



at home

**PARTY CATERING TO COLLECT**



**AUTUMN/WINTER 2016/2017**

[www.athomecatering.co.uk](http://www.athomecatering.co.uk)



## CONTENTS

<b>Contents</b>	<b>Page</b>
Overstuffed sandwiches & sweet treats	1 - 2
Freshly made salads	3 - 6
Fresh home made soups	7
Luxury soups, stocks & pasta sauces	8
Cocktail/finger food	9 - 10
Starters & buffet dishes	11 - 12
Quiches & savoury tarts	13
Frittatas & savoury items	14
Chicken dishes	15 - 16
Beef dishes	17 - 18
Lamb dishes	19 - 20
Pork dishes	21
Duck & game	22
Fish & seafood dishes	23 - 24
Vegetarian dishes	25
Vegetable side dishes	26
Whole puddings	27 - 28
Individual puddings	29

## FRESH OVERSTUFFED SANDWICHES & TREATS

### SEAFOOD

Line caught tuna, horseradish mayonnaise, cucumber, capers and red onion	<b>£4.25</b>
Line caught tuna, sweetcorn, mixed peppers and mayonnaise	<b>£4.25</b>
Prawn, avocado, Marie Rose, crisp lettuce	<b>£4.50</b>
Smoked salmon, horseradish cream cheese, capers and dill	<b>£5.25</b>
Smoked salmon, asparagus, spring onion, avocado and mayonnaise	<b>£5.50</b>
Freshly poached salmon, cucumber, rocket and lemon mayonnaise	<b>£4.25</b>

### FRESHLY ROASTED CHICKENS

Chicken Caesars salad	<b>£3.95</b>
Roast chicken, sundried tomato, pesto, rocket and mayonnaise	<b>£4.25</b>
Club sandwich-roast chicken, crispy bacon, egg mayonnaise, lettuce and tomato	<b>£4.25</b>
Chinese chicken, soy and honey mayonnaise, Chinese coleslaw	<b>£4.00</b>
Roast chicken, crispy bacon, avocado and mayo	<b>£4.25</b>
Roast chicken, pork sage and onion stuffing, lettuce, real ale chutney and tomato	<b>£4.25</b>

### FREE RANGE BACON/SAUSAGE

BLT-crisp bacon, lettuce, tomato and mayonnaise	<b>£3.90</b>
Bacon, sausage, egg and tomato relish	<b>£3.95</b>
Bacon and egg mayonnaise	<b>£3.95</b>
Toulouse sausage and home-made onion jam	<b>£3.95</b>

### HONEY ROAST HAM

Ham and coleslaw	<b>£3.75</b>
Ham, smoked turkey, emmenthal cheese, lettuce and mayonnaise	<b>£4.25</b>
Ham, mature cheddar cheese, real ale chutney, tomato and red onion	<b>£3.95</b>
Ham, tomato, English mustard and mayonnaise	<b>£3.95</b>

### VEGETARIAN

Free range egg mayonnaise and mustard cress	<b>£3.50</b>
Mature cheddar, Branston Pickle, tomato and rocket	<b>£3.50</b>
Green club sandwich-crisp lettuce, cucumber, tomato, houmous and avocado	<b>£3.75</b>
Mozzarella, black olive tapenade, tomato, roast peppers and basil	<b>£3.95</b>
Goat's cheese, roast red pepper, rocket and pesto	<b>£3.95</b>

## FRESH OVERSTUFFED SANDWICHES & TREATS

### HOME ROAST BEEF

Roast beef, shaved parmesan, horseradish mayonnaise and rocket	<b>£4.25</b>
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle and lettuce	<b>£4.50</b>
Salt beef, dill pickle, spicy mustard mayonnaise on American rye bread	<b>£4.50</b>
Roast beef, caramelised onion, horseradish and watercress	<b>£4.25</b>
Roast beef, coleslaw and watercress	<b>£4.25</b>

### SMOKED TURKEY

Club – smoked turkey, bacon, lettuce, tomato and guacamole	<b>£4.50</b>
Smoked turkey, houmous, cucumber and tomato	<b>£4.50</b>
Smoked turkey, emmenthal cheese, Dijon mustard, lettuce and tomato	<b>£4.50</b>
Smoked turkey and coleslaw	<b>£4.50</b>

### BAGUETTES

Goats cheese, sun dried tomatoes, pesto, roast vegetables and lettuce	<b>£4.50</b>
Brie, tomato relish and baby spinach	<b>£4.50</b>
Mozzarella, tomato, basil and olive oil dressing	<b>£4.50</b>
Roast duck, hoisin sauce, spring onion, cucumber and lettuce	<b>£4.75</b>
Chorizo, houmous, tomato and rocket	<b>£4.25</b>
Milano salami, mozzarella, tomato and basil	<b>£4.25</b>

**SANDWICH PLATTERS AVAILABLE** - *Please order 24 hrs in advance*

### BISCUITS & CAKES

**£2.00-£3.00**

Butter flapjacks	Maple, pecan and oatly cookies
Chocolate brownies	Millionaire slice
Chocolate chip cookie	Peanut butter and caramel brownies
Custard cream blondies	Peanut butter & white choc blondies
Double lemon gin and tonic cake	Raspberry and apple crumble square
Frosted carrot cake	Sticky Almond and date shortbread
Lemon drizzle cake	Treacle tart bars

## FRESHLY MADE SALADS

Price per 100 grams

<b>Allotment salad</b>	<b>£1.60</b>
New potatoes, radishes, green beans, spring onions, cherry tomatoes and cucumber with our homemade salad cream dressing.	
<b>Amaranth and green lentil salad with Za'atar</b>	<b>£1.70</b>
Amaranth is a tiny grain popular in South America it is gluten-free and a good source of digestible protein. In this salad it's mixed with green lentils, spring onions, chopped tomatoes, yellow courgettes and freshly chopped mint leaves.	
<b>Asian slaw</b>	<b>£1.60</b>
Shredded red cabbage, mooli, carrots, spring onions and Thai basil leaves with a sesame ginger dressing.	
<b>At home coleslaw</b>	<b>£1.30</b>
<b>Black bean, roasted pepper and chimichurri dressing</b>	<b>£1.80</b>
Chimichurri, is the feisty Argentinian version of pesto, and makes a great base for a salad dressing. Sweet potatoes, red peppers, black beans and pumpkin seeds are mixed with the chimichurri dressing, to make a zingy salad.	
<b>Brown rice salad</b>	<b>£1.60</b>
Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.	
<b>Butter bean, cherry tomato and fennel salad</b>	<b>£1.60</b>
Cherry tomatoes, butter beans thinly sliced fennel and freshly chopped mint and basil dressed white wine vinegar, honey and extra virgin olive oil	
<b>Catalan roast chicken, potato and pepper salad</b>	<b>£1.90</b>
Roast chicken shredded from the bone, new potatoes, roasted red peppers, raisins, honey and pine nuts make this dish a refreshing light lunch.	
<b>Chefs salad</b>	<b>£1.80</b>
At Home's Chefs salad with ham, emmenthal cheese, smoked turkey, cherry tomatoes, celery, cucumber, new potato & chives with a Caesar dressing.	
<b>Chickpea, cucumber and pepper salad with yogurt and dill dressing</b>	<b>£1.70</b>
There is something sublime about the combination of chickpeas, dill and yogurt. A hint of chilli brings out the flavour and a touch of garlic completes the dish.	
<b>Chopped salad of raw sprouts, chestnuts and radicchio</b>	<b>£1.70</b>
A chopped salad with shredded Brussels sprouts carrots, radicchio, kohlrabi, celery, chestnuts and cheddar cheese. Dressed with a honey mustard dressing	
<b>Classic new potato salad</b>	<b>£1.50</b>

