



at home

PARTY CATERING TO COLLECT



SPRING/SUMMER 2019

www.athomecatering.co.uk



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FRESH OVERSTUFFED SANDWICHES & TREATS

FROM THE SEA

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

FROM THE FARM - BIRD

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

FROM THE FARM - BEEF

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

FRESH OVERSTUFFED SANDWICHES & TREATS

FROM THE FARM - PORK

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

VEGETARIAN

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

*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

BISCUITS & CAKES

£2.50 - £3.50

Butter flapjacks	Millionaire slice
Chocolate brownies	Peanut butter brownies
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
Maple, pecan and oat cookies	

FRESHLY MADE SALADS

Price per 100 grams

Allotment salad	£1.90
New potatoes, radishes, green beans, spring onions, cherry tomatoes and cucumber with our homemade salad cream dressing.	
Asian pulled chicken salad	£2.20
Roasted chicken hand striped from the bone, red cabbage, grated carrots, spring onions, red chillies, coriander and roasted peanuts, dressed with hoisin and toasted sesame oil.	
Aubergine, tomato and spring onion salad	£2.00
Aubergine, almonds, pine nuts, tomato, spring onions and coriander with an olive oil dressing.	
At home coleslaw	£1.70
Barley and bulgur chopped herb salad	£1.80
Pearl barley, bulgur wheat, tomatoes, cucumber and chopped fresh herbs dressed simply with lemon juice.	
Brown rice salad	£2.00
Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.	
Broad bean, fennel and radish salad with lemon and tahini dressing	£2.00
Broad beans, radishes, sliced fennel, red onion, preserved lemon, coriander and cumin dressed with tahini, lemon juice and garlic.	
Broad bean tabbouleh salad	£2.00
Bulgur wheat, broad beans, tomatoes, mint, spring onions, za'atar spice mix and sumac.	
Catalan roast chicken, potato and pepper salad	£2.20
Roast chicken shredded from the bone, new potatoes, roasted red peppers, raisins, honey and pine nuts make this dish a refreshing light lunch.	
Chefs salad	£2.20
At Home's Chefs salad with ham, emmenthal cheese, smoked turkey, cherry tomatoes, celery, cucumber, new potato & chives with a Caesar dressing.	
Chickpea and herb salad	£2.00
Bulgur wheat, chickpeas, cherry tomatoes, cucumber and feta cheese dressed with lemon juice and olive oil.	
Classic new potato salad	£1.70

FRESHLY MADE SALADS

Price per 100 grams

Coronation chicken	£2.40
Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with curry & mango chutney mayo.	
Coronation potato salad	£1.80
New potatoes dressed with curried yogurt, mango chutney and coriander.	
Fennel, pomegranate and sage salad	£2.10
Fennel cut into thin strips, poblano chilli, olives, coriander, sage, pomegranate seeds and feta cheese.	
Five bean salad with lemon and poppy seed dressing	£1.90
Cannellini bean, Borlotti bean, green bean, broad bean and beansprouts with a zesty lemon and poppy seed dressing.	
Freekeh, coriander and almond salad	£1.90
The thing we like about this salad is that, while it's an excellent companion to a meat, fish or chicken dish, it's just as delicious on its own.	
Gazpacho salad	£2.00
Tomatoes, red peppers, green peppers, red onion and marjoram dressed with a gazpacho dressing.	
Green fattoush	£2.10
Green peppers, cucumber, spring onions, sugar snap peas, watercress, mint and pomegranate seeds dressed with extra virgin olive oil, sumac and lemon juice.	
Greek village salad	£1.90
Ripe tomatoes, cucumber, celery, green peppers, red onion, coriander, oregano and feta cheese with a light olive oil and red wine vinegar dressing.	
Green beans with crunchy mint hazelnut pesto and feta cheese	£2.10
A refreshing salad can be served as a light starter.	
Heirloom tomato salad	£2.10
Heirloom, plum and cherry tomatoes mixed with fresh herbs make this a colourful refreshing salad. Dressed with balsamic vinegar and olive oil.	
Italian deli salad	£1.90
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.	

