



at home

PARTY CATERING TO COLLECT



SPRING/SUMMER 2018

www.athomecatering.co.uk



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FRESH OVERSTUFFED SANDWICHES & TREATS

SEAFOOD

Line caught tuna, horseradish mayonnaise, cucumber, capers and red onion	£4.50
Line caught tuna, sweetcorn, mixed peppers and mayonnaise	£4.50
Prawn, avocado, Marie Rose, crisp lettuce	£4.90
Smoked salmon, horseradish cream cheese, capers and dill	£5.50
Smoked salmon, asparagus, spring onion, avocado and mayonnaise	£5.90
Freshly poached salmon, cucumber, rocket and lemon mayonnaise	£4.80

OUR OWN FRESHLY ROASTED CHICKENS

Chicken Caesar salad	£4.50
Roast chicken, sundried tomato, pesto, rocket and mayonnaise	£4.70
Club - Roast chicken, crispy bacon, egg mayonnaise, lettuce and tomato	£4.80
Chinese chicken, soy and honey mayonnaise, Chinese coleslaw	£4.50
Roast chicken, crispy bacon, avocado and mayonnaise	£4.70
Roast chicken, pork sage and onion stuffing, lettuce, real ale chutney and tomato	£4.70

FREE RANGE BACON/SAUSAGE

BLT - Crisp bacon, lettuce, tomato and mayonnaise	£4.30
Bacon, sausage, egg and tomato relish	£4.50
Bacon and egg mayonnaise	£4.40
Toulouse sausage and home-made onion jam	£4.30

HONEY ROAST HAM

Ham and coleslaw	£4.00
Ham, smoked turkey, emmenthal cheese, lettuce and mayonnaise	£4.90
Ham, mature cheddar cheese, real ale chutney, tomato and red onion	£4.40
Ham, tomato, English mustard and mayonnaise	£4.20

VEGETARIAN

Brie, tomato relish and baby spinach	£4.50
Free range egg mayonnaise and mustard cress	£3.90
Mature cheddar, Branston Pickle, tomato and rocket	£3.90
Green club sandwich - crisp lettuce, cucumber, tomato, houmous and avocado	£4.30
Goat's cheese, roast red pepper, rocket and pesto	£4.30
Goat's cheese, sun dried tomatoes, pesto, roast vegetables and lettuce	£4.50
Mozzarella, tomato, basil and olive oil dressing	£4.50
Mozzarella, black olive tapenade, tomato, roast peppers and basil	£4.30

FRESH OVERSTUFFED SANDWICHES & TREATS

HOME ROAST BEEF

Roast beef, shaved parmesan, horseradish mayonnaise and rocket	£4.50
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle and lettuce	£5.00
Pastrami, dill pickle, spicy mustard mayonnaise on American rye bread	£4.90
Roast beef, caramelised onion, horseradish and watercress	£4.50
Roast beef, coleslaw and watercress	£4.50

SMOKED TURKEY

Club - Smoked turkey, bacon, lettuce, tomato and guacamole	£4.90
Smoked turkey, houmous, cucumber and tomato	£4.70
Smoked turkey, emmenthal cheese, Dijon mustard, lettuce and tomato	£4.90
Smoked turkey and coleslaw	£4.70

OTHER

Roast duck, hoisin sauce, spring onion, cucumber and lettuce	£4.90
Chorizo, houmous, tomato and rocket	£4.50
Milano salami, mozzarella, tomato and basil	£4.50

Available on freshly baked London bloomer or granary bread or a baguette for an extra £0.50.

MIXED SANDWICH PLATTERS AVAILABLE - Please order 24 hrs in advance at £4.80 per sandwich.

BISCUITS & CAKES

£2.50-£3.50

Apricot and white chocolate cookies	Lemon and almond shortbread bars
Butter flapjacks	Lemon drizzle cake
Chocolate brownies	Maple, pecan and oat cookies
Chocolate chip cookie	Millionaire slice
Custard cream blondies	Peanut butter and caramel brownies
Double lemon gin and tonic cake	Peanut butter & white choc blondies
Frosted carrot cake	Pistachio oat bars

FRESHLY MADE SALADS

Price per 100 grams

A very beautiful coleslaw	£1.80
Carrots, white cabbage, red cabbage, kale, fennel and thyme dressed with natural yogurt, lemon juice, Dijon mustard and chilli.	
Allotment salad	£1.90
New potatoes, radishes, green beans, spring onions, cherry tomatoes and cucumber with our homemade salad cream dressing.	
Asian slaw	£1.95
Cabbage, carrots, ginger, cucumber, red chilli and toasted sesame seed with a lime dressing.	
At home coleslaw	£1.70
Brown rice salad	£2.00
Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.	
Caponata	£1.90
A famous Sicilian dish, roasted aubergines, red peppers, celery, capers, black olives and currants with a red wine vinegar dressing.	
Catalan roasted vegetable salad	£2.00
Roasted green peppers, red peppers, aubergine, tomatoes, garlic and onions dressed with sherry vinegar, cumin, paprika, lemon juice and olive oil.	
Catalan roast chicken, potato and pepper salad	£2.20
Roast chicken shredded from the bone, new potatoes, roasted red peppers, raisins, honey and pine nuts make this dish a refreshing light lunch.	
Chefs salad	£2.15
At Home's Chefs salad with ham, emmenthal cheese, smoked turkey, cherry tomatoes, celery, cucumber, new potato & chives with a Caesar dressing.	
Chicken and cashew salad	£2.10
Shredded roast chicken, grated carrots, white cabbage, green beans, toasted cashew nuts and sesame seeds dressed with soy sauce, lime juice and cashew nut butter.	
Chicken and freekeh chopped salad with salsa verde	£2.00
Freekeh, asparagus, spring onion, celery, cucumber, green chilli, radishes, shredded roast chicken and toasted pine nuts dressed with salsa verde.	
Chickpea, cucumber and pepper salad with yogurt and dill dressing	£1.95
There is something sublime about the combination of chickpeas, dill and yogurt. A hint of chilli brings out the flavour and a touch of garlic completes the dish.	

