



at home

**PARTY CATERING TO COLLECT**



**AUTUMN/WINTER 2019/2020**

[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

### FROM THE SEA

Line caught tuna, cucumber, horseradish mayonnaise, capers and red onion	<b>£4.90</b>
Line caught tuna, sweetcorn, mixed peppers & mayonnaise	<b>£4.90</b>
Prawn, avocado, marie rose & crisp lettuce	<b>£5.30</b>
Smoked salmon, horseradish cream cheese, capers & dill	<b>£5.80</b>
Smoked salmon, asparagus, spring onion, avocado & mayonnaise	<b>£6.20</b>
Freshly poached salmon, cucumber, rocket & lemon mayonnaise	<b>£5.30</b>

### FROM THE FARM - BIRD

Chicken caesar salad	<b>£4.90</b>
Roast chicken, sundried tomato, pesto, rocket & mayonnaise	<b>£5.00</b>
Roast chicken, crispy bacon, avocado & mayonnaise	<b>£5.00</b>
Roast chicken, pork, sage & onion stuffing, lettuce, real ale chutney & tomato	<b>£5.00</b>
Chicken, chorizo, salsa, rocket & crispy onions	<b>£5.00</b>
Chicken, crispy bacon & sweetcorn mixed with mayonnaise	<b>£5.20</b>
Tex Mex - chicken, jalapeño, cheese, tomato, lettuce, guacamole & salsa	<b>£5.00</b>
Chicken club with crispy bacon, egg mayonnaise, lettuce & tomato	<b>£5.20</b>
Smoked turkey club with crispy bacon, lettuce, tomato & guacamole	<b>£5.30</b>
Smoked turkey, Emmenthal cheese, Dijon mustard, lettuce & tomato	<b>£5.30</b>
Smoked turkey & coleslaw	<b>£5.20</b>
Turkey, brie, cranberry & watercress	<b>£5.20</b>
Roast duck, hoisin sauce, spring onion, cucumber & lettuce	<b>£5.40</b>

### FROM THE FARM - BEEF

Roast beef, shaved parmesan, horseradish mayonnaise & rocket	<b>£4.90</b>
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle & lettuce	<b>£5.50</b>
Roast beef, caramelised onion, horseradish & watercress	<b>£4.90</b>
Roast beef, blue cheese, real ale chutney, tomato & spinach	<b>£5.00</b>
Pastrami, dill pickle, spicy mustard mayonnaise on american rye bread	<b>£5.40</b>

## FRESH OVERSTUFFED SANDWICHES & TREATS

### FROM THE FARM - PORK

BLT - crisp bacon, lettuce, tomato & mayonnaise	<b>£4.70</b>
Bacon, sausage, egg & tomato ketchup	<b>£4.90</b>
Bacon & egg mayonnaise	<b>£4.70</b>
Salami, brie, sun blush tomatoes & lettuce	<b>£5.00</b>
Ham & coleslaw	<b>£4.50</b>
Ham, smoked turkey, Emmenthal cheese, lettuce & mayonnaise	<b>£5.20</b>
Ham, mature cheddar cheese, real ale chutney, tomato & red onion	<b>£4.90</b>
Ham, Dijon mustard, cream cheese & dill pickle	<b>£4.60</b>
Parma ham, brie, avocado, tomato & mayonnaise	<b>£5.50</b>

### VEGETARIAN

Free range egg mayonnaise & mustard cress	<b>£4.30</b>
Mature cheddar, Branston pickle, tomato & rocket	<b>£4.30</b>
Green club sandwich - crisp lettuce, cucumber, tomato, houmous & avocado	<b>£4.70</b>
Mozzarella, black olive tapenade, tomato, roast peppers & basil	<b>£4.70</b>
Goat's cheese, roast red pepper, rocket & pesto	<b>£4.30</b>
Emmenthal, green pesto, spinach, avocado, tomato & mayonnaise	<b>£4.70</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 £5.20 per sandwich)

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

### TRAY BAKES

**£2.50 - £3.50**

Butter flapjacks	Peanut butter brownies
Chocolate brownies	Peanut butter & white choc blondies
Chocolate tiffin	Raspberry and apple crumble square
Custard cream blondies	Treacle tart bars
Double lemon gin and tonic cake	Raspberry and honey flapjacks
Millionaire slice	Rocky road
Nanaimo bars	Salted chocolate and hazelnut brownies
Oaty maple and pecan flapjacks	

