



at home

**PARTY CATERING TO COLLECT**



**SPRING/SUMMER 2017**

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



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## FRESH OVERSTUFFED SANDWICHES & TREATS

### SEAFOOD

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

### OUR OWN FRESHLY ROASTED CHICKENS

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

### FREE RANGE BACON/SAUSAGE

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

### HONEY ROAST HAM

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

### VEGETARIAN

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

## FRESH OVERSTUFFED SANDWICHES & TREATS

### HOME ROAST BEEF

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

### SMOKED TURKEY

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

### OTHER

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

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

## FRESHLY MADE SALADS

Price per 100 grams

<b>Allotment salad</b>	<b>£1.70</b>
New potatoes, radishes, green beans, spring onions, cherry tomatoes and cucumber with our homemade salad cream dressing.	
<b>At home coleslaw</b>	<b>£1.50</b>
<b>Brown rice salad</b>	<b>£1.80</b>
Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.	
<b>Catalan roast chicken, potato and pepper salad</b>	<b>£1.95</b>
Roast chicken shredded from the bone, new potatoes, roasted red peppers, raisins, honey and pine nuts make this dish a refreshing light lunch.	
<b>Chefs salad</b>	<b>£1.95</b>
At Home's Chefs salad with ham, emmenthal cheese, smoked turkey, cherry tomatoes, celery, cucumber, new potato & chives with a Caesar dressing.	
<b>Chicken and cashew salad</b>	<b>£1.85</b>
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.	
<b>Chicken and freekeh chopped salad with salsa verde</b>	<b>£1.80</b>
Freekeh, asparagus, spring onion, celery, cucumber, green chilli, radishes, shredded roast chicken and toasted pine nuts dressed with salsa verde.	
<b>Chickpea, cucumber and pepper salad with yogurt and dill dressing</b>	<b>£1.80</b>
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.	
<b>Classic new potato salad</b>	<b>£1.50</b>
<b>Crunchy bulghar salad</b>	<b>£1.70</b>
Edamame beans, red peppers, radishes, almonds, mint, bulghar wheat and parsley with a olive oil and orange dressing.	
<b>Coronation chicken</b>	<b>£2.25</b>
Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with curry & mango chutney mayo.	
<b>Fennel, pomegranate and broad bean salad</b>	<b>£1.80</b>
Bulghur wheat, freshly chopped herbs, fennel, broad beans and pomegranate seeds dressed with rapeseed oil, cider vinegar and Dijon mustard.	

## FRESHLY MADE SALADS

Price per 100 grams

<b>Five bean salad with lemon and poppy seed dressing</b>	<b>£1.70</b>
Cannellini bean, Borlotti bean, green bean, broad bean and beansprouts with a zesty lemon and poppy seed dressing.	
<b>Gazpacho salad</b>	<b>£1.80</b>
Tomatoes, red peppers, green peppers, red onion and marjoram dressed with a gazpacho dressing.	
<b>Golden spiced giant couscous</b>	<b>£1.90</b>
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.	
<b>Greek village salad</b>	<b>£1.70</b>
Ripe tomatoes, cucumber, celery, green peppers, red onion, coriander, oregano and feta cheese with a light olive oil and red wine vinegar dressing.	
<b>Green bean, pea and mint salad</b>	<b>£1.70</b>
French beans, peas, broad bean and sugar snap peas dressed with mint, olive oil and lemon juice.	
<b>Green bean, tomato and chickpea salad</b>	<b>£1.70</b>
A light salad of green beans, chickpeas, cucumber dressed with mustard, lemon and olive oil.	
<b>Green beans with crunchy mint hazelnut pesto and feta cheese</b>	<b>£1.85</b>
A refreshing salad can be served as a light starter.	
<b>Grilled aubergine tabbouleh</b>	<b>£1.90</b>
Couscous with grilled aubergines, cucumber, cherry tomatoes mint and parsley dressed with coconut yogurt, tahini, lemon juice and maple syrup.	
<b>Hawaiian rice salad</b>	<b>£1.80</b>
Fresh pineapple, long grain rice, coconut, spring onions, water chestnuts and ham dressed with coconut oil, balsamic vinegar and tabasco.	
<b>Italian Deli salad</b>	<b>£1.80</b>
Artichoke hearts, roasted red peppers, black olives, sun blushed tomatoes, Milano salami, prosciutto, orzo pasta and basil dressed with red wine vinegar and olive oil.	
<b>Italian roast vegetable salad</b>	<b>£1.80</b>
Aubergines, courgettes, peppers, fennel, artichokes, pine nuts and sun blushed tomatoes, dressed with basil pesto and extra virgin olive oil	

## FRESHLY MADE SALADS

Price per 100 grams

### **Jewelled beetroot, orange, almond and dill salad** £1.80

Grated raw beetroot, grated carrot, orange segments, toasted flaked almonds, golden sultanas and pomegranate seeds dressed with orange juice, olive oil and freshly ground black pepper.

