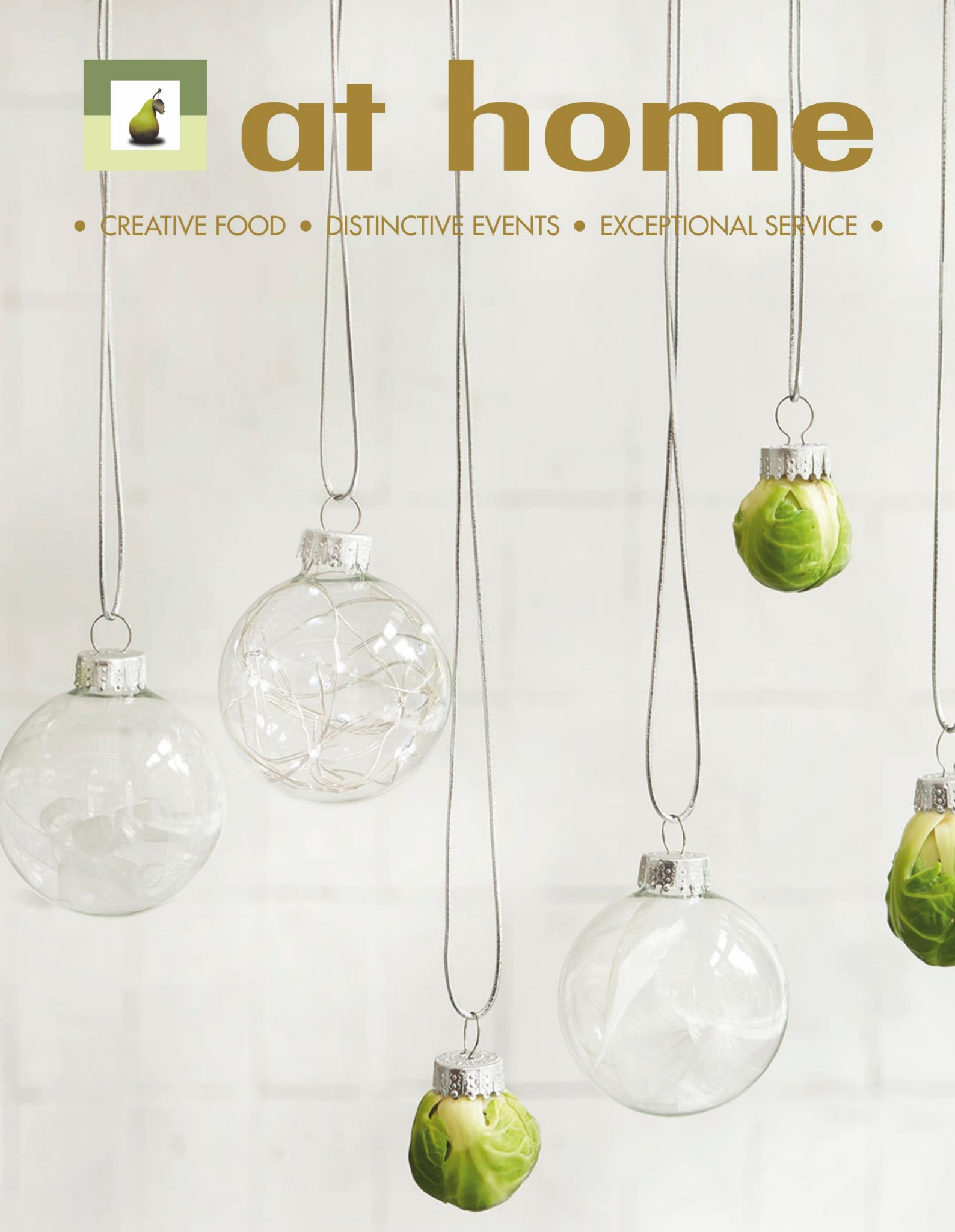




at home

- CREATIVE FOOD •
- DISTINCTIVE EVENTS •
- EXCEPTIONAL SERVICE •



Christmas Eve, Christmas Day, Boxing Day & New Year's Eve

MENU AVAILABLE 24th DECEMBER 2021

'A PARTRIDGE IN A PEAR TREE' - minimum of 6 guests

STARTERS Pick one option

Confit chicken and foie gras terrine with apple chutney and brioche toast
or

Seafood thermidor - salmon, tiger prawn, monkfish in a thermidor sauce
or

Shallot tatin, burrata and thyme dressing

THE MAIN EVENT Pick one option

Surrey Hills reared turkey, RSPCA accredited, butter basted & wrapped in bacon with two stuffing's: Potato, apple & chestnut & traditional sausage meat, sage & onion
or

Surrey Hills reared turkey crown, RSPCA accredited, butter basted & wrapped in bacon with sausage meat, sage and onion stuffing

VEGETARIAN MAIN COURSE

Beetroot and wild mushroom wellington - A flaky puff pastry filled with forest mushrooms and beetroot with a mushroom jus

CHRISTMAS TRADITIONS, all the trimmings!

Additional stuffing balls; Potato, apple & chestnut

Traditional sausage meat, sage & onion

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

Brioche and shallot sauce

Rich roasting pan gravy

Homemade gin & cranberry sauce

Goose fat & 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 & 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

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

PRICE

Set menu @ £90.00pp

(Includes starter, main course, sides, dessert, and mince pies)

'A HOLLY JOLLY CHRISTMAS' - minimum of 6 guests

CHRISTMAS TRADITIONS, all the trimmings!

Additional stuffing balls; Potato, apple & chestnut
Traditional sausage meat, sage & onion
Black pepper & nutmeg pork chipolatas wrapped in bacon (2p.p)
Brioche and shallot sauce
Rich roasting pan gravy
Homemade sloe gin & cranberry sauce
Goose fat & 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 & apple
Creamed British winter root vegetables

PRICE

Set menu @ £28.00pp (Includes all sides listed)

'WE THREE KINGS' - minimum of 6 guests

