



# at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •



## Christmas & New Year's Eve

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

## **THE AT HOME CHRISTMAS DAY PACKAGE**

**Entertain at home without the work**

**The “at Home” Christmas lunch kit delivered to your door with all instructions included**

### **Starters**

Beetroot and Gin cured Scottish salmon with soda bread and horseradish cream

Thai melon salad with ginger, mint and chilli

Smoked Scottish blinis served with celeriac remoulade and watercress salad

Ham hock terrine with homemade piccalilli and soda bread

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### **Main Course**

Free range Surrey bred turkey topped with Parma ham and stuffed with two stuffing's –  
Pork, chestnut and apricot and traditional sausage meat, sage and onion

Lincolnshire pork chipolatas wrapped with bacon

Luxury bread sauce with shallots and mascarpone

Rich roasting pan turkey gravy

Home-made mulled cranberry and cherry sauce

Goose fat roast potatoes with rosemary and thyme

Baby Brussels sprouts with chestnuts

Slow braised Christmas spiced red cabbage with red wine and apple

Creamed winter root vegetables

### **Vegetarian**

Jerusalem artichoke and walnut pithiviers with cranberry and port sauce

Truffle honey, red onion and goats cheese en croute

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### **Desserts**

Dark and fruity Christmas plum pudding

Homemade cognac custard

Panna cotta with Christmas spiced mulled wine fruits

Our new recipe handmade mince pies with Armagnac frangipani  
and flaked almonds

Homemade rum butter

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### **A twist on tradition, Alternative Roast**

Free range crown of turkey with pork, chestnut and apricot stuffing

Fillet of beef wellington served with rich burgundy wine sauce

Loin of pork stuffed with prunes and rosemary

Loin of venison wellington served with Madeira sauce

Pepper crusted prime rib of beef with rich roasting pan gravy

Salmon en croute stuffed with ginger and cranberries wrapped in flaky butter pastry

**The whole package £65.00 – £75.00 per person based on minimum 10 guests with 1 choice of starter.** All menu options can be ordered individually please see overleaf

## CHRISTMAS MENU 2013

### **STARTERS** *all priced per serving*

Beetroot and Gin cured Scottish salmon with soda bread and horseradish cream		£ 12.00
Thai melon salad with ginger, mint and chilli		£ 8.00
Smoked Scottish blinis served with celeriac remoulade and watercress salad		£ 12.00
Ham hock terrine with homemade piccalilli and soda bread		£ 8.00

### **MAIN COURSE** *all separately priced*

Free range surrey bred turkey topped with Parma ham & stuffed with Pork, chestnut and apricot and traditional sausage meat, sage and onion stuffed both ends	Serves 10	£165.00
Pork, chestnut and apricot	1 litre tub	£ 16.00
Traditional sausage meat, sage and onion	1 litre tub	£ 16.00
Lincolnshire pork chipolatas wrapped with bacon	2 p.p	£ 1.50
Luxury bread sauce with shallots and mascarpone	500ml	£ 6.00
Rich roasting pan turkey gravy	1 litre tub	£ 10.00
Mulled cranberry and cherry sauce	500ml	£ 6.00
Goose fat roast potatoes with rosemary and thyme	5 p.p	£ 5.00
Baby Brussels sprouts with chestnuts	8 p.p	£ 5.00
Slow braised Christmas spiced red cabbage with red wine and apple	1 litre tub	£ 10.00
Creamed winter root vegetables	1 litre tub	£ 10.00
Double butter mashed potatoes	1 litre tub	£ 10.00
Jerusalem artichoke and walnut pithiviers with cranberry and port sauce	Per portion	£ 7.50
Truffle honey, red onion and goats cheese en crouete	Per portion	£ 6.50

### **DESSERT** *all separately priced*

Dark and fruity Christmas plum pudding	Select in store	
Homemade cognac custard	1 litre tub	£ 10.00
Panna cotta with Christmas spiced mulled wine fruits	Each	£ 5.00
Handmade mince pies with Armagnac frangipani and flaked almonds	Each	£ 1.50
Home-made rum butter	500ml	£ 6.00

