



at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •



Christmas & New Year's Eve

www.athomecatering.co.uk

AT HOME CHRISTMAS MENU

MENU AVAILABLE 24th DECEMBER 2018

CANAPÉS (60 pieces minimum, 15 pieces per type)	Per piece
<i>N.B. Certain canapés ordered for use on the 25th onwards will be sent in kit form (indicated by K.F).</i>	
<i>Canapés to reheat</i>	
Bacon, red onion & brie tartlet	£ 2.10
Caribbean sweet potato cakes, coconut, ginger & mango salsa (K.F)	£ 2.10
Coriander marinated chicken skewers with oriental dipping sauce	£ 2.10
Deville crab cakes with lime aioli	£ 2.10
Confit duck & clementine croquettes with cranberry dip	£ 2.10
Parsnip & apple cake with blue cheese sauce	£ 2.10
Wild mushroom arancini with porcini mayo	£ 2.10
<i>Cool canapés</i>	
Foie gras on toasted brioche, with quince & vanilla salt (K.F)	£ 2.80
King prawn skewers with sriracha and coriander dip	£ 2.80
Parmesan shortbread with creamy goats cheese, & red onion jam (K.F)	£ 2.10
Potato & horseradish blinis with smoked salmon, crème fraiche & salmon & dill caviar (K.F)	£ 2.80
<i>Sweet canapés</i>	
Christmas pudding chocolate brownies	£ 2.10
Tiny mince pies with rum butter	£ 2.10

STARTERS all priced per serving	
Foie Gras terrine with sauternes jelly and brioche roll	£ 18.00
Potted Morecombe Bay shrimp & crab, with cucumber jelly & kohlrabi salad	£ 12.00
Pressed ham hock and pistachio, homemade piccalilli, apple & celery salad with sourdough	£ 9.50
Smoked chicken, leek & morel mushroom terrine with pickled winter vegetables	£ 11.00
Truffle honey, red onion & goats cheese soufflé with a pear, rocket & walnut salad	£ 9.50

SORBETS - Palette cleanser course	1L tub (8 portions)
Blood orange & gin	£ 17.00
Mulled wine	£ 17.00
Prosecco & lemon	£ 17.00

THE MAIN EVENT - Let's get down to lunch!			
Free range Surrey bred turkey	5-6 kilo 10-12 Guests	6-8 kilo 13-17 Guests	8-10 kilo 18-20 Guests
<i>Unstuffed, butter basted & wrapped in bacon</i>	£ 150.00	£ 165.00	£ 190.00
<i>Stuffed, butter basted & wrapped in bacon stuffed with two stuffing's: Pork, chestnut & apricot and traditional sausage meat, sage & onion</i>	£ 180.00	£ 190.00	£ 200.00

Turkey crown butter basted and wrapped in bacon, stuffed with pork, chestnut and apricot stuffing (3kilo)	Serves 6-8	£ 125.00
Goose stuffed with apples, chestnuts and prunes (4-6 kilo)	Serves 4-6	£ 180.00
Orange and marmalade glazed duck (2-3 kilo)	Serves 2-4	£ 80.00
Fillet of beef wellington served with rich Burgundy wine sauce	Serves 6	£140.00
Salmon en crouete stuffed with spinach and mushrooms wrapped in flaky butter pastry with a lemon and white wine cream sauce	Serves 6	£ 60.00
Free range Surrey bred goose - <i>unstuffed</i> 4-6 kilo	Serves 4-6	£ 160.00
Prime rib of beef on the bone 4-5kilo	Serves 6	£ 140.00
Gressingham duck 2-3 kilo - <i>unstuffed</i>	Serves 2-4	£ 70.00

