



at home

**PARTY CATERING TO COLLECT**



**AUTUMN/WINTER 2018/2019**

[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
Hampers	15 - 16
Chicken dishes	17 - 18
Beef dishes	19 - 20
Lamb dishes	21 - 22
Pork dishes	23
Duck & game	24
Fish & seafood dishes	25 - 26
Vegetarian dishes	27
Vegetable side dishes	28
Whole puddings	29 - 30
Individual puddings	31

## FRESH OVERSTUFFED SANDWICHES & TREATS

### SEAFOOD

Line caught tuna, horseradish mayonnaise, cucumber, capers and red onion	<b>£4.50</b>
Line caught tuna, sweetcorn, mixed peppers and mayonnaise	<b>£4.50</b>
Prawn, avocado, Marie Rose, crisp lettuce	<b>£4.90</b>
Smoked salmon, horseradish cream cheese, capers and dill	<b>£5.50</b>
Smoked salmon, asparagus, spring onion, avocado and mayonnaise	<b>£5.90</b>
Freshly poached salmon, cucumber, rocket and lemon mayonnaise	<b>£4.80</b>

### OUR OWN FRESHLY ROASTED CHICKENS

Chicken Caesar salad	<b>£4.50</b>
Roast chicken, sundried tomato, pesto, rocket and mayonnaise	<b>£4.70</b>
Club - Roast chicken, crispy bacon, egg mayonnaise, lettuce and tomato	<b>£4.80</b>
Chinese chicken, soy and honey mayonnaise, Chinese coleslaw	<b>£4.50</b>
Roast chicken, crispy bacon, avocado and mayonnaise	<b>£4.70</b>
Roast chicken, pork sage and onion stuffing, lettuce, real ale chutney and tomato	<b>£4.70</b>

### FREE RANGE BACON/SAUSAGE

BLT - Crisp bacon, lettuce, tomato and mayonnaise	<b>£4.30</b>
Bacon, sausage, egg and tomato relish	<b>£4.50</b>
Bacon and egg mayonnaise	<b>£4.40</b>
Toulouse sausage and home-made onion jam	<b>£4.30</b>

### HONEY ROAST HAM

Ham and coleslaw	<b>£4.00</b>
Ham, smoked turkey, emmenthal cheese, lettuce and mayonnaise	<b>£4.90</b>
Ham, mature cheddar cheese, real ale chutney, tomato and red onion	<b>£4.40</b>
Ham, tomato, English mustard and mayonnaise	<b>£4.20</b>

### VEGETARIAN

Brie, tomato relish and baby spinach	<b>£4.50</b>
Free range egg mayonnaise and mustard cress	<b>£3.90</b>
Mature cheddar, Branston Pickle, tomato and rocket	<b>£3.90</b>
Green club sandwich - crisp lettuce, cucumber, tomato, houmous and avocado	<b>£4.30</b>
Goat's cheese, roast red pepper, rocket and pesto	<b>£4.30</b>
Goat's cheese, sun dried tomatoes, pesto, roast vegetables and lettuce	<b>£4.50</b>
Mozzarella, tomato, basil and olive oil dressing	<b>£4.50</b>
Mozzarella, black olive tapenade, tomato, roast peppers and basil	<b>£4.30</b>

## FRESH OVERSTUFFED SANDWICHES & TREATS

### HOME ROAST BEEF

Roast beef, shaved parmesan, horseradish mayonnaise and rocket	<b>£4.50</b>
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle and lettuce	<b>£5.00</b>
Pastrami, dill pickle, spicy mustard mayonnaise on American rye bread	<b>£4.90</b>
Roast beef, caramelised onion, horseradish and watercress	<b>£4.50</b>
Roast beef, coleslaw and watercress	<b>£4.50</b>

### SMOKED TURKEY

Club - Smoked turkey, bacon, lettuce, tomato and guacamole	<b>£4.90</b>
Smoked turkey, houmous, cucumber and tomato	<b>£4.70</b>
Smoked turkey, emmenthal cheese, Dijon mustard, lettuce and tomato	<b>£4.90</b>
Smoked turkey and coleslaw	<b>£4.70</b>

### OTHER

Roast duck, hoisin sauce, spring onion, cucumber and lettuce	<b>£4.90</b>
Chorizo, houmous, tomato and rocket	<b>£4.50</b>
Milano salami, mozzarella, tomato and basil	<b>£4.50</b>

*Available on freshly baked London bloomer or granary bread or a baguette for an extra £0.50.*

