



at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE

Dinner party menus to collect
Choose 1 starter, 1 main and 1 dessert
Minimum 4 persons
£60.00 per person
**deposits may be charged on returnable dishes*





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Starter options

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Carpaccio of venison fillet with horseradish cream caper berries, beetroot and croutons

Charred tenderstem broccoli, Ashed goats' cheese, quince and hazelnut

Ale cured Sea Bream with apple and beetroot salad

Rillettes of local venison, rabbit and pheasant with toasted wholegrain bread and quince jelly

Prawn and lobster cocktail with bloody Mary dressing

Heritage beetroot with goats' cheese and watercress salad

Seared tuna, pickled carrots, mouli, wasabi gel, sesame cracker

Salad of quail, candied lemon and sourdough crumb

Prawn, asparagus, orange and endive salad

Crispy duck and watercress salad

Beetroot and Blackwood's cured salmon, honey roasted baby beetroot and horseradish cream

Winter vegetable salad with goat's curd and shallot vinaigrette



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Main course options



Roast rack and braised shoulder of lamb with baby winter vegetables and minted rosemary jus

Seared fillet of cod with lobster, tarragon crushed potatoes and lobster sauce

Roast fillet of beef and slow cooked ox cheek with chard, watercress and truffle mash

Monkfish wrapped in Parma ham with fresh cockles and a saffron sauce

Honey-roasted breast of Gressingham duck with Griottine cherries, fondant potatoes and baby vegetables

Pan-roast fillets of salmon with crab crushed new potatoes and sauce Grenoble

Seared fillet of beef, braised shin bon-bon, truffle mash and Madeira jus

Fillet of seabass with Parma ham, sautéed artichokes and watercress

Roast English partridge with parsnip dauphinoise and mulled damson and port wine jus

Rolled lemon sole stuffed with smoked salmon served with spinach, gnocchi and shellfish sauce

Fillet of lamb with black truffle crust, parmesan potatoes and lamb reduction

Seabass 'en papillote' with baby leeks, juniper butter and lemon zest



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Dessert options

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Maple panacotta with roasted apples in vanilla and maple syrup

Sticky date pudding with toffee sauce and marmalade sauce

Drambuie chocolate mousse

Spiced pineapple with pineapple panacotta and a mango and lime sorbet

Chocolate delice with pear puree and jasmine tea syrup

Baked apple tart with hazelnut biscuit and ginger ice cream

Sticky banoffee pudding with jasmine tea ice cream

Mulled winter fruits with cinnamon ice cream

Spiced poached pears with hot chocolate sauce and vanilla ice cream

Tonka bean crème brulee with hot chocolate and apricot sorbet

Rum babas with crème Chantilly

Dark chocolate and walnut tart with crème fraiche ice cream



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Contact

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