



at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE

**Order and collect
our weekly changing menus
27th – 31st July 2021**





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What is the process?

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

The items we are producing week on week can be found on the following menus. We also have boxes which will remain the same however we may add new boxes to it, so worth checking. The latter can be found on our 'order and collect – [luxury boxes](#)' menu which we can also deliver

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 on deliveries applies plus VAT. Full payment taken at moment of order.

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 planned menus and make sure to get your order in

All subject to availability. We are working in a different way at the moment with all the restrictions placed upon us and whilst we do our best to accommodate everyone, unfortunately we are only able to make a certain numbers of dishes per day. If you are not able to have your chosen dish on your day we are more than happy to go over on the phone what is possible.



Afternoon tea treats

The Great British afternoon tea for collection or delivered to your door for you to enjoy. Why not order and send as a gift to friends or family





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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



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**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

Goopy chocolate brownies

A carton of fruit juice

Available Wednesdays – Saturdays

**Special occasion, why not add a celebration cake –
contact us for more information**

Ploughman's Lunch

Originally a British farm workers packed lunch; crumbly, cloth-bound cheddar, strong pickles and crusty bread. The Ploughman's was promoted as a quick, easy pub meal in the late 1950s as part of a campaign by the cheese bureau to get British people to eat more cheese. With the rise of casual eating, shared platters and craft beer, the Ploughman's is being put to work once again.





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Ploughman's Lunch

£18.00 per person

Minimum 2 portions



Quickes Farmhouse cheddar

Cropwell Bishop stilton

Honey roast ham

Handmade scotch egg

Chicken & ham pork pie

Pickled shallots

Ploughman's chutney

Baby gherkins

Cherry tomatoes

Celery

Grapes

Rustic crusty bread

Butter

•

London Pride Original Ale

@ £3.00 per bottle



Light lunch and garden picnic

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Light lunch and
garden picnic

Minimum 4 persons



Char-grilled chicken and asparagus Caesar salad

£8.50 pp

•

Pepper coated fillet of butter roasted beef with creamed horseradish and Dijon mustard

£20.00 pp

•

Half a dressed lobster served on the half shell with cucumber salad

£20.00 pp

•

Treacle cured salmon, crème fraiche and soda bread

£9.50 pp

•

Individual leek and four cheese quiche

£3.50 pp

•

Fully garnished cheeseboard, to include a selection of 5 cheeses, crackers, grapes, celery, dates, apricots and cherry vine tomatoes

£7.50 pp

Dessert

Individual strawberry Pavlova

£5.00 pp

•

Raspberry crème brûlée *

£5.00 pp

Why not pair this menu with a bottle of perhaps;

Prosecco Corte Alte @ £ 19.00

Provence Château St Hyppolyte (Rose) @ £ 17.80

Macon-Villages, Roches Blanches @ £ 18.40

or Macon, 'Les Roches Rouges' @ £ 19.00

*** Deposit will be charged on dish**



Salads of the week

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This weeks salads



Spanish rice salad – Chorizo sausage, red peppers, green olives, capers, fresh peas and broad beans with a sherry vinegar dressing

£2.10 (100 grams)

•

Moroccan aubergine and chickpea salad – Grilled aubergines mixed with chickpeas, diced red onion and fresh coriander. Dressed with olive oil, clear honey, lemon juice, cumin and paprika

£1.80 (100 grams)

•

New potato and radish salad – New potatoes, radishes, celery and cornichons dressed with crème fraiche, cider vinegar, mustard and dill

£2.00 (100 grams)

•

Five bean salad with lemon and poppy seed dressing

– Cannellini bean, Borlotti bean, green bean, broad bean and beansprouts with a zesty lemon and poppy seed dressing

£1.90 (100 grams)

•

North African couscous – Couscous with chickpeas, aubergine, sultanas, red peppers and harissa dressing

£1.90 (100 grams)

•

'at home' coleslaw

£1.70 (100 grams)



Summer BBQ

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Summer BBQ
Where there's smoke
there's flavour



All our locally sourced meat and fish is marinated and seasoned for you just to throw on the Barbie, enjoy!!!

MEAT AND POULTRY

Whole boned chicken

Pick a choice of rub; Tandoori, Peri Peri, Mediterranean or Cajun spice
£10.00 for one chicken

Bourbon-glazed baby back ribs
1 rack is £10.50 (suggest 1 rack for 2)

Lamb leg steaks with a Greek inspired rub of lemon zest,
rosemary, garlic and mint
£4.50 pp

Dry aged T-bone steak with 'at homes' steak rub
£22.00 serves two

Minute steaks with green peppercorn and chive butter
£6.80 pp

At home's ground chuck steak burger with all the works ready for you to build your own burger. Monterey Jack cheese, tomato, red onion, baby gem leaves, dill pickle, burger relish and a brioche bun
£6.00 pp – minimum order of 4

Cumberland organic pork sausage rings
£5.80 per ring (suggest serves 2-4 people)





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FISH AND SEAFOOD

Chermoula-marinated Moroccan salmon with minted yoghurt
£8.00 pp

Red Thai king prawn skewers with chilled coconut,
lime and coriander sauce
£8.50 pp – minimum order of 4

Whole sea bass stuffed with ginger and coriander
£48.00 per fish (suggest serves 6)

Swordfish, red onion, red pepper and oregano souvlaki skewers
£8.50 pp

SALADS

Please see the salad menu

VEGETABLES AND BREADS

Sweetcorn Cobb parcels with
smoked chilli butter
£2.50 pp

Field mushrooms with rosemary
& garlic
£2.50 pp

Garlic, lemon and parsley
baguette
£6.00 per baguette

DESSERT

Strawberry Pavlova
£5.00 pp

Goosey chocolate brownies
with clotted cream
£3.50 pp

Summer berries and cherries
with clotted cream
£6.00 pp



Dishes of the day

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This weeks deli dishes

Multiples of 2



Beef and mushroom carbonnade *

A rich satisfying dish of beef steak cooked with dark beer, garlic, mushrooms, thyme and bay with garlic butter croutons