## FRESHLY MADE SALADS

Price per 100 grams

<b>Coronation chicken</b>	<b>£1.95</b>
Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with curry & mango chutney mayo.	
<b>Couscous, bean and courgette salad</b>	<b>£1.80</b>
Couscous, French beans, courgettes, carrots, fresh herbs and pistachio nuts. Dressed with yoghurt, honey, cumin and lemon juice.	
<b>Curried potato salad</b>	<b>£1.65</b>
Waxy new potatoes with curried mayonnaise, finely diced onion, radishes and dill.	
<b>Fennel, pomegranate and broad bean salad</b>	<b>£1.80</b>
Bulgur wheat, freshly chopped herbs, fennel, broad beans and pomegranate seeds dressed with rapeseed oil, cider vinegar and Dijon mustard.	
<b>Five bean salad with lemon and poppy seed dressing</b>	<b>£1.60</b>
Cannellini bean, Borlotti bean, green bean, broad bean and beansprouts with a zesty lemon and poppy seed dressing.	
<b>Flageolet, tuna and olive salad</b>	<b>£1.60</b>
Flageolet beans, French beans, tuna fish, black olives and sliced red onion dressed with a red wine vinaigrette	
<b>Golden spiced giant couscous</b>	<b>£1.80</b>
Giant wholemeal couscous, grated carrots, grated courgette, red onion, red peppers, sour cherries, feta cheese, fresh mint and coriander dressed with a spicy North African vinaigrette.	
<b>Greek village salad</b>	<b>£1.60</b>
Ripe tomatoes, cucumber, celery, green peppers, red onion, coriander, oregano and feta cheese with a light olive oil and red wine vinegar dressing.	
<b>Green bean, pea and mint salad</b>	<b>£1.70</b>
French beans, peas, broad bean and sugar snap peas dressed with mint, olive oil and lemon juice.	
<b>Green bean, tomato and chickpea salad</b>	<b>£1.70</b>
A light salad of green beans, chickpeas, cucumber dressed with mustard, lemon and olive oil.	
<b>Green beans with crunchy mint hazelnut pesto and feta cheese</b>	<b>£1.80</b>
A refreshing salad can be served as a light starter.	
<b>Grilled aubergine, wheat berry and feta salad with pomegranate dressing</b>	<b>£1.80</b>
Wheat berries, aubergine, red onion, tomatoes and dried sour cherries sprinkled with feta cheese and dressed with pomegranate molasses and olive oil.	

## FRESHLY MADE SALADS

Price per 100 grams

<b>Hawaiian rice salad</b>	<b>£1.70</b>
Fresh pineapple, long grain rice, coconut, spring onions, water chestnuts and ham dressed with coconut oil, balsamic vinegar and tabasco.	
<b>Italian Deli salad</b>	<b>£1.80</b>
Artichoke hearts, roasted red peppers, black olives, sun blushed tomatoes, Milano salami, prosciutto, orzo pasta and basil dressed with red wine vinegar and olive oil.	
<b>Italian roast vegetable salad</b>	<b>£1.80</b>
Aubergines, courgettes, peppers, fennel, artichokes, pine nuts and sun blushed tomatoes, dressed with basil pesto and extra virgin olive oil.	
<b>Japanese wakame, radish and edamame salad</b>	<b>£1.60</b>
Edamame beans, wakame seaweed, cucumber, radish, spring onions and toasted sesame seeds dressed with sesame oil, soy and rice wine vinegar.	
<b>Jewelled beetroot, orange, almond and dill salad</b>	<b>£1.70</b>
Grated raw beetroot, grated carrot, orange segments, toasted flaked almonds, golden sultanas and pomegranate seeds dressed with orange juice, olive oil and freshly ground black pepper.	
<b>Mixed grain salad with seeds, nuts and roasted red onions</b>	<b>£1.80</b>
Freekeh, quinoa, buckwheat and brown rice with aubergines roasted red onions, dried cranberries, dried cherries, mixed nuts dressed with rapeseed oil and lemon juice.	
<b>New potato, radish and chive salad with feta dressing</b>	<b>£1.70</b>
New potatoes, radishes, cucumber and chives with a feta, yogurt and mint dressing.	
<b>North African cous cous with roast vegetables</b>	<b>£1.60</b>
Cous Cous with chickpeas, aubergine, sultanas, red peppers & harissa dressing.	
<b>Orzo and roasted tomatoes with pesto dressing</b>	<b>£1.70</b>
Roasted vine-ripened cherry tomatoes, orzo pasta, fresh basil leaves and pinenuts with pesto dressing.	
<b>Palestinian maftoul salad</b>	<b>£1.60</b>
This is like a brighter, more interesting take on tabbouleh. Its great as a starter on its own with a few leaves of rocket scattered on top, and it's a knock-out side dish for grilled fish or roast/grilled chicken.	
<b>Pearl barley and roasted carrot salad with dill vinaigrette</b>	<b>£1.60</b>
Roasted carrots, pearl barley, shallots, garlic and crumbled blue cheese. Good for a simple lunch or as a side.	