FRESHLY MADE SALADS

Price per 100 grams

Jewelled beetroot, orange, almond and dill salad £1.90

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.

Lemony raw beetroot and quinoa salad with dill and olives £2.00

Quinoa, raw beetroot, pistachios, shallots and dill dressed with extra virgin olive oil, lemon juice, garlic and maple syrup.

New potato and radish salad £2.00

New potatoes, radishes, celery and cornichons are dressed with crème fraîche, cider vinegar, mustard and dill.

North African cous cous with roast vegetables £1.90

Cous Cous with chickpeas, aubergine, sultanas, red peppers & harissa dressing.

Orzo deli salad £2.10

Orzo, red onion, roasted red peppers, black olives, artichoke hearts, sunblush tomatoes and basil dressed with red wine vinegar and olive oil.

Potato, white anchovy and caper salad £1.90

New potato, red onion, white anchovy, caper berries, dill and fennel seeds dressed with lemon juice and olive oil.

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.

Radish, cucumber and red onion salad with mint and orange blossom dressing £1.90

A light and refreshing salad that cleanses the palate. It is a perfect accompaniment to heavy meat and poultry dishes.

Roast asparagus and red onion with farro £2.20

New season asparagus, farro, red onion, capers, parsley and chia seeds, dressed with olive oil and lemon juice.

FRESHLY MADE SALADS

Price per 100 grams

Roast vegetable and pancetta salad £1.90

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

Roasted aubergine with pomegranate, feta and parsley £2.00

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.

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.

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.

Spring vegetable salad £2.10

Asparagus, sugar snap peas, garden peas, courgettes and fennel dressed with olive oil, honey, Dijon mustard and lemon juice.

Summer rice salad £2.00

Asparagus, red pepper, green beans, peas, broad beans, green olives and fresh mint with a light lemon dressing.

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.

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 and sumac salad £1.80

This is a light and refreshing dish that goes well with meat or fish. The lemon juice and sumac give it a lovely zing.

FRESH HOME-MADE SOUPS

HOT SOUPS £3.00 per portion

Avocado
Carrot and ginger
Carrot, lentil and bacon
Chorizo and lentil
Classic French onion
Coconut chicken noodle
Coconut-lime chicken curry
Country vegetable
Curried cauliflower and lentil
Leek and potato
Potato, onion, bacon and cheese
Roasted Jerusalem artichoke and smoked garlic
Roasted red pepper and tomato
Roasted tomato
Spiced red lentil
Spiced sweet potato and coconut
Summer herb soup with radicchio
Watercress
Wild mushroom
Tom Yum

CHILLED SOUPS £3.00 per portion

Chilled almond
Chilled Bloody Mary soup with horseradish cream
Fragrant cucumber and yogurt
Gazpacho
Oriental spiced cucumber
Pea, apple and mint
Spiced mango
Vichyssoise
Watercress and buttermilk
Yogurt and cucumber

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	£7.50 pp
Melon, fig, prosciutto and buffalo mozzarella platter	£8.50 pp
Char-grilled chicken and asparagus Caesar salad	£8.50 pp
Thai beef salad with coriander, mint, snow peas, baby corn, chilli and ginger dressing	£9.50 pp
Coronation chicken, pan seared fillet of chicken drizzled with our coronation sauce and sprinkled with toasted flaked almonds	£7.50 pp
Roast beef Carpaccio with rocket, shaved parmesan and aioli dressing	£9.00 pp
Parmesan crusted chicken breast stuffed with mozzarella and sun blushed tomato served with pesto mayonnaise	£8.00 pp
Char-grilled chicken with lemon, tarragon and garlic served with roasted tomato, oregano and red onion salsa	£7.00 pp
Spicy Piri Piri chicken with lemons and herbs served with sour cream and chives	£7.00 pp
Chicken satay sticks with chilli peanut sauce (3 per portion)	£7.00 pp
Pepper coated fillet of roast beef with creamed horseradish and Dijon mustard	£20.00 pp
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)	£7.20 pp
A selection of hand sliced meat platter with cornichons and olives	£4.50 each