### **Jewelled couscous** £2.10

Couscous with pistachio nuts, coriander, fennel seeds, pomegranate seeds, parsley and lemon juice.

### **New potato, mint and broad bean salad** £1.70

A potato salad with added oomph, new potatoes with peas, broad beans, and fresh mint with a Greek yogurt, mayonnaise, lemon and garlic dressing.

### **New potato, radish and chive salad with feta dressing** £1.75

New potatoes, radishes, cucumber and chives with a feta, yogurt and mint dressing.

### **North African cous cous with roast vegetables** £1.70

Cous Cous with chickpeas, aubergine, sultanas, red peppers & harissa dressing.

### **Radish, cucumber and red onion salad with mint and orange blossom dressing** £1.70

A light and refreshing salad that cleanses the palate, it is a perfect accompaniment to heavy meat and poultry dishes.

### **Radish, lentil and mint salad** £1.70

Walnuts, red onion, fresh mint Puy lentils, cucumber and mixed radishes with a sherry vinegar and black treacle dressing.

### **Rainbow rice salad** £1.70

White rice, cannellini beans, spring onions, red and yellow cherry tomatoes, red onion, grated carrot, cucumber, radishes and fresh mint dressed with extra virgin olive oil, wholegrain mustard and lemon juice.

### **Roast vegetable and pancetta salad** £1.70

Aubergine, red pepper, courgette, cherry tomatoes, pancetta and penne pasta, dressed with basil pesto.

### **Roasted vegetable salad with tapenade dressing** £1.90

Courgettes, red onion, red and orange peppers, fennel dressed with a black.

### **Roast aubergine salad with chickpeas and tamarind** £1.70

Roast aubergine, red chilli, red onion, chickpeas and cumin seeds dressed with tamarind, lime juice and clear honey.

## FRESHLY MADE SALADS

Price per 100 grams

### **Salade Mama Blanc** £1.85

French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun-blushed tomatoes, red wine dressing.

### **Spanish rice salad** £1.90

Chorizo sausage, red peppers, green olives, capers, fresh peas, and broad beans with a sherry vinegar dressing.

### **Spiced cannellini bean and tomato salad** £1.60

Cannellini beans spiced with turmeric, ground cumin, black onion seeds, black pepper, chillies and garlic. They are then added to semi-sun-dried tomatoes, freshly chopped mint and coriander and dressed with lemon juice.

### **Spring radish and tomato salad** £1.70

Cucumber, radishes, beef tomatoes, spring onions and dill dressed with yogurt.

### **Spring vegetable salad** £1.90

Asparagus, sugar snap peas, garden peas, courgettes and fennel dressed with olive oil, honey, Dijon mustard and lemon juice.

### **Summer rice salad** £1.90

Asparagus, red pepper, green beans, peas, broad beans, green olives and fresh mint with a light lemon dressing.

### **Super green quinoa** £1.80

Quinoa, red chilli, spring onions, baby spinach, mint, coriander, pomegranate seeds, edamame beans, pumpkin seeds, feta cheese and fresh mango. Goes well with grilled chicken.

### **Tenderstem, new potato and radish salad** £1.80

Baby new potatoes, tenderstem, radishes, red chilli and fresh dill with a Dijon, olive oil and lemon dressing.

### **Thai green papaya salad** £1.90

Shredded green papaya, roasted cashew nuts, tomatoes, spring onions, Thai basil, palm sugar, red chilli, lime juice and garlic. This is a very refreshing salad on a hot day.

### **Vietnamese chicken salad with mint coriander and basil** £1.80

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.

### **Wild rice salad with peas, pea shoots and green harissa** £1.80

A delicious summery salad full of fresh flavours and contrasting textures. Wild rice, garden peas, spring onions, coriander and green chillies dressed with green harissa and lemon juice.