CHRISTMAS TRADITIONS *all separately priced*

Pork, chestnut & apricot stuffing	1l tub (serves 8)	£ 17.00
Traditional sausage meat, sage & onion stuffing	1l tub (serves 8)	£ 17.00
Black pepper and nutmeg pork chipolata wrapped in bacon	1 p.p	£ 1.50
Brioche bread sauce	500ml(serves 8)	£ 8.00
Rich roasting pan turkey gravy	1l tub (serves 8)	£ 11.00
Homemade sloe gin & cranberry sauce	500ml(serves 8)	£ 8.00
Goose fat & beef dripping chateau potatoes	5 p.p	£ 6.00
Maple glazed carrots and parsnips	8 p.p	£ 6.00
Baby Brussel sprouts with chestnuts and smoked bacon lardons	8 p.p	£ 6.00
Sticky Christmas spiced red cabbage with port & apple	1l tub (serves 8)	£ 11.00
Creamed British winter root vegetables	1l tub (serves 8)	£ 11.00

VEGETARIAN MAIN COURSE *all priced per serving*

Squash, quinoa and chestnut nut roast with spiced tomato sauce		£ 9.50
Wild mushroom feuilleté - A flaky puff pastry case filled with forest mushrooms and creamy wild mushroom sauce		£ 11.50
Wild mushroom, ale & salsify pie with a mushroom and tarragon jus		£ 12.00

DESSERT *all separately priced*

Rich fruity Christmas pudding	Select in store	
Stem ginger & brandy cream	500ml(serves 8)	£ 7.00
Mulled spiced winter fruit compote, pears, plums, blackberries, apples and apricot	1l tub (serves 6)	£ 12.00
Mont Blanc - Brown sugar meringue, sweetened chestnut purée, whipped cream & marron glacé	Each	£ 10.00
Christmas pudding chocolate brownies laced with brandy soaked cranberries, pecans & mixed spice. Best served warm with crème chantilly.	Each	£ 3.50
Crème chantilly	500ml tub	£ 5.00
Handmade mince pies with Armagnac frangipane and flaked almonds	Each	£ 2.00
Homemade rum butter	500ml tub	£ 7.00
Brandy custard	1l tub (serves 8)	£ 10.00

A MERRY VEGAN CHRISTMAS

VEGAN STARTERS

Celeriac, hazelnut & truffle soup	Per portion	£ 3.50
Fresh coconut, papaya & chilli salad	Per portion	£ 7.50

VEGAN MAIN EVENT

Cheesy leek crumble <i>(incurs dish deposit)</i>	Serves 2	£ 7.50
Chilli charred sprouts	8 p.p	£ 6.00
Coriander seed cabbage	500ml(serve 4)	£ 5.50
Kale & chestnut stuffed cauliflower	1 p.p	£ 9.00
Olive oil & paprika roasties	5 p.p	£ 6.00
Thyme roasted roots	8 p.p	£ 6.00

VEGAN SOMETHING TO FINISH

Brandy & butterscotch sauce	500ml tub	£ 7.00
Butterless brandy butter	500ml tub	£ 7.00
Christmas pudding (vegan of course)	Select in store	
Mince Pies	Each	£2.00

LUXURY ITEMS *Other options available on request*

CAVIAR	30g	50g	100g	125g	250g	500g	1000g
Oscietra Baerii	£45	£75	£150	£187.50	£340	£680	£1360
Oscietra Royal	£50	£82	£162	£204	£405	£808	£1615
Sevruga	£83	£136	£275	£340	£680	£1360	£2720

SMOKED SALMON

Hand carved Scottish smoked salmon £ 3.00 per slice

John Ross Salmon	200g	454g	Whole side (Long sliced)
<i>Traditional</i>	£ 7.20	£ 17.00	£ 48.00
<i>Belvenie Whisky</i>	£ 7.20	£ 17.00	N/A
<i>Peppered</i>	£ 7.20	£ 17.00	N/A

SOUPS

	1l tub (4 portions)
Bubble & squeak	£ 12.00
Cauliflower & chestnut	£ 12.00
Coconut chicken noodle	£ 12.00
Curried butternut squash	£ 12.00
Lobster bisque made with cognac and fresh cream	£ 38.00

DISHES	Per 2 portions
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Dishes served in disposable containers

Fillet of beef stroganoff	£ 22.50
Pork braised with ginger, garlic & sweet soy	£ 12.50
Thai chicken & tiger prawn curry	£ 14.00
Venison & red wine stew	£ 18.50