FISH

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

STARTERS & BUFFET DISHES

FISH

Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger dressing	£13.50 pp
Lime and chilli prawn and chorizo skewers	£8.50 each
Smoked salmon blinis with crème fraiche and chives	£10.25 pp
Asian gravlax with chilli crème fraiche	£9.50 pp
Salmon and prawn kebabs with chilli dipping sauce	£8.50 each
Sliced John Ross smoked salmon platter with lemon wedges and capers	£5.00 each
Pan-fried individual salmon darnes with a green herb sauce	£6.50 each
Traditionally dressed Cromer crab with egg, parsley and lemon	£9.50 each
Dressed lobster served on the half shell with cucumber salad	market price
Greek style mezze platter; taramasalata, aubergine caviar, stuffed vine leaves, flatbreads and black and green olives (min 6 portions)	£7.00 pp

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)	£6.50 pp
Pissaladiere with caramelised onion, black olives and anchovy	£5.00 each
Piedmont roasted peppers stuffed with tomatoes and feta cheese	£6.00 each
Mediterranean vegetable & goats cheese layered filo tart (Serves 8)	£35.00
Tomato, roast peppers and mozzarella latter with basil and balsamic dressing	£7.00 each
Buffalo mozzarella stacks with tomato, aubergine and fresh basil	£7.00 each
Vegetable antipasti platter with grilled red and yellow peppers, griddled aubergines, artichokes, courgettes, fennel and basil pesto (minimum 10 portions)	£7.50 pp
CHEESE	
Fully garnished cheeseboard. To include a selection of 5 cheeses, crackers, grapes, celery, dates, apricots and cherry vine tomatoes	£6.50 pp

QUICHES AND SAVOURY TARTS

QUICHES (8-10 PTNS) £28.00 each

Air-dried ham and Boursin quiche with quails eggs

Asparagus, pea, cherry tomato and basil

Catalan pimento and chorizo

Cheddar, onion and spinach

Classic quiche Lorraine

Gruyere and bacon

Leek, asparagus and gruyere

Rocket, mushroom & bacon

Smoked salmon, dill and horseradish

Spinach and mushroom

SAVOURY TARTS (8 PTNS) £24.00 each

Artichoke and pancetta tart

Artichoke, shallot and smoked bacon tart

Aubergine, pesto and Parma ham tart

Cheddar, bacon and tomato

Curried onion tart

Feta and spinach tart

Goat's cheese and thyme

Pea, pancetta and parmesan

Salmon and watercress

Spring vegetable tart

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

BARBEQUE FOOD

Many of the marinades and rubs used in our recipes can be purchased from our shop. Our BBQ food is marinated and seasoned ready for you to cook and enjoy

MEAT AND POULTRY

Lemon, garlic and thyme chicken drumsticks (2p.p)	£2.20
Oriental marinated chicken breast	£6.20
Rubbed spatchcock chicken	£7.20
Lemongrass and lime leaf chicken thighs (2p.p)	£2.90
Sweet chilli and ginger chicken breast	£6.20
Teriyaki Chicken thighs (2p.p)	£2.90
Penang beef satay 60 grams (2p.p)	£10.50
Rubbed T-bone steak 450 grams	£24.00
Fillet steak seasoned with at home secret rub 110 grams	£18.00
Country-style barbecued beef short ribs with rancher oaky smoky sauce	£8.00
Real beef burgers 180 grams (using only ground chuck steak)	£3.00
Hand chopped rump steak burger with peppered bone marrow 180 grams	£6.50
Whole butterflied leg of lamb (6-8 pax) marinated in yogurt, fresh mint, coriander and garlic	£80.00
Tandoori rack of lamb with mint raita (6 bone)	£24.00
Spicy red chilli teriyaki belly pork belly rib (2p.p)	£5.00
Belly pork rib marinated in BBQ sauce	£5.00
Butt rubbed rack of pork ribs (recommend ½ rack per person)	£12.00 per rack

