

Order and collect our luxury boxes





















What is the process?

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE



Bored with meal planning, fed up with queuing in supermarkets and tired of cooking breakfasts, lunches and dinners. Let us do what we have done for over 35 years – do all of the above for you.

What is the difference to how we normally operate? See below

We are producing weekly changing menus to cover meal planning which can be found by clicking here, however we have also produced menus which stay the same, week on week. They may be updated from time to time so definitely worth checking.

Menus will be released on a Monday for the following week – all orders must be placed 4 days later on the Friday. Menus will be launched on our Instagram, sent via e-marketing and also shown on our website. To place an order please email deli@athomecatering.co.uk

All orders can be collected from our Cobham deli and a time slot will be given on booking. If you would prefer a contact free collection this can be arranged so please enquire. We offer a chargeable delivery service on both Wednesday and Fridays – subject to availability.

No minimum spend on collection (unless specified) but a £80.00 minimum spend plus VAT on deliveries applies. Full payment taken at moment of order.

All available to order for collection or delivery Tuesday – Saturdays unless specified.

All items will be sent in reusable plastic containers unless we have marked with a * and then a refundable deposit will be taken

That's it – simple and stress free. Now to make you hungry – flick through our luxury boxes





at Home's afternoon tea

£50.00 for two



A selection of finger sandwiches served on farmhouse white, granary and tiny brioche rolls

Oak smoked Scottish salmon with lemon butter and black pepper
Classic cucumber and minted cream cheese
Free range egg mayonnaise and shiso cress
Honey roast ham and English mustard
Turkey, cranberry and brie
Breast of chicken with tarragon creamed mayonnaise
If you would prefer a vegetarian selection of sandwiches please let us know

Sweet

at homes freshly baked plain and fruit scones with Devonshire clotted cream and strawberry preserve

Fresh strawberries

Assorted seasonal afternoon tea pastries and traditional cakes

Finishing touches

Why not say it with flowers by adding a luxury bouquet of seasonal flowers – see our flower offering on future page and of course no afternoon tea is complete without champagne try our

Nicolas Feuillatte @ £ 33.50 per bottle

OR

Taittinger Brut N.V @ £ 47.90 per bottle

Available Wednesdays - Saturdays

Why not send as a gift? Call us to discuss



at Home's afternoon tea for a tiny table £18.00 pp



Don't forget the little ones - Tiny table

Afternoon tea that your kids can enjoy

Finger sandwiches on farmhouse white and granary bread
Honey roast ham and cheddar cheese
Cucumber and cream cheese
Free range egg mayonnaise and cress
Peanut butter

Small bites

Mini homemade sausage rolls Vegie sticks with cream cheese and chive dip

Sweet

Mini scones with clotted cream and strawberry preserve
Fresh strawberries
Cake pops
Jam tarts
Gooey chocolate brownies

A carton of fruit juice

Available Wednesdays – Saturdays

Special occasion, why not add a celebration cake –





Catch of the day
Fresh fish feast box @ £175.00

All items can be frozen



4 whole Dover sole.

Approx. 500g each

Skinned and trimmed ready to cook

Whole Sea Bass
Approx. 1.4kilo each – 4 servings
Scaled and gutted or filleted, boneless, not portioned

4 tuna fillet Approx. 150g each Ready to cook

Whole Turbot

Average size of whole fish 1.4 kilo – 4 servings

Scaled, gutted and trimmed or filleted, not portioned

400g smoked salmon sliced

Take a look at our homemade sauces menu to serve alongside the above.

Prices may vary due to weather and market price.

Available Wednesdays - Saturdays





Catch of the day BBQ fish box @ £115.00



A selection of fresh fish and seafood carefully chosen for a great tasting memorable BBQ for you to enjoy.

For 4 people we would include 4x170g salmon fillets, a dozen fresh scallops, a box of head on king prawns (frozen), 4 whole and scaled mackerel and 8 sardines fresh when available

Take a look at our homemade sauces menu to serve alongside the above.

Prices may vary due to weather and market price.