FRESHLY MADE SALADS

Price per 100 grams

Classic new potato salad	£1.70
Coronation chicken	£2.40
Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with curry & mango chutney mayo.	
Crunchy tuna tabbouleh salad	£2.10
Tuna fish, cherry tomatoes, spring onions, bulgar wheat, celery, radish, parsley and mint. Perfect for a light lunch.	
Five bean salad with lemon and poppy seed dressing	£1.90
Cannellini bean, borlotti bean, green bean, broad bean and beansprouts with a zesty lemon and poppy seed dressing.	
Freekeh salad	£2.20
Freekeh is a dried green wheat, harvested while the grains are still soft, and then sun dried. This salad is mixed with pomegranate seeds, pistachios, mint and spring onions.	
Gazpacho salad	£2.00
Tomatoes, red peppers, green peppers, red onion and marjoram dressed with a gazpacho dressing.	
Golden spiced giant couscous	£2.00
Giant wholemeal couscous, grated carrots, grated courgette, red onion, red peppers, sour cherries, feta cheese, fresh mint and coriander dressed with a spicy North African vinaigrette.	
Greek village salad	£1.90
Ripe tomatoes, cucumber, celery, green peppers, red onion, coriander, oregano and feta cheese with a light olive oil and red wine vinegar dressing.	
Green bean, pea and mint salad	£1.90
French beans, peas, broad bean and sugar snap peas dressed with mint, olive oil and lemon juice.	
Green bean, tomato and chickpea salad	£1.90
A light salad of green beans, chickpeas, cucumber dressed with mustard, lemon and olive oil.	
Green beans with crunchy mint hazelnut pesto and feta cheese	£2.10
A refreshing salad can be served as a light starter.	

FRESHLY MADE SALADS

Price per 100 grams

Heritage tomato and mozzarella salad	£2.10
Heritage tomatoes, baby mozzarella, toasted pine nuts and basil with a olive oil and white wine vinegar dressing.	
Jewelled couscous	£2.20
Couscous with pistachio nuts, coriander, fennel seeds, pomegranate seeds, parsley and lemon juice.	
Mango, buckwheat and quinoa salad	£2.00
Mango, buckwheat, red peppers, sugar snap peas and cucumber with a red wine, ginger and mint dressing.	
New potato, radish and chive salad with feta dressing	£1.95
New potatoes, radishes, cucumber and chives with a feta, yogurt and mint dressing.	
North African cous cous with roast vegetables	£1.90
Cous Cous with chickpeas, aubergine, sultanas, red peppers & harissa dressing.	
Ouzo, celeriac and fennel remoulade	£2.10
Celeriac, fennel, ouzo mayonnaise, fennel seeds and tarragon.	
Radish, cucumber and red onion salad with mint and orange blossom dressing	£1.90
A light and refreshing salad that cleanses the palate, it is a perfect accompaniment to heavy meat and poultry dishes.	
Red quinoa tabbouleh	£2.10
Red quinoa, vine-ripened tomatoes, cucumber, courgette, spring onion and mint with a lemon and olive oil dressing.	
Roasted aubergine, fig and maple feta salad	£2.00
Roasted aubergines, tomatoes, red onion, courgette, pine nuts black olives and feta cheese with a maple dressing.	
Roast tomato and pepper salad with almonds, wholegrain rice and lentils	£2.00
Green lentils, wholegrain basmati rice, red peppers, cherry tomatoes, chopped almonds and broccoli with lemon and olive oil dressing.	
Roasted vegetable and giant couscous	£1.90
Roasted aubergine, red and orange peppers, red onion, rosemary and thyme with salsa verde dressing.	

FRESHLY MADE SALADS

Price per 100 grams

Roast vegetable and pancetta salad	£1.90
Aubergine, red pepper, courgette, cherry tomatoes, pancetta and penne pasta, dressed with basil pesto.	
Salad Niçoise	£2.10
A classic salad from the south of France, tuna fish, new potatoes, French beans, boiled eggs, cherry tomatoes and black olives with a vinaigrette dressing.	
Salade Mama Blanc	£2.10
French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun-blushed tomatoes, red wine dressing.	
Spanish potato salad	£1.90
New potatoes, peas, green beans, red pepper, capers, anchovy stuffed olives, boiled egg and gherkin with a light mayonnaise dressing.	
Spanish rice salad	£2.10
Chorizo sausage, red peppers, green olives, capers, fresh peas, and broad beans with a sherry vinegar dressing.	
Spring vegetable salad	£2.10
Asparagus, sugar snap peas, garden peas, courgettes and fennel dressed with olive oil, honey, Dijon mustard and lemon juice.	
Sumac spiced couscous salad	£2.00
Couscous, pinenuts, sunflower seeds, sumac, cucumber, grated carrot, pomegranate seed and mint.	
Summer rice salad	£2.00
Asparagus, red pepper, green beans, peas, broad beans, green olives and fresh mint with a light lemon dressing.	
Tenderstem, new potato and radish salad	£2.00
Baby new potatoes, tenderstem, radishes, red chilli and fresh dill with a Dijon, olive oil and lemon dressing.	
Thai noodle salad with cashew and coconut	£2.10
Noodles, French beans, lemon grass, ginger, spring onion, pak choi, carrots and coriander with a coconut and lime dressing.	
Vietnamese chicken salad with mint coriander and basil	£2.20
Roast shredded chicken, spring cabbage, grated carrots, beansprouts, radishes, roasted peanuts and mint dressed with rice wine vinegar, lime juice, Thai fish sauce and red chillies.	

FRESH HOME-MADE SOUPS AND STOCKS

HOT SOUPS £3.00 per portion

Carrot, chilli and red lentil
Carrot, lentil and bacon
Coconut chicken noodle
Country vegetable
Courgette and tomato
Creamy chicken and sweetcorn
Cucumber, pea and lettuce
Leek and butternut squash
Pea and watercress
Pea, mint and spring onion
Potato, onion, bacon and cheese
Smoked haddock and sweetcorn
Spiced carrot and lentil
Spiced sweet potato and coconut
Spinach and watercress
Summer vegetable minestrone
Sweet potato and ginger
Thai vegetable
Tomato and red pepper

CHILLED SOUPS £3.00 per portion

Chilled Bloody Mary soup with horseradish cream
Fragrant cucumber and yogurt
Gazpacho
Oriental spiced cucumber
Pea, apple and mint
Vichyssoise
Watercress and buttermilk

FRESH HOME-MADE SOUPS, STOCKS AND PASTA SAUCES

LUXURY SOUPS at market price

Bouillabaisse
Classic fish soup with rouille and croutons
Lobster bisque
Prawn laksa
Thai crab and mussel
Thai fish soup
Thai prawn, lime and coconut

FRESH HOME MADE STOCKS (500ml)

Chicken £2.50
Lamb £3.00
Veal £5.00

PASTA SAUCES

£5.00 per 500ml

Amatriciana – Spicy tomato & pancetta
Arrabbiata – Spicy tomato sauce
Creamy wild mushroom (£6.00 per 500ml)
Fresh tomato & basil
Ragu – Bolognese
Tomato, bacon & chilli

COCKTAIL/FINGER FOOD

From the Farm

Caramelised red onion tart topped with chilli bacon jam and crème fraiche

Chicken parfait on toasted brioche with smoked duck and plum sauce **£2.50 each**

