



at home

CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE

Christmas Eve,
Christmas Day and
Boxing Day





Our Christmas and New Year's Eve menu is the perfect way to ensure a stress free time this year when it is even more important to spend the time with family. We have been supplying Britain's most delicious Christmas lunches to eat in your own home since 1983...so we know a thing or two about how things work!

A three course feast on the big day, a Boxing day lunch, a New year's Eve luxury dinner when you can't go to a party or bring in the New Year at a restaurant, and all the extras that fill the fridge to bursting, with delicious things to carry you through the long holiday.

Our brilliant party florists will also be available to dress your Christmas trees and tables at home or you can order stunning wreaths and table decorations from our deli. In fact, our deli in Cobham will become an Aladdin's cave of gift ideas.

Supermarkets will be challenging places to say the least, so either collect your entire order from our deli in Cobham and let us pack it into your car or we can deliver it to your kitchen or front door step.

For more information pop into the deli after the 6th November or call or email us

Printable link found at end





“A partridge and a pear tree”



STARTERS

Pick one option

Smoked duck breast and foie gras terrine with plum chutney and brioche toast

or

Scallops thermidor

or

Tomato and goats cheese tarte fine served with rocket and pickled pear

THE MAIN EVENT

Surrey Hills reared Turkey, RSPCA accredited, butter basted and wrapped in bacon with two stuffing's: potato, apple and chestnut and traditional sausage meat, sage and onion

or

Surrey Hills reared Turkey crown, RSPCA accredited, butter basted and wrapped in bacon with potato, apple and chestnut stuffing

Vegetarian: Wild mushroom feuilleté – a flaky puff pastry case filled with forest mushrooms and creamy wild mushroom sauce





CHRISTMAS TRADITIONS, all the trimmings

Additional stuffing balls; Potato, apple and chestnut,
traditional sausage meat, sage and onion

Black pepper and nutmeg pork chipolatas wrapped in bacon
(2.p.p)

Brioche and shallot sauce

Rich roasting pan gravy

Homemade slow gin and cranberry sauce

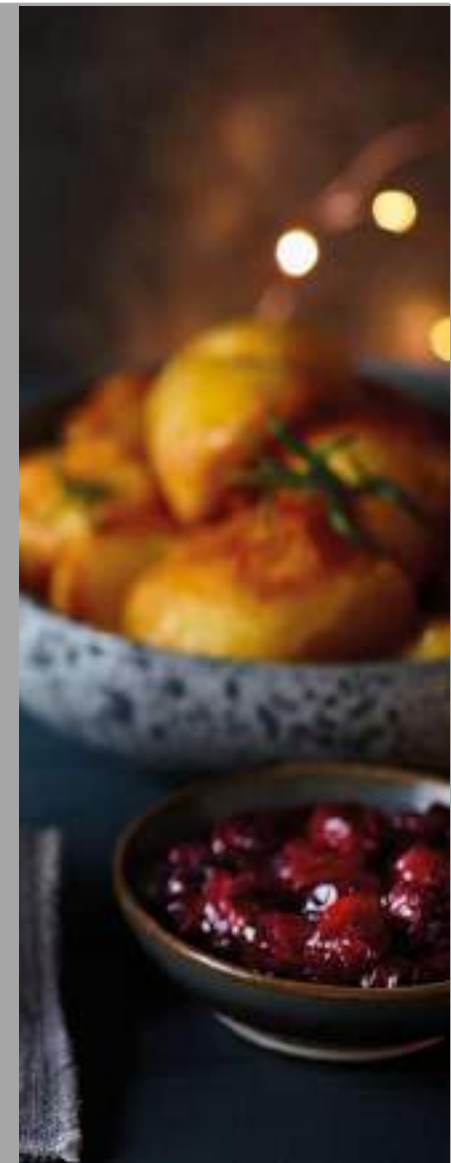
Goose fat and beef dripping chateau potatoes

Maple glazed turned carrots and parsnips

Baby Brussel sprouts with chestnuts and smoked bacon lardons

Sticky Christmas spiced red cabbage with port and apple

Creamed British winter root vegetables





DESSERT

Pick one option

Rich fruity Christmas pudding with brandy custard

or

Mulled spiced winter fruit compote served with cinnamon
spiced meringues and cinnamon cream

or

Individual chocolate delice with warm oranges in Grand
Marnier

and homemade mince pies with Armagnac frangipane and
flaked almonds served with stem ginger and brandy cream

PRICE

Set menu includes starter, main course, sides, dessert and
mince pies @ £85.00 per person.