## FRESHLY MADE SALADS

Price per 100 grams

<b>Radish, cucumber and red onion salad with mint and orange blossom dressing</b>	<b>£1.70</b>
A light and refreshing salad that cleanses the palate, it is a perfect accompaniment to heavy meat and poultry dishes.	
<b>Red rice salad with barberries, grilled vegetables and toasted almonds</b>	<b>£1.80</b>
Red Camargue rice, dried barberries and red onion mixed with grilled courgettes, grilled aubergine and roasted red peppers. Dressed with red wine vinegar, honey and orange juice.	
<b>Roast vegetable and pancetta salad</b>	<b>£1.70</b>
Aubergine, red pepper, courgette, cherry tomatoes, pancetta and penne pasta, dressed with basil pesto.	
<b>Roasted aubergine with pomegranate, feta and parsley</b>	<b>£1.80</b>
Aubergines roasted in extra virgin olive oil and spiced with coriander seeds, cumin seeds then mixed with freshly chopped mint, parsley, feta cheese and pomegranate seeds.	
<b>Roasted vegetable salad with tapenade dressing</b>	<b>£1.80</b>
Courgettes, red onion, red and orange peppers, fennel dressed with a black olive and caper tapenade.	
<b>Salade Mama Blanc</b>	<b>£1.80</b>
French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun-blushed tomatoes, red wine dressing.	
<b>Spanish rice salad</b>	<b>£1.80</b>
Chorizo sausage, red peppers, green olives, capers, fresh peas, and broad beans with a sherry vinegar dressing.	
<b>Spiced cannellini bean and tomato salad</b>	<b>£1.60</b>
Cannellini beans spiced with turmeric, ground cumin, black onion seeds, black pepper, chillies and garlic. They are then added to semi-sun-dried tomatoes, freshly chopped mint and coriander and dressed with lemon juice.	
<b>Sweet pepperonata salad</b>	<b>£1.80</b>
Red and yellow peppers, sherry vinegar, olive oil, clear honey, garlic, sultanas and capers. Goes well with barbecued meats and spicy sausages or as a vegetarian starter served alongside spoonful's of ricotta.	
<b>Wild rice, green bean and herb salad</b>	<b>£1.70</b>
Wild rice, diced red onion, red pepper, mint, parsley and dill. Its somehow lends itself to a healthy lunch or dinner and is particularly good served with salmon.	

## FRESH HOME-MADE SOUPS AND STOCKS

### HOT SOUPS £3.00 per portion

Carrot, cumin and coriander

Carrot, lentil and bacon

Celeriac and cheddar

Clam chowder **\*market price**

Coconut chicken noodle

Creamy cheese and onion

Country vegetable

Hot and sour

Moroccan roasted vegetable

Mushroom and chestnut **\*market price**

Potato, onion, bacon and cheese

Roast garlic and beetroot

Smoked haddock, potato and sweetcorn

Smokey sweet potato

Spiced sweet potato and coconut

Sweet potato and ginger

Thai chicken

Thai green sweetcorn

Tomato coconut and peanut

Wild mushroom **\*market price**

## FRESH HOME-MADE SOUPS, STOCKS AND PASTA SAUCES

### LUXURY SOUPS at market price

Thai prawn, lime and coconut

Thai crab and mussel

Lobster bisque

Bouillabaisse

Prawn laksa

Classic fish soup with rouille and croutons

Thai fish soup

### 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

Amatriciana – Spicy tomato & pancetta

Fresh tomato & basil

Tomato, bacon & chilli

Ragu – Bolognese

Creamy wild mushroom (£2.25/100 grams)

**Fresh pasta available from £2.80 per 100 grams**

## COCKTAIL/FINGER FOOD

### From the Farm

Caramelised red onion tart topped with chilli bacon jam and crème fraiche

Chicken parfait on toasted brioche with smoked duck and plum sauce **£2.50 each**

Ham hock terrine with homemade piccalilli on sourdough croute

Mini stilton scones with mustard, sour cream, ham and port figs

Tiny Yorkshire pudding topped with roast beef and horseradish cream

Rare roast beef with remoulade on rye bread

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

Skewers of marinated chicken wrapped in prosciutto with Caesar dip

Smoked duck Asian wraps with fresh mango, spring onion and plum sauce **£2.50 each**

Soy, honey and ginger chicken skewer with oriental dipping sauce

### From the Sea

Baby Yorkshire pudding with creamy smoked trout and horseradish pate

Flash seared Szechuan pepper tuna on rye with ginger and wasabi cream

King prawn skewers with sriracha and coriander dip **£2.50 each**

Mini Pissaladière with caramelised onion, anchovies and Niçoise olive

Smoked salmon tartare on buckwheat blini with dill crème fraiche and cracked black pepper

Scottish smoked salmon on ricotta blini with horseradish cream

Tiger tail prawns with a choice of lime and coconut dip, chilli jam, aioli or fresh lemon mayonnaise **£2.50 each**

## COCKTAIL/FINGER FOOD

### From the Garden

Beetroot macaroons with creamed goats cheese and beetroot curd

Balsamic roasted cherry tomato with mozzarella in a basil croustade drizzled with truffle oil

Chargrilled courgette and creamy feta cheese on black olive toast with sun blushed tomato pesto

Insalata Caprese skewer with white balsamic and olive oil

Oven roast cherry tomato tart with bocconcini mozzarella and basil pesto

Parmesan and rosemary sables with creamy goats cheese and caramelised red onion

Parmesan sables topped with goats cheese, oven-dried cherry tomatoes and pesto

Sage sable biscuits with goats cheese, cranberry, relish and pecans

Slow roasted black grape galettes with onion confit and goats cheese

Thai mango, chilli and lime croustades

Wild mushroom tarts with truffle oil and sea salt

### Something for the Sweet Tooth

Chocolate and salted caramel tartlet with popping candy

Goosey chocolate and pecan brownies

Miniature banoffee pie with caramelised bananas, caramel sauce and whipped cream, dusted with cocoa powder

Mini scones with Devonshire clotted cream and little Scarlet strawberry jam

Portuguese custard tarts

Strawberry tartlets

**£1.75 per piece** (except where marked otherwise)

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

## STARTERS & BUFFET DISHES

### MEAT

Parma ham, gorgonzola and fresh fig platter	<b>£7.50 pp</b>
Melon, fig, prosciutto and buffalo mozzarella platter	<b>£8.50 pp</b>
Char-grilled chicken and asparagus Caesar salad	<b>£8.00 pp</b>
Thai beef salad with coriander, mint, snow peas, baby corn, chilli and ginger dressing	<b>£9.50 pp</b>
Coronation chicken, pan seared fillet of chicken drizzled with our coronation sauce and sprinkled with toasted flaked almonds	<b>£6.50 pp</b>
Roast beef Carpaccio with rocket, shaved parmesan and aioli dressing	<b>£9.00 pp</b>
Parmesan crusted chicken breast stuffed with mozzarella and sun blushed tomato served with pesto mayonnaise	<b>£8.00 pp</b>
Char-grilled chicken with lemon, tarragon and garlic served with roasted tomato, oregano and red onion salsa	<b>£6.50 pp</b>
Spicy Piri Piri chicken with lemons and herbs served with sour cream and chives	<b>£6.50 pp</b>
Chicken satay sticks with chilli peanut sauce (3 per portion)	<b>£6.50 pp</b>
Pepper coated fillet of roast beef with creamed horseradish and Dijon mustard	<b>£19.50 pp</b>
Open sandwich platter: Roast beef and celeriac remoulade, smoked turkey, houmous and cucumber, roast chicken, sundried tomato, pesto and mayonnaise, salt beef, dill pickle and spicy mustard mayonnaise (minimum 10 portions) (3 per portion)	<b>£4.50 pp</b>

