shallots



## FROM THE SEA

Vodka marinated sea bass with ginger  
and fennel salad on a toasted sesame seed blini

Prawn and pork summer rolls  
with apple and sweet chilli dip

Oak-smoked salmon,  
black pepper crowdie on oat biscuits

Scottish smoked salmon tartare,  
capers, shallot, lemon zest, crème fraîche blini

Medallion of lobster, asparagus and truffle oil

Curried crab, mango salsa on sourdough toast

Smoked trout and horseradish cream,  
crispy shallot on toasted rye

Lobster crème fraîche and tarragon vol au vent

Japanese teriyaki sake marinated salmon skewer with  
soy, ginger and chilli dipping sauce

Tuna poke on rice cracker, avocado and pomegranate seeds

Handpicked Norfolk crab, crème fraîche, salt marsh samphire tartlet

Seared blue fin tuna with Asian pickled daikon radish

Pickled cucumber, smoked salmon, crème fraîche, caviar

Tiger prawn marinated in coriander and ginger with sweet chilli dip



Spring/Summer



# COOL CANAPÉS

## FROM THE GARDEN

Parmesan shortbread, truffled goat's cheese, parmesan crisp and honey drizzle

Ploughman's tart - a complete ploughman's in a mini crisp tart case

Fresh mint blinis, pea purée, pickled quail egg

Homemade digestive biscuit, whipped brie, roast grape

Compressed watermelon, feta and Kalamata olive skewer

Spinach, artichoke and roasted red pepper tartlet

Smoked carrot, dill cream, chickpea blinis

Balsamic roasted cherry tomato and bocconcini in a basil croustade

Satay spiced aubergine with peanut dip

Carrot and chickpea cake, cashew cream and pickled celery canapes

Beetroot and cumin falafel with harissa yogurt.

Crushed broad bean, mint and Manchego crostini.



canapés

## SOMETHING FOR THE SWEET TOOTH

Mini summer fruit Pavlova

Warm doughnut dippers with raspberry sauce, lemon curd and vanilla custard dips

Apple tarte fine with crème fraîche

Chocolate and salted caramel tart with popcorn

Tiramisu chocolate cup

Banoffee spring roll with crème Chantilly dip

Strawberry tartlet

Orange and peach cheesecake

Banoffee tartlet

Lime and passion fruit cheesecake

Pear and almond tartlet

Raspberry and pistachio macaroon



Spring/Summer

# WORLD BOWL FOOD

## HOT BOWLS

Loin of lamb,  
vegetable quinoa, pitta crisps  
and minted yogurt  
Grilled sardine Caesar salad,  
tempura anchovies  
and seaweed croutons  
Honey roast ham,  
bubble and squeak,  
fried quail's egg  
Saffron fish stew  
Panko crumbed goat's cheese,  
pickled red onion  
salad and honeyed pecans  
Caesar salad croquette  
Pan-fried halloumi salad  
with olive and lemon dressing  
Seared duck and mango salad  
with green papaya  
Moorish meatballs  
with minted peas  
Spelt risotto  
with spring vegetables



## HOT BOWLS

Stir-fried vegetable with soy,  
pickled ginger and sticky rice  
Ricotta and tarragon croquette,  
glazed fig, sweet red onion and  
peppercorn salsa  
Fillet of beef,  
triple cooked chips and béarnaise  
Summer kedgeree  
with lime, quail eggs, cherry  
tomatoes and asparagus  
Confit duck cottage pie with comté  
cheese mash  
Prawn and vegetable ramen  
Torched Cornish mackerel  
with beetroot and  
new potato salad  
Risotto pomodoro  
Pan seared seabass,  
crushed new potatoes,  
broad beans, samphire,  
Smoked haddock and prawn pie,  
spring onion and  
cheddar mash, crispy shallots



Spring/Summer



# WORLD BOWL FOOD

## COOL BOWLS

Prawn and green mango salad  
with cherry tomatoes nahm jim  
Sesame seared tuna  
with Asian slow  
Heritage tomatoes  
with buffalo mozzarella Panacotta  
King prawn cocktail,  
charred baby gem, wasabi mayo,  
sesame crackers  
Seared sesame tuna  
with sweet soy and chilli dressing  
Oven-roasted Romanesco cauliflower,  
labne and spiced nuts  
Vietnamese-style beef salad  
Scallop and avocado salsa  
with flat bread crackers