**MIXED SANDWICH PLATTERS AVAILABLE** - Please order 24 hrs in advance at £4.80 per sandwich.

## BISCUITS & CAKES

**£2.50 - £3.50**

Butter flapjacks	Maple, pecan and oaty 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>£1.90</b>
New potatoes, radishes, green beans, spring onions, cherry tomatoes and cucumber with our homemade salad cream dressing.	
<b>Asian slaw</b>	<b>£1.95</b>
Shredded red cabbage, mooli, carrots, spring onions and Thai basil leaves with a sesame ginger dressing.	
<b>At home coleslaw</b>	<b>£1.70</b>
<b>Barley and bulgur chopped herb salad</b>	<b>£1.80</b>
Pearl barley, bulgur wheat, tomatoes, cucumber and chopped fresh herbs dressed simply with lemon juice.	
<b>Brown rice and sweetcorn salad</b>	<b>£1.80</b>
Brown rice with sweetcorn, cherry tomatoes, toasted sunflower seeds, fresh mint and spring onions. Dressed with olive oil, lemon juice and Dijon mustard	
<b>Brown rice salad</b>	<b>£2.00</b>
Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.	
<b>Catalan roast chicken, potato and pepper salad</b>	<b>£2.20</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>Catalan roasted vegetable salad</b>	<b>£2.10</b>
Roasted red onions, mixed peppers, aubergines and cherry tomatoes with anchovies, black olives and capers, dressed with sherry vinegar and olive oil.	
<b>Chefs salad</b>	<b>£2.20</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 and herb salad</b>	<b>£2.00</b>
Bulgur wheat, chickpeas, cherry tomatoes, cucumber and feta cheese dressed with lemon juice and olive oil.	
<b>Chopped salad of raw sprouts, chestnuts and radicchio</b>	<b>£1.80</b>
A chopped salad with shredded Brussel sprouts, carrots, radicchio, kohlrabi, celery, chestnuts and cheddar cheese. Dressed with a honey mustard dressing.	
<b>Classic new potato salad</b>	<b>£1.70</b>
<b>Coronation chicken</b>	<b>£2.40</b>
Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with curry & mango chutney mayo.	

## FRESHLY MADE SALADS

Price per 100 grams

<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>Couscous salad with dried fruit and pine nuts</b>	<b>£2.10</b>
Tangy citrus dried fruit and toasted pine nuts flavour this savoury Middle Eastern salad. It's hearty enough for a main course, and also makes a delicious side dish.	
<b>Esme salad</b>	<b>£2.10</b>
The name of this beautiful Turkish salad translates as "crushed salad" because the tomato, red pepper, onion and red chilli are all finely diced. Pomegranate seeds are added along with flat leaf parsley. The salad is then dressed with olive oil, sumac and lemon juice.	
<b>Five bean salad with lemon and poppy seed dressing</b>	<b>£1.90</b>
Cannellini bean, Borlotti bean, green bean, broad bean and beansprouts with a zesty lemon and poppy seed dressing.	
<b>Garden salad</b>	<b>£2.00</b>
A mixture of fresh garden vegetables with a vinaigrette dressing.	
<b>Golden spiced giant couscous</b>	<b>£2.00</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>£1.90</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>£1.90</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>£1.90</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>£2.10</b>
A refreshing salad can be served as a light starter.	
<b>Grilled aubergine, wheat berry and feta salad with pomegranate dressing</b>	<b>£2.00</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>Heirloom tomato salad</b>	<b>£2.10</b>
Heirloom, plum and cherry tomatoes mixed with fresh herbs make this a colourful refreshing salad. Dressed with balsamic vinegar and olive oil.	
<b>Italian deli salad</b>	<b>£1.90</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>£1.90</b>
Aubergines, courgettes, peppers, fennel, artichokes, pine nuts and sun blushed tomatoes, dressed with basil pesto and extra virgin olive oil.	
<b>Jewelled beetroot, orange, almond and dill salad</b>	<b>£1.90</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>£1.90</b>
Freekeh, quinoa, buckwheat and brown rice with aubergines, roasted red onions, dried cranberries, dried cherries and mixed nuts dressed with rapeseed oil and lemon juice.	
<b>New potato and radish salad</b>	<b>£2.00</b>
New potatoes, radishes, celery and cornichons are dressed with crème fraiche, cider vinegar, mustard and dill.	
<b>North African cous cous with roast vegetables</b>	<b>£1.90</b>
Cous Cous with chickpeas, aubergine, sultanas, red peppers & harissa dressing.	
<b>Pearl barley and roasted carrot salad with dill vinaigrette</b>	<b>£1.80</b>
Roasted carrots, pearl barley, shallots, garlic and crumbled blue cheese. Good for a simple lunch or as a side.	
<b>Quinoa and radicchio salad with dried cherries and pistachios</b>	<b>£2.20</b>
The quinoa, radicchio, dried cherries and pistachios are dressed with extra virgin olive oil and balsamic vinegar.	
<b>Quinoa and seed salad</b>	<b>£2.00</b>
A very healthy salad. Quinoa is mixed with toasted sunflower and pumpkin seeds and sultanas which add a bit of sweetness. The salad is freshened up with peas, mint and parsley.	
<b>Rainbow root slaw with orange, maple and thyme dressing</b>	<b>£1.80</b>
Finely shredded red cabbage and fennel are added to grated carrot, beetroot and parsnip then dressed with the orange, maple and thyme dressing.	