## FRESH HOME-MADE SOUPS AND STOCKS

### HOT SOUPS £3.00 per portion

Carrot, cumin and coriander  
Carrot, lentil and bacon  
Coconut chicken noodle  
Creamy cheese and onion  
Creamy spinach  
Corn soup  
Country vegetable  
Courgette and tomato  
Moroccan roasted vegetable  
Pea and mint  
Pea and watercress  
Potato, onion, bacon and cheese  
Spiced citrus bean  
Spiced sweet potato and coconut  
Spinach and nutmeg  
Summer vegetable minestrone  
Sweet potato and ginger  
Thai green sweetcorn  
Yellow split pea

### 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  
Watercress and buttermilk  
Vichyssoise

## FRESH HOME-MADE SOUPS, STOCKS AND PASTA SAUCES

### LUXURY SOUPS at market price

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

### FRESH HOME MADE STOCKS (500ml)

Chicken £2.00  
Lamb £2.00  
Veal £2.50

### PASTA SAUCES £2.00 per 100 grams

Arrabbiata – Spicy tomato sauce  
Amatriciana – Spicy tomato & pancetta  
Fresh tomato & basil  
Tomato, bacon & chilli  
Ragu – Bolognese  
Creamy wild mushroom (£2.25/100 grams)

**Fresh pasta available from £2.80 per 100 grams**

## 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

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

Tiny Yorkshire pudding topped with roast beef and horseradish cream

Rare roast beef with remoulade on rye bread

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

Skewers of marinated chicken wrapped in prosciutto with Caesar dip

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

### From the Sea

Baby Yorkshire pudding with creamy smoked trout and horseradish pate

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

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

Mini Pissaladière with caramelised onion, anchovies and Niçoise olive

Smoked salmon tartare on buckwheat blini with dill crème fraiche and cracked black pepper

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

Sage sable biscuits with goats cheese, cranberry, relish and pecans

Slow roasted black grape galettes with onion confit and goats cheese

Thai mango, chilli and lime croustades

Wild mushroom tarts with truffle oil and sea salt

### Something for the Sweet Tooth

Chocolate and salted caramel tartlet with popping candy

Goosey 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

**£1.95 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	<b>£7.50 pp</b>
Melon, fig, prosciutto and buffalo mozzarella platter	<b>£8.50 pp</b>
Char-grilled chicken and asparagus Caesar salad	<b>£8.00 pp</b>
Thai beef salad with coriander, mint, snow peas, baby corn, chilli and ginger dressing	<b>£9.50 pp</b>
Coronation chicken, pan seared fillet of chicken drizzled with our coronation sauce and sprinkled with toasted flaked almonds	<b>£6.50 pp</b>
Roast beef Carpaccio with rocket, shaved parmesan and aioli dressing	<b>£9.00 pp</b>
Parmesan crusted chicken breast stuffed with mozzarella and sun blushed tomato served with pesto mayonnaise	<b>£8.00 pp</b>
Char-grilled chicken with lemon, tarragon and garlic served with roasted tomato, oregano and red onion salsa	<b>£6.50 pp</b>
Spicy Piri Piri chicken with lemons and herbs served with sour cream and chives	<b>£6.50 pp</b>
Chicken satay sticks with chilli peanut sauce (3 per portion)	<b>£6.50 pp</b>
Pepper coated fillet of roast beef with creamed horseradish and Dijon mustard	<b>£19.50 pp</b>
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)	<b>£6.50 pp</b>

### FISH

Tuna nicoise with quail's eggs, cherry tomatoes, French beans black olives and new potatoes	<b>£12.50 pp</b>
Sesame and ginger seared salmon served on a bed of Thai spiced stir fried vegetables	<b>£9.00 pp</b>
Barbecued prawns on a bed of seared asparagus with rocket aioli	<b>£7.50 pp</b>

## STARTERS & BUFFET DISHES

### FISH

Dressed whole Scottish salmon with sauce verte or fresh herb mayonnaise	<b>£90.00 whole</b>
Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger dressing	<b>£12.50 pp</b>
Lime and chilli prawn and chorizo skewers	<b>£8.50 each</b>
Smoked salmon blinis with crème fraiche and chives	<b>£10.25 pp</b>
Asian gravalax with chilli crème fraiche	<b>£9.50 pp</b>
Fruites de mer: Dressed lobster, king prawns, dressed crab, mussels, cockles, langoustines and clams with homemade aioli	<b>£40.00 pp</b>
Salmon and prawn kebabs with chilli dipping sauce	<b>£8.50 each</b>
Traditionally dressed Cromer crab with egg, parsley and lemon	<b>£9.50 each</b>
Dressed lobster served on the half shell with cucumber salad	<b>market price</b>
Greek style mezze platter; taramasalata, aubergine caviar, stuffed vine leaves, flatbreads and black and green olives (min 6 portions)	<b>£7.00 pp</b>