## COOL BOWLS

At homes chicken Caesars salad  
Smoked coronation chicken,  
baby gem, brown rice salad with cashews,  
sunflower seeds, sultanas and spring onion  
Jambon de Bayonne,  
celeriac remoulade, rocket salad  
Szechuan chicken salad  
with peanuts and sesame  
Goats cheese salad  
with walnuts and honey  
Beef tataki,  
garlic chips and ponzu onion dressing  
Peppered tuna Nisoise,  
black olive tapenade and anchovy dressing  
Sticky duck  
with watermelon, cashews and mint salad



## SWEET BOWLS

Passion fruit trifle  
with strawberries and mascarpone  
Raspberry meringue  
with white chocolate swirls  
Tiramisu  
Lime and coconut syllabub  
English rhubarb and vanilla panacotta  
with rhubarb crisp and almond shortbread  
Strawberry and elderflower fool  
with lemon biscuits  
Eton mess  
Oriental panacotta with ginger shortbread  
Triple chocolate mousse



# MOVEABLE FEAST

## THE GLYNDEBOURNE

Champagne Veuve Clicquot  
Elderflower fizz

Sourdough bread and butter

Goat's cheese and pesto tart served with garden salad  
and balsamic dressing

Chargrilled tea smoked salmon fillet

Potato and creamed horseradish salad

Pea and mint salad with freshly shelled peas, sugar snap  
and mange tout with lemon and virgin olive oil dressing

Pimms jelly and summer berry fruit jar



## THE LORDS



Chateau Bel Air, perponcher reserve, Bordeaux rose 2011  
Crabbie's alcoholic ginger beer

Chunky sandwiches;  
Rare roast beef, horseradish and rocket  
Cheese, tomato and Branston  
Honey roast ham with hand cut coleslaw

Handmade Scotch eggs  
Sausage rolls  
Sticky BBQ chicken drumsticks

Lemon drizzle cake  
Chocolate brownies

Your choice of 3 farmhouse cheeses garnished with grapes,  
celery and radish. Served with crackers and chutney

## THE MEDITERRANEAN

Pinot Grigio  
Citron presse

Roast tomato gazpacho with basil pesto

Salad Nicoise;  
Seared fresh yellow fin tuna on a bed of French beans,  
cherry tomatoes, quails eggs, new potatoes, black  
olives and anchovy

Parma ham, mozzarella, tomato, basil and balsamic on  
ciabatta

Tiramisu;  
Marsala wine soaked savoiardi biscuits layered with  
mascarpone cream served in a screw lid jar



Spring/Summer



# MOVEABLE FEAST

## THE HENLEY

Pimms No. 1 cup with fresh strawberries, cucumber, orange and mint  
Homemade lemonade  
Potted crab with brown shrimp butter, pickled radish and soda bread  
Chargrilled breast of marinated chicken with coronation dressing served with brown rice  
salad and cherry tomato and green bean salad  
Eton all messed up with strawberries, meringue, cream and hazlenut brittle  
A slice of organic Cornish blue with grapes, celery and crackers

## THE ASCOT

Champagne Veuve Clicquot  
Elderflower bubbly

Canapes;  
Smoked salmon and parmesan straws  
Citrus prawn wraps  
Pancetta and tomato crostini with basil and almond pesto  
Parmesan shortbread, goat's cheese  
and confit of cherry tomato



Smoked salmon, asparagus, rocket and quails egg salad dressed with lemon and olive oil

Herb crusted fillet of beef served medium on a bed of baby summer vegetables with new  
potato, roasted red onion and cashew salad

Gooseberry and frangipane tart served with almond cream



## THE AFTERNOON TEA HAMPER

Laurent-Perrier NV Champagne

Cocktail finger sandwiches;  
Oak smoked salmon with lemon butter and black pepper  
Classic cucumber and minted cream cheese  
Truffled corn fed chicken and tomato  
Native lobster salad

Free range egg mayonnaise and shiso cress

at home's freshly baked plain and fruit scones served with Devon clotted cream and  
homemade strawberry jam

Assorted afternoon tea pastries to include;  
Chocolate and coffee eclairs, fruit tartlets, meringues, petit four glace, chocolate delice,  
individual Victoria sponge sandwich