Dishes incurring a deposit

At home beef lasagne	£ 14.00
At home chicken pie	£ 13.50
At home fish pie	£ 18.00
Aubergine parmigiana	£ 12.95
Sauté of chicken in a wild mushroom sauce	£ 15.50
Shepherd's pie with cheese and leek mash	£ 14.50

SIDES	Per 2 portions
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Blanched mixed vegetables with herb butter	£ 5.00
Buttery mashed potato	£ 4.50
Plain rice	£ 4.00

Dishes incurring a deposit

Gratin dauphinoise	£ 7.00
Cauliflower cheese	£ 5.50

SALADS	Medium tub (Approx. 3 portions)	Large tub (Approx. 6 portions)
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At Home handmade coleslaw	£ 7.50	£ 15.00
Brown rice salad - <i>Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.</i>	£ 8.50	£ 17.00
Coronation chicken - <i>Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with a curry & mango mayo.</i>	£ 13.00	£ 26.00
Deli salad - <i>Roasted red & yellow peppers, artichokes, black olives, sun-blushed tomatoes, orzo pasta, salami, capers & spring onions with a vinaigrette dressing.</i>	£ 8.50	£ 17.00
Giant couscous, butternut & walnut salad - <i>Roast butternut squash, chilli, couscous, mint, walnuts & pomegranate seeds.</i>	£ 10.00	£ 20.00
Greek village salad - <i>Ripe tomatoes, cucumber, celery, green peppers, red onion, coriander, oregano & feta cheese with a light olive oil & red wine vinegar dressing.</i>	£ 10.00	£ 20.00
Red quinoa tabbouleh - <i>Red quinoa, vine-ripened tomatoes, cucumber, courgette, spring onion & mint with a lemon & olive oil dressing.</i>	£ 10.00	£ 20.00
Roast winter vegetable salad with pearl barley & pomegranate dressing - <i>Roast beetroot, celeriac, butternut squash & pearl barley dressed with pomegranate molasses, olive oil, chilli & fresh herbs.</i>	£ 10.00	£ 20.00

QUICHES (8-10 portions)	£ 28.00
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Classic quiche Lorraine
Caramelised onion, cheddar & bacon
Spinach & mushroom
Courgette & Norbury blue cheese

CHRISTMAS HAMS

Whole Whisky, marmalade & mustard glazed with port, orange and redcurrant sauce	£ 95.00
Half Whisky, marmalade & mustard glazed with port, orange and redcurrant sauce	£ 50.00

HAND RAISED PIES

	2 Portion (430g-450g)	4 Portion (1.1kg)	8 Portion (2.2kg)
Cranberry topped traditional pork pie	£ 4.80	N/A	N/A
Game & Chicken pie marinated in cranberries	N/A	£ 23.00	£ 53.00
Scrumpy Pork Pie - Turkey, sweet cider & celery relish	£ 4.80	£ 13.00	£ 32.00
Yorkshire Farmers Pork Pie - Chicken, ham & wholegrain honey mustard	£ 4.80	£ 13.00	£ 32.00

CHEESE BOARDS

At home cheese basket fully garnished with ; grapes, celery, dates, crackers & fig and raisin bread (serves 10 guests)	£ 75.00
Baby stilton (2.5 kilo)	£ 65.00
Mini Vacherin	£ 15.00

SEASONAL DESSERTS

Buche de Noel 10"	£55.00
Buche de Noel 14"	£65.00
Buche de Noel 18"	£75.00
<i>Serves 8-10 portions</i>	
White chocolate & raspberry cheesecake	£ 28.00
Oreo cheesecake	£ 28.00
Banoffee pie	£ 28.00
Boozy Christmas trifle	£ 30.00
Chocolate truffle cake	£ 32.00
Chocolate roulade with raspberries	£ 34.00
Chestnut, pear and milk chocolate delice	£ 34.00
Mulled wine pear and almond tart	£ 35.00
Baked chocolate, orange & cranberry tart	£ 38.00

INDIVIDUAL DESSERTS

Rich milk chocolate & clementine dome	£ 4.50
Plain chocolate brownies	£ 2.00
Handmade mince pies with Armagnac frangipane and flaked almonds	£ 2.00

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

No orders are being taken for 23rd December. Last orders for Turkeys/Birds by Wednesday 12th December - Final orders Saturday 15th December. Delivery charges apply depending on distance from our premises and/or orders below £800.00. Contact us for a quote. VAT is incurred when there is a delivery charge. Portion sizes are our estimation. Orders must be collected by 12.00 on 24th December. For large orders/deliveries please call 01932 862026 alternatively call the shop direct on 01932 576671.