### 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)	<b>£6.50 pp</b>
Pissaladiere with caramelised onion, black olives and anchovy	<b>£5.00 each</b>
Piedmont roasted peppers stuffed with tomatoes and feta cheese	<b>£5.00 each</b>
Mediterranean vegetable & goats cheese layered filo tart (Serves 8)	<b>£35.00</b>
Tomato, roast peppers and mozzarella latter with basil and balsamic dressing	<b>£6.50 each</b>
Buffalo mozzarella stacks with tomato, aubergine and fresh basil	<b>£6.50 each</b>
Vegetable antipasti platter with grilled red and yellow peppers, griddled aubergines, artichokes, courgettes, fennel and basil pesto (minimum 10 portions)	<b>£7.50 pp</b>



## QUICHES AND SAVOURY TARTS

### QUICHES (8-10 PTNS) £26.00 each

Asparagus, pea, cherry tomato and basil  
 Classic quiche Lorraine  
 Courgette and blue cheese  
 Feta and spinach  
 Fresh tomato, cheddar & basil  
 Minted pea and pancetta  
 Rocket, mushroom & bacon  
 Salmon and asparagus  
 Smoked ham and brie  
 Summer vegetable

### SAVOURY TARTS (8 PTNS) £22.00 each

Artichoke, shallot and smoked bacon tart  
 Butternut squash, sage and gorgonzola  
 Cherry tomato and prosciutto  
 Chorizo and watercress  
 Plum, tomato & pesto  
 Roasted red pepper and goats cheese  
 Shallot, onion and chive  
 Spinach, ricotta and butternut  
 Salmon and watercress  
 Vegetable and blue cheese  
 Watercress, onion and goats cheese

## FRITTATAS AND SAVOURY ITEMS

### FRITTATAS (6 PTNS) £9.50 each

Asparagus and new potato  
 Butternut squash and sage  
 Caramelised onion, parmesan & thyme  
 Cherry tomato, chive & basil  
 Chorizo, red pepper & coriander  
 Courgette and taleggio  
 Roast Mediterranean vegetable & goat's cheese  
 Smoked salmon, pea and red onion  
 Spinach and sweet potato  
 Tenderstem, new potato and goat's cheese

## HOME MADE INDIVIDUAL SAVOURIES

Cheese & marmite pasties	£2.00	Sausage rolls	£2.50
Individual pork pies	£2.00	Chicken curry pasties	£2.50
Individual quiche	£2.90	Scotch egg	£3.00
Pitta pizzas	£2.50	Chilli beef pies	£2.50
Minced beef and dolcelatte pastie	£2.50	Traditional Cornish pasties	£2.50
Potato, red onion and cheddar pasties	£2.00	Goats cheese and red onion patties	£2.00
Chicken, ham & mushroom patties	£2.50	Sage & onion farinata with olive, caper, chilli peperonata	£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)	<b>£2.10</b>
Oriental marinated chicken breast	<b>£5.80</b>
Rubbed spatchcock chicken	<b>£6.90</b>
Lemongrass and lime leaf chicken thighs (2p.p)	<b>£2.90</b>
Sweet chilli and ginger chicken breast	<b>£5.80</b>
Teriyaki Chicken thighs (2p.p)	<b>£2.90</b>
Penang beef satay 60 grams (2p.p)	<b>£10.50</b>
Rubbed T-bone steak 450 grams	<b>£22.00</b>
Fillet steak seasoned with at home secret rub 110 grams	<b>£14.00</b>
Country-style barbecued beef short ribs with rancher oaky smoky sauce	<b>£8.00</b>
Real beef burgers 180 grams (using only ground chuck steak)	<b>£3.00</b>
Hand chopped rump steak burger with peppered bone marrow 180 grams	<b>£6.50</b>
Whole butterflied leg of lamb (6-8 pax) marinated in yogurt, fresh mint, coriander and garlic	<b>£80.00</b>
Tandoori rack of lamb with mint raita (6 bone)	<b>£24.00</b>
Spicy red chilli teriyaki belly pork belly rib (2p.p)	<b>£3.70</b>
Belly pork rib marinated in BBQ sauce	<b>£3.70</b>
Butt rubbed rack of pork ribs (recommend ½ rack per person)	<b>£6.50 per rack</b>

## BARBEQUE FOOD

### HANDMADE SAUSAGES

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

### FISH AND SEAFOOD

Salmon fillet seasoned with fish rub, lemon and dill 120 grams	<b>£12.50</b>
Piri piri 3 prawn skewers	<b>£12.50</b>
Whole sea bass stuffed with ginger and lemongrass (4 pax)	<b>£65.00</b>
Ginger and pineapple teriyaki tuna fillets 120 grams	<b>£11.00</b>
Tuna burger with spicy red chilli teriyaki 100 grams	<b>£9.00</b>
Whole red snapper, ginger, coriander & spring onion (4 pax)	<b>£45.00</b>
Chermoula swordfish steaks 120 grams	<b>£6.80</b>