## FRESHLY MADE SALADS

Price per 100 grams

<b>Radish, cucumber and red onion salad with mint and orange blossom dressing</b>	<b>£1.90</b>
A light and refreshing salad that cleanses the palate. It is a perfect accompaniment to heavy meat and poultry dishes.	
<b>Roast vegetable and pancetta salad</b>	<b>£1.90</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>£2.00</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 pepper and tomato salad</b>	<b>£1.90</b>
Red and yellow peppers, roasted plum tomatoes are mixed with green lentils and dressed with sherry vinegar, cumin and olive oil	
<b>Roast squash, corn and quinoa salad with dukkah</b>	<b>£1.90</b>
Butternut squash, roasted along with carrots and sweetcorn then added to the quinoa with the dukkah. Dukkah is an Egyptian blend of roasted seeds and spices which have a delicious aroma when added to a salad.	
<b>Roasted vegetable salad with tapenade dressing</b>	<b>£1.90</b>
Courgettes, red onion, red and orange peppers, fennel dressed with a black olive and caper tapenade.	
<b>Salade Mama Blanc</b>	<b>£2.10</b>
French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun-blushed tomatoes and red wine dressing.	
<b>Spanish rice salad</b>	<b>£2.10</b>
Chorizo sausage, red peppers, green olives, capers, fresh peas, and broad beans with a sherry vinegar dressing.	
<b>Wasabi slaw</b>	<b>£2.20</b>
Fennel, Chinese cabbage and hispi cabbage are all finely shredded and added to grated carrot and bean sprouts. Crushed wasabi peas are added and the salad is mixed with wasabi mayo.	
<b>Wild rice, green bean and herb salad</b>	<b>£1.80</b>
Wild rice, diced red onion, red pepper, mint, parsley and dill. It somehow lends itself to a healthy lunch or dinner and is particularly good served with salmon.	

## FRESH HOME-MADE SOUPS

### HOT SOUPS £3.00 per portion

Beetroot and onion seed **NEW**

Carrot and ginger **NEW**

Carrot, lentil and bacon

Cauliflower and chestnut **NEW**

Celeriac and parsley **NEW**

Cheddar and ale **NEW**

Chorizo and lentil **NEW**

Coconut chicken noodle

Country vegetable

Curried cauliflower and lentil **NEW**

Leek and potato **NEW**

Moroccan chicken **NEW**

Potato, onion, bacon and cheese

Pumpkin and bacon **NEW**

Roasted Jerusalem artichoke and smoked garlic **NEW**

Roasted red pepper and tomato **NEW**

Roasted tomato **NEW**

Spiced red lentil **NEW**

Spiced sweet potato and coconut

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 £3.00

Lamb £3.50

Veal £5.00

### PASTA SAUCES

#### £5.00 per 500ml

Arrabbiata – Spicy tomato sauce

Amatriciana – Spicy tomato & pancetta

Fresh tomato & basil

Tomato, bacon & chilli

Ragu – Bolognese

Creamy wild mushroom (£6.00 per 500ml)

**Fresh pasta available from £3.00 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

Sticky Korean chicken skewer with Gochujang dipping sauce (Serve warm)

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

Rare roast beef with remoulade on rye bread

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

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

Soy, honey and ginger chicken skewer with oriental dipping sauce (Serve warm)

Tiny Yorkshire pudding topped with roast beef and horseradish cream

### From the Sea

Beetroot gravlax on buckwheat blini with dill crème fraiche and cracked black pepper

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

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

Seabass & ginger fishcakes with lime aioli (Serve warm)

Sesame seared tuna skewer with pickled cucumber and miso aioli **£2.50 each**

Smoked salmon blini with dill crème fraiche and roasted beetroot **£2.50 each**

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

Blue cheese, pickled walnut and pear on toasted rye bread

Broad bean, pea and mint with cream cheese crostini topped with asparagus spear

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

Insalata Caprese skewer with white balsamic and olive oil

Parmesan shortbread, creamy goats cheese and red onion jam

Thai mango, chilli and lime croustades

Wild mushroom tarts with truffle oil and sea salt (Serve warm)

### 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

Raspberry tartlets

**£2.10 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>£8.50 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>£7.50 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>£7.00 pp</b>
Spicy Piri Piri chicken with lemons and herbs served with sour cream and chives	<b>£7.00 pp</b>
Chicken satay sticks with chilli peanut sauce (3 per portion)	<b>£7.00 pp</b>
Pepper coated fillet of roast beef with creamed horseradish and Dijon mustard	<b>£20.00 pp</b>
Open sandwich platter: Roast beef and celeriac remoulade; smoked turkey, houmous and cucumber; roast chicken, sundried tomato, pesto and mayonnaise; pastrami beef, dill pickle and spicy mustard mayonnaise (minimum 10 portions) (3 per portion)	<b>£7.20 pp</b>
A selection of hand sliced meat platter with cornichons and olives	<b>£4.50 each</b>