Ham hock terrine with homemade piccalilli on sourdough croute

Korean spiced chicken skewers with gochujang chilli dip (Serve warm)

Mini stilton scones with mustard, sour cream, ham and port figs

Rare roast beef with remoulade on rye bread

Rare Scottish roast beef with horseradish cream and deep fried capers on rosemary bread croustade

Smoked duck Asian wraps with fresh mango, spring onion and plum sauce **£2.50 each**

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

Tiny Yorkshire pudding topped with roast beef and horseradish cream

From the Sea

Baby Yorkshire pudding with creamy smoked trout and horseradish pate

Beetroot gravlax on buckwheat blini with dill crème fraiche and cracked black pepper

Flash seared Szechuan pepper tuna on rye with ginger and wasabi cream

King prawn skewers with sriracha and coriander dip **£2.50 each**

Seabass & ginger fishcakes with lime aioli (Serve warm)

Scottish smoked salmon on ricotta blini with horseradish cream

Tiger tail prawns with a choice of lime and coconut dip, chilli jam, aioli or fresh lemon mayonnaise **£2.50 each**

COCKTAIL/FINGER FOOD

From the Garden

Beetroot macaroons with creamed goats cheese and beetroot curd

Balsamic roasted cherry tomato with mozzarella in a basil croustade drizzled with truffle oil

Chargrilled courgette and creamy feta cheese on black olive toast with sun blushed tomato pesto

Insalata Caprese skewer with white balsamic and olive oil

Oven roast cherry tomato tart with bocconcini mozzarella and basil pesto

Parmesan and rosemary sables with creamy goats cheese and caramelised red onion

Parmesan sables topped with goats cheese, oven-dried cherry tomatoes and pesto

Thai mango, chilli and lime croustades

Wild mushroom tarts with truffle oil and sea salt (Serve warm)

Something for the Sweet Tooth

Chocolate and salted caramel tartlet with popping candy

Gooey chocolate and pecan brownies

Miniature banoffee pie with caramelised bananas, caramel sauce and whipped cream, dusted with cocoa powder

Mini scones with Devonshire clotted cream and Little Scarlet strawberry jam

Portuguese custard tarts

Strawberry tartlets

£2.10 per piece (except where marked otherwise)

A minimum of 60 pieces must be ordered, with a minimum of 15 pieces per type

STARTERS & BUFFET DISHES

MEAT

Parma ham, gorgonzola and fresh fig platter	£7.50 pp
Melon, fig, prosciutto and buffalo mozzarella platter	£8.50 pp
Char-grilled chicken and asparagus Caesar salad	£8.50 pp
Thai beef salad with coriander, mint, snow peas, baby corn, chilli and ginger dressing	£9.50 pp
Coronation chicken, pan seared fillet of chicken drizzled with our coronation sauce and sprinkled with toasted flaked almonds	£7.50 pp
Roast beef Carpaccio with rocket, shaved parmesan and aioli dressing	£9.00 pp
Parmesan crusted chicken breast stuffed with mozzarella and sun blushed tomato served with pesto mayonnaise	£8.00 pp
Char-grilled chicken with lemon, tarragon and garlic served with roasted tomato, oregano and red onion salsa	£7.00 pp
Spicy Piri Piri chicken with lemons and herbs served with sour cream and chives	£7.00 pp
Chicken satay sticks with chilli peanut sauce (3 per portion)	£7.00 pp
Pepper coated fillet of roast beef with creamed horseradish and Dijon mustard	£20.00 pp
Open sandwich platter: Roast beef and celeriac remoulade; smoked turkey, houmous and cucumber; roast chicken, sundried tomato, pesto and mayonnaise; pastrami beef, dill pickle and spicy mustard mayonnaise (minimum 10 portions) (3 per portion)	£7.20 pp
A selection of hand sliced meat platter with cornichons and olives	£4.50 each

FISH

Tuna nicoise with quail's eggs, cherry tomatoes, French beans black olives and new potatoes	£13.50 pp
Sesame and ginger seared salmon served on a bed of Thai spiced stir fried vegetables	£9.50 pp
Barbecued prawns on a bed of seared asparagus with rocket aioli	£8.50 pp
Dressed whole Scottish salmon with sauce verte or fresh herb mayonnaise	£90.00 whole

STARTERS & BUFFET DISHES

FISH

Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger dressing	£13.50 pp
Lime and chilli prawn and chorizo skewers	£8.50 each
Smoked salmon blinis with crème fraiche and chives	£10.25 pp
Asian gravlax with chilli crème fraiche	£9.50 pp
Fruites de mer: Dressed lobster, king prawns, dressed crab, mussels, cockles, langoustines and clams with homemade aioli	£40.00 pp
Salmon and prawn kebabs with chilli dipping sauce	£8.50 each
Sliced John Ross smoked salmon platter with lemon wedges and capers	£5.00 each
Pan-fried individual salmon darnes with a green herb sauce	£6.50 each
Traditionally dressed Cromer crab with egg, parsley and lemon	£9.50 each
Dressed lobster served on the half shell with cucumber salad	market price
Greek style mezze platter; taramasalata, aubergine caviar, stuffed vine leaves, flatbreads and black and green olives (min 6 portions)	£7.00 pp

VEGETARIAN

Bruschetta platter: Tomato and basil; caramelised onion & goats cheese; ricotta, asparagus & shaved parmesan; roast red peppers, garlic & rosemary (minimum 10 portions) (4 per portion)	£6.50 pp
Pissaladiere with caramelised onion, black olives and anchovy	£5.00 each
Piedmont roasted peppers stuffed with tomatoes and feta cheese	£6.00 each
Mediterranean vegetable & goats cheese layered filo tart (Serves 8)	£35.00
Tomato, roast peppers and mozzarella latter with basil and balsamic dressing	£7.00 each
Buffalo mozzarella stacks with tomato, aubergine and fresh basil	£7.00 each
Vegetable antipasti platter with grilled red and yellow peppers, griddled aubergines, artichokes, courgettes, fennel and basil pesto (minimum 10 portions)	£7.50 pp

QUICHES AND SAVOURY TARTS

QUICHES (8-10 PTNS) £28.00 each

- Asparagus, pea, cherry tomato and basil
- Cheddar and chard
- Classic quiche Lorraine
- Courgette, broad bean, pea and mint
- Fresh tomato, cheddar & basil
- Minted pea and pancetta
- Onion and Roquefort
- Pea, ricotta and tomato
- Spinach, goat's cheese and pancetta
- Smoked salmon and dill