### VEGETARIAN

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

## MOVEABLE FEAST

### THE GLYNDEBOURNE £23.00 per person

Goats' cheese and pesto tart served with garden salad and balsamic dressing

Char-grilled tea smoked salmon fillet

Peas and mint salad with freshly shelled peas, sugar snap and mange tout with lemon and virgin olive oil dressing

Potato and creamed horseradish salad

Sourdough bread and butter

Pimms jelly and summer berry fruit jar

### THE LORDS £22.00 per person

Chunky sandwiches; Rare roast beef with horseradish and rocket, Cheese tomato and Branston, Honey roast ham with hand cut coleslaw

Handmade scotch eggs

Sausage rolls

Sticky BBQ chicken drumsticks

Lemon drizzle cake

Chocolate brownies

Your choice of 3 farmhouse cheeses garnished with grapes, celery and radish. Served with crackers and chutney

### THE HENLEY £27.00 per person

Potted crab with brown shrimp butter, pickled radish and soda bread

Chargrilled breast of marinated chicken with coronation dressing served with brown rice salad and cherry tomato and green bean salad

Eton all messed up in a jar with strawberries, meringue, cream and hazelnut brittle

A slice of organic Cornish blue with grapes celery and crackers

## MOVEABLE FEAST

### THE MEDITERRANEAN £26.00 per person

Roast tomato gazpacho with basil pesto

Parma ham, mozzarella, tomato, basil and balsamic on ciabatta

Salad Niçoise

Seared fresh yellow fin tuna on a bed of French beans cherry tomatoes, quails eggs, new potatoes, black olives and anchovy

Tiramisu

Marsala wine soaked savoiardi biscuits layered with mascarpone cream served in a screw lid jar

### THE ASCOT £45.00 per person

Canapés;

Parmesan shortbread, goat's cheese and confit of cherry tomatoes

Smoked salmon and parmesan straws

Citrus prawn wraps

Pancetta and tomato crostini with basil and almond pesto

Smoked salmon, asparagus, rocket and quails egg salad dressed with lemon and olive oil

Herb crusted fillet of beef served medium of a bed of baby summer vegetables with new potato roasted red onion and cashew salad

Gooseberry and frangipane tart served with almond cream

Please note this hamper requires a minimum order of 6

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

## CHICKEN DISHES

*Price per 2 portions*

### **'at home' Chicken pies topped with puff pastry** **£12.25**

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

### **Braised chicken, Toulouse sausages and white beans** **£13.25**

This hearty casserole is inspired by cassoulet, the garlicky bean stew from south west-France. Chicken thighs and meaty Toulouse sausages are cooked in an aromatic red wine, tomato and onion sauce with creamy haricot beans.

### **Butter Chicken** **£13.25**

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

### **Chicken and cider fricassee** **£12.95**

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

### **Chicken chasseur** **£12.85**

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 mushrooms topped with polenta** **£13.10**

Diced chicken breast and button mushrooms in a creamy sauce with soya and flageolet beans topped with polenta and gruyere cheese.

### **Chicken saag** **£12.95**

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, smoked bacon and leek pie** **£12.95**

Whole poached chicken with the meat taken off the bone added to a sauce made with dry cider, crème fraîche and wholegrain mustard. Topped with flaky puff pastry.

### **Chicken, prosciutto and asparagus wraps** **£13.10**

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

## CHICKEN DISHES

*Price per 2 portions*

### **Dijon chicken with mushrooms** **£13.10**

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

### **Garlic and herb buttered chicken with braised lettuce, peas and baby carrots** **£12.95**

Chicken supreme stuffed with garlic butter and fresh herbs cooked in a light white wine sauce with smoked bacon lardons, braised lettuce, peas and baby carrots.

### **Jambalaya** **£13.25**

Chicken breast, chorizo, tiger prawns, cooked with garlic, red peppers, celery, cherry tomatoes, long grain rice, smoked paprika and cayenne pepper.

### **Keralan chicken coconut ishtu** **£13.25**

This full flavoured creamy curry originated with the Christians of Kerala. It is known as ishtu or stew. Chicken breast cooked with coconut milk Indian spices, green beans, ginger curry leaves and cardamom pods. Serve with rice, parantha, naan or rice noodles.

