



# at home

Autumn/Winter



# LUNCH AND DINNER PARTY MENUS

## STARTERS

Grilled scallops with roasted cauliflower and Serrano ham

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

Pan-roasted grey partridge with orzo pasta, mustard cream, mushroom and tarragon sauce

Crab and samphire ravioli with bisque and shaved bottarga



Wild mushroom, spinach and goats cheese vol au vent with poached duck egg and pimento cream

Crispy duck and watercress salad

Polenta with chestnuts, ricotta, squash and fried sage

Crab with pickled beetroot and ginger dressing

Cornish Lobster risotto

Cajun spiced quail with lemon dressed leaves and almond yogurt

Smoked haddock soufflé with horseradish cream

Venison cannelloni with kale, parmesan and wild mushrooms



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# LUNCH AND DINNER PARTY MENUS

## MAIN COURSE

Fillet of Dexter beef, rainbow chard, artichoke gratin and rich Madeira jus

Braised fillet of turbot, scallops, sea vegetables and wild herbs

Pan fried breast of duck with duck sausage roll, winter greens and glazed orange sauce

Roasted guinea fowl, pearl onions, sprouts and lemon thyme jus gras



Fillet of beef wellington with gratin dauphinois, rainbow chard and Madeira jus

Red Snapper, chicory, shrimp sauce and shrimp fritters

Sea bass with leeks and Pomme Pont-Neuf and tartare hollandaise

Glencoe venison loin with cep and foie gras pithivier, braised red cabbage and Barolo savoury jus

Roast fillet of Cornish cod with crispy potatoes and mustard lentils

Roast sirloin of beef with bone marrow sauce, salsify, mushrooms and red wine shallot sauce

Fillet, shoulder and belly of lamb, with kale, glazed Roscoff onions and lamb jus

Pheasant breast with pumpkin and cumin puree, lentils, button onions and cumin-scented red wine sauce



Lunch or dinner



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# LUNCH AND DINNER PARTY MENUS

## DESSERTS

Sloe gin mulled berries  
and champagne syllabub

Dark chocolate mousse,  
stout cake, milk ice cream  
and blood orange

Ginger and dark rum crème  
brulée with hazelnut biscotti

Prune and Armagnac sticky  
toffee pudding with vanilla  
ice cream



Caramelised pear, pear  
sorbet, almond clafoutis  
and ginger sauce

Pistachio soufflé with dark  
chocolate ice cream

Crème brulée Bakewell tart  
with cherry sorbet

Mulled pear, bitter chocolate  
and gingerbread ice cream

Chocolate Nemesis, Winter  
berries and crème fraîche  
ice cream

Russet and rum tarte tatin  
with clotted cream

Custard tart with roast quince,  
quince and ginger ice cream

St Clements tart with toasted  
meringue and caramel lace



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# LUNCH AND DINNER PARTY MENUS

## CHEESE PLATES

### Classic French

Brie de meaux, Époisses Germain, Comte and bleu d'Auvergne with seeded ficelle and pain d'épice

### Spanish

Manchego mature, Monte Enebro goat, Picos blue with green olives, membrillo and almonds

### Irish

Adrahan, St. Tola, Coolea and Cashel blue with celery crackers and oat cakes

### Greek summer

Feta crumbled over watermelon with pumpkin seeds, olive oil and balsamic vinegar

### Simple Italian

Pecorino sardo, peeled broad beans and shards of Sardinian carta da musica

### Farmhouse

Dorset Blue Vinney, Ragstone, Tunworth, Ducketts Caerphilly with pickled walnuts, English fruit chutney and wholemeal crackers

### Simple French

Vignette-superb creamy cheese served with green salad and fresh baguette

### Cheese board

Hereford hop, Mrs Bell's blue, Stinking Bishop, Ticklemore, Montgomery's cheddar with jazz apples, quince paste, grapes, celery, digestives and charcoal crackers