Available Wednesdays - Saturdays











A selection of meat and poultry boxes sourced from our local farm in Surrey

FAMILY BOX @ £150.00

2x 500g French trimmed racks of lamb
4x 330g outdoor reared pork T-Bone chops
4 x 220g chicken Supremes
4x 250g dry aged sirloin steaks
1x 1.5 kilo free range chicken
4x 220g duck breast

STEAK AND CHOPS FOR TWO @ £95.00

2x 250g dry aged rib eye steaks
2x 150g dry aged fillet steaks
2x 250g dry aged sirloin steaks
2x 250g Barnsley lamb chops
2x 330g outdoor reared pork T-bone chops
2x 330g free range bacon steaks

FAMILY STAPLES

Bacon, Cumberland sausage, minced beef, roasting joints and birds may be added at an extra charge

Take a look at our homemade sauces menu to serve alongside the above.

All items are fresh and can therefore be frozen if required





Fresh homemade sauces 500ml tub - £ 7.50



Why not try some of our delicious freshly homemade sauces to enhance our meat and fishes boxes

Wild mushroom sauce

Wild mushrooms, white wine, shallots, garam masala and cream.

Goes well with beef, pork and chicken

Rosemary and mint sauce

Lamb stock, red wine, shallots, redcurrant jelly, garlic, fresh rosemary and mint makes this sauce a perfect accompaniment for Barnsley chops and racks of lamb

Bordelaise sauce

A great French classic sauce, veal jus, shallots, red wine, crushed black peppercorns and bone marrow. A delicious sauce goes well with any cut of beef, especially fillet, rib eye and sirloin steaks

Vermouth sauce

Fish stock, dry vermouth, thyme, paprika and double cream.

An excellent sauce to accompany Dover sole and turbot

Watercress sauce

Fresh watercress, vegetable stock, soft green peppercorns and butter. An extremely light fresh-tasting sauce to serve with sea bass or any white fish

Asparagus and lemon sauce

Fresh asparagus, vegetable stock, lemon zest, lemon grass, double cream and butter are blended together to make a sauce that tastes of summer. Goes well with any poached or grilled fish



Fresh homemade sauces 500ml tub - £7.50



Cool sauces and salsa

Sauce verge

Extra virgin olive oil, garlic, anchovy fillets, diced plum tomatoes, basil and parsley makes this a refreshing dressing for grilled fish

Romesco

One of the great Spanish sauces, extra virgin olive oil, almonds, roasted red peppers, garlic, smoked paprika and chilli.

Serve with grilled fish, meat or vegetables

Salsa verde

Green serrano chillies, jalapeno chilli, green tomatoes, shallots, garlic, coriander leaves and ground cumin, goes well with any grilled meats or fish.

Compound butters

Maitre D'hotel butter (parsley butter)

Place the butter on your piece of cooked meat or fish and it will melt slowly over the food-delicious!

Roquefort butter

Ideal with grilled steak, lamb or pork chops

Café de Paris butter

Butter, ketchup, Dijon mustard, chopped capers, anchovy fillets, chives and tarragon with a dash of Madeira, great with grilled meats





at Home's British cheese selection box

£75.00



Our selection box contains six specially selected cheeses from British artisan cheesemakers.

Every piece of cheese is freshly cut by hand on the day of delivery or collection and wrapped in waxed paper. We do this because it's the most respectful way to treat this precious food.

THE SELECTED

For cheese descriptions see next page.
250g each of the below:
St Endellion

Cropwell Bishop Stilton

Norbury blue

Quickes cheddar

Cornish yarg

Clothbound Inglewhite Buffalo

Each of our cheese boxes contain fresh figs, dates, shelled walnuts, grapes, Braeburn apples, digestives and crackers



at Home's British cheese section box

£75.00



St Endellion

The traditional recipe for ripening this cheese uses Cornish double cream which results in a creamy but full bodied soft cheese with a good flavour

Cropwell Bishop Stilton

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth

Norbury blue

Norbury blue comes from Surreys only cheesemakers. The cheese is wonderfully mild, crumbly blue with a musty hard rind.

Quickes cheddar

An intensely buttery cheddar with a subtle, clean aroma, full of the smooth richness of Devonshire milk.