## FRESHLY MADE SALADS

Price per 100 grams

<b>Aubergine salad</b>	<b>£1.80</b>
Roasted aubergines are mixed with cherry tomatoes, spring onions, diced red and green peppers, chopped fresh mint and pomegranate seeds. Dressed with lemon juice, red chilli, pomegranate molasses and extra virgin olive oil.	
<b>Aubergine, tomato and spring onion salad</b>	<b>£2.00</b>
Aubergine, almonds, pine nuts, tomato, spring onions and coriander with an olive oil 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>Bean and rice salad</b>	<b>£2.00</b>
Brown rice and kidney beans are mixed with chopped red onion, sliced button mushrooms, French beans, chopped almonds and red, green, and yellow peppers. Dressed with an Italian style dressing.	
<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>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>Chicken satay noodle salad</b>	<b>£2.20</b>
Rice noodles, sliced red cabbage, grated carrots, red onions, shredded roasted chicken are dressed with a crunchy peanut satay sauce.	
<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.	
<b>Coronation potato salad</b>	<b>£1.80</b>
New potatoes dressed with curried yogurt, mango chutney and coriander.	

## FRESHLY MADE SALADS

Price per 100 grams

<b>Deli pasta salad</b>	<b>£1.90</b>
Farfalle pasta, garden peas, sundried tomatoes, basil, prosciutto, salami, artichoke hearts, roasted red peppers and green olives make this salad a meal on its own. Dressed with olive oil, white wine vinegar and garlic.	
<b>Fennel, pomegranate and sage salad</b>	<b>£2.10</b>
Fennel cut into thin strips, poblano chilli, olives, coriander, sage, pomegranate seeds and feta cheese.	
<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>Giant couscous salad</b>	<b>£2.10</b>
Giant couscous is mixed with red pepper, yellow pepper, toasted pinenuts, golden raisins parsley and dill. Dressed with olive oil, red wine vinegar, clear honey, cinnamon and chilli flakes.	
<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 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>Italian rice salad</b>	<b>£2.10</b>
Long grain rice is mixed with prosciutto, tuna, olives, artichokes, peas, sweetcorn, Swiss cheese and artichoke hearts. Perfect for a light lunch!	
<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>Lemony raw beetroot and quinoa salad with dill and olives</b>	<b>£2.00</b>
Quinoa, raw beetroot, pistachios, shallots and dill dressed with extra virgin olive oil, lemon juice, garlic and maple syrup.	
<b>Moroccan aubergine and chickpea salad</b>	<b>£1.80</b>
Grilled aubergines are mixed with chickpeas, diced red onion and fresh coriander. The salad is then dressed with olive oil, clear honey, lemon juice, cumin and paprika.	
<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.	

## FRESHLY MADE SALADS

Price per 100 grams

### **Pasta salad with roasted tomatoes and sweet pepper dressing** £1.80

Roasted cherry tomatoes, mixed olives, fresh chives, fresh basil and rocket are mixed with the pasta and dressed with a sweet pepper dressing, made with Romano peppers, sherry vinegar, garlic, extra virgin olive oil and lemon juice.

### **Puy lentil and tomato salad** £1.90

Puy lentils, green chillies, cherry tomatoes, mint and parsley dressed with lemon juice and olive oil.

### **Quinoa and seed salad** £2.00

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.

### **Quinoa salad with nuts and pomegranate** £2.00

Black, white and red quinoa with hazelnuts, almonds, spring onions and pomegranate seeds.

### **Quinoa tabbouleh** £1.80

Quinoa is mixed with diced tomato, diced cucumber, grated carrot, diced spring onions and freshly chopped parsley. The salad is then simply dressed with lemon juice and olive oil.

### **Red and white rice salad** £1.90

Red and white rice with butternut squash, pomegranate, cumin, dried cranberries and toasted almonds. Dressed with olive oil, orange juice, cinnamon, red wine vinegar and honey.

### **Roasted vegetable and couscous salad** £2.00

Red and yellow peppers, butternut squash, courgettes and red onions are roasted with whole almonds, cumin seeds and harissa paste, mixed with couscous, mint and lemon juice.