### The composed cheese course

Gruyere and basil soufflé

Parmesan custards with anchovy toast

Corsu vecchiu with spiced carrot salad and golden raisin puree

Roasted garlic and cheese crème brûlée

Twice baked Welsh organic goats cheese soufflé with truffle oil, onion marmalade and green salad



# HOT COCKTAIL FINGER FOOD

## FROM THE FARM

Duck spring roll with spring onion, cucumber and hoisin sauce  
Chargrilled steak skewers with blue cheese dip  
Shepherd's pie fritters with HP dip  
Pork, celery and water chestnut wontons with ma la chilli oil  
Spanish lamb brochettes with pepper sauce  
Beef fillet on potato crisp, parmesan and caramelized sweet onion purée  
Korean barbecue popcorn chicken with barbecue dipping sauce  
Roast duck and pickled red cabbage on toasted brioche



Curried coconut chicken bamboo skewers with mango sambal

Mini beef burger with chilli and beetroot relish

Sweet potato and chorizo croquettes with saffron and lemon aioli

Ginger chicken cakes with coriander and lime mayo

Rare roasted fillet of beef on watercress pancake with tarragon sauce

Iberico pizzette Bianca

Bubble and squeak cakes with crispy bacon

Pepper crusted beef fillet on potato rosti with béarnaise sauce

Chorizo and prawn skewers

## FROM THE GARDEN

New potato rarebit roasties  
Cauliflower cheese spring rolls  
Blue cheese and pear crumble filo tart  
Mac 'n' cheese fritters with jalapeno salsa  
Caramelised mushroom and gruyère tartlets  
Halloumi fries with smoky chilli tomato relish  
Wild mushroom and chive hollandaise tartlets  
Courgette and gruyère beignet with parmesan  
Cheesy polenta cakes with roasted garlic mayo  
Mini Yorkshires with mushroom and Madeira ragout  
Pumpkin cougère with creamy goats cheese and sage  
Wild mushroom tart with Cornish sea salt and truffle oil  
Aubergine and pine nut fritters with roast tomato sauce  
Chive pancakes with crème fraîche and red onion confit  
Pesto, camembert and sunblushed tomato on toasted rosemary focaccia  
Sweet potato and ginger fritter with crème fraîche and coriander pesto



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# HOT COCKTAIL FINGER FOOD

## FROM THE SEA

Crispy oysters with pickled vegetable salad and citrus mayonnaise  
Tandoori prawns with raita dip  
Thai fishcakes with cucumber pickle  
Spicy prawn spring roll with tamarind dip  
Salt cod fritters with tarragon and parsley aioli  
Curried scallop with cauliflower purée and pangritata  
Potato cakes with kiln roasted salmon and horseradish cream  
Lobster Thermidor tartlet



Mini devilled crab cakes with tomato remoulade  
Maryland crab beignet with lime mayo  
Smoked trout and horseradish mousse on potato rosti with roasted beetroot  
Grilled monkfish skewers marinated with chilli and lime, served with red curry dipping sauce  
Salt and pepper squid  
Sea bass tempura with ponzu dip  
Scallop and black pudding crostini  
Smoked salmon latkes with Scandinavian cream

finger food

## BAR BITES FOR OCCASIONAL TABLES

*Placed around the room for guests to help themselves*

Cracked green and sweet black olives with Provençale herbs and lemon  
Homemade pork scratchings  
Asian guacamole with lotus root crisps  
Caramelised spiced nuts  
Anchovy wafers  
Cheddar and cracked pepper straws  
Rosemary and poppy seed shortbreads  
Parmesan choux sticks  
Jalapeno and parmesan tuiles