STARTERS Pick one option

Confit chicken and foie gras terrine with apple chutney and brioche toast
or
Lobster bisque
or
Broccoli and stilton

THE MAIN COURSE

Rib of beef with rich roasting jus
or
Beef Wellington served with rich roasting jus

VEGETARIAN MAIN COURSE

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

SIDES

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

TO FINISH

Boozy Christmas trifle
Homemade mince pies with Armagnac frangipane and flaked almonds served with stem ginger and brandy cream

PRICE

Set menu @ £70.00 with rib of beef. Set menu @ £80.00pp with beef wellington.
(Includes starter, main course, sides, dessert, and mince pies)

'GOOD TIDINGS WE BRING' - The festive table
Minimum of 6 guests

THE FESTIVE TABLE

Scottish smoked salmon with lemon and capers (100g per person)

Whisky, honey 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 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

Roast vegetable and feta grain salad with mixed seeds, roasted red and yellow peppers,
cherry tomatoes, roasted red onion, coriander and rocket dressed with sherry vinegar

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

At home cheese basket with Cropwell Bishop Stilton, Quicques cheddar, Cornish Yarg,
Norbury blue and St Endellion 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

Set menu @ £75.00pp

(Includes all items listed)

'CHRISTMAS TREATS'

£50.00 minimum spend

CANAPÉS

12 canapés per box. *Certain canapés will be sent in kit form (marked K.F).*

Canapés that require heating marked (H)

Wild mushroom tart with parsnip puree (H)	£ 25.00
Parmesan shortbread with creamy goat's cheese & red onion jam (K.F)	£ 25.00
Cranberry and stilton sausage roll with spiced apple sauce (H)	£ 25.00
Bubble and squeak cake with bacon jam (H)	£ 25.00
Sweet potato croquette with garlic aioli (H)	£ 25.00
Smoked salmon on buckwheat blini, lemon crème fraiche (K.F)	£ 25.00
Fillet of beef, Yorkshire pudding, horseradish cream & watercress (K.F)	£ 25.00
King prawn skewer with sweet chilli dip	£ 35.00

