



at home

PARTY CATERING TO COLLECT



AUTUMN/WINTER 2021/2022

www.athomecatering.co.uk



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FRESH OVERSTUFFED SANDWICHES & TREATS

FROM THE SEA

Line caught tuna, cucumber, horseradish mayonnaise, capers and red onion	£4.90
Line caught tuna, sweetcorn, mixed peppers & mayonnaise	£4.90
Prawn, avocado, marie rose & crisp lettuce	£5.30
Smoked salmon, horseradish cream cheese, capers & dill	£5.80
Smoked salmon, asparagus, spring onion, avocado & mayonnaise	£6.20
Freshly poached salmon, cucumber, rocket & lemon mayonnaise	£5.30

FROM THE FARM - BIRD

Chicken caesar salad	£4.90
Roast chicken, sundried tomato, pesto, rocket & mayonnaise	£5.00
Roast chicken, crispy bacon, avocado & mayonnaise	£5.00
Roast chicken, pork, sage & onion stuffing, lettuce, real ale chutney & tomato	£5.00
Chicken, chorizo, salsa, rocket & crispy onions	£5.00
Chicken, crispy bacon & sweetcorn mixed with mayonnaise	£5.20
Tex Mex - chicken, jalapeño, cheese, tomato, lettuce, guacamole & salsa	£5.00
Chicken club with crispy bacon, egg mayonnaise, lettuce & tomato	£5.20
Smoked turkey club with crispy bacon, lettuce, tomato & guacamole	£5.30
Smoked turkey, Emmenthal cheese, Dijon mustard, lettuce & tomato	£5.30
Smoked turkey & coleslaw	£5.20
Turkey, brie, cranberry & watercress	£5.20
Roast duck, hoisin sauce, spring onion, cucumber & lettuce	£5.40

FROM THE FARM - BEEF

Roast beef, shaved parmesan, horseradish mayonnaise & rocket	£4.90
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle & lettuce	£5.50
Roast beef, caramelised onion, horseradish & watercress	£4.90
Roast beef, blue cheese, real ale chutney, tomato & spinach	£5.00
Pastrami, dill pickle, spicy mustard mayonnaise on american rye bread	£5.40

FRESH OVERSTUFFED SANDWICHES & TREATS

FROM THE FARM - PORK

BLT - crisp bacon, lettuce, tomato & mayonnaise	£4.70
Bacon, sausage, egg & tomato ketchup	£4.90
Bacon & egg mayonnaise	£4.70
Salami, brie, sun blush tomatoes & lettuce	£5.00
Ham & coleslaw	£4.50
Ham, smoked turkey, Emmenthal cheese, lettuce & mayonnaise	£5.20
Ham, mature cheddar cheese, real ale chutney, tomato & red onion	£4.90
Ham, Dijon mustard, cream cheese & dill pickle	£4.60
Parma ham, brie, avocado, tomato & mayonnaise	£5.50

VEGETARIAN

Free range egg mayonnaise & mustard cress	£4.30
Mature cheddar, Branston pickle, tomato & rocket	£4.30
Green club sandwich - crisp lettuce, cucumber, tomato, houmous & avocado	£4.70
Mozzarella, black olive tapenade, tomato, roast peppers & basil	£4.70
Goat's cheese, roast red pepper, rocket & pesto	£4.30
Emmenthal, green pesto, spinach, avocado, tomato & mayonnaise	£4.70

*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 £5.20 per sandwich)*

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

TRAY BAKES

£2.50 - £3.50

Butter flapjacks	Peanut butter brownies
Chocolate brownies	Peanut butter & white choc blondies
Chocolate tiffin	Raspberry and apple crumble square
Custard cream blondies	Treacle tart bars
Double lemon gin and tonic cake	White chocolate blondie
Millionaire slice	Rocky road
Nanaimo bars	Salted chocolate and hazelnut brownies
Oaty maple and pecan flapjacks	