*Items come fully prepared and sent in oven-proof containers
or recyclable plastic. Full cooking schedule will be sent,
making it as stress free as possible.*



“A holly jolly Christmas”





CHRISTMAS TRADITIONS, all the trimmings

Additional stuffing balls; Potato, apple and chestnut,
traditional sausage meat, sage and onion

Black pepper and nutmeg pork chipolatas wrapped in bacon
(2.p.p)

Brioche and shallot sauce

Rich roasting pan gravy

Homemade slow gin and cranberry sauce

Goose fat and beef dripping chateau potatoes

Maple glazed turned carrots and parsnips

Baby Brussel sprouts with chestnuts and smoked bacon
lardons

Sticky Christmas spiced red cabbage with port and apple

Creamed British winter root vegetables

PRICE

Includes all sides listed @ £25.00 per person.

Items come fully prepared and sent in oven-proof containers or recyclable plastic. Full cooking schedule will be sent, making it as stress free as possible.





“We three Kings”



at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE



STARTERS

Pick one option

*Smoked duck breast and foie gras terrine with plum chutney and brioche toast
or*

Lobster bisque

Vegetarian: Butternut squash velouté

THE MAIN COURSE

Rib of beef or beef Wellington served with rich roasting jus

*Yorkshire pudding, gratin dauphinoise, blanched mixed vegetables with herb butter and
homemade creamed horseradish*

*Vegetarian: Roasted and stuffed aubergine with roasted vegetables,
lentil bake with rocket pesto*

DESSERT

Boozy Christmas trifle

All finished off with homemade mince pies with Armagnac frangipane and flaked almonds
served with stem ginger and brandy cream

PRICE

Set menu to include starter, Rib of beef main course, sides, dessert and mince pies @ £65.00
per person.

Set menu to include starter, beef wellington main course, sides, dessert and mince pies @
£75.00 per person.

*Items come fully prepared and sent in oven-proof containers or recyclable plastic. Full cooking schedule
will be sent, making it as stress free as possible.*



*“Good tidings we bring”
The festive table*





THE FESTIVE TABLE

Whole side of hand carved Scottish salmon with lemon and capers

Whisky, marmalade and mustard glazed ham with port, orange and redcurrant sauce

Black pepper crusted fillet of beef with horseradish and crème fraiche

Game and pork hand raised water pastry pie

Spinach and mushroom quiche

Cranberry and stilton sausage rolls

At home handmade coleslaw

Brown rice salad with cashews, sunflower seeds, spring onions, sultanas in soy dressing

Green beans with crunchy mint hazelnut pesto and feta cheese

Coronation new potato salad, with creamy curry and mango sauce,
red peppers, apricots and fresh coriander

At home cheese basket with Cropwell Bishop Stilton, Quicke's cheddar, Cornish Yarg,
Norbury blue, St Endellion and mini vacherin, fully garnished with grapes, celery and dates.
Crackers and artisan bread sent on the side

Handmade mince pies with Armagnac frangipane and flaked almonds
with stem ginger and brandy cream

Snowy white chocolate and Winter berry cheesecake

PRICE

Menu includes all the above @ £70.00 per person.

Items come fully prepared on disposable platters or recyclable plastic containers



“Christmas treats”





CANAPES

*Certain canapes will be sent in kit form (K.F)
Canapes that require heating marked (H)*

12 canapes per box @ £20.00

Wild mushroom tart with parsnip puree (H)

Parmesan shortbread with creamy goats cheese and red onion jam (K.F)

Cranberry and stilton sausage roll with spiced apple sauce (H)

Bubble and squeak cake with bacon jam (H)

Sweet potato croquette with garlic aioli (H)

12 canapes per box @ £25.00

Smoked salmon on buckwheat blini, beetroot crème fraiche (K.F)

Fillet of beef, Yorkshire pudding, horseradish cream and watercress (K.F)

12 canapes per box @ £30.00

King prawn skewer with sweet soy dip





CAVIAR

	50g	125g	250g	1000g
Siberian Baerii	£75	£187.50	£340	£1360
Imperial Oscietra	£82	£204	£405	£1615
Sevruga	£136	£340	£680	£2720

JOHN ROSS SMOKED SALMON

	454g	Whole side (Long sliced)
Traditional	£ 18.50	£ 48.00
Belvenie Whisky	£ 18.50	N/A
Peppered	£ 18.50	N/A

SOUPS

(1 litre tub for 4 portions)

Butternut squash velouté	£12.00
Lobster bisque	£38.00

SORBETS – PALETTE CLEANSER COURSE

(1 litre tub for 8 portions)

Gin and elderflower	£12.00
Prosecco and lemon	£12.00

CHRISTMAS HAMS

Whisky, marmalade and mustard glazed ham with port, orange and redcurrant sauce	£ 95.00 whole
	£ 50.00 half
	£ 30.00 quarter



HAND RAISED PIES

	1-2 portion (220g)	10 portion (2.5kg)
Chicken, ham, pork and cranberry topped	£ 3.50	£ 30.00
Traditional pork	£ 3.50	£ 30.00
Game and pork	£ 3.50	£ 35.50
Pork and stilton	£ 3.50	n/a