LUXURY ITEMS *Other options and sizes available on request*

CAVIAR	50g	125g	250g	1000g
Siberian Baerii	£75	£187.50	£340	£1,360
Imperial Oscietra	£82	£204	£405	£1,615
Sevruga	£136	£340	£680	£2,720

SMOKED SALMON

John Ross Salmon	454g	Whole side (Long sliced)
<i>Traditional</i>	£ 18.50	£ 48.00
<i>Belvenie Whisky</i>	£ 18.50	N/A
<i>Peppered</i>	£ 18.50	N/A

SOUPS

750ml tub(3 portions)

Broccoli and stilton	£ 9.00
Lobster bisque	£ 28.50

SORBETS - *Palette cleanser course*

750ml tub(6 portions)

Gin & elderflower	£ 9.00
Prosecco & lemon	£ 9.00

CHRISTMAS HAMS

Whisky, honey 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 pie	£ 4.00	£ 35.00
Traditional pork pie	£ 4.00	£ 35.00
Game and pork pie	£ 4.00	£ 40.00
Pork and stilton	£ 4.00	N/A

QUICHES/TARTS (8-10 portion)

£ 28 / £ 24

Classic Lorraine

Salmon, horseradish, and watercress

Courgette and cheddar

SALADS

Medium
(approx. 2.5 portions)

Large
(approx. 5 portions)

At Home handmade coleslaw	£ 7.50	£ 15.00
Brown rice salad - Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.	£ 8.50	£ 17.00
Coronation chicken - Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with a curry & mango mayo.	£ 13.00	£ 26.00
Roasted vegetable and feta grain salad - mixed seeds, roasted red and yellow peppers, cherry tomatoes, roasted red onion, coriander and rocket dressed with sherry vinegar and topped with feta cheese	£ 9.00	£ 18.00

BOARDS AND BASKETS

Cheese board - At home cheese basket fully garnished with; grapes, celery & dates. Crackers & artisan bread sent on the side (serves 10 guests)	£ 85.00
Baby stilton	£ 65.00

DISHES	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 crouete - Stuffed with spinach and mushrooms wrapped in flaky butter pastry with a lemon and white wine cream sauce £ 18.00

Fillet of beef wellington with rich burgundy jus £ 50.00

Dishes incurring a deposit

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

SIDES	Per 2 portions
-------	----------------

Buttery mashed potato £ 4.50

Blanched mixed vegetables with herb butter £ 5.00

Dishes incurring a deposit

Gratin dauphinoise £ 7.00

SEASONAL DESSERTS

Buche de Noel 10"	£58.00
Buche de Noel 14"	£68.00
Buche de Noel 18"	£78.00
Serves 8-10 portions	
Deep treacle tart with clotted cream	£ 32.00
Chocolate and raspberry roulade	£ 32.00
Apple and blackberry crumble (incurs dish deposit)	£ 32.00
Banoffee pie	£ 32.00
Snowy white chocolate and Winter berry cheesecake	£ 32.00
Christmas pudding 454g and brandy custard	£ 28.00
Boozy Christmas trifle	£ 32.00
Chocolate truffle cake	£ 32.00
Brandy custard - goes well with Christmas pudding and mince pies!	£ 12.00 750ml
Stem ginger and brandy cream - goes well with Christmas pudding and mince pies!	£ 8.00 500ml
Iced fruit Christmas cake 6" - Traditionally decorated or novelty	£ 45.00
Iced fruit Christmas cake 8" - Traditionally decorated or novelty	£ 57.00

INDIVIDUAL DESSERTS

Box of 6 large festive cupcakes	£ 25.00
Plain chocolate brownies	£ 2.50
Handmade mince pies with Armagnac frangipane and flaked almonds	£ 2.20
Mulled spiced fruit compote, cinnamon meringues and cinnamon cream	£ 6.00

NOTES

Please note on pre orders there is a £50 minimum spend. Last orders for Turkeys/Birds by Thursday 9th December - Final orders Saturday 11th December. No orders are being taken for the 23rd December. Place your order asap to secure your collection time slot. If you place a canape order we encourage you to collect after 9.30am.