### **Roasted veg and feta grain salad** £2.00

Mixed seeds, roasted red and yellow peppers, cherry tomatoes, roasted red onion, coriander and rocket are dressed with sherry vinegar and topped with feta cheese.

### **Roast vegetable and pancetta salad** £1.90

Aubergine, red pepper, courgette, cherry tomatoes, pancetta and penne pasta, dressed with basil pesto.

### **Root ribbon salad with pomegranate** £1.90

This wonderfully sweet tasting salad is packed full of flavour and crunch. Ribbons of parsnip, carrots, celeriac and white cabbage are mixed with dried cranberries, chopped dill, fresh mint and pomegranate seeds. Dressed with mixed spices, rose harissa, honey, rice wine vinegar and extra virgin olive oil.

## FRESHLY MADE SALADS

Price per 100 grams

### **Salade Mama Blanc** £2.10

French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun-blushed tomatoes and red wine dressing.

### **Spanish rice salad** £2.10

Chorizo sausage, red peppers, green olives, capers, fresh peas, and broad beans with a sherry vinegar dressing.

### **Spicy bulgur wheat salad** £1.80

Bulgur wheat is cooked in vegetable stock and then mixed with red onion, tomatoes, red and yellow peppers, chopped mint and chives. The spicy dressing is made with cumin, cayenne pepper, lemon juice and olive oil.

### **Squash and barley salad with balsamic vinaigrette** £2.00

Butternut squash, pearl barley, tenderstem broccoli, sunblush tomato, black olives, capers and pumpkin seeds make this salad a dish that can be served as a side dish or eaten on its own as a main dish.

### **Squash salad with spiced lentils** £2.00

Green lentils, dry-roasted walnuts, roasted butternut squash, red onion, chopped tomatoes, flat-leaf parsley and coriander are dressed with olive oil, red chilli, ground cumin, turmeric and paprika and topped with crumbled feta cheese.

### **Three bean salad with carrot and ginger dressing** £1.90

This vivid carrot and ginger dressing adds bright Asian flavours and beautiful colour to a salad of green summer beans; the toasted seeds add a wonderful nutty crunch and earthy flavour.

### **Tuscan bean salad** £1.80

Cannellini beans and Borlotti beans are mixed with baby plum tomatoes, roasted red peppers, red onion, flat leaf parsley torn and baby kale. The salad is then dressed with tomato juice, red wine vinegar, garlic and oregano.

### **Wasabi slaw** £2.20

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.

### **White bean, tuna and mixed tomato salad** £2.10

White haricot beans are mixed with tinned tuna fish; mixed tomatoes, red onion, chopped chives, tarragon and flat leaf parsley. Dressed with rapeseed oil, white wine vinegar and Dijon mustard.

## **FRESH HOME-MADE SOUPS**

### **HOT SOUPS £3.00 per portion**

Carrot and ginger  
Carrot, lentil and bacon  
Chicken and sweetcorn  
Chorizo and lentil  
Classic French onion  
Coconut chicken noodle  
Country vegetable  
Curried lentil, parsnip and apple  
Leek and potato  
Lentil, tomato and paprika  
Moroccan vegetable  
Potato, leek and stilton  
Potato, onion, bacon and cheese  
Red pepper, squash and harissa  
Roasted Jerusalem artichoke and smoked garlic  
Roasted tomato  
Spiced cauliflower  
Sweet potato and groundnut  
Thai red curry & butternut squash  
Wild mushroom

## **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

- Catalan pimento and chorizo
- Classic quiche Lorraine
- Goat's cheese and watercress
- Leek, mushroom and gruyere
- Pancetta, red chilli and cavolo nero
- Rocket, mushroom & bacon
- Smoked salmon, dill and horseradish
- Spinach and mushroom
- Squash, brown butter and sage
- Taleggio, bacon and spring onion

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

- Cheddar, onion and spinach
- Artichoke, shallot and smoked bacon tart
- Cheddar, bacon and tomato
- Curried onion tart
- Feta and spinach tart
- Purple sprouting broccoli, spring onion and goat's cheese
- Roast onion, smoked bacon and gruyere
- Roasted tomato, basil and parmesan
- Salmon and watercress
- Spinach and prosciutto
- Squash, sage and gorgonzola tart