QUICHES / TARTS (8 – 10 portions)

	Quiches	Tarts
Classic Lorraine	£ 28.00	£ 24.00
Salmon, horseradish and watercress	£ 28.00	£ 24.00
Spinach and mushroom	£ 28.00	£ 24.00

FRESHLY MADE SALADS

	Medium tub (approx. 3 portions)	Large tub (approx. 6 portions)
At home handmade coleslaw	£ 7.50	£ 15.00
Brown rice salad – wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas and fresh parsley in a soy dressing	£ 8.50	£ 17.00
Coronation chicken – chicken breast with flaked toasted almonds, red peppers, apricots and fresh coriander with a curry and mango mayonnaise	£ 13.00	£ 26.00
Green beans with crunchy mint hazelnut pesto and feta cheese	£ 9.00	£ 18.00



DISHES OF THE DAY

*Dish deposit charged on items marked with **

	Per 2 portions
Vegan Rogan Josh-ish – This is our take on a Kashmiri speciality curry. We've used aubergine and coconut yogurt to give it a creamy texture and red chillies, fresh ginger and black peppercorns give it a kick	£ 12.00
Thai green chicken curry – Chicken breast and thighs cooked in a creamy coconut sauce with ginger, kaffir lime leaves, Thai basil, baby sweetcorn, sugar snap peas and green beans	£ 14.00
Fillet of beef stroganoff – Beef fillet with wild mushrooms, gherkins, cream & brandy sauce	£ 22.50
Salmon en croute – stuffed with spinach and mushrooms wrapped in flaky butter pastry with a lemon and white wine cream sauce	£ 18.00
Aubergine parmigiana * – Layers of aubergine, mozzarella & goats cheese baked in a rich tomato sauce	£ 13.00
At home chicken pie * – Chicken, leeks, mushrooms, red peppers in a creamy sauce topped with puff pastry	£ 13.50
At home beef lasagne * – Minced beef, pancetta, tomato & basil ragu layered between pasta with three cheese sauce & parmesan	£14.00
Shepherd's pie with cheese and leek mash * – Lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash.	£14.50
At home fish pie * – Smoked haddock, salmon, cod & prawns topped with creamy mash	£ 18.00
Fillet of beef wellington with rich burgundy jus	£ 50.00



SIDES

*Deposit on dish charged on items marked with **

Per 2 portions

Buttery mashed potato	£ 4.50
Blanched mixed vegetables with herb butter	£ 5.00
Gratin dauphinoise *	£ 7.00

DESSERTS – serves 8 - 10

Buche de Noel 10"	£ 55.00	Buche de Noel 14"	£ 65.00
Buche de Noel 18"	£ 75.00	Banoffie pie	£ 22.00
Chocolate truffle cake	£ 32.00	Lemon and raspberry meringue roulade	£ 22.00
Snowy white chocolate and Winter berry cheesecake	£ 22.00	Christmas pudding 454g with brandy custard	£ 28.00
Deep treacle tart with clotted cream	£ 26.00	Brandy custard (goes with Christmas pudding and mince pies)	£ 12.00 1 litre
Boozy Christmas trifle	£ 22.00	Stem ginger and brandy cream (goes with Christmas pudding and mince pies)	£ 8.00 500ml
Iced fruit Christmas cake 6" – dried orange wreath decoration	£ 34.00	Iced fruit Christmas cake 6" – Santa going down the chimney	£ 34.00

DESSERTS – individual

Plain chocolate brownies	£2.50	Box of 6 large festive cupcakes	£ 20.00
Handmade mince pies with Armagnac and flaked almonds	£2.00	Mulled spiced fruit compote, cinnamon meringues and cinnamon cream	£6.00



CHEESE

Baby stilton	£ 60.00	Mini vacherin	£ 15.00
Cheese board - At home cheese basket fully garnished with; grapes, celery & dates. Crackers & artisan bread sent on the side (serves 10 guests) <i>deposit charged on baskets</i>			£ 75.00

PLEASE NOTE, ON PRE-ORDERS THERE IS A £50.00 MINIMUM SPEND.

Last orders for Turkeys/Birds by Thursday 10th December - Final orders Saturday 12th December. No orders are being taken for 23rd December. Place your order asap to secure your collection and delivery time slot. Delivery charges apply depending on distance from our premises and/or orders below £800.00. Contact us for a quote. VAT is incurred when there is a delivery charge. Portion sizes are our estimation. Orders must be collected by 12.00 on 24th December. For large orders/deliveries please call 01932 862026 alternatively call the deli direct on 01932 576671.

Please contact us for our New Years Eve menu



at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE



Contact

at home catering

Tel: 0207 649 9695 / 01932 862026

deli@athomecatering.co.uk

parties@athomecatering.co.uk



www.athomecatering.co.uk