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.

NEW YEARS EVE 2021

'CELEBRATE NEW YEAR AT HOME' minimum of 6 guests

STARTERS Pick one option

Chicory tart with walnut and pear salad and blue cheese

Glazed black salmon with celeriac remoulade

Confit chicken and foie gras terrine

MAINS Pick one option

Salmon en croute - Fillet of salmon with mushroom, brandy, cream & parsley stuffing wrapped in flaky butter puff pastry served with blanched mixed vegetables and new potatoes

Fillet of beef wellington served with rich Burgundy wine sauce served with blanched mixed vegetables and gratin dauphinoise

Vegetarian - Squash, quinoa and chestnut nut roast with spiced tomato sauce

DESSERTS Pick one option

Individual Banoffee pie

Individual chocolate truffle

Individual rocky road cheesecake

PRICE

Set menu @ £80.00 per person

Includes starter, main course, sides and dessert

'NEW YEAR'S DAY TABLE' minimum of 6 guests

Cured beetroot and gin salmon with horseradish cream

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

Fillet of beef with a Bordelaise sauce

Chicken, ham, pork and cranberry pastry pie

Rocket, mushroom and bacon quiche

Apricot and truffle sausage rolls

At home handmade coleslaw

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

Italian roasted vegetable - aubergines, courgettes, peppers, fennel, artichokes, pine nuts and sun blushed tomatoes, dressed with basil pesto and extra virgin olive oil

Squash and barley salad with balsamic vinaigrette - Butternut squash, pearl barley, tenderstem broccoli, sun blush tomatoes, black olives, capers and pumpkin seeds

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

Goosey chocolate brownies

Banoffee pie

'NEW YEAR'S EVE TREATS'

£50.00 minimum spend

CANAPÉS

12 canapés per box. *Certain canapés will be sent in kit form (marked K.F).*

Canapés that require heating marked (H)

Wild mushroom tart with parsnip puree (H)	£ 25.00
Caramelised red onion tart topped with chilli bacon jam and crème fraiche (K.F)	£ 25.00
Sweet potato croquette with garlic aioli (H)	£ 25.00
Ham hock terrine with homemade piccalilli on sourdough croute (K.F)	£ 25.00
Soy, honey and ginger chicken skewer with oriental dipping sauce (H)	£ 25.00
Smoked salmon on buckwheat blini, lemon crème fraiche (K.F)	£ 25.00
Tiger tail prawns with lime and coconut dip	£ 35.00

LUXURY ITEMS - other items available on request

CAVIAR	50g	125g	250g	1000g
Siberian Baerii	£75	£187.50	£340	£1,360
Imperial Oscietra	£82	£204	£405	£1,615
Sevruga	£136	£340	£680	£2,720

SMOKED SALMON

John Ross Salmon	454g	Whole side (Long sliced)
<i>Traditional</i>	£ 18.50	£ 48.00
<i>Belvenie Whisky</i>	£ 18.50	N/A
<i>Peppered</i>	£ 18.50	N/A

STARTERS *all priced per serving*

Lobster bisque made with cognac & fresh cream	£ 28.50 3 portions
Chicory tart with walnut and pear salad and blue cheese	£ 12.00
Smoked duck breast and foie gras terrine	£ 18.00
Salmon 'pastrami' with celeriac remoulade	£ 18.00

MAINS

Salmon en crouete - Fillet of salmon with mushroom, brandy, cream & parsley stuffing wrapped in flaky butter puff pastry.	£ 9.00 per portion
Fillet of beef wellington served with rich Burgundy wine sauce	£ 25.00 per portion
Lobster thermidor served in the shell with a creamy sauce made of cognac, Dijon mustard and cream topped with parmesan cheese. (Half/Whole lobster)	£ 25.00 / £ 50.00