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



Spring/Summer

hampers

# SUMMER BBQ

Where there's smoke there's flavour

## STARTERS

served at the table

Chilli and lime squid salad

Gazpacho

English garden salad with shredded ham hock and hen egg

Gravlax with mustard sauce, pickled quail eggs and salted cucumber



## MEAT AND POULTRY

on the grill

Chicken and chorizo skewers

Baby back ribs with Carolina baste

Jerk pork belly

Harissa and lemon chicken

Argentinian chorizo rolls with chimichurri and salsa criolla

Pulled beef barbacoa sandwich with red onion and red pepper

Barbecued Tomahawk steak with cumin butter

Barbecued cumin lamb chop with anchovy butter and lemon yoghurt

Marinated and roasted salt marsh leg of lamb with wild garlic pesto

Dry rubbed sirloin of beef with bearnaise sauce



## BURGERS

on the grill

At home burger with all the works ground chuck steak, Monterey Jack cheese, tomato, red onion, crisp iceberg lettuce, dill pickle and burger relish in a brioche bun

Lamb and chorizo burger with apricot salsa

Spicy potato and cauliflower burger

Short rib and bone marrow burger with melted onions and cheddar cheese

Teriyaki glazed tuna burger with shiso seaweed salad



Spring/Summer



# SUMMER BBQ

## FISH AND SEAFOOD

### on the grill

- Tandoori-style king prawns
- Tandoori sea bream with chopped kachumba
- Grilled Portuguese style sardines
- Chargrilled tiger prawns, black rice and roast chilli salsa
- Sea bass stuffed with caper butter
- Miso-glazed salmon fillet
- Scallops in the half with, garlic, chilli and anchovy butter
- Lemon grass and chilli prawns
- Char-grilled blackened salmon fillets
- Swordfish steaks with basil lemon butter



## 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
- Spit roasted baron of beef, carved to order, served with chimichurri

## VEGETABLES, SALADS AND BREAD

- Salad Mama Blanc; French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun-blushed tomatoes and red wine dressing
- Minted bean and cherry tomato; Green beans, cherry tomatoes with sesame seeds, sunflower seeds, fresh mint and an Olive oil and lemon dressing
- Greek village salad; Ripe tomatoes, cucumber, celery, green peppers, red onion, coriander, oregano and feta cheese with a light olive oil and red wine vinegar dressing
- At home coleslaw
- New potato and radish salad; New potatoes, radishes, celery and cornichons dressed with creme fraiche, cider vinegar, mustard and dill

### Classic Caesar salad

- Roasted vegetable tapenade dressing; courgettes, red onion, red and orange peppers with fennel dressing and black olive and caper tapenade

### Charred corn with smoked chilli butter

### Tray baked rosemary and sage focaccia

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

## DESSERT

- Roasted stone fruits with vanilla and clotted cream ice cream
- Rum flamed bananas with rich butterscotch sauce
- Chocolate and raspberry roulade
- At home summer berry pavlova
- Gooey chocolate and pecan brownies served with clotted cream
- Huge baskets of summer berries and cherries served with clotted cream
- Lemon meringue roulade

summer bbq



Spring/Summer

# TAPAS AND PINTXOS

## SMALL PLATES IN THE BASQUE TRADITION

Calamari with fried garlic, chilli and lemon

Cockles cooked in white wine with cannellini beans, pancetta and torn croutons

Grilled chorizo with fresh pea puree and crispy shallots

Mushrooms cooked with garlic and sherry on toast

Tomato bread with salted smoked anchovies

Pancetta wrapped new potatoes with sherry vinegar, aioli and manchego

Prawn brochette with caramelised shallot salsa

Chargrilled octopus with chickpeas, piquillo peppers, purslane and gremolata

Pork ribs slow roasted in membrillo and sherry vinegar

Grilled asparagus with romesco sauce

Potatoes roasted in pork fat with red mojo sauce

Chorizo and piquillo peppers

Clams with sherry and serrano ham

Prawns cooked in olive oil with garlic and chilli

Potato, red pepper, tomato and chorizo stew

Salt cod croquettes with broad beans and confit lemons

Salt cod fritters with saffron aioli

Chicken wings with honey and paprika

Chorizo, morcilla and fennel sausages with sticky balsamic onions

Calamari with peppers and mushroom salad

Marinated baby octopus with tomato and fennel salad



Spring/Summer



# STREET FEAST

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Pulled beef brisket on milk buns with celeriac remoulade

Crispy duck bao with Asian slaw

Reuben sandwich with homemade pastrami and our own sauerkraut

Lamb kofta skewers with mint, pomegranate and pink salt raita

Chicken and sweetcorn quesadillas with guacamole and sour cream

Fish dogs-homemade haddock fish fingers with lemon, black pepper crumb and tartare sauce