SAVOURY TARTS (8 PTNS) £24.00 each

- Asparagus and cream cheese
- Cherry tomato and prosciutto
- Chorizo and watercress
- Goat's cheese and beetroot
- Olive, rosemary and red onion
- Onion and sour cream
- Salmon and watercress
- Spinach, cheese and thyme
- Tomato and harissa
- Tomato and pesto
- Watercress, onion and goats cheese

FRITTATAS AND SAVOURY ITEMS

FRITTATAS (6 PTNS) £10.50 each

- Asparagus and new potato
- Caramelised onion, parmesan & thyme
- Cherry tomato, chive & basil
- Courgette and taleggio
- Indian spiced vegetable
- Pea and bacon
- Pea, Parma ham and mint
- Smoked salmon, pea and red onion
- Spinach and sweet potato
- Tenderstem, new potato and goat's cheese

HOME MADE INDIVIDUAL SAVOURIES

Cheese and marmite sausage rolls	£2.50	Lamb tikka samosas	£2.50
Cheese and potato empanadas	£2.00	Minced beef and dolcelatte pastie	£2.50
Chicken, ham & mushroom patties	£2.50	Potato, red onion and cheddar pasties	£2.00
Goats cheese and red onion patties	£2.00	Sausage rolls	£2.50
Individual pork pies	£2.00	Scotch egg	£3.00
Individual quiche	£2.90	Traditional Cornish pasties	£2.50
Jamaican patties	£2.50	Vegetable samosas	£2.00

*TO ENSURE ITEMS OF YOUR CHOICE PLEASE ORDER AT LEAST 1 WEEK IN ADVANCE

BARBEQUE FOOD

Many of the marinades and rubs used in our recipes can be purchased from our shop. Our BBQ food is marinated and seasoned ready for you to cook and enjoy

MEAT AND POULTRY

Lemon, garlic and thyme chicken drumsticks (2p.p)	£2.20
Oriental marinated chicken breast	£6.20
Rubbed spatchcock chicken	£7.20
Lemongrass and lime leaf chicken thighs (2p.p)	£2.90
Sweet chilli and ginger chicken breast	£6.20
Teriyaki Chicken thighs (2p.p)	£2.90
Penang beef satay 60 grams (2p.p)	£10.50
Rubbed T-bone steak 450 grams	£24.00
Fillet steak seasoned with at home secret rub 110 grams	£18.00
Country-style barbecued beef short ribs with rancher oaky smoky sauce	£8.00
Real beef burgers 180 grams (using only ground chuck steak)	£3.00
Hand chopped rump steak burger with peppered bone marrow 180 grams	£6.50
Whole butterflied leg of lamb (6-8 pax) marinated in yogurt, fresh mint, coriander and garlic	£80.00
Tandoori rack of lamb with mint raita (6 bone)	£24.00
Spicy red chilli teriyaki belly pork belly rib (2p.p)	£5.00
Belly pork rib marinated in BBQ sauce	£5.00
Butt rubbed rack of pork ribs (recommend ½ rack per person)	£12.00 per rack

BARBEQUE FOOD

HANDMADE SAUSAGES

Classic Cumberland ring with pork, marjoram and sage (1p.p)	£7.80
Lincolnshire with pork and sage (2p.p)	£4.20
Lamb and mint with garlic, cumin and coriander (2p.p)	£4.20
Game with venison, duck, juniper berries and red wine (2p.p)	£5.60
Toulouse with pork, bacon, garlic and red wine (2p.p)	£5.60
Merguez with lamb, garlic, fennel seeds and Harissa (2p.p)	£5.60

FISH AND SEAFOOD

Salmon fillet seasoned with fish rub, lemon and dill 120 grams	£12.50
Piri piri 3 prawn skewers	£12.50
Whole sea bass stuffed with ginger and lemongrass (4 pax)	£65.00
Ginger and pineapple teriyaki tuna fillets 120 grams	£11.00
Tuna burger with spicy red chilli teriyaki 100 grams	£9.00
Whole red snapper, ginger, coriander & spring onion (4 pax)	£45.00
Chermoula swordfish steaks 120 grams	£7.50

VEGETARIAN

Halloumi kebabs with mushrooms and spicy tomato salsa	£4.00
Mixed vegetable kebabs with aubergine, red peppers, button mushrooms and courgettes	£4.00
Sweet Romano peppers stuffed with two cheeses and cherry tomatoes	£4.00
Corn on the cob with chilli and spring onion butter	£3.00
Butternut squash, red pepper and rosemary kebabs	£4.00
Aubergine wraps with mozzarella and tomato	£4.00

HAMPERS

Why not create your own hamper with us for those alfresco occasions.

Choose a minimum of 4 of one type per course.

Courses may be ordered separately.

CANAPES	Per Person
Parmesan shortbread, creamy goats cheese and red onion jam	£2.10
Broad bean, pea and mint with cream cheese crostini topped with asparagus spear	£2.10
Smoked salmon blini with dill crème fraiche and roasted beetroot	£2.50
Sesame seared tuna skewer with pickled cucumber and miso aioli	£2.50
Sticky Korean chicken skewer with Gochujang dipping sauce	£2.10
Fillet of beef, mini Yorkshire pudding and horseradish cream	£2.50

SNACKS

Homemade sausage rolls	£2.50
Sticky BBQ chicken drumsticks	£2.20
Handmade scotch eggs	£3.00
Cheese straws	£2.30
Chunky sandwiches/Finger sandwiches with assorted filling	£4.80/£3.50

STARTERS

Cured ham, melon, mozzarella and fig platter	£8.50
Beef carpaccio, rocket, parmesan and truffle aioli	£9.00
Potted salmon and crab with cucumber jelly and pickled watermelon radish	£10.50
Smoked salmon, asparagus, quails egg and watercress with lemon crème fraîche	£10.50
Heirloom beetroot and tomato with goats cheese, balsamic glaze and rocket	£7.50

HAMPERS

MAINS	Per Person
Seared yellow fin tuna, French beans, cherry tomatoes, quails egg, new potatoes and black olive tapenade	£18.00
Pan fried seabass fillet, Asian vegetables and lemongrass, chilli and ginger dressing	£18.00
Dressed lobster served on half shell with our own homemade classic cocktail sauce	£25.00
Herb crusted fillet of beef, summer vegetables with garlic and tarragon aioli	£18.00
Chargrilled ginger and sesame chicken breast, Thai spiced glass noodles	£8.00
Roasted peppers stuffed with Moroccan spiced cous cous, Baba Ganoush and sumac yogurt	£6.50

SALADS AND ACCOMPANIMENTS

At Home classic coleslaw	£1.70
Summer rice salad	£2.00
Gazpacho salad	£2.00
Green bean, pea and mint salad	£1.90
Tenderstem, new potato and radish salad	£2.00
Mixed bread rolls	£0.50

DESSERTS

Lemon posset with black pepper and balsamic strawberries	£5.00
Individual salted caramel banoffee tarts	£5.00
Individual Tiramisu	£5.00
Mango Panna Cottas with lime, passion fruit and mango salsa	£5.00
Little chocolate and orange pots with crème fraîche	£2.00

Deposits will be taken on glassware.

