



# at home

New Years Eve

CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE

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How can we celebrate New Year's Eve?

We are all going to miss getting dressed up to give or go to a fabulous and glamorous party this year.

The next best thing is to indulge in a luxurious dinner (and wonderful wines or maybe just a pot of Caviar) especially if you don't have to cook it ..... again!

Come and collect the whole menu from our shop in Cobham or let us deliver it to your home.

***Printable link found at end***





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Minimum 6 guests

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*“CELEBRATE NEW YEAR  
AT HOME”*



## STARTERS

Pick one option

Chicory tart with walnut and pear salad and blue cheese

or

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

or

Glazed black salmon with celeriac remoulade

## MAIN COURSE

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

or

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

or

Individual chocolate truffle

or

Individual rocky road cheesecake

## PRICE

Set menu includes starter, main course and dessert @ £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.*



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## THE NEW YEARS DAY TABLE





## THE NEW YEARS DAY TABLE

Cured beetroot and gin salmon with horseradish cream

Whisky, marmalade 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

Giant cous cous salad with roast butternut squash, chilli, couscous, mint, walnuts and pomegranate seeds

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

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

Goosey chocolate brownies

Banoffee pie

**PRICE**

Menu includes all the above @ £70.00 per person.

*Items come fully prepared on disposable platters or recyclable plastic containers*



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## *“New Years Eve treats”*





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## 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)

Caramelised red onion tart topped with chilli bacon jam  
and crème fraiche (K.F)

Sweet potato croquette with garlic aioli (H)

*12 canapes per box @ £25.00*

Ham hock terrine with homemade piccalilli on  
sourdough croute (K.F)

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

Soy, honey and ginger chicken skewer with  
oriental dipping sauce (H)

*12 canapes per box @ £30.00*

Tiger tail prawns with lime and coconut dip







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## 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

## STARTERS

Lobster bisque made with cognac and fresh cream	£ 38.00 4 portions
Chicory tart with walnut and pear salad and blue cheese	£ 12.00 per portion
Smoked duck breast and foie gras terrine with plum chutney and brioche	£ 18.00 per portion
Glazed black salmon with celeriac remoulade	£ 18.00 per portion

## MAIN COURSES

Fillet of salmon en crouete with mushroom, brandy, cream and 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.	£25.00 half lobster £50.00 whole lobster



## DISHES OF THE DAY

*Dish deposit charged on items marked with \**

	<b>Per 2 portions</b>
<b>Thai red chicken curry</b> – Chicken breast cooked in coconut milk, red curry paste, aubergines, kaffir lime leaves, green beans and Thai basil	£ 13.50
<b>Thai red squash curry</b> – Squash, sugar snap peas, bamboo shoots and baby spinach in a spicy sauce of coconut milk, red curry paste, palm sugar and lime leaves	£ 13.00
<b>Fillet of beef stroganoff</b> – Beef fillet with wild mushrooms, gherkins, cream & brandy sauce	£ 22.50
<b>Beef madras</b> – Spicy and intense curry!	£ 14.00
<b>At home beef lasagne *</b> – Minced beef, pancetta, tomato & basil ragu layered between pasta with three cheese sauce & parmesan	£14.00
<b>Shepherd's pie with cheese and leek mash *</b> – Lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash.	£14.50
<b>At home fish pie *</b> – Smoked haddock, salmon, cod & prawns topped with creamy mash	£ 18.00

## SIDES

Lemongrass and kaffir lime leaf rice	£ 4.00
Buttery mashed potato	£ 4.50
Blanched mixed vegetables with herb butter	£ 5.00
Gratin dauphinoise *	£ 7.00



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## DESSERTS

Serves 8-10		Individual	
Banoffee pie	£ 22.00	Chocolate truffle	£ 4.00
Lemon and almond roulade	£ 22.00	Plain chocolate brownies	£ 2.50
Rocky road cheesecake	£ 22.00	Handmade mince pies with Armagnac frangipane and flaked almonds	£ 2.00
Chocolate truffle cake	£ 32.00		

## SOUPS (1 litre tub for 4 portions)

Cauliflower and cheddar	£12.00
Wild mushroom	£12.00

## NEW YEARS EVE HAMS

Whisky, marmalade and mustard glazed ham with port, orange and redcurrant sauce	£ 95.00 whole £ 50.00 half £ 30.00 quarter
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## QUICHES / TARTS (8 – 10 portions)

	Quiches	Tarts
Broccoli, goats cheese and leek	£ 28.00	£ 24.00
Rocket, mushroom and bacon	£ 28.00	£ 24.00
Artichoke, shallot and smoked salmon	£ 28.00	£ 24.00



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## HAND RAISED PIES

	<b>1-2 portion (220g)</b>	<b>10 portion (2.5kg)</b>
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

## CHEESE

Baby stilton (2.5kilo)	£ 65.00
Mini vacherin	£ 15.00
At home cheese basket fully garnished with grapes, celery and dates, Crackers and artisan bread sent on the side (for 10 guests)	£ 75.00

## FRESHLY MADE SALADS

	<b>Medium tub (approx. 3 portions)</b>	<b>Large tub (approx. 6 portions)</b>
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
Giant cous cous salad – Roast butternut squash, chilli, couscous, mint, walnuts and pomegranate seeds	£ 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



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**PRINTABLE VERSION  
TO PRINT CLICK [HERE](#)**

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

*Last orders by 21<sup>st</sup> 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 15.00 on 31<sup>st</sup> December.*

Tel: 0207 649 9695 / 01932 862026

[deli@athomecatering.co.uk](mailto:deli@athomecatering.co.uk)

[parties@athomecatering.co.uk](mailto:parties@athomecatering.co.uk)

[www.athomecatering.co.uk](http://www.athomecatering.co.uk)

Photo by Eddie Judd Photography