NEW YEARS EVE 2018

Celebrate in style; invite your friends & family!

CANAPÉS (60 pieces minimum, 15 pieces per type)	Per piece
<i>Canapés to reheat</i>	
Beef empanadas with Texan hot sauce	£ 2.10
Bubble and squeak cake with bacon jam	£ 2.10
Confit duck & clementine croquettes with cranberry dip	£ 2.10
King crab cakes with cucumber dipping sauce	£ 2.10
Mini black pudding sausage rolls with a spiced apple sauce	£ 2.10
Pork, apricot & truffle cocktail sausages with beetroot crème fraiche	£ 2.10
Sticky Korean chicken skewers with Sriracha mayo	£ 2.10
<i>Cool canapés</i>	
Caramelised walnut with Norbury blue cheese on pumpernickle	£ 2.10
Foie gras on toasted brioche with vanilla salt	£ 2.80
Ham hock terrine on toasted sourdough with piccalilli	£ 2.10
Lime, ginger and coriander tiger prawns with sweet chilli dip	£ 2.80
Parmesan sables topped with goats cheese, oven-dried cherry tomatoes and pesto	£ 2.10
Smoked salmon on buckwheat blini with crème fraiche & salmon & dill caviar	£ 2.80
<i>Sweet canapés</i>	
Goosey chocolate and pecan brownies	£ 2.10
Mini banoffee pie with caramelised bananas, caramel sauce and whipped cream dusted with cocoa powder	£ 2.10

STARTERS all priced per serving

Antipasti of smoked fish and prawns with smoked salmon, smoked mackerel pate, tiger prawns, herrings in dill marinade, smoked eel, quails eggs, cucumber salad, horseradish and dill sauce, lemons and sourdough (minimum 2 portion)	£ 16.00
Gin and tonic cured salmon with pickled lemons, soda bread and dill and horseradish mayo	£ 12.00
Terrine of foie gras layered with confit of duck, sautéed onion marmalade and brioche to toast	£ 18.00
Wild venison charcuterie sharing platter with green pepper venison salami, venison chorizo, smoked venison, venison bresaola, mixed olives, cornichons, rémoulade, figs, breadsticks and sourdough (minimum 2 portion)	£ 16.00

MAINS

Luxurious fish pie with lobster, scallops, king prawns, salmon, smoked haddock and cod fillet in a creamy prosecco sauce topped with red Leicester mash.	2 Portions £ 36.00 <i>Incur a dish deposit</i>
Fillet of beef wellington with wild mushrooms and Madeira sauce	Per Person £ 23.00
'Guard of honour'- Rack of lamb with a garlic, parsley and pistachio crust (Minimum 2 portions)	£ 32.00
Porchetta, a classic Italian roast. Pork belly rolled and stuffed with fresh herbs, onion, garlic, pine nuts, pork shoulder, sourdough breadcrumbs, dry white wine and sultanas	Per Person £ 12.00
Lobster thermidor served in the shell with a creamy sauce made of cognac, Dijon mustard and cream topped with parmesan cheese. (Half/ Whole lobster)	£ 25.00 / £ 50.00
Game casserole - Venison, pheasant, rabbit, wild duck and pigeon in a rich Burgundy wine sauce with chestnuts, orange and smoked bacon lardons	2 Portions £ 22.00