### **A TWIST ON TRADITION, ALTERNATIVE ROAST** *all separately priced. Weights approximate*

Free range crown of turkey with pork, chestnut & apricot stuffing 3 kilo	Serves 6-8	£ 95.00
Goose stuffed with apples and prunes in Armagnac 4-5 kilo	Serves 4-6	£160.00
Fillet of beef wellington with rich burgundy wine sauce 1 kilo	Serves 4-6	£ 95.00
Loin of venison wellington served with Madeira sauce 1 kilo	Serves 6-8	£ 90.00
Pepper crusted prime rib of beef with rich roasting pan gravy 3 kilo	Serves 4-6	£90.00
Salmon en crouete stuffed with ginger and cranberries wrapped in flaky butter pastry 1 kilo	Serves 4-6	£ 80.00

## CHRISTMAS MENU 2013

### WHOLE TURKEYS, BIRDS AND ROASTS AVAILABLE OVEN READY, *weights approximate*

Free range Surrey bred turkey 5–6 kilo	10–12 guests	£130.00
Free range Surrey bred turkey 6–8 kilo	13–17 guests	£145.00
Free range Surrey bred turkey 8–10 kilo	18–20 guests	£170.00
Free range Surrey bred goose 4–6.5 kilo	6 guests	£160.00
Gressingham duck 2–3 kilo	4 guests	£ 50.00
Rib of beef 3–5kilo	From	£ 90.00
Sirloin of beef 3–5 kilo	From	£ 140.00

### SOUPS

### Per portion

Coconut chicken noodle	£ 2.50
Smoked haddock and sweetcorn chowder	£ 2.50
Curried parsnip and apple	£ 2.50
Lobster bisque made with cognac and fresh cream	£ 8.00

### CAVIAR

	30g	50g	100g	125g
Baerii farmed	£ 45.00	£ 75.00	£ 150.00	£ 187.50

*Sevruga, Oscietra Royal, Oscietra Gold and Royal Beluga Caviar also available. Price on request.*

### SALMON

St James smokehouse reserve smoked Scottish salmon 454g	<b>£18.50</b>
Hand carved Scottish smoked salmon also available – order by weight required	

### CANAPÉS (60 pieces minimum, 15 pieces per type)

### Per piece

*N.B. Canapés ordered which are for use on 25<sup>th</sup> onwards will be sent in kit form.*

Smoked salmon blinis with crème fraiche and chives	£ 1.75
Foie gras on toasted brioche with vanilla salt	£ 2.50
Parmesan shortbread with goats cheese and red onion jam	£ 1.75
Paprika chicken skewers with aioli dip	£ 1.75
Mini smoked salmon and dill cakes with lemon mayonnaise	£ 1.75
Mini sausage rolls with apricot and truffle (best served warm)	£ 1.75
Lamb and rosemary sausages with grain mustard dip (best served warm)	£ 1.75
Goats cheese and sundried gougères	£ 1.75
Thai marinated tiger tail prawns with lime and coconut dip	£ 2.50
Brie and cranberry filo triangles (best served warm)	£ 1.75
Blinis with roast rare beef, horseradish crème fraiche and cornichons	£ 1.75
Tiny mince pies with rum butter	£ 1.75

## MENU AVAILABLE DECEMBER 23<sup>rd</sup> & 24<sup>th</sup> 2013

### DISHES

	per 2 portions
At home chicken pie	£ 10.50
At home beef lasagne	£ 10.25
At home fish pie	£ 16.95
Tiger green chicken curry	£ 11.50
Beef Guinness and chestnut pie	£ 12.50
Fillet of beef stroganoff	£ 18.50
Shepherd's pie topped with cheese and leek mash	£ 10.95
Beef Bourguignon	£ 12.95
Navarin of lamb	£ 13.50
Game keepers casserole	£ 15.50
Salmon and shrimp parcels	£ 7.50 each
Butternut macaroni cheese	£ 7.50
Mushroom lasagne	£ 8.50

### SIDE DISHES

	per 2 portions
Cauliflower cheese	£ 4.50
Roasted roots with pomegranate molasses	£ 6.00
Gratin dauphinoise	£ 5.50
Parsnip and butternut squash gratin	£ 5.50
Braised leeks in gruyere sauce	£ 4.00

### SALADS

	Medium tub	Large tub
At home hand-made coleslaw	£ 7.00	£ 14.00
Brown rice salad	£ 8.00	£ 16.00
Coronation chicken	£ 10.00	£ 20.00
Crunchy Potato salad	£ 8.00	£ 16.00
Italian roast vegetable salad	£ 9.00	£ 18.00
Wild rice and cranberry	£ 9.50	£ 19.00
Caramelised onion, bacon and potato salad	£ 8.00	£ 16.00
Pistachio couscous	£ 8.00	£ 16.00