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# COOL COCKTAIL FINGER FOOD

## FROM THE FARM

Venison carpaccio, focaccia croute and parmesan shavings

Foie gras parfait with Muscat gelée on brioche toast

Ham hock terrine on toasted sourdough with piccalilli

Chicken liver parfait on brioche toast with red onion jam

Caramelised onion tart with crème fraîche and bacon jam

Rare roast beef with remoulade on rye bread

Beef tartare with fried capers on toasted sourdough

Gorgonzola scone with Parma ham and balsamic roasted fig

Game terrine on rosemary potato toast with beetroot chutney

Three herb chicken rice paper rolls with green chilli dipping sauce

Herb seared loin of lamb crostini with parmesan cream and caper salsa

28-day aged beef carpaccio on Roquefort sablé with rocket and truffle cream

Mini Yorkshire puddings with smoked venison, cranberry sauce and crème fraîche

Bang Bang chicken salad, toasted cashew nut praline and satay sauce in filo cups

Seared loin of lamb on rosemary and mint blinis with garlic mayo and crispy shallots



## FROM THE SEA

Potted salmon on toasted granary with crème fraîche and deep fried capers

Oak-smoked salmon with pickled beetroot crème fraîche on toasted brioche

Smoked mackerel paté with cranberry, lime and ginger on rye crisp bread

Lime and coriander marinated prawns with minted guacamole

Potato drop scone with smoked salmon and horseradish cream

Sesame seared tuna with pickled cucumber and miso aioli

Blueberry, gin and dill cured salmon on buckwheat blinis

White bean crostini with white anchovy and lemon salsa

Marinated scallop, wasabi shortbread and yuzu aioli

Curried crab with mango salsa on sourdough toast

Smoked butter brown shrimps on wholemeal toast

Lobster, crème fraîche and tarragon vol au vents

Sea bass ceviche with Amarillo chilli tiger's milk

Prawn and Asian herb rolls with sweet chilli dip

Tuna tartar with chipotle mayo on rice cracker

Dorset crab cocktail filo tartlets



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# COOL COCKTAIL FINGER FOOD

## finger food

### FROM THE GARDEN

Sweet potato and coconut fritter  
with green mango salsa & chilli

Caramelised red onion, manchego  
and pickled fig oatcakes

Walnut shortbread with creamy goat's cheese,  
roasted butternut squash, toasted pine  
nuts and honey drizzle

Caramelised walnut and blue  
castello cheese on pumpernickel

Miso glazed tofu and crispy vegetables  
spring rolls with Asian dipping sauce

Roquefort and pistachio macaroons

Marinated mozzarella on parmesan sablé  
with slow dried baby plum tomato and basil pesto

Carrot and chickpea pancakes,  
cashew cheese and pickled celery

Roasted aubergine and crumbled feta filo tart

Goat's cheese mousse on black pepper  
blinis with pickled beetroot



### SOMETHING FOR THE SWEET TOOTH

Gingerbread brownies with eggnog cream cheese frosting

White chocolate and Cointreau tiramisu shots

Tiny mince pies with rum butter

Churros bites with warm chocolate sauce

Mini apple and calvados crumble  
pies with whipped cream

Baileys chocolate truffles

Chocolate and salted caramel tartlet  
with freeze dried raspberries

Roasted plum pavlova with toasted pistachio

Mulled wine pear, walnut cake  
and cinnamon cream

Cranberries and white chocolate macaroons

Carrot cake cheesecake

Sticky toffee spoon

Clementine custard tart with brulée topping

Cranberries, pumpkin  
and toffee flapjack bites

Butterscotch gingerbread trifle

Boozy raisins and ginger stems cheesecake

Espresso martini profiteroles

Pear & Stilton macaroons

Banoffee pie cups



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# WORLD BOWL FOOD

## HOT BOWLS

Crab mac 'n' cheese with pangritata

Braised short rib of beef

mac 'n' cheese with gremolata

Leek, broccoli and spinach

mac 'n' cheese with toasted almond topping

Venison croquette, sticky onions and butternut squash purée

Fillet of beef béarnaise served with Parmentier potatoes and crispy shallots

Pork belly, black pudding mash and apple sauce

Chicken, lemon and olive tagine with parsley tabbouleh

Mushroom and leek puff pastry pies

Cod loin, salsa verde, crushed new potato, kale and Jerusalem artichoke

Hand dived scallops on celeriac cream with pancetta crisp

Cumin spiced lamb meatballs, butternut squash and apricot ragù with pomegranate couscous