CHICKEN DISHES

Price per 2 portions

'at home' Chicken pies topped with puff pastry **£13.50**

Chicken with leeks, mushrooms, red peppers in a creamy sauce.

Butter Chicken **£14.50**

Marinated chicken served in a rich buttery sauce that has been spiced with ginger, garlic, cardamom, garam masala and turmeric.

Cardamom and black pepper chicken **£14.00**

A lovely fragrant Indian curry which takes its heat from spicy black peppercorns rather than chillies. Serve with steamed rice.

Chicken and cider fricassee **£14.00**

Chicken breast cooked in a rich creamy cider sauce with smoked bacon, chestnut mushrooms, onions, celery and carrots.

Chicken chasseur **£14.00**

Our take on this classic French dish; chicken breast, smoked streaky bacon, shallots, chestnut mushrooms, white wine and tomatoes braised until tender. Serve with creamy mashed potato.

Chicken and chorizo pie **£14.50**

Roast chicken taken off the bone with chorizo and red peppers in a creamy sherry and paprika sauce topped with flaky puff pastry.

Chicken and sweetcorn pie **£14.00**

Roast chicken taken off the bone in a creamy white wine sauce with sweetcorn and peas, topped with flaky puff pastry.

Chicken saag **£14.00**

Chicken breast cooked in a sauce made with red chillies, garlic, ginger, Indian spices, red lentils, chopped tomatoes and baby spinach. Serve with rotis or naan bread.

Chicken, prosciutto and asparagus wraps **£15.00**

Chicken breast and asparagus wrapped in prosciutto poached in a creamy white wine and lemon sauce.

CHICKEN DISHES

Price per 2 portions

Coriander chicken curry **£14.00**

Chicken breast cooked in a sauce made with ginger, green chilli, coriander, ground cumin and yogurt.

Dijon chicken with mushrooms **£14.00**

Chicken breast lightly poached in white wine with Dijon mustard, mushrooms, tarragon, cream and brandy.

Lemon chicken with chives **£14.00**

This is a light chicken casserole. Chicken breasts are poached with lemon zest, chicken stock, crème fraiche and fresh chives. Serve with mashed potato or rice.

Sauté of chicken in a wild mushroom sauce **£14.50**

Sautéed fillets of chicken in wild mushroom sauce made with white wine, shallots, garam masala & coriander. It's an 'at Home' favourite.

Spiced chicken with cardamom and chardonnay **£14.00**

Chicken breast, ginger, garam masala, cardamom pods and chilli in a creamy white wine sauce with almonds and coriander. Serve with rice.

Spring chicken pot pie **£14.75**

Homely, wholesome and soul food. Cooking the chicken on the bone gets even more flavour into the sauce.

Thai green chicken curry **£14.00**

A favourite returns to our menu, chicken breast and thighs cooked in a creamy coconut sauce with ginger, green chillies, kaffir lime leaves, Thai basil, baby sweetcorn, sugar snap peas and green beans. Serve with jasmine rice.

Spring chicken stew with carrots and peas **£14.00**

Chicken breast cooked in a light white wine sauce with pancetta, button mushrooms, new potatoes, carrots and peas.

Would you like an extra tub of sauce? **£6.00 per 500ml**

All dishes can be made to order (minimum of 2 portions)

***TO ENSURE ITEMS OF YOUR CHOICE PLEASE ORDER AT LEAST 1 WEEK IN ADVANCE**

BEEF DISHES

Price per 2 portions

At home beef lasagne **£14.00**

Lean minced beef and pancetta in rich tomato basil ragu layered between sheets of pasta with three cheese sauce & parmesan.

Beef and Guinness stew **£14.00**

The addition of Guinness (Ireland's famous black stout) to this dish helps to tenderise the meat and impart a malty flavour to this stew. Chuck steak, carrots, onions, tomatoes slowly braised in Guinness. Serve with champ, colcannon or plain boiled potatoes for a real Irish meal.

Beef and mustard pie **£14.00**

Everyone loves a pie and this is one dish that epitomises comfort food. The beef is slowly casseroled with red wine, whole grain mustard, carrots and beef stock, once cooled it is topped with flaky puff pastry.

Beef and mushroom carbonnade **£14.50**

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

Beef and porcini stew with rosemary and tomato **£15.00**

A slow cooked beef stew using chuck steak, the porcini mushrooms give the stew a rich flavour and the rosemary gives it a freshness. Goes well with jacket potatoes.

Beef goulash **£15.00**

A classic dish still very popular, steak slowly cooked with onion, garlic, mixed peppers, dry white wine, paprika and sour cream. Serve with buttered noodles.

Beef Madras curry **£14.00**

Slow cooking is a must in this dish. Very spicy but not too hot.

Beef slowly cooked in cider **£14.50**

Chuck steak slowly cooked in cider with smoked bacon, button onions, flat mushrooms, garlic and thyme.

Caribbean beef stew with lime, ginger and thyme **£15.00**

Marinating the beef before cooking makes all the difference in this flavourful Caribbean stew; scotch bonnet chillies give it a real kick. Serve with plain rice and a squeeze of lime.

BEEF DISHES

Price per 2 portions

Fillet of beef stroganoff **£22.50**

Beef fillet with wild mushrooms, gherkins, cream & Brandy sauce.

Languedoc beef stew with red wine, herbs and olives **£14.75**

A classic French stew with red wine, garlic, herbes de Provence and fresh beef stock, slowly cooked until rich and tender.

Mac 'n' cheese with rich beef ragu **£14.50**

Beef shin slowly cooked with onions, carrots, star anise, fresh beef stock, basil and red wine topped with creamy cheesy macaroni cheese

Moroccan style beef stew **£14.00**

A warming stew for a cold winter's night, chuck steak cooked with onions, Ras el hanout, garlic, cumin, beef stock and chickpeas. Serve with steamed couscous, rice or mash.

Real chilli con carne **£14.50**

Beef steak with red Serrano chillies and red kidney beans. Can be served with sour cream, fresh coriander and warm tortillas.

Soy chilli beef **£15.00**

Chuck steak casseroled with red chillies, soy sauce, red peppers, sweet potatoes, onions and coriander, a one pot meal on its own.