### **Lemon chicken with chives** **£13.25**

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

### **Sauté of chicken in a wild mushroom sauce** **£13.50**

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

### **Spring chicken stew with carrots and peas** **£12.95**

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

### **Tiger prawn & chicken curry** **£13.10**

Boneless chicken thigh with tiger prawns, peas, aubergines, kaffir lime leaves, green chilli, coconut & coriander.

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

£12.25

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

### Beef and Guinness stew

£13.00

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

£12.95

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

### Beef and quince stifado

£12.95

Stifado is a well-known Greek stew; chuck steak is marinated in red wine with garlic, red wine vinegar, cinnamon and allspice. The stifado is then slowly braised with the addition tomatoes, baby onions, oregano, mint, quince and bay leaves.

### Beef and mushroom carbonnade

£13.25

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

### Beef goulash with smoked pimento

£12.75

The addition of the deep-flavoured smoked pimento from southern Spain, give this goulash an even greater appeal, serve with brown rice and some buttered cabbage.

### Beef Madras curry

£12.95

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

### Beef shin and red wine pie

£12.75

Diced boneless shin of beef marinated with red wine garlic and thyme then slowly cooked for 3 hours with shallots until rich and tender. Topped with butter puff pastry.

### Beef slowly cooked in cider

£13.25

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

## BEEF DISHES

Price per 2 portions

### Chinese braised beef

£13.25

Chuck steak braised with garlic, ginger, spring onions, red chilli, Chinese five-spice, soy sauce and rice wine. Serve with steamed rice and Bok choi.

### Fillet of beef stroganoff

£21.00

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

### Jamaican pepperpot stew

£12.95

Chuck steak casseroleed with onions, ginger, scotch bonnet chilli, allspice berries, cinnamon, coconut milk, sweet potato and spinach.

### Moroccan style beef stew

£12.95

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.

### Provençale beef daube

£13.00

Slow cooked chuck steak braised in red wine with bacon lardons, onions, garlic, carrots, tomatoes, anchovy fillets and black olives. Serve with creamed potato.

### Real chilli con carne

£13.20

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

### Spiced parsnip cottage pie

£12.25

Minced beef, onion, garlic, Indian spices and chopped tomato slowly braised then topped with creamy parsnip and potato mash.

### Steak and kidney pie

£13.00

An At Home favourite, British chuck steak and tender lambs kidneys slowly braised in red wine with carrots, onions, button mushrooms, English mustard and thyme. Topped with a rich flaky pastry lid.

*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

### Goat tagine

£14.95

British-reared goat meat is produced in small batches, which guarantees its quality. The goat meat is slowly cooked with onion, garlic, ginger, tomatoes, cinnamon, dried apricots, preserved lemon, pistachios, mint and coriander. Serve with couscous.

### Greek lamb stew with artichokes and tomatoes

£14.75

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

£13.25

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.

### Kashmiri Rogan Josh

£14.50

A not to spicy curry, ground almonds, yoghurt, & cardamom give a rich back-drop for the meat.

### Lamb and prosecco casserole

£14.95

Diced leg of lamb casseroled with prosecco, nutmeg, leeks, fennel, carrots and potatoes. A real one pot meal.

### Lamb pepperpot

£14.95

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

£14.95

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

### Lamb shank cassoulet

£21.00

Confit lamb shanks cooked with smoked back bacon, white wine, Toulouse sausages and haricot beans. A one pot meal.

## LAMB DISHES

Price per 2 portions

### Lamb vindaloo

£14.95

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

£14.95

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

£14.95

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

### Moussaka with roasted aubergines and ricotta

£13.25

A Greek classic, in this recipe we have added ricotta to the topping which add a rich creamy flavour to the moussaka.

### Navarin of lamb with spring vegetables

£14.95

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

£13.25

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

### Slow-cooked lamb curry with cloves and cardamom

£14.95

Diced leg of lamb cooked in a sauce made with onions, garlic, ginger, Garam masala, Kashmiri chilli powder, tomatoes, yogurt and cream.

### Spicy lamb albondigas

£14.25

Albondigas are Spanish meatballs, they are made with minced lamb, serrano ham, garlic, cumin, coriander seeds and hot paprika. Once fried they are covered in a tomato sauce made with vine-ripened tomatoes, Fino sherry, shallots and red chillies.

### Spring lamb cobbler

£14.95

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

*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** **£12.95**

Savoury pancakes filled with new season asparagus and honey roast ham and topped with cheese sauce, a perfect supper dish.

### **Creamy pork and mushroom pie** **£12.95**

Diced leg of British pork, onion, garlic, thyme and chestnut mushrooms cooked in a rich creamy sauce. Topped with flaky puff pastry.