### FISH

Tuna nicoise with quail's eggs, cherry tomatoes, French beans black olives and new potatoes	<b>£13.50 pp</b>
Sesame and ginger seared salmon served on a bed of Thai spiced stir fried vegetables	<b>£9.50 pp</b>
Barbecued prawns on a bed of seared asparagus with rocket aioli	<b>£8.50 pp</b>
Dressed whole Scottish salmon with sauce verte or fresh herb mayonnaise	<b>£90.00 whole</b>

## STARTERS & BUFFET DISHES

### FISH

Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger dressing	<b>£13.50 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 gravlax with chilli crème fraiche	<b>£9.50 pp</b>
Salmon and prawn kebabs with chilli dipping sauce	<b>£8.50 each</b>
Sliced John Ross smoked salmon platter with lemon wedges and capers	<b>£5.00 each</b>
Pan-fried individual salmon darnes with a green herb sauce	<b>£6.50 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) (4 per portion)	<b>£6.50 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>£6.00 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>£7.00 each</b>
Buffalo mozzarella stacks with tomato, aubergine and fresh basil	<b>£7.00 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>
<b>CHEESE</b>	
Fully garnished cheeseboard. To include a selection of 5 cheeses, crackers, grapes, celery, dates, apricots and cherry vine tomatoes	<b>£6.50 pp</b>



## QUICHES AND SAVOURY TARTS

### QUICHES (8-10 PTNS) £28.00 each

- Asparagus, pea, cherry tomato and basil
- Broccoli, blue cheese and tomato
- Butternut, sage and hazelnut
- Caramelised onion, cheddar and bacon
- Classic quiche Lorraine
- Courgette and blue cheese
- Ham and leek
- Rocket, mushroom & bacon
- Smoked salmon dill and horseradish
- Spinach and mushroom

### SAVOURY TARTS (8 PTNS) £24.00 each

- Artichoke and pancetta
- Artichoke, shallot and smoked bacon tart
- Cauliflower, cheese and watercress
- Cheddar, bacon and tomato
- Chorizo and watercress
- Goat's cheese and watercress
- Leek, mushroom and gruyere
- Pea, pancetta and parmesan
- Plum, tomato & pesto
- Roasted red pepper and goats cheese
- Salmon and watercress

## FRITTATAS AND SAVOURY ITEMS

### FRITTATAS (6 PTNS) £10.50 each

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

## HOME MADE INDIVIDUAL SAVOURIES

Cheese and marmite sausage rolls	<b>£2.50</b>	Lamb tikka samosas	<b>£2.50</b>
Cheese and potato empanadas	<b>£2.00</b>	Minced beef and dolcelatte pastie	<b>£2.50</b>
Chicken pasties	<b>£2.50</b>	Potato, red onion and cheddar pasties	<b>£2.00</b>
Goats cheese and red onion patties	<b>£2.00</b>	Sausage rolls	<b>£2.50</b>
Haggis Pasties	<b>£2.50</b>	Scotch egg	<b>£3.00</b>
Individual pork pies	<b>£2.00</b>	Traditional Cornish pasties	<b>£2.50</b>
Individual quiche	<b>£2.90</b>	Vegetable samosas	<b>£2.00</b>
Jamaican patties	<b>£2.50</b>	Winter vegetable and goats cheese pasties	<b>£2.50</b>

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

## HAMPERS

Why not create your own hamper with us for those special occasions.

Choose a minimum of 4 of one type per course.

Courses may be ordered separately.

<b>CANAPES</b>	<b>Per Person</b>
Parmesan shortbread, creamy goats cheese and red onion jam	<b>£2.10</b>
Broad bean, pea and mint with cream cheese crostini topped with asparagus spear	<b>£2.10</b>
Smoked salmon blini with dill crème fraiche and roasted beetroot	<b>£2.50</b>
Sesame seared tuna skewer with pickled cucumber and miso aioli	<b>£2.50</b>
Sticky Korean chicken skewer with Gochujang dipping sauce	<b>£2.10</b>
Fillet of beef, mini Yorkshire pudding and horseradish cream	<b>£2.50</b>

### SNACKS

Homemade sausage rolls	<b>£2.50</b>
Sticky BBQ chicken drumsticks	<b>£2.20</b>
Handmade scotch eggs	<b>£3.00</b>
Cheese straws	<b>£2.30</b>
Chunky sandwiches/Finger sandwiches with assorted filling	<b>£4.80/£3.50</b>

### STARTERS

Cured ham, melon, mozzarella and fig platter	<b>£8.50</b>
Beef carpaccio, rocket, parmesan and truffle aioli	<b>£9.00</b>
Potted salmon and crab with cucumber jelly and pickled watermelon radish	<b>£10.50</b>
Smoked salmon, asparagus, quails egg and watercress with lemon crème fraîche	<b>£10.50</b>
Heirloom beetroot and tomato with goats cheese, balsamic glaze and rocket	<b>£7.50</b>