### FISH

Tuna nicoise with quail's eggs, cherry tomatoes, French beans black olives and new potatoes	<b>£12.50 pp</b>
Sesame and ginger seared salmon seared on a bed of Thai spiced stir fried vegetables	<b>£9.00 pp</b>
Barbecued prawns on a bed of seared asparagus with rocket aioli	<b>£7.50 pp</b>

## STARTERS & BUFFET DISHES

### FISH

Dressed whole Scottish salmon with sauce verte or fresh herb mayonnaise	<b>£90.00 whole</b>
Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger dressing	<b>£12.50 pp</b>
Lime and chilli prawn and chorizo skewers	<b>£8.50 each</b>
Smoked salmon blinis with crème fraiche and chives	<b>£10.25 pp</b>
Asian gravalax with chilli crème fraiche	<b>£9.50 pp</b>
Fruites de mer: Dressed lobster, king prawns, dressed crab, mussels, cockles, langoustines and clams with homemade aioli	<b>£40.00 pp</b>
Salmon and prawn kebabs with chilli dipping sauce	<b>£8.50 each</b>
Traditionally dressed Cromer crab with egg, parsley and lemon	<b>£9.50 each</b>
Dressed lobster served on the half shell with cucumber salad	<b>market price</b>
Greek style mezze platter; taramasalata, aubergine caviar, stuffed vine leaves, flatbreads and black and green olives (min 6 portions)	<b>£7.00 pp</b>

### VEGETARIAN

Bruschetta platter: Tomato and basil, caramelised onion & goats cheese, ricotta asparagus & shaved parmesan, roast red peppers, garlic & rosemary (minimum 10 portions) (3 per portion)	<b>£4.25 pp</b>
Pissaladiere with caramelised onion, black olives and anchovy	<b>£5.00 each</b>
Piedmont roasted peppers stuffed with tomatoes and feta cheese	<b>£5.00 each</b>
Mediterranean vegetable & goats cheese layered filo tart (Serves 8)	<b>£35.00</b>
Tomato, roast peppers and mozzarella latter with basil and balsamic dressing	<b>£6.50 each</b>
Buffalo mozzarella stacks with tomato, aubergine and fresh basil	<b>£6.50 each</b>
Vegetable antipasti platter with grilled red and yellow peppers, griddled aubergines, artichokes, courgettes, fennel and basil pesto (minimum 10 portions)	<b>£7.50 pp</b>



## QUICHES AND SAVOURY TARTS

### QUICHES (8-10 PTNS) £26.00 each

- Asparagus, pea, cherry tomato and basil
- Catalan pimento and chorizo
- Classic quiche Lorraine
- Courgette and blue cheese
- Feta and spinach
- Fresh tomato, cheddar & basil
- Leek and bacon
- Rocket, mushroom & bacon
- Smoked ham and brie
- Smoked salmon dill and horseradish

### SAVOURY TARTS (8 PTNS) £22.00 each

- Artichoke and pancetta
- Artichoke, shallot and smoked bacon tart
- Butternut squash, sage and gorgonzola
- Chorizo and watercress
- Curried onion
- Plum, tomato & pesto
- Roasted red pepper and goats cheese
- Roasted red onion and goats cheese
- Shallot, onion and chive
- Salmon and watercress
- Stilton and walnut

## FRITTATAS AND SAVOURY ITEMS

### FRITTATAS (6 PTNS) £9.50 each

- Butternut squash and sage
- Caramelised onion, parmesan & thyme
- Cherry tomato, chive & basil
- Chorizo, red pepper & coriander
- Courgette and taleggio
- New potato and chorizo
- Potato tortilla
- Roast Mediterranean vegetable & goat's cheese
- Smoked salmon, pea and red onion
- Sweet potato, pea and feta

## HOME MADE INDIVIDUAL SAVOURIES

Cheese & marmite pasties	£2.00	Sausage rolls	£2.50
Individual pork pies	£2.00	Chicken curry pasties	£2.50
Individual Quiche	£2.90	Scotch egg	£3.00
Pitta pizzas	£2.50	Chilli beef pies	£2.50
Minced beef and dolcelatte pastie	£2.50	Traditional Cornish pasties	£2.50
Potato, red onion and cheddar pasties	£2.00	Goats cheese and red onion patties	£2.00
Chicken, ham & mushroom patties	£2.50	Sage & onion farinata with olive, caper, chilli peperonata	£2.00

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

## CHICKEN DISHES

*Price per 2 portions*

**'at home' Chicken pies topped with puff pastry** **£11.25**

Chicken with leeks, mushrooms, red peppers in a creamy sauce.

**Butter Chicken** **£12.50**

Marinated chicken served in a rich buttery sauce that has been spiced with ginger, garlic, cardamom, garam masala and turmeric.

**Chicken and cider fricassee** **£12.75**

Chicken breast cooked in a rich creamy cider sauce with smoked bacon, chestnut mushrooms, onions, celery and carrots.

**Chicken chasseur** **£12.75**

Our take on this classic French dish; chicken breast, smoked streaky bacon, shallots, chestnut mushrooms, white wine and tomatoes braised until tender. Serve with creamy mashed potato.

**Chicken, cider and smoked bacon pie** **£12.25**

Roast whole chicken taken off the bone with dry-cured smoked back bacon added to a sauce made with dry cider, shallots, double cream, wholegrain mustard and tarragon. Topped with flaky puff pastry.

**Chicken leek and mushroom pie** **£12.25**

Whole poached chicken taken off the bone in a creamy sauce with leeks, chestnut mushrooms, cheddar cheese, Dijon mustard and tarragon. Topped with flaky puff pastry

**Chicken, prosciutto and asparagus wraps** **£12.75**

Chicken breast and asparagus wrapped in prosciutto poached in a creamy white wine and lemon sauce.