DISHES**Per 2 portions***Dishes served in disposable containers*

Thai red chicken curry - <i>Chicken breast cooked in coconut milk, red curry paste, aubergines, kaffir lime leaves, green beans & Thai basil</i>	£ 13.50
Thai red squash curry - <i>Squash, sugar snap peas, bamboo shoots and baby spinach in a spicy sauce of coconut milk, red curry paste, palm sugar and lime leaves</i>	£ 13.00
Fillet of beef stroganoff - <i>Beef fillet with wild mushrooms, gherkins, cream & brandy sauce</i>	£ 22.50
Beef madras - <i>Spicy and intense curry!</i>	£ 15.50

Dishes incurring a deposit

At home beef lasagne - <i>Minced beef, pancetta, tomato & basil ragu layered between pasta with three cheese sauce & parmesan</i>	£ 14.00
Shepherd's pie with cheese & leek mash - <i>Lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash.</i>	£ 14.50
At home fish pie - <i>Smoked haddock, salmon, cod & prawns topped with creamy mash</i>	£ 18.00

SIDES**Per 2 portions**

Lemongrass and kaffir lime leaf rice	£ 4.00
Buttery mashed potato	£ 4.50
Blanched mixed vegetables with herb butter	£ 5.00
<i>Dishes incurring a deposit</i>	
Gratin dauphinoise	£ 7.00

DESSERTS**Serves 8-10 portions**

Banoffee pie	£ 32.00
Lemon & almond meringue roulade	£ 32.00
Rocky Road cheesecake	£ 32.00
Chocolate truffle cake	£ 32.00

INDIVIDUAL DESSERTS

Chocolate truffle	£ 4.00
Plain chocolate brownies	£ 2.50
Handmade mince pies with Armagnac frangipane and flaked almonds	£ 2.20

SOUPS**750ml tub (3 portions)**

Cauliflower and cheddar	£ 9.00
Wild mushroom	£ 9.00

SALADS	Medium tub (Approx. 2.5 portions)	Large tub (Approx. 5 portions)
At Home handmade coleslaw	£ 7.50	£ 15.00
Brown rice salad - Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.	£ 8.50	£ 17.00
Italian roasted vegetable - aubergines, courgettes, peppers, fennel, artichokes, pine nuts and sun blushed tomatoes, dressed with basil pesto and extra virgin olive oil	£ 8.50	£ 17.00
Squash and barley salad with balsamic vinaigrette - Butternut squash, pearl barley, tenderstem broccoli, sun blush tomatoes, black olives, capers and pumpkin seeds	£ 8.50	£ 17.00

QUICHES / TARTS (8-10 portions)	£ 28 / £ 24
--	--------------------

Broccoli, goats' cheese and leek

Rocket, mushroom and bacon

Artichoke, shallot and smoked salmon

NEW YEAR HAMS

Whole honey roast ham £ 95.00

Half honey roast ham £ 50.00

Quarter honey roast ham £ 30.00

HAND RAISED PIES

	1-2 Portion (220g)	10 Portion (2.5kg)
Chicken, ham, pork & cranberry topped pie	£ 4.00	£ 32.00
Traditional pork pie	£ 4.00	£ 32.00
Game & pork pie	£ 4.00	£ 38.00
Pork & stilton	£ 4.00	£ N/A

CHEESE BOARDS AND PLATTERS

At home cheese basket fully garnished with; grapes, celery & dates. £ 85.00

Crackers & artisan bread sent on the side (serves 10 guests)

Baby stilton (2.5 kilo) £ 65.00

NOTES

Please note on pre orders there is a £50 minimum spend. Last orders by 20th 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. Contact us for a quote.

VAT is incurred when there is a delivery charge. Portion sizes are our estimation. Orders must be collected by 15.00 on 31st December. For large orders/deliveries please call 01932 862026 alternatively call the deli direct on 01932 576671.