Southern fried chicken popcorn with corn bread and fennel slaw

Barbequed pork sliders with crackling barbecue sauce on brioche bun

Philly cheese steak with peppers, caramelised onions,  
sauteed mushrooms and provolone cheese

Hot salt beef on caraway rye with New York mustard and dill pickle

Our Pastrami on rye with homemade Russian dressing

Smoked salmon bagel with cream cheese and capers

Red pepper, aubergine, courgette and mortadella on wholemeal

Pots of deluxe mac 'n' cheese with truffle and crispy crumbs

Ground chuck burger with smokey tomato relish,  
melted Emmental cheese and maple-cured bacon

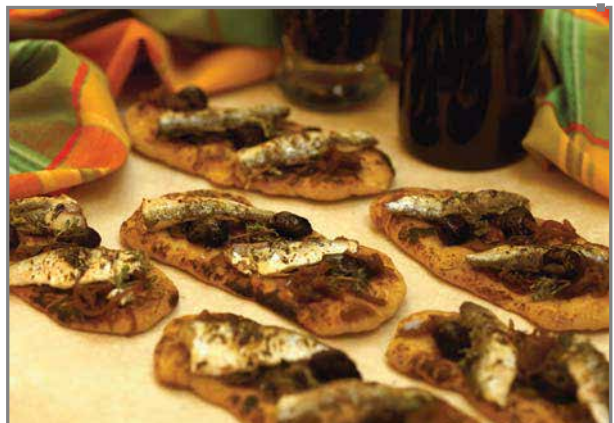
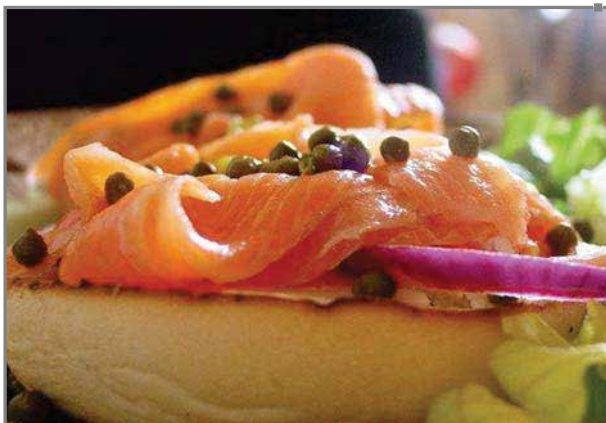
Cajun shrimp po' Boy

Pissaladiere with caramelised onions, anchovies and black olives

Merguez sausage wraps with harissa, sauteed red peppers and onions

Katsu chicken sandwich with curried Asian slaw

Banh mi taco with pork belly, daikon and carrot salad and sriracha mayo



# BRUNCH TIME

**Why not invite friends over for a lazy Sunday brunch?**

Bloody Mary

Peach Bellini

Blackberry-Bay leaf champagne spritzer

Raspberry cooler

Cucumber-lemonade spritzer

Smoked haddock kedgeree with poached egg

Grilled halloumi, poached eggs and basil on toasted muffin

Omelette Arnold Bennett with smoked haddock and hollandaise cheese sauce

Potato rosti with poached eggs, bacon and hollandaise

Chorizo and eggs on tomato rubbed sour dough

Lobster Benedict

Fried halloumi and spinach with garlic yogurt, chilli butter and poached eggs

Portobello mushrooms stuffed with cheese and chorizo

Baked eggs with spinach and brioche

Mushrooms and caramelised onion rarebit

Smoked salmon hash topped with poached eggs

Tomato and anchovy torte tatin

Classic Caesar salad

Eggy bread with crispy bacon and roast bananas in golden syrup

Blueberry pancakes with figs and vanilla creme fraiche

Bourbon vanilla French toast with maple syrup and blueberries

Waffles with rhubarb compote and whipped cream

Roast figs with oranges and honey mascarpone



Spring/Summer

# 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 goat's 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 preserves; apricot, lemon curd, raspberry, strawberry and wild berry

Assorted afternoon tea pastries to include chocolate and coffee eclairs, fruit tartlets, meringues, petit four glace, chocolate delice and individual Victoria sponge sandwiches

Your choice of tea from our collection;

Earl Grey, Darjeeling first flush, Lapsang souchong, Royal English, Jasmine with flowers

afternoon tea



Spring/Summer





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