**Chicken tartiflette** **£11.95**

Whole poached chicken with the meat taken off the bone added to a sauce made with garlic, white wine, cream and chicken stock. This is then mixed with bacon lardons, potatoes, curly kale and topped with reblochon cheese.

**Chicken tikka masala** **£12.95**

Diced chicken breast cooked with Indian masala spice, onion, red peppers, chopped tomatoes and natural yogurt. This is a not too spicy. Serve with rice and perhaps a few poppadum's.

## CHICKEN DISHES

*Price per 2 portions*

**Coconut chicken rundown** **£11.50**

Rundown' refers to the reducing of coconut milk and so it follows, within Caribbean logic that anything cooked in coconut milk becomes a rundown. In this recipe boneless chicken breast and thighs are cooked with butternut squash, root ginger, garlic, chilli and amchar masala.

**Dijon chicken with mushrooms** **£12.95**

Chicken breast lightly poached in white wine with Dijon mustard, tarragon, cream and brandy.

**Lemon chicken with chives** **£12.95**

This is a light chicken casserole. Chicken breasts are poached with lemon zest, chicken stock, crème fraiche and fresh chives. Serve with mashed potato or rice.

**Rosti-topped chicken and pancetta pie** **£11.50**

Poached whole chicken taken off the bone with pancetta, chestnut mushrooms and leeks mixed into a sauce made with chicken stock, cream and tarragon. Topped with crispy potato rosti

**Sauté of chicken in a wild mushroom sauce** **£12.95**

Sautéed fillets of chicken in wild mushroom sauce made with white wine, shallots, garam masala & coriander. It's an 'at Home' favourite.

**Thai chicken pie** **£11.75**

Chicken breast and thighs are cooked with garlic, red chilli, grated root ginger, Thai green curry paste, sweet potato and coconut cream. Topped with flaky puff pastry.

**Thai red chicken curry** **£11.50**

Chicken breast cooked in coconut milk with red curry paste, aubergines, kaffir lime leaves, green beans and Thai basil. Serve with coconut rice or jasmine rice, and a wedge of lime to squeeze over.

**Tiger prawn & chicken curry** **£12.95**

Boneless chicken thigh with tiger prawns, peas, aubergines, kaffir lime leaves, green chilli, coconut & coriander.

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

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

## BEEF DISHES

*Price per 2 portions*

**At home beef lasagne** **£10.50**

Lean minced beef and pancetta in rich tomato basil ragu layered between sheets of pasta with three cheese sauce & parmesan.

**Beef and apple tagine** **£11.95**

Apple, honey and dried prunes add a depth of flavour to this moreish tagine. Chuck steak is slowly braised with garlic, cumin, ground coriander, tomatoes and chickpeas. Good with some crusty bread.

**Beef and Guinness stew** **£12.00**

The addition of Guinness (Ireland's famous black stout) to this dish helps to tenderise the meat and impart a malty flavour to this stew. Chuck steak, carrots, onions, tomatoes slowly braised in Guinness. Serve with champ, colcannon or plain boiled potatoes for a real Irish meal

**Beef and mushroom carbonnade** **£11.95**

A rich and satisfying dish of beef steak cooked with dark beer, garlic, mushrooms, thyme and bay with garlic butter croutons.

**Beef Bourguignon** **£12.95**

This is a real classic French casserole that's wonderfully rich, melting soft pieces of beef, lardons of bacon, chestnut mushrooms and baby onions in a red wine sauce.

**Beef, leek and swede Cumberland pie** **£11.25**

Minced beef seared then casseroled with onion, carrot, celery, bacon lardons, Worcestershire sauce, Marmite and fresh beef stock. Topped with creamed swede, potato, nutmeg, cheddar cheese and breadcrumbs

**Beef Madras curry** **£12.50**

Slow cooking is a must in this dish. Very spicy but not too hot.

**Beef shin and red wine pie** **£12.00**

Diced boneless shin of beef marinated with red wine garlic and thyme then slowly cooked for 3 hours with shallots until rich and tender. Topped with butter puff pastry.

**Beef stifado** **£12.95**

A traditional Greek beef stew; chuck steak marinated with garlic, cinnamon, allspice, red wine and red wine vinegar. The stifado is then slowly casseroled with whole shallots, tomatoes oregano and honey.

## BEEF DISHES

*Price per 2 portions*

**Blanquette de veau** **£16.50**

A French bistro classic, the meat in this much loved dish is not browned so it stays creamy white and the liquid is finished with a roux of egg yolks and cream. Button onions, baby carrots and mushroom are added to the sauce and cooked very gently. Serve with some plain rice and perhaps some greens.

**Fillet of beef stroganoff** **£19.00**

Beef fillet with wild mushrooms, gherkins, cream & Brandy sauce.

**Jamaican pepperpot stew** **£12.50**

Chuck steak casseroled with onions, ginger, scotch bonnet chilli, allspice berries, cinnamon, coconut milk, sweet potato and spinach.

**Moroccan style beef stew** **£12.50**

A warming stew for a cold winter's night, chuck steak cooked with onions, Ras el hanout, garlic, cumin, beef stock and chickpeas. Serve with steamed couscous, rice or mash.

**Real chilli con carne** **£12.95**

Beef steak with red Serrano chillies and red kidney beans. Can be served with sour cream, fresh coriander and warm tortillas.

**Spiced parsnip cottage pie** **£11.50**

Minced beef, onion, garlic, Indian spices and chopped tomato slowly braised then topped with creamy parsnip and potato mash.

**Spicy Indian meatballs** **£11.95**

Minced beef, garlic, cumin, and coriander meatballs cooked in a sauce made with onion, ginger, curry leaves, cinnamon and tomatoes. Serve with basmati rice.

**Steak and kidney pie** **£12.50**

An At Home favourite, British chuck steak and tender lambs kidneys slowly braised in red wine with carrots, onions, button mushrooms, English mustard and thyme. Topped with a rich flaky pastry lid.

*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

### Curried goat

£14.95

Goat is a favourite meat in the Caribbean and curry goat is nearly always on the menu at family gatherings and celebrations. If you've never tried this dish then here's your chance. Boneless diced goat meat slowly cooked with West Indian curry powder, spring onions, garlic, scotch bonnet chillies, coconut, tomatoes, potatoes and rum. Serve with Jamaican rice and peas.

### Greek pastitsio

£12.00

A classic Greek dish, minced lamb, onions, garlic, red wine, tomatoes, cinnamon and cloves are cooked together to make the meat sauce. This is then topped with a layer of macaroni and finished with béchamel sauce and crumbled feta cheese.

### Kashmiri Rogan Josh

£14.50

A not to spicy curry, ground almonds, yoghurt, & cardamom give a rich back-drop for the meat.