## HAMPERS

<b>MAINS</b>	<b>Per Person</b>
Seared yellow fin tuna, French beans, cherry tomatoes, quails egg, new potatoes and black olive tapenade	<b>£18.00</b>
Pan fried seabass fillet, Asian vegetables and lemongrass, chilli and ginger dressing	<b>£18.00</b>
Dressed lobster served on half shell with our own homemade classic cocktail sauce	<b>£25.00</b>
Herb crusted fillet of beef, winter vegetables with garlic and tarragon aioli	<b>£18.00</b>
Chargrilled ginger and sesame chicken breast, Thai spiced glass noodles	<b>£8.00</b>
Roasted peppers stuffed with Moroccan spiced cous cous, Baba Ganoush and sumac yogurt	<b>£6.50</b>

### SALADS AND ACCOMPANIMENTS

At Home classic coleslaw	<b>£1.70</b>
Brown rice salad	<b>£2.00</b>
Green bean, pea and mint salad	<b>£1.90</b>
Tenderstem, new potato and radish salad	<b>£2.00</b>
Pear barley and roasted carrot salad with dill vinaigrette	<b>£1.80</b>
Mixed bread rolls	<b>£0.50</b>

### DESSERTS

Lemon posset with black pepper and balsamic strawberries	<b>£5.00</b>
Individual salted caramel banoffee tarts	<b>£5.00</b>
Individual Tiramisu	<b>£5.00</b>
Mango Panna Cottas with lime, passion fruit and mango salsa	<b>£5.00</b>
Little chocolate and orange pots with crème fraîche	<b>£2.00</b>

Deposits will be taken on glassware.

## CHICKEN DISHES

*Price per 2 portions*

**'at home' Chicken pies topped with puff pastry** **£13.50**

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

**Butter Chicken** **£15.50**

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

**Cardamom chicken with lime leaves** **£14.00**

Individual spices add layers of flavour to lean chicken and melting chunks of aubergine. While lime leaves add a zesty fragrance.

**Chicken and cider fricassee** **£14.00**

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

**Chicken chasseur** **£14.00**

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** **£14.00**

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, kale and mushroom pot pie** **£14.00**

Roast chicken taken off the bone in a white wine sauce with chestnut mushrooms, wholegrain mustard and kale, topped with flaky puff pastry.

**Chicken, leek and cider pie** **£14.00**

Roast chicken taken off the bone in a rich creamy sauce made with cider, mustard, cream and cheese. This is then mixed with leeks and apple, topped with flaky puff pastry.

**Chicken tartiflette** **£14.50**

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 DISHES

*Price per 2 portions*

**Chicken tikka masala** **£13.50**

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

**Coq au vin** **£14.50**

This French classic is a terrific dish for a dinner party. It's very important to make this dish with a good quality French red wine. Serve with creamy mashed potato or tagliatelle.

**Devil's curry** **£14.50**

This Malaysian curry is, as the title suggests, seriously spicy. Of course the chillies give it heat, but the spice is far deeper than just a startling burn. Thanks to the lemongrass, ginger, galangal and vinegar this curry transcends.

**Dijon chicken with mushrooms** **£14.00**

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

**Sauté of chicken in a wild mushroom sauce** **£15.50**

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

**Spiced chicken with cardamom** **£15.00**

Chicken breast cooked in a sauce made of cream, almond butter, cardamom, garam masala, chillies and coriander. This is a lightly spiced curry.

**Thai red chicken curry** **£13.50**

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** **£14.00**

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

Would you like an extra tub of sauce? **£6.00 per 500ml**

*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** **£14.00**  
Lean minced beef and pancetta in rich tomato basil ragu layered between sheets of pasta with three cheese sauce & parmesan.
- Beef and mushroom carbonnade** **£14.50**  
A rich and satisfying dish of beef steak cooked with dark beer, garlic, mushrooms, thyme and bay with garlic butter croutons.
- Beef Bourguignon** **£14.50**  
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 and Guinness stew with bacon dumplings** **£15.00**  
A slowly cooked deep rich hearty stew typifies winter. Dumplings add an extra layer of warmth.
- Beef Madras curry** **£15.50**  
Slow cooking is a must in this dish. Very spicy but not too hot.
- Beef rendang** **£15.50**  
Rendang is originally from Indonesia, but now it's popular all over southern Asia. Beef shin is slowly cooked with lemongrass, coconut milk, soy sauce, cardamom, lime leaves and tamarind.
- Beef stifado** **£14.50**  
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.
- Fillet of beef stroganoff** **£22.50**  
Beef fillet with wild mushrooms, gherkins, cream & Brandy sauce.
- Jamaican pepperpot stew** **£13.50**  
Chuck steak casseroled with onions, ginger, scotch bonnet chilli, allspice berries, cinnamon, coconut milk, sweet potato and spinach.
- Moroccan style beef stew** **£14.50**  
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.