## FRITTATAS AND SAVOURY ITEMS

### FRITTATAS (6 PTNS) £10.50 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 and marmite sausage rolls	£2.50	Lamb tikka samosas	£2.50
Cheese and potato empanadas	£2.00	Minced beef and dolcelatte pastie	£2.50
Chicken pasties	£2.50	Potato, red onion and cheddar pasties	£2.00
Goats cheese and red onion patties	£2.00	Sausage rolls	£2.50
Haggis Pasties	£2.50	Scotch egg	£3.00
Individual pork pies	£2.00	Traditional Cornish pasties	£2.50
Individual quiche	£2.90	Vegetable samosas	£2.00
Jamaican patties	£2.50	Winter vegetable and goats cheese pasties	£2.50

**SUBJECT TO AVAILABILITY**

## 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.

**Chicken and autumn vegetable pie** **£14.00**

Boneless chicken cooked in a white sherry sauce with leeks, celeriac, pancetta and butternut squash, topped with buttery puff pastry.

**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, leek and chorizo pie** **£14.00**

Whole poached chicken with the meat taken off the bone, in a creamy white wine sauce with smoky chorizo, leeks and button mushrooms, topped with flaky puff pastry.

**Chicken and pumpkin curry** **£14.00**

This Caribbean curry is well worth a try, the chicken is marinated with garlic, root ginger, scotch bonnet chillies, lime juice and Caribbean curry blend spices. It is then casseroled with onions, tomatoes, pumpkin and chicken stock.

**Chicken cacciatore** **£14.00**

The hearty Italian classic with a delicious red wine sauce.

Chicken breast marinated in red wine with garlic and rosemary, and then cooked slowly in a sauce made with tomatoes, black olives, anchovy fillets and the reserved red wine marinade. Serve with a salad or some cannellini beans.

**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 parmigiana** **£14.00**

Chicken breast coated in bread crumbs and parmesan cheese in a rich tomato sauce topped with mozzarella. Serve with some pasta or vegetables.

## CHICKEN DISHES

*Price per 2 portions*

**Chicken tikka masala** **£14.00**

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.

**Creamy curried chicken pie** **£14.00**

Whole chicken poached with onions, carrots, ginger, garlic and curry spices. Once cooked the meat is taken off the bone and added to a mild curry sauce. The pie is then topped with flaky filo pastry.

**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.

**Paprika chicken goulash** **£14.00**

Chicken casseroled with onion, garlic, paprika, cherry tomatoes, caraway seeds, chicken stock, green peppers and celery. Serve with sour cream and pasta or rice.

**Spanish chicken and potato stew** **£14.00**

Chicken breast cooked with chorizo and potatoes in a white wine and tomato sauce, a rustic Spanish dish. Serve with some green vegetables and crusty bread.

**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** **£14.50**

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)*

**SUBJECT TO AVAILABILITY**

## 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, Guinness and oyster mushroom pie** **£14.00**  
Minced beef cooked with onion, carrots, Guinness, Dijon mustard, strong beef stock and oyster mushrooms, topped with flaky puff pastry.
- Beef Madras curry** **£15.50**  
Slow cooking is a must in this dish. Very spicy but not too hot.
- Beef shin and ale ragu** **£14.50**  
Beef shin is slowly cooked with small diced celery, onions and carrots, garlic, English mustard, dark ale, anchovies, tomatoes and beef stock to make a rich comforting beer laced ragu. Serve with mashed potato or pasta.
- 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.
- Cottage pie with cheddar and parsnip mash** **£14.00**  
Lean minced beef with onions, carrots, leeks and peas in a rich gravy made with beef stock. Topped with cheddar, potato and parsnip mash.
- Caribbean beef stew with lime, ginger and thyme** **£14.00**  
Chuck steak marinated with lime juice, root ginger, spring onions, chillies, thyme, sugar and vinegar and then slowly casseroled with beef stock and sweet potatoes.
- Fillet of beef stroganoff** **£22.50**  
Beef fillet with wild mushrooms, gherkins, cream & Brandy sauce.