Steak and wild mushroom pie **£15.00**

Chuck steak slowly cooked with wild mushrooms, shallots and fresh beef stock give the pie a dark rich flavour, topped with flaky puff pastry.

Traditional meat and potato pie **£14.50**

Minced beef, carrots, onions, potatoes, tomato ketchup, Worcestershire sauce and marmite are the traditional ingredients for this British pie. Topped with shortcrust pastry.

Would you like an extra tub of sauce? **£6.00 per 500ml**

All dishes can be made to order (minimum of 2 portions)

***TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER AT LEAST 1 WEEK IN ADVANCE**

LAMB DISHES

Price per 2 portions

Baked stuffed tomatoes with lamb and summer vegetables £16.50

Beef tomatoes stuffed with minced lamb, aubergine, courgette, red pepper, fennel, rice, mint and mozzarella. Serve with green salad.

Caribbean lamb curry £16.00

Diced leg of lamb, scotch bonnet chillies, onion, garlic, fresh ginger, ground allspice and cinnamon give this curry a feel of the Caribbean.

Fruity lamb pie £16.00

The addition of pine nuts, dried apricots and Middle Eastern spices turns this pie into something special. Serve with green salad, sliced red onion and black olives.

Greek lamb stew with artichokes and tomatoes £15.50

Here the lamb is steeped with lemon and artichokes and cooked in red wine with tomatoes, onions, garlic and cannellini beans, a traditionally Greek combination.

Greek pastitsio £14.50

A classic Greek dish, minced lamb, onions, garlic, red wine, tomatoes, cinnamon and cloves are cooked together to make the meat sauce. This is then topped with a layer of macaroni and finished with béchamel sauce and crumbled feta cheese.

Lamb meatball curry £15.00

Lamb meatball made with minced lamb, garlic, ginger, green chillies, onion and coconut cooked in a lightly spiced curry sauce. Serve with naan bread and rice.

Lamb pepperpot £16.00

Pepperpot is one of the quintessential one-pot Caribbean dishes, originally from Guyana. Diced leg of lamb is braised with chillies, molasses sugar, cinnamon, orange zest, white wine vinegar, lime juice, aubergines and new potatoes.

Lamb, shallot and date tagine £16.00

Cooked with fresh dates to give a dark & rich flavour.

Lamb shank madras £16.00

Very slowly cooked and tender lamb shanks cooked in a madras spice sauce with onion, ginger, cardamom pods, ginger and lime pickle. Serve with naan bread and rice on the side.

LAMB DISHES

Price per 2 portions

Lamb vindaloo £16.00

We love our curries and a good hot vindaloo has long been a great favourite. It comes from the Goa region of India which was once a Portuguese colony, and the cooking there has a lot of Portuguese influences.

Malay lamb curry £16.00

A lightly spiced fragrant curry, diced leg of lamb is slowly cooked with root ginger, lemon grass, lime leaves, red chilli and coconut milk. Serve with rice.

Moroccan lamb £16.50

Lamb marinated in Moroccan spices and then casseroled with orange juice, shallots, garlic, sherry, apricots and chickpeas.

Mushroom and chilli lamb gratinata £15.50

Conchiglie pasta mixed with minced lamb ragu and topped with breadcrumbs, mozzarella and parmesan cheese.

Navarin of lamb with spring vegetables £16.00

Braised leg of lamb with new potatoes, French green beans, carrots and fresh peas in a rosemary and red wine sauce. Our most popular lamb dish of all time. No need for anything else, just serve on its own.

Shepherds pie with cheese & leek mash £14.50

Lean minced lamb, slowly cooked with onions, carrots, celery and thyme, topped with creamy leek and potato mash. An all-time At Home favourite.

Summer lamb with sun-dried tomatoes, capers and basil £15.50

Generous handfuls of freshly torn basil are added to this delicious tomato-based stew to give it a real burst of summer flavour. It's good served with nutty wild rice.

Spring lamb cobbler £16.00

Diced leg of spring lamb casseroled with red wine, young carrots, onions, rosemary and redcurrant jelly, topped with potato cobbler.

Would you like an extra tub of sauce? £6.00 per 500ml

All dishes can be made to order (minimum of 2 portions)

***TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER AT LEAST 1 WEEK IN ADVANCE**

PORK DISHES

Price per 2 portions

- Asparagus and ham pancakes** **£14.00**
Savoury pancakes filled with new season asparagus and honey roast ham and topped with cheese sauce, a perfect supper dish.
- Chicory and ham gratin** **£14.50**
Tender chicory wrapped in ham and baked in a rich cheese sauce.
- Honey spiced pork casserole** **£14.50**
A pork casserole with intense flavour of spices and natural sweetness. The pork is casseroled with apricots, honey, onion, leeks, celery, ginger, mixed spice, cumin and pistachio nuts.
- Mexican pork and red chilli stew** **£14.00**
Dried chillies give smokey, sweet heat to this slow cooked stew, and turn the sauce a deep burnt red.
- Pork, apple and cider pie** **£14.00**
This gorgeous pie plays on the wonderful affinity between pork and apples. The fruit gives a subtle sweetness to the cider-enriched gravy and the sage lends an aromatic note.
- Pork and apricot tagine** **£14.00**
Diced leg of British pork slowly cooked with onion, garlic, cumin, ginger, allspice, red chilli, tomatoes and honey. Serve with couscous or noodles.
- Pork and parmesan cannelloni** **£14.00**
Cannelloni stuffed with a minced pork ragu, topped with a tomato, red pepper and oregano sauce and finished with crème fraiche, mozzarella and parmesan.
- Pork and pancetta polpettine** **£14.50**
Polpettine are Italian meatballs and in this version the meatballs are made with minced pork, parmesan cheese, garlic and pancetta and cooked in a creamy tomato sauce. Serve over pasta or rice.
- Pork braised with ginger, garlic and sweet soy** **£14.50**
A spicy but fragrant dish. Diced pork shoulder slowly cooked with root ginger, kecap Manis, red chillies, tamarind paste, shallots and green beans. Serve with plain rice.
- Sticky pork mac 'n' cheese** **£14.50**
Pork belly caramelised with onions and port then mixed in with cheesy macaroni cheese and topped with breadcrumb and cheese gratin.