5hr braised beef daube with truffle creamy mash



## HOT BOWLS

Roast rump of lamb, vegetable quinoa, pitta crisps and minted yogurt

Chilli con carne, spicy guacamole and deep fried tortilla chips

Black rice bimi and pineapple stir fry

Mini wild boar sausages with apple mash and cider gravy

Beef casserole, chantenay carrots, lardons and horseradish dumplings

Smoked salmon and pea fish cakes with melting garlic centre and chive hollandaise

Poached monkfish, saffron potatoes and creamy bisque sauce

Cray fish, smoked haddock and salmon fish pie, gruyère and whole grain mustard mash

Beer battered sole Goujons, hand cut chips and tartare sauce

Wild mushroom risotto with truffle oil and pecorino

Roasted zucchini, saffron, lemon and fennel seed risotto



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# WORLD BOWL FOOD



## COOL BOWLS

Butternut squash, pecan and bitter leaves with candied orange and whole grain dressing

Salt beef and cornichon with English mustard sauce and rocket

Smoked salmon, heritage beets, horseradish and dill

Hawaiian tuna poke bowl, pickled cucumber, bottarga, avocado and soy

Vietnamese beef salad

Sea bream ceviche, limo peppers, red onion and cancha corn

Crab, mango and spring onion salad with chilli and coriander

## SWEET BOWLS

Pineapple carpaccio, grilled pineapple, coconut sorbet and almonds

Apple crumble and custard

Coconut panna cotta with mango, mint and chilli salsa

Honey and pecan tart with honeycomb ice cream

Tonka bean brulée with drunken autumn fruits

Mulled wine jelly with poached pear and warm syrup soaked gingerbread

## COOL BOWLS

Burrata with balsamic and honey glazed butternut squash and pomegranate seeds

Peppered tuna Niçoise, black olive tapenade and anchovy

Crispy duck and glass noodle salad

Seared tiger prawn cocktail with crushed avocado, gem hearts and Bloody Mary dressing

Roasted squash, goat's curd and lovage pesto

Endive, poached pear and Roquefort salad with walnuts

Beef tartare, shaved parmesan, rocket and truffle oil

Rare roasted venison loin, balsamic roasted beetroots, grated horseradish, capers and roasted hazelnuts