## BEEF DISHES

*Price per 2 portions*

- 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.
- Pastitsio: Beef and macaroni pie with cinnamon, red wine and Kefalotyri cheese** **£14.00**  
Layers of macaroni with a sauce made with minced beef, garlic, red wine, cinnamon, onions, tomatoes and oregano. Topped with a cheesy white sauce. Serve with salad and some crusty bread.
- 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 cooked beef short rib and mushroom pie** **£15.00**  
Beef short ribs are slowly cooked for 5 hours with porcini mushrooms, pancetta, red wine, caramelised onion, garlic and beef stock until the meat is falling off the bone. The ribs are then taken out of the braising liquor and the meat removed from the bones before being returned to the casserole. The pie is topped with flaky puff pastry.
- Steak and ale pie: New recipe** **£14.50**  
In this new recipe we use shin of beef which is slowly braised with smoked bacon lardons, onions, carrots, mushrooms, red wine vinegar, miso paste, sweet brown ale and beef stock. The pie is topped with flaky puff pastry.
- Steak and stilton pie** **£14.50**  
Tender meat, a deep savoury gravy, flaky pastry and molten blue cheese make this a real comfort pie. The steak is slowly braised with bacon lardons, onions, carrots, bay leaves, Worcestershire sauce and beef stock. Once cool, stilton cheese is crumbled over the top and the pie is topped with flaky puff pastry.
- Would you like an extra tub of sauce? **£6.00 per 500ml**
- All dishes can be made to order (minimum of 2 portions)*
- SUBJECT TO AVAILABILITY**

## LAMB DISHES

Price per 2 portions

**Cornish pie** **£14.00**

A take on a Cornish pastie being turned in a pie; diced lamb is cooked with onions, swede, potatoes, lamb stock and Worcestershire sauce, topped with buttery puff pastry.

**Greek lamb pie with feta mash** **£15.50**

Diced leg of lamb casseroled with onion, garlic, oregano, black olives, red wine and fresh mint topped with feta mashed potato.

**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.

**Irish stew** **£15.00**

Diced leg of lamb slowly casseroled with carrots, onions, celery, potatoes, lamb stock and thyme. A one pot meal, serve with crusty bread.

**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 kleftiko** **£18.00**

Kleftiko is a Greek dish of lamb shank and potatoes slowly cooked with white wine, lemon and oregano. Serve with crusty bread for mopping up juices and green salad dressed with red wine vinegar and olive oil.

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

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

**Lamb, turnip and celeriac hotpot** **£16.00**

The lamb is marinated overnight in a spice blend containing cloves, star anise, rosemary, garlic and Dijon mustard. The lamb is then casseroled with whole shallots, lamb stock and merguez sausages. The hot pot is finely topped with thinly sliced turnip and celeriac.

**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.

## LAMB DISHES

Price per 2 portions

**Lancashire hot pot** **£15.00**

This dish is an old favourite of ours and a true-blue classic. In this recipe we use diced leg of lamb, lamb kidneys, black pudding, onions, lamb stock and bay leaves. The hot pot is topped with sliced potato.

**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.

**Moroccan lamb stew** **£15.50**

Slow cooked diced leg of lamb with onion, garlic, fresh ginger, Moroccan spices, preserved lemon, honey, lamb stock and kalamata olives. Serve with couscous or rice.

**Moussaka with roasted aubergines and ricotta** **£14.00**

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

**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.

**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.

**Summer lamb with sun-dried tomatoes, capers and basil** **£15.50**

Generous handfuls of freshly torn basil are added to this delicious tomato-based stew to give it a real burst of summer flavour. It's good served with nutty wild rice.

**Winter lamb casserole** **£15.50**

Neck fillet of lamb slowly casseroled 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)*

**SUBJECT TO AVAILABILITY**

## PORK DISHES

*Price per 2 portions*

- Cheesy baked leeks and ham** **£12.50**  
Braised leeks wrapped in ham in a cheesy white wine and wholegrain mustard sauce topped with sliced brie.
- 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.
- 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 cheeks with perry and white beans** **£13.00**  
Pork cheeks slowly cooked for 4 hours, with onions, perry, chicken stock, rosemary, thyme, borlotti beans, parsnips and pears. A meal in one pot, serve with crusty bread.
- Swedish meatballs** **£12.50**  
A famous furniture retailer-you know who we mean-sells two million of these meatball every day. Why not give our meatballs a try, minced pork, onion, garlic, anchovy fillets, breadcrumbs, cream, nutmeg and allspice form the meatballs and white wine, beef stock, cream and lingonberry make the gravy.
- Tinga poblana** **£14.00**  
A rich slow cooked pork casserole. The pork is cooked with roasted plum tomatoes, chorizo, chipotle chillies, cumin, Mexican oregano and soft light brown sugar. Serve with avocado and sour cream.