DUCK & GAME DISHES

Price per 2 portions

- Aromatic braised duck** **£18.50**
Duck breast sautéed and then braised with lemon grass, red shallots, shiitake mushrooms, fresh ginger, Chinese red dates, fish sauce, spring onions and coriander.
- Confit of duck with Grand Marnier and orange sauce** **£18.00**
Roast duck leg confit with a Grand Marnier sauce.
- Duck breast with a rich tomato, jalapeno and green olive sauce** **£18.00**
The combination of duck, tequila and spicy tomato sauce is truly delicious. Serve with some steamed rice.
- Gamekeeper's pie** **£18.50**
Venison, pheasant, duck and pigeon casseroled in red wine with onions, carrots and beef stock. Topped with celeriac and potato mash.
- Guinea fowl au vin** **£17.00**
Guinea fowl cooked in red wine with pancetta, button onions, mushrooms, garlic and thyme.
- Rabbit and sweetcorn pie with a herb crust** **£18.00**
Boneless farmed rabbit cooked in a sherry and cream sauce with onions, carrots, potato and sweetcorn and topped with herb shortcrust pastry.
- Spring braised duck** **£17.70**
Duck legs braised in white wine with garlic, streaky bacon, asparagus, new potatoes and peas. A one pot meal.
- Venison and red wine stew** **£18.50**
Diced venison casseroled with shallots, carrots, garlic, nutmeg, allspice, redcurrant jelly and orange zest. Serve with potato and celeriac mash.
- Venison and wild mushroom pie** **£18.50**
Venison, wild mushrooms and claret make this a truly decadent pie. The sauce for the pie is flavoured with pancetta, juniper berries, redcurrant jelly and fresh thyme.
- Would you like an extra tub of sauce? **£6.00 per 500ml**

All dishes can be made to order (minimum of 2 portions)

***TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER AT LEAST 1 WEEK IN ADVANCE**

FISH & SEAFOOD DISHES

Price per 2 portions

- At Home Fish Pie** **£18.00**
Smoked haddock, salmon, cod & prawns make this dish a real luxury.
- Coconut fish curry** **£18.50**
This colourful one pot meal is based on an Indonesian recipe with flavours somewhere between a Thai and Indian curry. It's fragrant and light with lime and lemongrass that's just right for this time of the year.
- Fish crumble** **£20.00**
Salmon, king prawns and scallops cooked in a creamy white wine sauce topped with a crumble made with breadcrumbs, pinenuts, parmesan cheese, tarragon and baby leeks. Steamed asparagus or fine beans would be a perfect accompaniment to this special dish.
- Goan fish curry** **£19.50**
Cod, prawns and plaice fillet cooked in a sauce made with masala spices, ginger, red chillies and coconut milk. Serve with boiled rice.
- Indonesian seafood curry with squid, monkfish and prawns** **£21.00**
Squid, monkfish and prawns cooked with lime leaves, lemongrass, coconut milk and Indonesian spice paste.
- Salmon and spinach bake** **£18.00**
A complete meal in one dish, layers of spinach, salmon and boiled eggs topped with cheese sauce and breadcrumbs.
- Salmon and tomato curry** **£18.00**
Tomatoes take to curry deliciously well, in this curry the fragrant spices, coconut milk and coriander make this a fresh and light dish.
- Salmon en croute** **£18.00**
Fillet of salmon with mushroom, brandy, cream and parsley stuffing wrapped in flaky butter puff pastry. Serves two.
- Seafood broth with new potatoes and fresh green pesto** **£19.50**
Red mullet, king prawns, plaice fillets, mussels and clams cooked in a light broth made with white wine and pesto and plum tomatoes. Serve with crusty bread.
- Smoked fish and cider pie** **£19.00**
Smoked haddock, hot smoked salmon and tiger prawns in a creamy cider sauce topped with flaky puff pastry. Serve with new potatoes and samphire.

FISH & SEAFOOD DISHES

Price per 2 portions

- Seafood gumbo** **£19.50**
Gumbo is the state dish of Louisiana; the dish is a fusion of French, Spanish, African and Native American cuisines. White fish, prawns and chorizo are cooked with onion, celery, green peppers and okra in a spicy tomato sauce.
- Smoked haddock, prawn and fennel fish pie** **£18.00**
Smoked haddock, haddock fillet and prawns cooked in a sauce made with fennel, garlic, white wine and capers topped with buttery mashed potato.
- Spicy seafood stew with tomatoes and lime** **£21.00**
Prawns, clams and monkfish fillet poached in a stock made with chillies, tomatoes, olive oil and garlic. Serve with crusty bread.
- Squid, chorizo and chickpea cocido** **£17.50**
In this Spanish-inspired stew the squid is slowly cooked with red wine, garlic, tomatoes, chickpeas and chorizo until soft and silky. Serve with new potatoes or crusty bread.
- Summer fish pie** **£18.50**
Hot smoked salmon, prawns, peas, spring onions in a crème fraiche sauce topped with buttery crushed new potatoes and parmesan cheese.
- Thai green prawn curry** **£21.00**
Tiger prawns cooked in a creamy coconut sauce with ginger, green chillies, kaffir lime leaves, Thai basil, baby sweetcorn, sugar snap peas and green beans. Serve with jasmine rice.
- Selection of Fishcakes** **Each**
- | | |
|--|--------------|
| Cod, prawn, pea and rocket | £7.50 |
| Hot smoked salmon, lemon and horseradish | £7.50 |
| Salmon, lime and coconut | £7.50 |
| Sea bass and ginger | £7.50 |
| Smoked haddock and chive | £7.50 |
| Prawn and crab | £8.50 |
| Red pesto and salmon fishcakes | £7.50 |
- Would you like an extra tub of sauce? **£6.00 per 500ml**

All dishes can be made to order (minimum of 2 portions)*

***TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER AT LEAST 1 WEEK IN ADVANCE**

VEGETARIAN DISHES

Price per 2 portions

Aubergine parmigiana	£12.95
Layers of aubergine, mozzarella and goats cheese baked in a rich tomato sauce. Serve with green salad and crusty bread.	
Baked gnocchi with cannellini beans, spinach and tomatoes	£12.00
Gnocchi baked with tomatoes, white wine, cannellini beans, spinach and garlic and topped with mozzarella and parmesan cheese.	
Butternut squash, spinach and mascarpone lasagne	£12.95
Sheets of lasagne layered with butternut squash, spinach, pinenuts and mascarpone finished with a creamy parmesan sauce.	
Green garden veg pie	£12.95
Broccoli, peas, green beans, leeks and cauliflower cooked in a cheese sauce and topped with sliced potato.	
Macaroni and mushroom gratin	£12.95
Button mushrooms mixed with macaroni and creamy cheese sauce, serve with a lightly dressed salad.	
Pumpkin, black-eyed bean and coconut curry	£12.95
Roast pumpkin, Indian spices, black-eyed beans, onion, garlic, tomatoes, coconut milk and fresh curry leaves. Serve with Naan and rice.	
Roasted vegetable and goat's cheese bake	£12.95
A mixture of aubergine, yellow pepper, tomatoes and goat's cheese with a pesto, cheese and breadcrumb topping. All in one dish, this is ideal for vegetarians.	
Shepherdless pie	£12.95
The more usual meat-based filling of a shepherd's pie is substituted with a tasty mix of mushrooms and pulses to produce a delicious vegetarian dish.	
Spinach and nutmeg cannelloni	£12.95
Tubes of cannelloni filled with spinach, ricotta and mascarpone layered in a tomato sauce and topped with mascarpone and parmesan.	
Stuffed tomatoes with red rice and herbs	£12.95
Beef tomatoes stuffed with Camargue rice, onion, garlic, red peppers, mushrooms, leeks, basil, parsley and cheese.	
Thai red squash, spinach and coconut curry	£12.95
Squash, sugar snap peas, bamboo shoots & baby spinach in a spicy sauce of coconut milk, red curry paste, palm sugar and lime leaves.	