### **Ham, mustard and parsley tartiflette** **£12.95**

In this tartiflette it has salty ham and camembert hidden within the potato layers and is ideal for stomachs that require energy loading. A healthy green salad is all that is needed to accompany it.

### **Honey spiced pork casserole** **£12.75**

This pork casserole with intense flavour of spices and natural sweetness, the pork is casseroleed with apricots, honey, onion, leeks, celery, ginger, mixed spice, cumin and pistachio nuts.

### **Leek and ham hock gratin with rosti topping** **£12.50**

Shredded ham hock and sautéed leeks cooked in a creamy white sauce, topped with rosti potatoes and parmesan cheese.

### **Mac and cheese with ham hock and mushrooms** **£11.50**

A meal in one dish, shredded ham hock in a cheesy cream sauce with mushrooms and cherry tomatoes, topped with parmesan cheese and breadcrumbs. Serve with warm crusty bread and a green salad.

### **Mexican pork and red chilli stew** **£12.95**

Dried chillies give smokey, sweet heat to this slow cooked stew, and turn the sauce a deep burnt red.

### **Pork, apple and cider pie** **£12.75**

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** **£12.75**

Diced leg of British pork slowly cooked with onion, garlic, cumin, ginger, allspice red chilli, tomatoes and honey. Serve with couscous or noodles.

### **Pork stroganoff** **£14.00**

Thinly sliced fillet of pork, sautéed with button mushrooms, shallots, garlic, brandy, Dijon mustard and crème fraiche. Serve with rice.

## DUCK & GAME DISHES

*Price per 2 portions*

### **Aromatic braised duck** **£16.95**

Duck breast sautéed and then braised with lemon grass, red shallots, shiitake mushrooms, fresh ginger, Chinese red dates, fish sauce, spring onions and coriander.

### **Cassoulet** **£16.00**

This is one of the great country dishes of France, rich, filling & delicious. We use confit of duck, pork belly, lamb & haricot beans.

### **Confit of duck with Grand Marnier and orange sauce** **£16.25**

Roast duck leg confit with a Grand Marnier sauce.

### **Duck breast with a rich tomato, jalapeno and green olive sauce** **£16.95**

The combination of duck, tequila and spicy tomato sauce is truly delicious. Serve with some steamed rice.

### **Gamekeeper's pie** **£16.75**

Venison, pheasant, duck and pigeon casseroleed in red wine with onions, carrots and beef stock. Topped with celeriac and potato mash.

### **Guinea fowl au vin** **£16.00**

Guinea fowl cooked in red wine with pancetta, button onions, mushrooms, garlic and thyme.

### **Spring braised duck** **£16.25**

Duck legs braised in white wine with garlic, streaky bacon, asparagus, new potatoes and peas, a one pot meal.

### **Venison and red wine stew** **£16.25**

Diced venison casseroleed with shallots, carrots, garlic, nutmeg, allspice, redcurrant jelly and orange zest, serve with potato and celeriac mash.

### **Venison and wild mushroom pie** **£16.95**

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.

*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** **£16.95**

Smoked haddock, salmon, cod & prawns make this dish a real luxury.

### **Baked smoked haddock with gnocchi** **£16.25**

Natural smoked haddock baked with gnocchi, courgettes, and asparagus in a crème fraiche sauce topped with parmesan cheese.

### **Coconut fish curry** **£16.75**

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.

### **Fishermans pot** **£16.00**

Cod, mussels, tiger tail prawns, and scallops served in a tomato, white wine and fennel broth. Simply serve with crusty bread.

### **Indonesian seafood curry with squid, monkfish and prawns** **£17.25**

Squid, monkfish and prawns cooked with lime leaves, lemongrass, coconut milk and Indonesian spice paste.

### **Red Thai fish curry** **£16.95**

Hot-smoked salmon simmered with coconut milk, red Thai curry paste, fish sauce, lime juice, dark brown sugar, butternut squash and fresh green vegetables. Serve with Jasmine or steamed rice.

### **Rose Harissa, prawn and chickpea tagine** **£17.50**

King prawns cooked with onion, garlic, rose Harissa, chickpeas, lemon juice and cherry tomatoes, serve with couscous.

### **Salmon and spinach bake** **£16.25**

A complete meal in one dish, layers of spinach, salmon and boiled eggs topped with cheese sauce and breadcrumbs.

### **Salmon and tomato curry** **£16.95**

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** **£16.25**

Fillet of salmon with mushroom, brandy, cream and parsley stuffing wrapped in flaky butter puff pastry. Serves two.