### Lamb and dauphinoise hotpot

£14.50

Shoulder of lamb cooked on the bone with onions, carrots, red wine and garlic, when cool the meat is removed, the cooking juice is made into a sauce and the meat added. The dish is topped with potatoes, sweet potatoes and cream.

### Lamb kofta curry

£12.95

Lean minced lamb, green chillies, root ginger, garlic, garam masala and yogurt are made into koftas and left to marinade overnight for the flavours to develop. The koftas are then cooked in a sauce made with tomatoes, onion, ginger, lamb stock and cinnamon. Serve with boiled rice and yoghurt.

### Lamb, shallot and date tagine

£14.50

Cooked with fresh dates to give a dark & rich flavour.

### Lamb shank cassoulet

£19.00

Confit lamb shanks cooked with smoked back bacon, white wine, Toulouse sausages and haricot beans. A one pot meal.

### Lamb vindaloo

£14.95

We love our curries and a good hot vindaloo has long been a great favourite. It comes from the Goa region of India which was once a Portuguese colony, and the cooking there has a lot of Portuguese influences.

## LAMB DISHES

Price per 2 portions

### Lancashire hotpot

£14.50

An old favourite, but worth a spot on any kitchen table. Diced leg of lamb and lamb kidneys casseroled with onions, carrots, lamb stock and Worcestershire sauce topped with sliced potato.

### Malay lamb curry

£14.50

A lightly spiced fragrant curry, diced leg of lamb is slowly cooked with root ginger, lemon grass, lime leaves, red chilli and coconut milk. Serve with rice.

### Moussaka with roasted aubergines and ricotta

£12.75

A Greek classic, in this recipe we have added ricotta to the topping which add a rich creamy flavour to the moussaka.

### Navarin of lamb with spring vegetables

£14.75

Braised leg of lamb with new potatoes, French green beans, carrots and fresh peas in a rosemary and red wine sauce. Our lost popular lamb dish of all time. No need for anything else, just serve on its own.

### Rogan Josh shepherd's pie

£14.50

Diced leg of lamb and minced lamb are cooked with Indian spices, sweet potato, celeriac, tomatoes and yoghurt. Topped with buttery mashed potato and cheddar cheese.

### Shepherds pie with cheese & leek mash

£11.25

Lean minced lamb, slowly cooked with onions, carrots, celery and thyme, topped with creamy leek and potato mash. An all-time At Home favourite.

### Slow-cooked lamb curry with cloves and cardamom

£14.75

Diced leg of lamb cooked in a sauce made with onions, garlic, ginger, Garam masala, Kashmiri chilli powder, tomatoes, yogurt and cream.

### Tagine of lamb and merguez sausages

£17.50

Lamb shanks marinated in chermoula then cooked with red onions, prunes, preserved lemons, honey, harissa and merguez sausages.

### Winter lamb casserole

£15.00

Neck fillet of lamb slowly casseroled in chicken stock with carrots, onions and potatoes. Served with green vegetables.

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

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

## PORK DISHES

*Price per 2 portions*

### **Baked conchiglioni with sausage, sage and butternut squash** £10.95

In this dish the conchiglioni is stuffed with sausage meat and covered in a cheese sauce with the addition of butternut squash, it is then sprinkled with parmesan ready to be baked in the oven.

### **Braised gammon with cider and apples** £11.50

Smoked gammon braised with onions, leeks, celery, apples, cider, sage and butter beans. Goes well with steamed cabbage.

### **Creamy pork and mushroom pie** £12.50

Diced leg of British pork, onion, garlic, thyme and chestnut mushrooms cooked in a rich creamy sauce. Topped with flaky puff pastry.

### **Dorset pork and cider casserole with mustard and sage** £11.50

Diced pork shoulder casseroled with shallots, cider, celery, Dijon mustard, smoked bacon lardons and crème fraiche.

### **Ham hock, cider and green peppercorn pie** £11.00

The ham hocks are slowly cooked until the meat is falling off the bone, this is then left to cool and the meat is striped from the bone. The meat is then added to a sauce made with cider, cream, leeks and green peppercorns. Topped with flaky puff pastry.

### **Leek and ham hock gratin with rosti topping** £12.50

Shredded ham hock and sautéed leeks cooked in a creamy white sauce, topped with rosti potatoes and parmesan cheese.

### **Mac and cheese with ham hock and mushrooms** £10.95

A meal in one dish, shredded ham hock in a cheesy cream sauce with mushrooms and cherry tomatoes, topped with parmesan cheese and breadcrumbs. Serve with warm crusty bread and a green salad.

### **Mexican pork and red chilli stew** £12.50

Dried chillies give smoky, sweet heat to this slow cooked stew, and turn the sauce a deep burnt red.

### **Pork and apricot tagine** £12.00

Diced leg of British pork slowly cooked with onion, garlic, cumin, ginger, allspice red chilli, tomatoes and honey. Serve with couscous or noodles.

### **Pork stroganoff** £14.00

Thinly sliced fillet of pork, sautéed with button mushrooms, shallots, garlic, brandy, Dijon mustard and crème fraiche. Serve with rice.

## DUCK & GAME DISHES

*Price per 2 portions*

### **Cassoulet** £14.95

This is one of the great country dishes of France, rich, filling & delicious. We use confit of duck, pork belly, lamb & haricot beans.

### **Confit of duck with grand Marnier and orange sauce** £15.50

Roast duck leg confit with a Grand Marnier sauce.

### **Duck breast with a rich tomato, jalapeno and green olive sauce** £16.95

The combination of duck, tequila and spicy tomato sauce is truly delicious. Serve with some steamed rice.

### **Gamekeeper's pie** £16.00

Venison, pheasant, duck and pigeon casseroled in red wine with onions, carrots and beef stock. Topped with celeriac and potato mash.

### **Guinea fowl braised in cider with caramelised apples** £15.95

A wonderfully flavoured dish with cream, butter, apples and Calvados. All classic ingredients from the Normandy region.

### **Pheasant casserole with thyme and prunes** £15.50

Pheasant breast slowly casseroled with prunes, red wine, onions, carrots, celery, smoked bacon lardons and thyme. The ideal winter dish.

### **Venison and chorizo cassoulet** £16.00

Diced venison and chorizo slowly cooked with red wine, onions, button mushrooms, red peppers, garlic and haricot beans.

### **Venison and red wine stew** £15.50

Diced venison casseroled with shallots, carrots, garlic, nutmeg, allspice, redcurrant jelly and orange zest, serve with potato and celeriac mash.