## BEEF DISHES

*Price per 2 portions*

- Real chilli con carne** **£14.50**  
Beef steak with red Serrano chillies and red kidney beans. Can be served with sour cream, fresh coriander and warm tortillas.
- Sloppy Joe meatball bake** **£14.50**  
Beef meatballs cooked in a tomato sauce made with passata, garlic, fresh tomatoes, sweet smoked paprika, red wine vinegar and muscovado sugar. Topped with melting mozzarella; serve with crusty bread to mop up the sauce.
- Slow spiced ox stew** **£15.00**  
Slow and low cooking is the key to transforming these under used cuts of meat into food heaven. Ox cheeks are slowly braised with onions, carrots, celery, dates, plum tomatoes, beef stock and thyme to give this stew a rich delicious flavour.
- Spanish beef mince and cauliflower cheese** **£14.00**  
This takes the classic side dish a few steps further by including broccoli as well as cauliflower, and transforms it into a meal in its own right; beneath that fluffy and cheesy topping lurks a bold combination of minced beef and smoked chorizo.
- Steak and ale pie** **£14.50**  
This hearty pie is a treasured winter classic. The use of brown ale adds a rich flavour, but also tenderizes the meat as it cooks.
- Steak and kidney pie** **£14.00**  
An At Home favourite, British chuck steak and tender lamb kidneys slowly braised in red wine with carrots, onions, button mushrooms, English mustard and thyme. Topped with a rich flaky pastry lid.
- Sticky chilli-braised beef ribs** **£15.50**  
Beef ribs slowly braised in sticky chilli sauce made with soy sauce, tomato ketchup, honey, chilli and bourbon whiskey.
- Would you like an extra tub of sauce? **£6.00 per 500ml**
- 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

**Greek pastitsio** **£14.50**

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.

**Indian shepherd's pie with a saag aloo top** **£14.50**

Minced lamb is cooked with Indian spices, fresh ginger, garlic, Puy lentils and peas then topped with potato and spinach saag aloo.

**Keema madras curry** **£14.50**

Keema madras is a curry made with minced lamb. The lamb is cooked with birds eye chillies, garlic, fresh ginger, madras curry spices, onions, tomatoes and coriander. Serve with some plain rice and poppadom's.

**Lamb and dauphinoise hotpot** **£15.50**

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, shallot and date tagine** **£16.00**

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

**Lamb vindaloo** **£16.00**

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.

**Malay lamb curry** **£16.00**

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** **£13.80**

A Greek classic. In this recipe we have added ricotta to the topping which adds a rich creamy flavour to the moussaka.

**Navarin of lamb with spring vegetables** **£15.50**

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.

## LAMB DISHES

Price per 2 portions

**Rump of lamb with Provencal vegetables** **£15.00**

Pot roast rump of lamb with red onion, courgettes, aubergine, red peppers, garlic, white wine, black olives and tomato juice.

**Shepherds pie with cheese & leek mash** **£14.50**

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-braised lamb shanks with red wine, rosemary and garlic** **£18.00**

Lamb shanks very slowly braised in red wine. This makes a perfect dish for a cold winter's night or a warming Sunday lunch.

**Slow braised shepherd's pie** **£15.50**

In this version of shepherd's pie we use shoulder of lamb slowly braised in red wine with rosemary, onions, garlic and carrots, topped with buttery mashed potato.

**Slow-cooked lamb curry with cloves and cardamom** **£15.50**

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

**Spanish lamb with sherry, honey and peppers** **£15.50**

This is a very moreish dish with its sweet-savoury flavours and a lovely depth, thanks to the addition of sherry.

**Sticky lamb stew** **£15.50**

Diced leg of lamb braised with red onions, Ras-el hanout, pomegranate molasses, chilli flakes, preserved lemons, dates and sherry vinegar.

**Winter lamb casserole** **£15.50**

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

Would you like an extra tub of sauce? **£6.00 per 500ml**

*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*

- Creamy pork and mushroom pie** **£13.50**  
Diced leg of British pork, onion, garlic, thyme and chestnut mushrooms cooked in a rich creamy sauce. Topped with flaky puff pastry.
- Creamy pork and sherry casserole with parmesan dumplings** **£14.00**  
Diced pork shoulder, shallots, carrots, wholegrain mustard, sherry and cream make this a rich creamy casserole, topped with parmesan dumplings.
- Dorset pork and cider casserole with mustard and sage** **£13.00**  
Diced pork shoulder casseroled with shallots, cider, celery, Dijon mustard, smoked bacon lardons and crème fraiche.
- Ham hock, cider and green peppercorn pie** **£12.00**  
The ham hocks are slowly cooked until the meat is falling off the bone, it is left to cool and the meat is stripped from the bone. The meat is then added to a sauce made with cider, cream, leeks and green peppercorns. Topped with flaky puff pastry.
- Mac and cheese with ham hock and mushrooms** **£12.00**  
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** **£14.00**  
Dried chillies give smokey, sweet heat to this slow cooked stew, and turn the sauce a deep burnt red.
- Pork and leek pie** **£13.00**  
A meaty pie with a crisp, buttery pastry top. It is always a welcome sight at the kitchen table. Using apple juice here sweetens and mellows the tasty filling to create a real winter classic.
- Pork stroganoff** **£14.50**  
Thinly sliced fillet of pork, sautéed with button mushrooms, shallots, garlic, brandy, Dijon mustard and crème fraiche. Serve with rice.
- Thai pork curry** **£14.00**  
This is a classic northern Thai dish. The spices show influences from India and Burma. This curry is rich and complex with a wonderful aroma while cooking.
- Welsh rarebit and ham hock macaroni cheese** **£13.00**  
Cheddar and Cheshire cheese, Worcestershire sauce, English mustard, ale and ham hock make this a really decadent mac 'n' cheese.