DESSERTS	Serves 8-10 portions
Apple tart tatin	£ 32.00
Saffron - poached pear, Madeira & ginger trifle	£ 30.00
White chocolate & raspberry cheesecake	£ 28.00
Oreo cheesecake	£ 28.00
Chocolate roulade with raspberries	£ 34.00
Chocolate truffle cake	£ 32.00
Banoffee Pie	£ 28.00
Chestnut, pear & milk chocolate delice	£ 38.00

INDIVIDUAL DESSERTS	
Chocolate mogador	£ 4.50
Plain chocolate brownies	£ 2.00
Handmade mince pies with Armagnac frangipane and flaked almonds	£ 2.00

SOUPS	1l tub (4 portions)
Smoked haddock & cauliflower	£ 12.00
Wild mushroom	£ 12.00
Prawn laksa	£ Market price
Roasted Jerusalem artichoke & smoked garlic	£ 12.00

DISHES	Per 2 portions
<i>Dishes served in disposable containers</i>	
Chicken saag	£ 14.00
Claret chicken with thyme & smoked bacon lardons	£ 14.50
Dorset pork & cider casserole with mustard & sage	£ 13.00
Fillet of beef stroganoff	£ 22.50
Winter lamb casserole	£ 15.50
Slow spiced ox stew	£ 15.00
<i>Dishes incurring a deposit</i>	
At home beef lasagne	£ 14.00
At home fish pie	£ 18.00
Aubergine parmigiana	£ 12.95
Baked baby cauliflower with pearl barley, wild mushrooms & cheese	£ 11.50
Salmon & spinach bake	£ 18.00
Shepherd's pie with cheese & leek mash	£ 14.50
Steak & kidney pie with port & pickled walnuts	£ 14.00

SIDES	Per 2 portions
Blanched mixed vegetables with herb butter	£ 5.00
Buttery mashed potato	£ 4.50
Plain rice	£ 4.00
<i>Dishes incurring a deposit</i>	
Gratin dauphinoise	£ 7.00
Cauliflower cheese	£ 5.50

SALADS	Medium tub (Approx. 3 portions)	Large tub (Approx. 6 portions)
At Home handmade coleslaw	£ 7.50	£ 15.00
Brown rice salad - <i>Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.</i>	£ 8.50	£ 17.00
Coronation chicken - <i>Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with a curry & mango mayo.</i>	£ 13.00	£ 26.00
Classic new potato	£ 8.00	£ 16.00
Couscous salad with dried fruit - <i>Tangy citrus dried fruit, toasted pinenuts in a Middle Eastern style couscous salad.</i>	£ 9.00	£ 18.00
Catalan roasted vegetable salad - <i>Roasted red onions, peppers, aubergines, cherry tomatoes with black olives & capers. Dressed with a sherry vinegar dressing.</i>	£ 10.00	£ 20.00
Rainbow root slaw with orange, maple & thyme dressing - <i>Finely shredded red cabbage & fennel with grated carrot, beetroot & parsnip.</i>	£ 7.50	£ 15.00
Roast winter vegetable salad with pearl barley & pomegranate dressing - <i>Roast beetroot, celeriac, butternut squash & pearl barley dressed with pomegranate molasses, olive oil, chilli & fresh herbs.</i>	£ 9.00	£ 18.00

QUICHES (8-10 portions)

£ 28.00

Classic quiche Lorraine

Rocket, mushroom & bacon

Broccoli, blue cheese & tomato

Asparagus, pea, cherry tomato & basil

NEW YEAR HAMS

Whole Whisky, marmalade & mustard glazed with port, orange and redcurrant sauce £ 95.00

Half Whisky, marmalade & mustard glazed with port, orange and redcurrant sauce £ 50.00

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Yorkshire Farmers Pork Pie - <i>Chicken, ham & wholegrain honey mustard</i>	£ 4.80	£ 13.00	£ 32.00

CHEESE BOARDS

At home cheese basket fully garnished with ; grapes, celery, dates, crackers & fig and raisin bread (serves 10 guests) £ 75.00

Baby stilton (2.5 kilo) £ 65.00

Mini Vacherin £ 15.00

Final orders by Saturday 22nd December

Delivery charges apply depending on distance from our premises. Contact us for a quote.

VAT is incurred when there is a delivery charge