BARBEQUE FOOD

HANDMADE SAUSAGES

Classic Cumberland ring with pork, marjoram and sage (1p.p)	£7.80
Lincolnshire with pork and sage (2p.p)	£4.20
Lamb and mint with garlic, cumin and coriander (2p.p)	£4.20
Game with venison, duck, juniper berries and red wine (2p.p)	£5.60
Toulouse with pork, bacon, garlic and red wine (2p.p)	£5.60
Merguez with lamb, garlic, fennel seeds and Harissa (2p.p)	£5.60

FISH AND SEAFOOD

Salmon fillet seasoned with fish rub, lemon and dill 120 grams	£12.50
Piri piri 3 prawn skewers	£12.50
Whole sea bass stuffed with ginger and lemongrass (4 pax)	£65.00
Ginger and pineapple teriyaki tuna fillets 120 grams	£11.00
Tuna burger with spicy red chilli teriyaki 100 grams	£9.00
Whole red snapper, ginger, coriander & spring onion (4 pax)	£45.00
Chermoula swordfish steaks 120 grams	£7.50

VEGETARIAN

Halloumi kebabs with mushrooms and spicy tomato salsa	£4.00
Mixed vegetable kebabs with aubergine, red peppers, button mushrooms and courgettes	£4.00
Sweet Romano peppers stuffed with two cheeses and cherry tomatoes	£4.00
Corn on the cob with chilli and spring onion butter	£3.00
Butternut squash, red pepper and rosemary kebabs	£4.00
Aubergine wraps with mozzarella and tomato	£4.00

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.

CANAPES

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

SNACKS

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

STARTERS

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

HAMPERS

MAINS

Per Person

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

SALADS AND ACCOMPANIMENTS

At Home classic coleslaw	£1.70
Brown rice salad	£2.00
Greek village	£1.90
Squash and barley salad with balsamic vinaigrette	£2.00
Coronation potato salad	£1.80
Mixed bread rolls	£0.50

DESSERTS

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

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.

Chicken pot pie **£14.00**

An American classic, chicken pot pie, chicken poached in fresh chicken stock until tender, then added to a creamy white sauce with carrots, leeks and peas, topped with flaky puff pastry.

Chicken, artichoke and spinach filo topped pie **£14.50**

Poached chicken in a white wine sauce with artichokes, baby spinach, dill, tarragon and mint.

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 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, 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, 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, prosciutto and asparagus wraps **£15.00**

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

CHICKEN DISHES

Price per 2 portions

Chicken, tarragon and watercress puff pie **£14.00**

Poached chicken in a creamy white wine sauce with watercress, tarragon, peas, sour cream and lemon juice, topped with flaky puff pastry.

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.

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.

Greek chicken and pasta stew **£13.50**

Sunshine in a bowl, chicken with tomatoes, olives, white wine, onions, garlic, orzo pasta and thyme.

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.

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, ale and bone marrow pie **£14.50**

Slow cooked shin of beef in a gravy enriched with bone marrow, zingy pickled onions and ale make this pie a must try. Serve with buttery mashed potato and green veg.

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 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.

Braised beef short ribs with dried Mexican chillies **£15.50**

Beef short ribs slow cooked for several hours with Mexican chillies, garlic, onions, cinnamon, red wine and tomatoes.

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.

Chilli beef rendang **£15.50**

The main flavour here comes from coconut and cooking it slowly really makes the dish shine. Chuck steak is cooked with shallots, root ginger, lemon grass, kaffir lime leaves, chilli, garlic and Indonesian spices. Serve with jasmine rice.

BEEF DISHES

Price per 2 portions

Fillet of beef stroganoff **£22.50**

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

French onion and beef pie with a gruyere crust **£14.50**

Rich onion soup-style gravy meets melt-in-the mouth beef with a cheesy gruyere crust.

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.

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.

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)

SUBJECT TO AVAILABILITY

LAMB DISHES

Price per 2 portions

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.