VEGETABLE SIDE DISHES

Price per 2 portions

Blanched mixed vegetables with herb butter (vac packed)	£5.00
Boulangier potatoes with bacon	£6.00
Braised leeks with gruyere	£5.00
Braised red cabbage	£5.00
Broccoli and cauliflower cheese	£6.00
Butter braised peas with lettuce and mint	£5.00
Buttery mashed potato	£4.50
Cauliflower cheese	£5.50
Cauliflower, leek and blue cheese gratin	£6.50
Celeriac, potato and beetroot gratin	£6.50
Chickpea & coriander mash	£4.50
Coconut basmati rice	£4.00
Coriander rice	£4.00
Creamy potato & wild mushroom gratin	£7.00
Fragrant lemon rice or coconut rice	£4.00
French style braised peas with baby onions	£4.00
Gratin dauphinoise	£7.00
Gratin potatoes with leek, garlic and thyme	£7.00
Jamaican rice and peas	£4.50
New potato and bacon gratin	£6.50
New potatoes with cheddar cheese sauce	£6.00
Potato and spinach gratin	£6.00
Squash, mustard and gruyere gratin	£6.50
Tartiflette	£7.00

All dishes can be made to order* (minimum of 2 portions)

***TO ENSURE DISHES OF YOUR CHOICE PLEASE ORDER AT LEAST 1 WEEK IN ADVANCE**

WHOLE PUDDINGS

From £32.00 (serves 8-10 people)

Apple, rhubarb and ginger tart
Apple and quince pie
Baked apricot cheesecake
Baked chocolate brownies cheesecake
Baked lemon tart
Bakewell tart
Black forest
Chocolate brownie pecan tart
Chocolate fudge roulade with fresh cream
Chocolate hazelnut and salted caramel tart
Chocolate truffle
Coffee and chocolate gateau
Gooseberry tart
Key lime pie
Latticed apple tart
Lemon and plum meringue roulade
Lemon and raspberry tart

WHOLE PUDDINGS

From £32.00 (serves 8-10 people)

Lemon, lime and ginger cheesecake
Lime and coconut tart
Mango, lime and ginger brûlée tart
Mille feuille
Mixed fruit tart
NY baked cheesecake and lemon curd
Orange and chocolate drizzle tart
Oreo Banoffi pie
Rhubarb tart
Roast pear and blueberry pie
Sherry trifle
Soft meringue roulade with apricot and mascarpone cream
Strawberry trifle
Summer fruit Pavlova
Tart tatin
White chocolate and raspberry gateau
Yorkshire treacle tart

INDIVIDUAL PUDDINGS

£5.00 each/portion

Black cherry tiramisu
Cherry and Amaretto cheesecake
Chocolate truffle
Ginger, apple & lime syllabub
Hot chocolate fondants with a melting centre
Jaffa cake
Lemon grass panna cotta with minted passion fruit jelly
Lemon posset
Mixed fruit tart
Salted caramel chocolate pot
Tarte au citron
Three layered chocolate mousse
White chocolate and raspberry delice

WHOLE PUDDINGS

£7.50 serves 2-3 people

Apple & Rhubarb Clobber
Apple, Blackberry and Marzipan Crumble
Apple Crumble
Baked Chocolate Sponge Pudding
Bread & Butter Pudding
Eve's Pudding
Sticky Toffee Pudding
Queen of Pudding

A deposit (refundable on return) is required on dishes & glasses

NOTES AND COMMENTS

SPRING/SUMMER 2018

All of the dishes in our menu are available for you to collect from our deli in Cobham. We can offer a home delivery service, however this is subject to availability. Please note that food bought over the counter does not attract VAT, however deliveries and catering services do.

Our main courses are served in earthenware dishes ready for you to re-heat at home. We require a deposit which is refundable on return.

If you would like to place an order from our menu then we recommend placing the order with at least one weeks' notice to guarantee we can fulfil your requirements. When it comes closer to the festive season or the peak of summer more notice is essential otherwise a limited menu will be available.

We change our menus twice a year to keep up with the 'fashions in food' but also to ensure the best produce is used in terms of its season. We also regularly produce menus suited to occasions such as Valentines, Easter, Thanksgiving and Christmas so be sure to check our website from time to time to see the latest menus: www.athomecatering.co.uk

Not only do we have a thriving deli but we also operate a full outside catering facility and party planning service. This can take care of everything, including the food, drinks, staff, marquee, décor, furniture, flowers, lighting, music, entertainment and much much more.

If you would like us to organise an event such as a wedding, christening, birthday celebration or a dinner party, then please contact our events department on 01932 862026 and they can discuss your event with you. By using our outside catering facility it means the pressure is on us, and allows you to relax and mingle with your friends.

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •

If you're planning an event -
take the pressure off and contact at home to help you organise your special occasion.

From Weddings, Dinner Parties, Canapé parties,
Corporate Awards Ceremonies and Events, Barmizvahs, Christenings,
Buffets, Barbeques, Birthdays, Anniversaries, Celebrations -
we can take care of all plus a lot more:



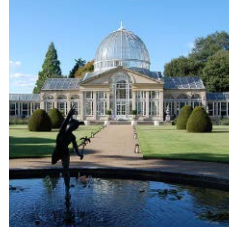
Lighting



Marquees



Flowers



Venues



Photography



Drinks



Stationery



Entertainment



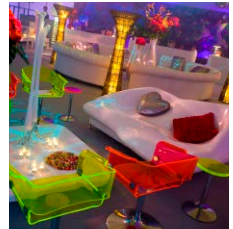
Private Events



Weddings



Corporate Events



Special Occasions

"Now that I know how easy it is to throw a party with at home, I'm eagerly thinking of an excuse for another one! The marquee looked incredible, the food was delicious, and no word would do the service we received justice. The evening was a HUGE success."



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