## DUCK & GAME DISHES

*Price per 2 portions*

- Cassoulet of bacon and Toulouse sausage with confit pheasant** **£16.50**  
Confit pheasant legs in a cassoulet made with white haricot beans, smoked bacon, Toulouse sausages, garlic, onions, tomatoes and red wine.
- 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 legs with sticky Veracruzana tomato sauce** **£16.50**  
The olives, capers and sherry lend a piquant savoury character to this slow cooked tomato sauce. The jalapeños add a light touch of heat; the tomatoes acidity and sweetness which cuts through the rich flavour of the duck.
- Pheasant, leek and bacon pie** **£16.00**  
Pheasant breast casseroled with bacon, leeks, celery, carrots in a creamy cider and wholegrain mustard sauce. Topped with flaky puff pastry.
- Pigeon, pig with Madeira and mushrooms** **£17.00**  
Pigeon breast, smoked bacon lardons, porcini mushrooms, button mushrooms, shallots and garlic cooked in a Madeira sauce. Topped with flaky puff pastry.
- Poacher's pie** **£17.50**  
Partridge, pheasant, rabbit, venison sausages and hare cooked in a red wine sauce with carrots and onions. Topped with flaky puff pastry.
- 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 madras** **£18.50**  
Diced venison is firstly marinated with garlic, ginger, plain yogurt, paprika and tomato purée, then quickly roasted before being added to a sauce made with Indian spices, onions, garlic, chopped tomatoes and creamed coconut.
- Would you like an extra tub of sauce? **£6.00 per 500ml**

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

**SUBJECT TO AVAILABILITY**

## 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>Bombay fish pie</b>	<b>£18.00</b>
Smoked haddock, cod and prawns cooked in a sauce made with coconut milk, red chilli, ginger, black mustard seeds and coriander, topped with curried mash.	
<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 prawn, potato and coconut curry</b>	<b>£18.00</b>
Tiger prawns, potatoes, cauliflower in a curry sauce made with red chillies, fresh ginger, onions, garlic, Indian spices and coconut milk.	
<b>Mushy pea fish pie</b>	<b>£18.00</b>
There's a hidden layer of vibrant-green mushy peas buried in the bottom of this classic pie. Cod fillet, salmon fillet, undyed smoked haddock and prawns in a white wine sauce. Topped with flaky puff pastry.	
<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 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.	

## FISH & SEAFOOD DISHES

Price per 2 portions

<b>Smoked haddock and celeriac gratin</b>	<b>£16.50</b>
Natural smoked haddock fillet cooked between layers of celeriac and potato with leeks and cream.	
<b>Smoked haddock and cheddar gratin</b>	<b>£16.00</b>
Layers of undyed smoked haddock, baby spinach and potatoes in a creamy cheddar and emmental sauce.	
<b>Smoked haddock and prawn pie</b>	<b>£18.00</b>
Undyed smoked haddock, tiger prawns, leeks and capers in a rich creamy sauce made with white wine, double cream, smoked paprika and mustard powder. Topped with mashed potato and gruyere cheese, serve with peas or greens.	
<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>Tuna and broccoli pasta bake</b>	<b>£15.00</b>
Flaked tinned tuna with macaroni, broccoli and capers mixed together in a cheese sauce made with cheddar, gruyere and Dijon mustard. Topped with sourdough croutons which makes this into a crunchy-melty pasta bake!	
<b>Selection of Fishcakes</b>	<b>Each</b>
Salmon, sweet potato and coriander fishcakes	<b>£5.50</b>
Salmon and prawn	<b>£6.00</b>
Sea Bass & ginger	<b>£7.50</b>
Sweet potato and ginger cod fishcakes	<b>£5.50</b>
Smoked haddock and watercress	<b>£5.50</b>
Minted pea & salmon	<b>£5.50</b>
Prawn and crab	<b>£7.00</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)