Cornish yarg

This cheese is loosely based on a Caerphilly recipe, and is wrapped in stinging nettles which are completely edible

Clothbound Inglewhite Buffalo

Bursting with flavour, it has a smooth, creamy texture, thanks to the high fat content of the buffalo milk, produced by the herd of water buffalo at Park Head Farm.







Pick your own bespoke shopping basket

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE



A selection of fruit and vegetables fresh from the market for you to choose delivered to your door or picked up from our deli

FRESH VEGETABLES

KILO	500G	250G		
Maris Piper potatoes	Green beans	Flat mushrooms		
New potatoes	Courgettes	Button mushrooms		
Sweet potatoes	Brown onions	Mixed wild mushrooms		
Carrots	Red onions	Garlic		
Beetroot	Banana shallots	Ginger		
Celeriac	Tender stem broccoli	Red chillies		
	Asparagus	Green chillies		
	Leeks	Curly kale		

HERBS

Basil bunch
Coriander bunch
Dill bunch
Mint bunch
Oregano bunch
Flat Parsley bunch
Rosemary bunch
Sage bunch

Leeks

Curly kale

EACH

Jacket potato

Cauliflower

Pointed cabbage

Aubergine

Pricing follows





FRUIT

1 x Galia melon

1 x pineapple

2 x mango

6 x red apples

6 x green apples

6 x oranges

6 x lemons

6 x limes

6 x peaches

6 x nectarines

6 x kiwi fruit

125g blueberries

125g raspberries

400g strawberries

500g bananas

500g white grapes

500g black grapes

SALAD

2 x little gem lettuce

125g rocket

500g vine tomatoes

500g cherry vine tomatoes

1 x red pepper

1 x green pepper

1 x cucumber

1 x avocado

Bunch of spring onions

Bunch of celery

Pricing follows



• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE							
KILO		EACH		FRUIT			
Maris Piper potatoes	£0.90	Jacket potato	£0.35	1 x Galia melon	£3.00		
New potatoes	£2.30	Cauliflower	£2.00	1 x pineapple	£3.78		
Sweet potatoes	£2.50	Pointed cabbage	£2.00	2 x mango	£6.30		
Carrots	£1.35	Aubergine	£1.30	6 x red apples	£2.55		
Beetroot	£1.30	-		6 x green apples	£2.65		
Celeriac	£1.50	HERBS (bunch)		6 x oranges	£3.05		
		Basil	£1.70	6 x lemons	£2.50		
500G		Coriander	£1.70	6 x limes	£2.05		
Green bean	£5.10	Dill	£1.70	6 x peaches	£3.60		
Courgettes	£2.10	Mint	£1.70	6 x nectarines	£3.90		
Brown onions	£0.65	Oregano	£1.70	6 x kiwi fruit	£3.95		
Red onions	£0.70	Flat leaf parsley	£1.70	125g blueberries	£3.25		
Banana shallots	£1.65	Rosemary	£1.70	125g raspberries	£4.45		
Tender stem broccoli	£6.80	Sage	£1.70	400g strawberries	£5.10		
Leeks	£1.70			500g white grapes	£3.75		
		SALAD		500g black grapes	£3.60		
250G		2 x little gem lettuce	£1.35	1 kilo bananas	£2.00		
Asparagus	£4.75	125 rocket	£3.15				
Flat mushrooms	1.60	500g vine tomatoes	£2.45				
Button mushrooms	£0.95	500g cherry vine tomatoes	£2.40	Shopping baskets have a minimum			
Mixed wild mushrooms	£5.25	1 x red pepper	£1.00				
Garlic	£1.80	1 x green pepper	£0.95	spend of £30.00			
Ginger	£1.70	1 x cucumber	£1.05	spend of 200.	00		
Red chillies	£2.05	1 x avocado	£1.60				
Curly Kale	£1.25	Bunch of spring onions	£0.70				
		Bunch of celery	£1.00				







Would you like a bouquet of flowers for your own home or to send to a friend or family member?

This can be sent along with one of our planned menus.

These are available from £55.00

Contact us for more information and perhaps to discuss more than just bouquet arrangements.







Ways to stay updated...



Instagram:

athomecateringuk

Sign up to e-marketing:



Website:

www.athomecatering.co.uk

email:

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