## FISH & SEAFOOD DISHES

*Price per 2 portions*

### **Seafood and lemon grass crumble** **£17.00**

Swordfish and prawns in a sauce of mascarpone and white wine topped with a lemon grass and parmesan crumble.

### **Seafood broth with new potatoes and fresh green pesto** **£17.25**

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.

### **Spanish cod stew with chorizo** **£15.95**

A classic combination of rich spicy chorizo with tender chickpeas and flaky cod.

### **Spicy seafood stew with tomatoes and lime** **£16.75**

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** **£16.00**

In this Spanish-inspired stew the squid is slowly cooked with red wine, garlic, tomatoes, chickpeas and chorizo until the until soft and silky, serve with new potatoes or crusty bread.

### **Summer fish pie** **£16.95**

Hot smoked salmon, prawns, peas, spring onions in a crème fraiche sauce topped with buttery crushed new potatoes and parmesan cheese.

### **Selection of Fishcakes** **Each**

Cod, prawn, pea and rocket **£6.00**

Salmon and prawn **£6.00**

Sea Bass & ginger **£6.00**

Smoked haddock and chive **£5.50**

Minted pea & salmon **£5.50**

Prawn and crab **£6.00**

Thai fishcakes with coconut milk lemon grass and ginger **£6.00**

*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**

## VEGETARIAN DISHES

Price per 2 portions

### **Aubergine parmigiana** £10.50

Layers of aubergine, mozzarella and goats cheese baked in a rich tomato sauce. Serve with green salad and crusty bread.

### **Aubergine, potato and goats cheese gratin** £9.75

Layers of potato, aubergine tomatoes, red onion, goat's cheese and black olives.

### **Baked gnocchi with cannellini beans, spinach and tomatoes** £9.75

Gnocchi baked with tomatoes, white wine, cannellini beans, spinach and garlic and topped with mozzarella and parmesan cheese.

### **Butternut squash, spinach and mascarpone lasagne** £10.25

Sheets of lasagne layered with butternut squash, spinach, pinenuts and mascarpone finished with a creamy parmesan sauce.

### **Courgette mac 'n' cheese with garlic sourdough crumbs** £9.50

In the US, mac 'n' cheese often on a menu has its own heading with a choice of flavourings. Here we have chosen courgette as the star of the show, with a sauce which has a little kick of chilli and Dijon mustard.

### **Lapsang-scented mushroom stroganoff** £10.95

While traditionally this much-adapted Russian dish is made with beef, here we have changed the filling for a mixture of earthy mushrooms along with the rather unusual addition of Lapsang souchong tea to give this dish a slightly smoky taste.

### **Lentil Moussaka** £9.75

Aubergines layered with Puy lentils, garlic, tomatoes, onions, diced carrot and oregano and topped with a sauce made with Greek yogurt, eggs and pecorino.

### **Pumpkin, black-eyed bean and coconut curry** £9.25

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** £9.50

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.

### **Spinach and nutmeg cannelloni** £10.50

Tubes of cannelloni filled with spinach, ricotta and mascarpone layered in a tomato sauce and topped with mascarpone and parmesan.

### **Thai red squash, spinach and coconut curry** £10.95

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) £4.00

Boulangier potatoes with bacon £5.50

Braised leeks with gruyere £4.00

Braised red cabbage £4.00

Broccoli and cauliflower cheese £5.00

Butter braised peas with lettuce and mint £4.00

Buttery mashed potato £3.50

Cauliflower cheese £4.50

Cauliflower, leek and blue cheese gratin £5.50

Celeriac, potato and beetroot gratin £5.50

Chickpea & coriander mash £3.50

Coconut basmati rice £3.00

Coriander rice £3.00

Creamy potato & wild mushroom gratin £6.50

Fragrant lemon rice or coconut rice £3.75

French style braised peas with baby onions £3.75

Gratin dauphinoise £5.50

Gratin potatoes with leek, garlic and thyme £5.50

Jamaican rice and peas £4.50

New potato and bacon gratin £5.50

New potatoes with cheddar cheese sauce £4.50

Potato and spinach gratin £5.00

Squash, mustard and gruyere gratin £5.50

Tartiflette £5.95

*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 £30.00 (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 gâteau

Gooseberry tart

Key lime pie

Latticed apple tart

Lemon and plum meringue roulade

Lemon and raspberry tart

## WHOLE PUDDINGS

From £30.00 (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 gâteau

Yorkshire treacle tart

## INDIVIDUAL PUDDINGS

**£3.50 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

**£5.50 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 2017**

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 week's 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](http://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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