**SUBJECT TO AVAILABILITY**

## VEGETARIAN DISHES

Price per 2 portions

<b>Allotment cottage pie</b>	<b>£13.00</b>
Porcini mushrooms, leeks, carrots, swede, celeriac onion and lentils topped with creamy cheesy mashed potato.	
<b>Aubergine parmigiana</b>	<b>£13.00</b>
Layers of aubergine, mozzarella and goats cheese baked in a rich tomato sauce. Serve with green salad and crusty bread.	
<b>Butternut squash and aubergine lasagne - Vegan</b>	<b>£11.50</b>
Butternut squash, aubergine and spinach are layered between sheets of vegan pasta with a rich tomato, red wine and porcini mushroom sauce; it is then topped with a cashew nut dairy free béchamel sauce.	
<b>Chestnut and mushroom pie</b>	<b>£12.50</b>
Fresh mixed mushrooms, onions, garlic, sage and chestnuts in a white wine sauce topped with flaky puff pastry.	
<b>Gnocchi with spinach, mushrooms and cheese</b>	<b>£12.50</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>Mushroom wellington - Vegan</b>	<b>£12.00</b>
Portobello and chestnut mushrooms are mixed with chestnuts, pecans, garlic, rosemary, thyme and white wine and wrapped in dairy free shortcrust pastry.	
<b>Rogan Joshish - Vegan</b>	<b>£12.00</b>
This is our take on a Kashmiri speciality curry. It's meant to be red, rustic and spicy. We've used aubergine and coconut yogurt to give it a creamy texture and red chillies, fresh ginger and black peppercorns to give it a kick.	
<b>Spinach and nutmeg cannelloni</b>	<b>£12.50</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>£13.00</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 root vegetable tagine</b>	<b>£10.00</b>
Carrots, celeriac, onion, cauliflower, lentils and spinach cooked in a Moroccan spiced sauce made with cherry tomatoes, vegetable stock, preserved lemon and prunes. Serve with couscous or rice.	
<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

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>
Cheesy celeriac, leek and rosemary gratin	<b>£6.00</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>
Creamy squash and sage gratin	<b>£6.00</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)*

**SUBJECT TO AVAILABILITY**

## 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**  
Banoffee cheesecake  
Banoffee roulade with mocha cream  
Bakewell cheesecake  
Blackberry crumble cheesecake  
Blueberry, almond and mascarpone tart  
Brownie fudge pie  
Butterscotch banana pie  
Carrot cake cheesecake  
Cherry crumble pie  
Chocolate, cardamom and hazelnut torte  
Chocolate brownie pecan tart  
Chocolate fudge roulade with fresh cream  
Chocolate hazelnut and salted caramel tart  
Chocolate, pear and hazelnut tart  
Chocolate truffle

## WHOLE PUDDINGS

From **£32.00** (serves 8-10 people)

Dulce de leche cheesecake **£36.00**  
Irish cream tiramisu  
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  
Muscovado tart  
NY baked cheesecake and lemon curd  
Orange and chocolate drizzle tart  
Pecan, bourbon chocolate tart  
Rhubarb and coconut meringue tart  
Rhubarb crumble tart  
Roast pear and blueberry pie  
Sherry trifle  
Soft meringue roulade with apricot and mascarpone cream  
Treacle tart  
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 cobbler  
Apple, Blackberry and Marzipan Crumble  
Apple Crumble  
Bread & Butter Pudding  
Damson crumble  
Rhubarb and ginger crumble  
Slow gin and plum crumble  
Sticky Toffee Pudding

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

## NOTES AND COMMENTS

## **AUTUMN/WINTER 2019/2020**

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:



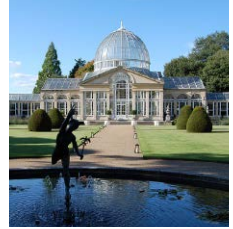
Lighting



Marquees



Flowers



Venues



Photography



Drinks



Stationery



Entertainment



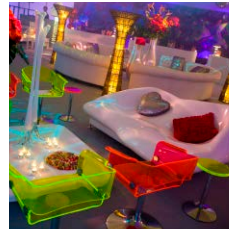
Private Events



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."



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