## DUCK & GAME DISHES

*Price per 2 portions*

- Cassoulet** **£18.50**  
This is one of the great country dishes of France, rich, filling & delicious. We use confit of duck, pork belly, lamb & haricot beans.
- Creamy wild mushroom and guinea fowl pie** **£16.00**  
A sophisticated pairing of wild mushrooms and cream perfectly compliments the subtle gamey flavour of the guinea fowl. Serve with greens and plenty of mashed potatoes for a homely autumnal treat.
- Duck casserole with red wine, cinnamon and olives** **£18.00**  
Red wine and cinnamon are natural partners and work together brilliantly in this exotically spiced moorish-style casserole.
- Duck Penang curry** **£18.00**  
Duck breast cooked in coconut milk and coconut cream with red peppers, chilli, lemongrass, Thai basil, ginger and garlic.
- Gamekeeper's pie** **£18.50**  
Venison, pheasant, duck and pigeon casseroled in red wine with onions, carrots and beef stock. Topped with celeriac and potato mash.
- Pheasant casserole with thyme and prunes** **£16.50**  
Pheasant breast slowly casseroled with prunes, red wine, onions, carrots, celery, smoked bacon lardons and thyme. The ideal winter dish.
- Venison chilli** **£18.00**  
A combination of diced haunch and venison mince gives the dish a real depth of flavour and a great texture. Finishing the rich dish with dark chocolate, red wine and a zing of lime, perks it up beautifully!
- Venison and red wine stew** **£18.50**  
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** **£18.50**  
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.
- Would you like an extra tub of sauce? **£6.00 per 500ml**

*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>£18.00</b>
Smoked haddock, salmon, cod & prawns make this dish a real luxury.	
<b>Crab and sriracha mac 'n' cheese</b>	<b>£21.00</b>
This version of mac 'n' cheese is for more mature palates, as it's enriched with crabmeat and spiced with mustard, Asian chilli sauce and cayenne.	
<b>Cullen skink pie</b>	<b>£16.50</b>
Natural smoked haddock, diced potato and leeks, cooked in a creamy sauce with fresh parsley, topped with crispy flaky pastry.	
<b>Goan coconut fish curry</b>	<b>£18.00</b>
Fresh fish and rich coconut take up spices beautifully in a fragrant broth; while a traditional Goan sourness comes from the addition of vinegar.	
<b>Hot smoked fish pie</b>	<b>£17.00</b>
Hot smoked salmon and smoked mackerel in a creamy sauce with leeks, new potatoes, parsley and tarragon, topped with flaky puff pastry.	
<b>Penang prawn and pineapple curry</b>	<b>£19.00</b>
King prawns and fresh pineapple cooked in a sauce made with coconut milk, ginger, Indian spices, cardamom, cinnamon and tamarind.	
<b>Prawn and chicken gumbo</b>	<b>£18.00</b>
Gumbo is a similar style of a one pot wonder to a good bouillabaisse. Created by the creoles in South Louisiana at the turn of the nineteenth century, it remains just as popular today as it was then.	
<b>Red Thai fish curry</b>	<b>£17.50</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>£18.00</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>£15.50</b>
Fresh salmon and leeks cooked in a sauce made with vermouth, cream, Dijon mustard and bay leaves. Topped with a gratin of fresh bread, cheddar, lemon zest and parsley.	