£14.50 for two portions

•

At home' chicken pie *

Poached chicken, leeks, mushrooms and red peppers in a creamy white wine sauce and topped with puff pastry

£13.50 for two portions

•

Chicken parmigiana *

Chicken breast coated in bread crumbs and parmesan cheese in a rich tomato sauce topped with mozzarella. Serve with some pasta or vegetables

£14.00 for two portions

•

Fillet of beef stroganoff

Beef fillet with wild mushrooms, gherkins, cream and Brandy sauce

£22.50 for two portions

•

Navarin of lamb

Braised leg of lamb with new potatoes, French green beans, carrots and fresh peas in a rosemary and red wine sauce.

£15.50 for two portions

•

Slow-cooked pork with ginger, chilli and sweet soy sauce

Pork shoulder cooked with shallots, chillies, tamarind, Asian chicken stock and kecap Manis soy sauce

£12.50 for two portions

*** Deposit will be charged on dish**



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Mushy pea fish pie *

Cod fillet, salmon fillet, undyed smoked haddock and prawns in a white wine sauce with a hidden layer of mushy peas topped with flaky butter puff pastry.

£18.00 for two portions

•

Malay lamb curry

A lightly spiced fragrant curry, diced leg of lamb is slowly cooked with root ginger, lemon grass, lime leaves, red chilli and coconut milk. £16.00 for two portions

•

Allotment cottage pie *

Porcini mushrooms, leeks, carrots, swede, celeriac, onion and lentils topped with creamy cheesy mashed potato

£13.00 for two portions

•

Fish cakes with parsley sauce

Another British classic a great fishcake, we use plenty of fish in our fishcakes, salmon, cod and smoked haddock bound together with creamy mashed potato and coated with bread crumbs.

£8.50 per fishcake

SIDE DISHES

French style braised peas with baby onions

£4.00 for two portions

Buttery mashed potato

£4.50 for two portions

Coconut basmati rice

£4.00 for two portions

Mixed green salad with balsamic dressing

£4.00 for two portions

Blanched mixed vegetables with herb butter

£5.00 for two portions

DESSERTS

Bread and butter pudding *

£7.50 for two portions

Individual banoffee cheesecake

£10.00 for two

*** Deposit will be charged on dish**

A top-down view of a communal dining table. The table is covered with a light-colored, textured cloth. Several white plates are arranged around the table, each containing a different dish, including what appears to be salmon, rice, and vegetables. There are also glasses of red and white wine, small metal pots, and various condiments. People's hands and arms are visible at the edges of the frame, indicating a social gathering. The overall atmosphere is warm and inviting.

at Home's Sunday lunch club

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Sunday lunch
Minimum 4 persons



at Home's Sunday lunch club for you to enjoy and relax on the weekend. The roast of the week comes fully prepared for you just to pop in the oven and sit down with a glass or two whilst its cooking away.

All fully prepared by our chefs and finished at home by you with a full step by step guide so you can enjoy restaurant food in the comfort of your own home. – why not order and drop at friends houses too and enjoy the experience together over zoom!

MENU PRICE:

£30.00 per person

MAIN COURSE

Prime sirloin of local Surrey bred beef

Traditional Yorkshire pudding

Rich bone marrow roasting pan gravy

Goose fat and beef dripping roast potatoes

Creamed heritage carrots and swede

Seasonal greens

Vegetarian main course - Wild mushroom feuilleté. Flaky puff pastry case filled with forest mushrooms and a creamy wild mushroom sauce

DESSERT

Freshly-made sticky toffee pudding served with muscovado whipped cream *

WINE PAIRING

Chateauneuf du Pape, Jaboulet Les Cedres, 2015 @ £ 37.80 Per bottle

*** Deposit will be charged on dish**

Dinner party

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Dinner party

Minimum 2 persons



All fully prepared by our chefs and finished at home by you with a full step by step guide so you can enjoy restaurant food in the comfort of your own home – why not order and drop at friends houses too and enjoy the experience together over zoom!

This menu ties in perfectly with our flower offering from our luxury boxes menus – take a look [here](#) to find out more.

CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT

STARTERS

Tiger prawn salad with asparagus, orange and endive

Honey roast beetroot, goats cheese mousse,
savory granola and herb oil

MAIN

Herb crusted rack of new season lamb, rosemary and mint jus, dauphinoise potatoes and French beans

Pan-seared fillet of line caught seabass with asparagus; chive crushed new potatoes and sauce vierge





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DESSERT

Peach and pink grapefruit Charlotte with Campari jelly and meringue

Lime tart with roast banana ice cream

3 COURSE MENU PRICE:

£54.00 per person

ADDITIONAL CHEESE COURSE

£7.50 pp

WINE SCHEDULE

Pre dinner drinks

Taittinger Brut N.V @ £ 47.90 per bottle

Starter

Chablis 1er Cru, Fourchaume @ £ 39.40per bottle

Main

La Reserve Leoville Barton, St Julien @ £ 47.90 per bottle

*** Deposit will be charged on dish**





Overstuffed, chunky sandwiches

Orders for our sandwiches can be placed by
2pm the day before.

We can offer individually wrapped sandwiches or our
chunky sandwich platters.



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Ways to stay updated...



Instagram:

[athomecateringuk](#)

Sign up to e-marketing:



Website:

[www.athomecatering.co.uk](#)

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