Harissa lamb stew **£15.00**

Diced leg of lamb cooked with aubergines, tomatoes, chickpeas, cumin, cinnamon and harissa, an all in one meal!

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 keema with rosti topping **£14.50**

Minced lamb cooked in a curry sauce made with onion, garlic, chillies, Indian spices, tomatoes and baby spinach topped with rosti potato.

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.

Mushroom and chilli lamb gratinata **£14.50**

Minced lamb cooked in a red wine ragu with black olives, mushrooms, spinach and pasta topped with a mozzarella and parmesan gratinata.

LAMB DISHES

Price per 2 portions

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.

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 cooked lamb shank and red wine hot pot **£16.50**

Lamb shanks slowly cooked with red wine, onions, tomatoes, garlic and carrots. The meat is then striped from the bone and returned to the sauce, topped with sliced potatoes.

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.

Spring lamb casserole with new potatoes **£15.50**

Diced leg of lamb casseroled in white wine with garlic, onions, baby carrots, new potatoes, peas, French beans and asparagus.

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

- Asparagus and ham pancakes** **£14.00**
Savoury pancakes filled with new season asparagus and honey roast ham and topped with a cheese sauce, a perfect supper dish.
- 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.
- Normandy pork and cider casserole** **£14.00**
Diced leg of British pork cooked in cider with shallots, bacon lardons, Dijon mustard and crème fraiche, serve with crusty bread and potatoes or rice.
- 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.
- 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

- 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.
- Duck Penang curry** **£18.00**
Duck breast cooked in coconut milk and coconut cream with red peppers, chilli, lemongrass, Thai basil, ginger and garlic.
- Duck, pineapple and coconut curry** **£17.00**
A delicious warming, fragrant and fruity curry. Duck breast cooked with red Thai curry paste, coconut milk, lime leaves, palm sugar, fresh pineapple and Thai basil leaves.
- 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 kofta** **£18.00**
Minced venison, coriander, green chillies, cinnamon and onion form the koftas; they are then cooked in a sauce made with red chillies, cardamom, onion, ginger and turmeric. Serve this curry with naan bread and rice
- 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

At Home Fish Pie	£18.00
Smoked haddock, salmon, cod & prawns make this dish a real luxury.	
Bengali fish curry	£16.00
Sea bream fillets cooked in a sauce made with onion, green chillies, tomatoes, mustard seeds, English mustard powder and Bengali spices.	
Bombay fish pie	£18.00
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.	
Chorizo, fennel and tomato fish stew	£18.00
Prawns, squid, mussels and hake are cooked in a stew with white wine, chorizo, tomatoes, fennel seeds and fish stock, serve with warm crusty bread.	
Crab and sriracha mac 'n' cheese	£21.00
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.	
Cullen skink pie	£16.50
Natural smoked haddock, diced potato and leeks, cooked in a creamy sauce with fresh parsley, topped with crispy flaky pastry.	
Goan coconut fish curry	£18.00
Fresh fish and rich coconut take up spices beautifully in a fragrant broth; while a traditional Goan sourness comes from the addition of vinegar.	
Prawn and chicken gumbo	£18.00
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.	
Red Thai fish curry	£17.50
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.	
Salmon and spinach bake	£18.00
A complete meal in one dish, layers of spinach, salmon and boiled eggs topped with cheese sauce and breadcrumbs.	

FISH & SEAFOOD DISHES

Price per 2 portions

Truffled macaroni and smoked haddock bake	£16.00
Smoked haddock, truffle oil and gruyere cheese make this a posh pasta bake.	
Salmon en croute	£18.00
Fillet of salmon with mushroom, brandy, cream and parsley stuffing wrapped in flaky butter puff pastry. Serves two.	
Seafood stew with coconut and Thai holy basil	£17.00
A recipe found for us by our fishmonger Chris Loffhouse; 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.	
Smoked haddock and celeriac gratin	£16.50
Natural smoked haddock fillet cooked between layers of celeriac and potato with leeks and cream.	
Spanish cod stew with chorizo	£16.50
A classic combination of rich spicy chorizo with tender chickpeas and flaky cod.	
Spicy seafood stew with tomatoes and lime	£21.00
Prawns, clams and monkfish fillet poached in a stock made with chillies, tomatoes, olive oil and garlic. Serve with crusty bread.	
Selection of Fishcakes	Each
Salmon and prawn	£6.00
Sea Bass & ginger	£7.50
Smoked haddock and watercress	£5.50
Smoked haddock, hake and crab meat	£5.50
Minted pea & salmon	£5.50
Prawn and crab	£7.00
Thai fishcakes with coconut milk lemon grass and ginger	£6.00
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