### **Venison and wild mushroom pie** £15.50

Venison, wild mushrooms and claret make this a truly decadent pie. The sauce for the pie is flavoured with pancetta, juniper berries, redcurrant jelly and fresh thyme.

*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*

<b>At Home Fish Pie</b>	<b>£16.95</b>
Smoked haddock, salmon, cod & prawns make this dish a real luxury.	
<b>Coconut fish curry</b>	<b>£15.50</b>
This colourful one pot meal is based on an Indonesian recipe with flavours somewhere between a Thai and Indian curry. It's fragrant and light with lime and lemongrass that's just right for this time of the year.	
<b>Cullen skink pie</b>	<b>£15.50</b>
Natural smoked haddock, diced potato and leeks cooked in a creamy sauce with fresh parsley, topped with crispy flaky pastry.	
<b>Fishermans pot</b>	<b>£14.95</b>
Cod, mussels, tiger tail prawns, and scallops served in a tomato, white wine and fennel broth. Simply serve with crusty bread.	
<b>Red Thai fish curry</b>	<b>£16.25</b>
Hot-smoked salmon simmered with coconut milk, red Thai curry paste, fish sauce, lime juice, dark brown sugar, butternut squash and fresh green vegetables. Serve with Jasmine or steamed rice.	
<b>Salmon and spinach bake</b>	<b>£14.95</b>
A complete meal in one dish, layers of spinach, salmon and boiled eggs topped with cheese sauce and breadcrumbs	
<b>Salmon and leek gratin pie</b>	<b>£14.50</b>
Fresh salmon and leeks cooked in a sauce made with vermouth, cream, Dijon mustard and bay. Topped with a gratin of fresh bread, cheddar, lemon zest and parsley.	
<b>Salmon en croute</b>	<b>£15.50</b>
Fillet of salmon with mushroom, brandy, cream and parsley stuffing wrapped in flaky butter puff pastry. Serves two.	
<b>Seafood stew with coconut and Thai holy basil</b>	<b>£16.50</b>
A recipe found for us by our fishmonger Chris Lofthouse; Cod fillet, tiger prawns and crabmeat cooked in coconut milk with lemongrass, ginger, kaffir lime leaves, red curry paste and nam pla. Serve with steamed jasmine rice.	
<b>Seafood gumbo</b>	<b>£15.50</b>
Cod, prawns, chorizo, okra, celery and green peppers cooked in a sauce made with tomatoes, cayenne pepper, tabasco and fish stock	

## FISH & SEAFOOD DISHES

*Price per 2 portions*

<b>Smoked haddock and mushroom pie</b>	<b>£14.50</b>
Natural smoked haddock, chestnut mushrooms and boiled eggs in a Dijon mustard sauce topped with creamy mashed potato.	
<b>Smoked haddock and spinach pancakes</b>	<b>£14.95</b>
Natural smoked haddock and spinach wrapped in pancakes and topped with a cheddar cheese and parmesan cheese sauce.	
<b>Spanish cod stew with chorizo</b>	<b>£15.00</b>
A classic combination of rich spicy chorizo with tender chickpeas and flaky cod.	
<b>Spicy seafood stew with tomatoes and lime</b>	<b>£15.95</b>
Prawns, clams and monkfish fillet poached in a stock made with chillies, tomatoes, olive oil and garlic. Serve with crusty bread.	
<b>Thai red curry mussels</b>	<b>£12.00</b>
Mussels cooked in a sauce made with red curry paste, coconut milk, lime leaves, spring onions and Thai basil, serve in deep bowls with some rice on the side.	
<b>Winter fish pie with a potato pastry crust</b>	<b>£15.50</b>
Cod, smoked haddock, prawns, boiled eggs and leeks in a creamy cheese sauce topped with potato pastry crust.	
<b>Selection of Fishcakes</b>	<b>Each</b>
Salmon and prawn	<b>£5.50</b>
Salmon and watercress	<b>£5.00</b>
Sea Bass & ginger	<b>£6.00</b>
Smoked haddock and bacon	<b>£5.50</b>
Minted pea & salmon	<b>£5.00</b>
Prawn and crab	<b>£6.00</b>
Thai fishcakes with coconut milk lemon grass and ginger	<b>£6.00</b>

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

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

## VEGETARIAN DISHES

*Price per 2 portions*

<b>Aubergine and mushroom pasticcio</b>	<b>£8.00</b>
Aubergines, mushrooms, onion, basil and marjoram cooked in a rich tomato sauce & topped with penne pasta & cheese sauce.	
<b>Aubergine parmigiana</b>	<b>£8.50</b>
Layers of aubergine, mozzarella and goats cheese baked in a rich tomato sauce. Serve with green salad and crusty bread.	
<b>Butternut squash, spinach and mascarpone lasagne</b>	<b>£9.00</b>
Sheets of lasagne layered with butternut squash, spinach, pinenuts and mascarpone finished with a creamy parmesan sauce.	
<b>Courgette mac 'n' cheese with garlic sourdough crumbs</b>	<b>£8.50</b>
In the US, mac 'n' cheese often on a menu has its own heading with a choice of flavourings. Here we have chosen courgette as the star of the show, with a sauce which has a little kick of chilli and Dijon mustard.	
<b>Gnocchi with spinach, mushrooms and cheese</b>	<b>£8.00</b>
Potato gnocchi cooked in a sauce made with gorgonzola cheese, cream, parmesan and vegetable stock. A delicious midweek meal for the whole family.	
<b>Kale, chestnut and mushroom pie</b>	<b>£9.50</b>
Kale, porcini mushrooms, chestnut mushrooms, celery and garlic in a sage béchamel sauce topped with flaky puff pastry.	
<b>Leek, mushroom and gruyere pie</b>	<b>£9.00</b>
Mushrooms, leeks and potatoes in a cheese sauce made with crème fraiche, topped with flaky puff pastry.	
<b>Mushroom and double cheese pasta bake</b>	<b>£8.50</b>
Mushrooms and penne pasta topped with a gruyere and parmesan sauce.	
<b>Spinach and nutmeg cannelloni</b>	<b>£10.50</b>
Tubes of cannelloni filled with spinach, ricotta and mascarpone layered in a tomato sauce and topped with mascarpone and parmesan.	
<b>Thai red squash, spinach and coconut curry</b>	<b>£8.50</b>
Squash, sugar snap peas, bamboo shoots, & baby spinach in a spicy sauce of coconut milk, red curry paste, palm sugar and lime leaves.	
<b>Vegan lancashire hot pot</b>	<b>£7.95</b>
Layers of parsnip, carrot, celery with pearl barley & madeira sauce finished with sliced potato.	