## FISH & SEAFOOD DISHES

*Price per 2 portions*

<b>Salmon en croute</b>	<b>£18.00</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>£17.00</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>Smoked haddock and mushroom pie</b>	<b>£15.50</b>
Natural smoked haddock, chestnut mushrooms and boiled eggs in a Dijon mustard sauce topped with creamy mashed potato.	
<b>Spanish cod stew with chorizo</b>	<b>£16.50</b>
A classic combination of rich spicy chorizo with tender chickpeas and flaky cod.	
<b>Spicy seafood stew with tomatoes and lime</b>	<b>£21.00</b>
Prawns, clams and monkfish fillet poached in a stock made with chillies, tomatoes, olive oil and garlic. Serve with crusty bread.	
<b>Thai shellfish pot</b>	<b>£21.00</b>
Thai flavours go well with all fish and seafood. In this dish we use squid, monkfish and mussels, cooked in coconut milk with chillies, ginger, lemongrass and roasted peanuts.	
<b>Selection of Fishcakes</b>	<b>Each</b>
Salmon and prawn	<b>£6.00</b>
Salmon and watercress	<b>£5.50</b>
Sea Bass & ginger	<b>£7.50</b>
Smoked haddock and bacon	<b>£5.50</b>
Minted pea & salmon	<b>£5.50</b>
Prawn and crab	<b>£8.50</b>
Thai fishcakes with coconut milk lemon grass and ginger	<b>£6.00</b>
Would you like an extra tub of sauce?	<b>£6.00 per 500ml</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>Artichoke and mushroom lasagne</b>	<b>£11.00</b>
Layers of lasagne filled with a creamy white sauce with chestnut mushrooms, artichoke hearts, rosemary and nutmeg.	
<b>Aubergine and mushroom pasticcio</b>	<b>£9.00</b>
Aubergines, mushrooms, onion, basil and marjoram cooked in a rich tomato sauce & topped with penne pasta & cheese sauce.	
<b>Aubergine parmigiana</b>	<b>£12.95</b>
Layers of aubergine, mozzarella and goats cheese baked in a rich tomato sauce. Serve with green salad and crusty bread.	
<b>Baked baby cauliflower with pearl barley, wild mushrooms and cheese</b>	<b>£11.50</b>
A one pot meal; baby cauliflower baked with onions, leeks, pearl barley, wild mushrooms in a cheesy white wine sauce.	
<b>Gardener's pie</b>	<b>£10.00</b>
Butternut squash, chilli and kale topped with cheesy mashed potato.	
<b>Gnocchi with spinach, mushrooms and cheese</b>	<b>£10.00</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>Leek, mushroom and gruyere pie</b>	<b>£10.50</b>
Mushrooms, leeks and potatoes in a cheese sauce made with crème fraiche, topped with flaky puff pastry.	
<b>Kale, ricotta and leek lasagne</b>	<b>£11.50</b>
Layers of fresh pasta filled with kale, leeks, pesto and ricotta and finished with parmesan cheese.	
<b>Spinach and nutmeg cannelloni</b>	<b>£12.95</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>£12.95</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>£9.00</b>
Layers of parsnip, carrot, celery with pearl barley & madeira sauce finished with sliced potato.	

## VEGETABLE SIDE DISHES

Price per 2 portions

Baked beetroot and horseradish mornay	<b>£6.00</b>
Blanched mixed vegetables with herb butter (vac packed)	<b>£5.00</b>
Boulangier potatoes with bacon	<b>£6.00</b>
Braised leeks with gruyere	<b>£5.00</b>
Braised red cabbage	<b>£5.00</b>
Broccoli and cauliflower cheese	<b>£6.00</b>
Butter braised peas with lettuce and mint	<b>£5.00</b>
Buttery mashed potato	<b>£4.50</b>
Cauliflower cheese	<b>£5.50</b>
Cauliflower, leek and blue cheese gratin	<b>£6.50</b>
Celery gratin	<b>£7.00</b>
Chickpea & coriander mash	<b>£4.50</b>
Chicory gratin	<b>£7.00</b>
Coconut basmati rice	<b>£4.00</b>
Coriander rice	<b>£4.00</b>
Creamy potato & wild mushroom gratin	<b>£7.00</b>
Fragrant lemon rice or coconut rice	<b>£4.00</b>
French style braised peas with baby onions	<b>£4.00</b>
Gratin dauphinoise	<b>£7.00</b>
Gratin potatoes with leek, garlic and thyme	<b>£7.00</b>
New potato and bacon gratin	<b>£6.50</b>
New potatoes with cheddar cheese sauce	<b>£6.00</b>
Potato and spinach gratin	<b>£6.00</b>
Tartiflette	<b>£7.00</b>

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

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



## WHOLE PUDDINGS

From **£32.00** (serves 8-10 people)

Almond and apple tart

Apple, blackberry and marzipan crumble

Amaretto and almond chocolate tart **£36.00**

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 Marsala tart with muscatel raisins

Chocolate, pear and hazelnut tart

Chocolate truffle

Dulce de leche cheesecake **£36.00**

## WHOLE PUDDINGS

From **£32.00** (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

Lime and coconut tart

Mont Blanc tart **£33.00**

Muscovado tart

NY baked cheesecake and lemon curd

Orange and chocolate drizzle tart

Oreo Banoffi pie

Pumpkin pie with cardamom and maple syrup

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

### £5.00 each/portion

Black cherry tiramisu  
Caramel and orange mousse  
Cardamom chocolate pots  
Chocolate & Cointreau mousse  
Cranberry butterscotch pudding  
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  
Slow gin and plum crumble  
Three layered chocolate mousse

## WHOLE PUDDINGS

### £7.50 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*

## AUTUMN/WINTER 2018/2019

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 weeks' 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)