VEGETARIAN DISHES

Price per 2 portions

Aubergine parmigiana	£12.95
Layers of aubergine, mozzarella and goats cheese baked in a rich tomato sauce. Serve with green salad and crusty bread.	
Butternut squash and aubergine lasagne - Vegan	£11.50
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.	
Gnocchi with spinach, mushrooms and cheese	£12.50
Potato gnocchi cooked in a sauce made with gorgonzola cheese, cream, parmesan and vegetable stock. A delicious midweek meal for the whole family.	
Mushroom and Guinness pie - Vegan	£12.50
This take on a pub classic, the mushroom is rich and meaty and the Guinness adds a dark umami flavour.	
Mushroom wellington - Vegan	£12.00
Portobello and chestnut mushrooms are mixed with chestnuts, pecans, garlic, rosemary, thyme and white wine and wrapped in dairy free shortcrust pastry.	
Persian lime and chickpea stew- Vegan	£10.00
A truly satisfying stew that has a great depth of Persian flavours in all their fragrant sweet spicy glory. Fennel seeds, cumin seeds, ground coriander and turmeric are just a few of the spices that make this into an aromatic warming dish.	
Rogan Joshish - Vegan	£12.00
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.	
Soy-glazed butternut Thai green curry - Vegan	£11.00
Soy-glazed butternut squash, sugar snap peas, asparagus, green beans and edamame beans in a creamy, delicately spiced Thai curry sauce.	
Spinach and nutmeg cannelloni	£12.95
Tubes of cannelloni filled with spinach, ricotta and mascarpone layered in a tomato sauce and topped with mascarpone and parmesan.	
Thai red squash, spinach and coconut curry	£12.95
Squash, sugar snap peas, bamboo shoots, & baby spinach in a spicy sauce of coconut milk, red curry paste, palm sugar and lime leaves.	
Vegan lancashire hot pot	£9.00
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)	£5.00
Boulangier potatoes with bacon	£6.00
Braised leeks with gruyere	£5.00
Braised red cabbage	£5.00
Broccoli and cauliflower cheese	£6.00
Butter braised peas with lettuce and mint	£5.00
Buttery mashed potato	£4.50
Cauliflower cheese	£5.50
Cauliflower, leek and blue cheese gratin	£6.50
Celery gratin	£7.00
Chickpea & coriander mash	£4.50
Chicory gratin	£7.00
Coconut basmati rice	£4.00
Coriander rice	£4.00
Creamy potato & wild mushroom gratin	£7.00
Creamy squash and sage gratin	£6.00
Fragrant lemon rice or coconut rice	£4.00
French style braised peas with baby onions	£4.00
Gratin dauphinoise	£7.00
Gratin potatoes with leek, garlic and thyme	£7.00
New potato and bacon gratin	£6.50
New potatoes with cheddar cheese sauce	£6.00
Potato and spinach gratin	£6.00
Tartiflette	£7.00

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**
Bakewell cheesecake
Blackberry crumble cheesecake
Blackberry curd tart
Blueberry, almond and mascarpone tart
Brownie fudge pie
Carrot cake cheesecake
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**
Lemon and pine nut tart

WHOLE PUDDINGS

From **£32.00** (serves 8-10 people)

Honey and walnut tart
Key lime pie
Latticed treacle and pecan tart
Lemon and pine nut 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
Oreo Banoffi pie
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
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

NOTES AND COMMENTS

SPRING/SUMMER 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 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

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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