## VEGETABLE SIDE DISHES

*Price per 2 portions*

Blanched mixed vegetables with herb butter (vac packed)	<b>£4.00</b>
Boulangier potatoes with bacon	<b>£5.50</b>
Braised leeks with gruyere	<b>£4.00</b>
Braised red cabbage	<b>£4.00</b>
Broccoli and cauliflower cheese	<b>£5.00</b>
Butter braised peas with lettuce and mint	<b>£4.00</b>
Buttery mashed potato	<b>£3.50</b>
Cauliflower cheese	<b>£4.50</b>
Cauliflower, leek and blue cheese gratin	<b>£5.50</b>
Celeriac, potato and beetroot gratin	<b>£5.50</b>
Chickpea & coriander mash	<b>£3.50</b>
Coconut basmati rice	<b>£3.00</b>
Coriander rice	<b>£3.00</b>
Creamy potato & wild mushroom gratin	<b>£6.50</b>
Fragrant lemon rice or coconut rice	<b>£3.75</b>
French style braised peas with baby onions	<b>£3.75</b>
Gratin dauphinoise	<b>£5.50</b>
Gratin potatoes with leek, garlic and thyme	<b>£5.50</b>
Jamaican rice and peas	<b>£4.50</b>
New potato and bacon gratin	<b>£5.50</b>
New potatoes with cheddar cheese sauce	<b>£4.50</b>
Potato and spinach gratin	<b>£5.00</b>
Squash, mustard and gruyere gratin	<b>£5.50</b>
Tartiflette	<b>£5.95</b>

*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

From **£28.00** (serves 8-10 people)

Apple, blackberry and marzipan crumble

Apple and quince pie

Amaretto and almond chocolate tart **£35.00**

Autumn fruit strudel

Autumn fruit pavlova

Bakewell cheesecake

Blackberry crumble cheesecake

Blackberry curd tart

Blueberry, almond and mascarpone tart

Brownie fudge pie

Cherry crumble pie

Chocolate brownie pecan tart

Chocolate fudge roulade with fresh cream

Chocolate hazelnut and salted caramel tart

Chocolate mousse and passion fruit tart **£30.00**

Chocolate, pear and hazelnut tart

Chocolate truffle **£30.00**

Dulce de leche cheesecake **£35.00**

## WHOLE PUDDINGS

From **£28.00** (serves 8-10 people)

Double chocolate brownie tart

Key lime pie

Latticed treacle and pecan tart

Lemon and plum meringue roulade

Lemon brulée tart

Lemon, lime and ginger cheesecake **£30.00**

Lime and coconut tart

Mont Blanc tart **£32.00**

Muscovado tart **£30.00**

NY baked cheesecake and lemon curd

Orange and chocolate drizzle tart

Oreo Banoffi pie **£30.00**

Pumpkin pie with cardamom and maple syrup **£30.00**

Rhubarb and coconut meringue tart

Rhubarb crumble tart

Roast pear and blueberry pie

Sherry trifle

Soft meringue roulade with apricot and mascarpone cream

Yorkshire treacle tart



## INDIVIDUAL PUDDINGS

### £3.50 each/portion

- Baked green tea custards
- Black cherry tiramisu
- Caramel and orange mousse
- Cardamom chocolate pots
- Chocolate & Cointreau mousse
- Ginger, apple & lime syllabub
- Hot chocolate fondants with a melting centre
- Lemon grass panna cotta with minted passion fruit jelly
- Lemon posset
- Lemon syllabub with blueberries
- Provençale chocolate pudding
- Prune and brandy crème brulee
- Salted caramel chocolate pot
- Three layered chocolate mousse

## WHOLE PUDDINGS

### £5.50 serves 2-3 people

- Apple & Rhubarb Clobber
- Apple, Blackberry and Marzipan Crumble
- Apple Crumble
- Baked Chocolate Sponge Pudding
- Bread & Butter Pudding
- Eve's Pudding
- Sticky Toffee Pudding
- Queen of Pudding

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

## NOTES AND COMMENTS

## **AUTUMN/WINTER 2016/2017**

All of the dishes in our menu are available for you to collect from our deli in Cobham. We can offer a home delivery service, however this is subject to availability. Please note that food bought over the counter does not attract VAT, however deliveries and catering services do.

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 week's notice to guarantee we can fulfil your requirements. When it comes closer to the festive season or the peak of summer more notice is essential otherwise a limited menu will be available.

We change our menus twice a year to keep up with the 'fashions in food' but also to ensure the best produce is used in terms of its season. We also regularly produce menus suited to occasions such as Valentines, Easter, Thanksgiving and Christmas so be sure to check our website from time to time to see the latest menus: [www.athomecatering.co.uk](http://www.athomecatering.co.uk)

Not only do we have a thriving deli but we also operate a full outside catering facility and party planning service. This can take care of everything, including the food, drinks, staff, marquee, décor, furniture, flowers, lighting, music, entertainment and much much more.

If you would like us to organise an event such as a wedding, christening, birthday celebration or a dinner party, then please contact our events department on 01932 862026 and they can discuss your event with you. By using our outside catering facility it means the pressure is on us, and allows you to relax and mingle with your friends.

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •

If you're planning an event -  
take the pressure off and contact **at home** to help you organise your special occasion.

From Weddings, Dinner Parties, Canapé parties,  
Corporate Awards Ceremonies and Events, Barmizvahs, Christenings,  
Buffets, Barbeques, Birthdays, Anniversaries, Celebrations -  
we can take care of all plus a lot more:



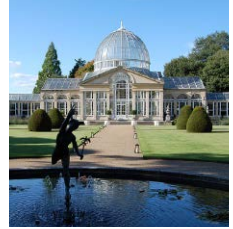
Lighting



Marquees



Flowers



Venues



Photography



Drinks



Stationery



Entertainment



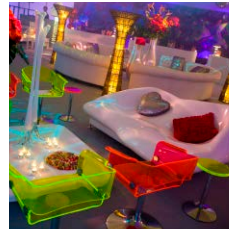
Private Events



Weddings



Corporate Events



Special Occasions

"Now that I know how easy it is to throw a party with **at home**, I'm eagerly thinking of an excuse for another one! The marquee looked incredible, the food was delicious, and no word would do the service we received justice. The evening was a HUGE success."



40 High Street, Cobham, Surrey KT11 3EB Tel: 01932 862026  
76 New Cavendish Street, London W1M 7LB Tel: 020 7649 9695  
Email: [parties@athomecatering.co.uk](mailto:parties@athomecatering.co.uk) Website: [www.athomecatering.co.uk](http://www.athomecatering.co.uk)