Scallop ceviche with lime and chilli, pickled mouli and pink grapefruit

Gin cured salmon, cucumber ribbons and heather honey dressing

Beetroot, young goats cheese with roasted artichokes and toasted pine nuts

Ham hock and pea salad with tarragon dressing

Watermelon, feta and mint salad with pomegranate and pumpkin seeds

## SWEET BOWLS

Cranberry and candied orange Eton mess

Warm chocolate brownie with toffee and vanilla bean ice cream

Baked rice pudding with ruby plum jam

Gingerbread tiramisu, chocolate zabaglione

Mini tiramisu bowls

Clementine and Grand Marnier trifle

Sticky toffee pudding with caramel sauce and clotted cream

Baileys bread and butter pudding served with chocolate ice cream



# TAPAS AND PINTXOS

## SMALL PLATES IN THE BASQUE TRADITION

Calamari with fried garlic, chilli and lemon

Cockles cooked in white wine with cannellini beans, pancetta and torn croutons

Grilled chorizo with fresh pea puree and crispy shallots

Mushrooms cooked with garlic and sherry on toast

Tomato bread with salted smoked anchovies

Pancetta wrapped new potatoes with sherry vinegar, aioli and manchego

Prawn brochette with caramelised shallot salsa

Chargrilled octopus with chickpeas, piquillo peppers, purslane and gremolata

Pork ribs slow roasted in membrillo and sherry vinegar

Grilled asparagus with romesco sauce

Potatoes roasted in pork fat with red mojo sauce

Chorizo and piquillo peppers

Clams with sherry and serrano ham

Prawns cooked in olive oil with garlic and chilli

Potato, red pepper, tomato and chorizo stew

Salt cod croquettes with broad beans and confit lemons

Salt cod fritters with saffron aioli

Chicken wings with honey and paprika

Chorizo, morcilla and fennel sausages with sticky balsamic onions

Calamari with peppers and mushroom salad

Marinated baby octopus with tomato and fennel salad

Gazpacho shots



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# DIRTY FOOD

Two handed grown-up comfort food

Pulled pork brioche with BBQ sauce and rosemary coleslaw

Maple-cured bacon, cheese and tomato sandwich with rocket

Honey-fried chicken with shoestring fries

Crab cakes with remoulade and soft buttered roll

Beer battered haddock with hand cut chips, mushy peas and homemade tartare sauce

Italian pork and fennel meatballs in tomato sauce  
served in a crusty baguette with parmesan cheese

Steak sandwich with sautéed onions, Dijonnaise, rocket and blue cheese

Chilli cheese dog, Pork hot dog, chilli, cheddar cheese and chopped white onion

Chicago beef hot dog, caramelised and spring onions,  
French's mustard and tomato ketchup

Cumberland sausage slider with tomato ketchup

Crispy bacon toasties

BBQ brisket sliders with dill pickle and Swiss cheese

At homes Sausage rolls hot from the oven with Branston pickle

Pastrami on rye with homemade Russian dressing

London Pride battered fish finger slider with tartare sauce

Buffalo wings with homemade ranch dressing and hot sauce

Ground chuck cheeseburger with maple-cured bacon, dill pickle and Dijonnaise

Hot salt beef on caraway rye with New York mustard and dill pickle

Pork burger with bacon tomato jam, provolone and rocket in a brioche bun

Fried chicken sandwich with fennel slaw



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dirty food

## BRUNCH TIME

Why not invite friends over for a lazy Sunday brunch?

Bloody Mary

Peach Bellini

Blackberry-Bay leaf champagne spritzer

Raspberry cooler

Cucumber-lemonade spritzer

Smoked haddock kedgeree with poached egg

Grilled halloumi, poached eggs and basil on toasted muffin

Omelette Arnold Bennett with smoked haddock and hollandaise cheese sauce

Potato rosti with poached eggs, bacon and hollandaise

Chorizo and eggs on tomato rubbed sour dough

Lobster Benedict

Fried halloumi and spinach with garlic yogurt, chilli butter and poached eggs

Portobello mushrooms stuffed with cheese and chorizo

Baked eggs with spinach and brioche

Mushrooms and caramelised onion rarebit

Smoked salmon hash topped with poached eggs

Tomato and anchovy tarte tatin

Classic Caesar salad

Eggy bread with crispy bacon and roast bananas in golden syrup

Blueberry pancakes with figs and vanilla crème fraîche

Bourbon vanilla French toast with maple syrup and blueberries

Waffles with rhubarb compote and whipped cream

Roast figs with oranges and honey mascarpone



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# THE GREAT BRITISH AFTERNOON TEA

## SERVED ON ARRIVAL

Laurent-Perrier NV Champagne

## SERVED COLD

A selection of tiny finger sandwiches served on speciality breads to include  
Lemon, tomato and herb, brioche and wholemeal;

Oak smoked Scottish salmon with lemon butter and black pepper

Classic cucumber and minted cream cheese

Native lobster salad

Free range egg mayonnaise and shiso cress

Truffled corn fed chicken and tomato

Cornish crab and watercress

## SERVED HOT

Croque Monsieur

Smoked salmon on toasted buttered crumpet with cream cheese and chives

Welsh rarebit with grilled tomatoes and bacon

Slow roast onion and goat's cheese tart served with apple and radish salad

## SWEET

at home's freshly baked plain and fruit scones served with Devon clotted cream and  
your choice of preserves; apricot, lemon curd, raspberry, strawberry and wild berry

Assorted afternoon tea pastries to include chocolate and coffee éclairs, fruit tartlets,  
meringues, petit four glace, chocolate délice and individual Victoria sponge sandwiches

Your choice of tea from our collection;

Earl Grey, Darjeeling first flush, Lapsang souchong, Royal English, Jasmine with flowers



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