### QUICHES AND TARTS

	Whole
Your choice of fillings	£20 – £24

### CHRISTMAS HAMS

Whole Whisky, marmalade & mustard glazed ham with port, orange & redcurrant sauce	£ 85.00
Half Whisky, marmalade & mustard glazed ham with port, orange & redcurrant sauce	£ 45.00

## HAND RAISED PIES

Traditional pork pie (serves 1 (£1.80); 4 (£5.20); 10–12 (£22.00) or 14–16 (£33.00))	<b>Whole</b> As marked
Ham and egg pie (serves 4 (£5.30); 10–12 (£22.00) or 14–16 (£34.00))	
Chicken, ham and stuffing (serves 4 (£5.40); 10–12 (£22.00) or 14–16 (£34.00))	
Mixed game pie (serves 4 (£7.50); 10–12 (£36.00) or 14–16 (£49.00))	
Pork, apple and stilton (serves 4 (£5.60); 10–12 (£22.00) or 14–16 (£34.00))	

## OPEN HAND RAISED PIES

Turkey, ham and cranberry (serves 4 (£5.50) ; 10–12 (£22.00) or 14–16 (£34.00))	<b>Whole</b> As marked
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## CHEESE BOARDS

At home cheese basket fully garnished with your choice of 5 types of our finest mature cheeses (serves 10 guests)	£55.00
Baby stilton (2.5 kilo)	£60.00
Mini Vacherin 500grams	£12.50

## SEASONAL DESSERTS

Individual mince pies	£ 1.50
Buche de Noel – rich chocolate and rum 10”	£ 35.00
Buche de Noel – rich chocolate and rum 14”	£ 45.00
Buche de Noel – rich chocolate and rum 18”	£ 60.00
Very lively Victorian trifle	£28.00
Winter clementine trifle	£28.00
Passion fruit curd pavlova with elderflower cream (in kit form)	£28.00
Bailey’s cheesecake	£28.00
Chocolate roulade	£28.00
Banoffi pie	£28.00
Chocolate, pear and hazelnut tart	£28.00
Mincemeat and apricot tart	£28.00
Lemon meringue roulade	£28.00
Chocolate brownie cheesecake	£28.00
Mulled port jelly	£28.00
Apple and blackberry crumble	£28.00
Individual panna cotta with Christmas spiced mulled wine fruits	£ 5.00

## ORDERS – PLEASE NOTE ON PRE ORDERS THERE IS A £50.00 MINIMUM SPEND.

Last orders for Turkeys/Birds by Friday 13<sup>th</sup> December – Final orders Monday 16<sup>th</sup> December.  
Delivery charges apply depending on distance from our premises. Contact us for a quote. VAT is incurred when there is a delivery charge. Free Deliveries on orders of Christmas Day Package for 10 people or equivalent on 24<sup>th</sup> December before 3.00pm within a 40 mile radius. For Large Orders/Deliveries please call 01932 862026 alternatively call the shop direct on 01932 576671

## NEW YEARS EVE 2013

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

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Blinis with roast rare beef, horseradish crème fraiche and cornichons	£ 1.75
Tiny mince pies with rum butter	£ 1.75

### STARTERS *all priced per serving*

Beetroot and Gin cured Scottish salmon with soda bread and horseradish cream	£ 16.00
Lobster bisque made with cognac and fresh cream	£ 8.00
Homemade terrine of fresh foie gras with sauternes jelly and brioche	£ 18.50
Game terrine of pheasant with raisins and chestnuts served with mulled cider and apple sauce	£ 9.50

### DISHES

**per 2 portions**

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At home beef lasagne	£ 10.25
At home fish pie	£ 16.95
Tiger green chicken curry	£ 11.50
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Fillet of beef stroganoff	£ 18.50
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### SALADS

Medium tub

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### CHEESE BOARDS

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Baby stilton (2.5 kilo)	£60.00
Mini Vacherin 500grams	£12.50

### DESSERTS

All available as listed on main menu

**Final orders by Wednesday 24th December.**

**Delivery charges apply depending on distance from our premises. Contact us for a quote.**

**VAT is incurred when there is a delivery charge.**