FRESHLY MADE SALADS

Price per 100 grams

- Aloo chatt salad** £2.00
This is a sharp, punchy jumble of a salad. Waxy potatoes, chatt masala, chickpeas, red onion, cherry tomatoes, coriander, lemon juice and red chilli.
- Asparagus and quinoa salad with peas and broad beans** £2.20
Asparagus, broad beans, peas, spring onions, chives, mint and quinoa with an extra-virgin olive oil, Dijon mustard, and cider vinegar dressing.
- At home coleslaw** £1.70
- Aubergine salad** £1.80
Roasted aubergines are mixed with cherry tomatoes, spring onions, diced red and green peppers, chopped fresh mint and pomegranate seeds. Dressed with lemon juice, red chilli, pomegranate molasses and extra virgin olive oil.
- Aubergine, tomato and spring onion salad** £2.00
Aubergine, almonds, pine nuts, tomato, spring onions and coriander with an olive oil dressing.
- Barley and bulgur chopped herb salad** £1.80
Pearl barley, bulgur wheat, tomatoes, cucumber and chopped fresh herbs dressed simply with lemon juice.
- Bean and rice salad** £2.00
Brown rice and kidney beans are mixed with chopped red onion, sliced button mushrooms, French beans, chopped almonds and red, green, and yellow peppers. Dressed with an Italian style dressing.
- Brown rice salad** £2.00
Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.
- 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** £2.20
At Home's Chefs salad with ham, emmenthal cheese, smoked turkey, cherry tomatoes, celery, cucumber, new potato & chives with a Caesar dressing.
- Chorizo, orzo and sweetcorn salad** £2.20
Orzo pasta, spring onions, red pepper, tomato, chorizo, sweetcorn with a lemon and olive oil dressing.
- 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.

FRESHLY MADE SALADS

Price per 100 grams

- Deli pasta salad** £1.90
Farfalle pasta, garden peas, sundried tomatoes, basil, prosciutto, salami, artichoke hearts, roasted red peppers and green olives make this salad a meal on its own. Dressed with olive oil, white wine vinegar and garlic.
- Fennel, pomegranate and sage salad** £2.10
Fennel cut into thin strips, poblano chilli, olives, coriander, sage, pomegranate seeds and feta cheese.
- 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.
- Giant couscous salad** £2.10
Giant couscous is mixed with red pepper, yellow pepper, toasted pinenuts, golden raisins parsley and dill. Dressed with olive oil, red wine vinegar, clear honey, cinnamon and chilli flakes.
- 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 beans with crunchy mint hazelnut pesto and feta cheese** £2.10
A refreshing salad can be served as a light starter.
- Italian rice salad** £2.10
Long grain rice is mixed with prosciutto, tuna, olives, artichokes, peas, sweetcorn, Swiss cheese and artichoke hearts. Perfect for a light lunch!
- Jewelled couscous** £2.00
Couscous, tomatoes, spring onions, pomegranate seeds, mint, coriander, flat leaf parsley with a lemon, olive oil and ground allspice dressing.
- Lemony raw beetroot and quinoa salad with dill and olives** £2.00
Quinoa, raw beetroot, pistachios, shallots and dill dressed with extra virgin olive oil, lemon juice, garlic and maple syrup.
- Moroccan aubergine and chickpea salad** £1.80
Grilled aubergines are mixed with chickpeas, diced red onion and fresh coriander. The salad is then dressed with olive oil, clear honey, lemon juice, cumin and paprika.
- New potato deli salad** £2.00
New potatoes, pastrami, watercress, chives with a dressing of mayonnaise, horseradish cream, shallots and chopped gherkin.

FRESHLY MADE SALADS

Price per 100 grams

North African cous cous with roast vegetables **£1.90**

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

Orzo with broad beans, basil and feta **£2.20**

Orzo pasta, asparagus, broad beans, basil and feta cheese with a lemon, sumac.

Pasta salad with roasted tomatoes and sweet pepper dressing **£1.80**

Roasted cherry tomatoes, mixed olives, fresh chives, fresh basil and rocket are mixed with the pasta and dressed with a sweet pepper dressing, made with Romano peppers, sherry vinegar, garlic, extra virgin olive oil and lemon juice.

Pearl couscous with pomegranate, herbs, cranberries and cashews **£2.20**

Pearl couscous, spring onions, dried cranberries, grated carrots, pomegranate seeds, cucumber, toasted cashew nuts dressed with lemon juice, olive oil and honey.

Quinoa, butternut squash and watercress salad **£2.00**

Butternut squash, quinoa, pumpkin seeds, sunflower seeds, sesame seeds, roast onions and watercress with an Asian vinaigrette of lime juice, olive oil, soy, garlic, chilli, spring onions and coriander.

Quinoa and seed salad **£2.00**

A very healthy salad. Quinoa is mixed with toasted sunflower and pumpkin seeds and sultanas which add a bit of sweetness. The salad is freshened up with peas, mint and parsley.

Quinoa tabbouleh **£1.80**

Quinoa is mixed with diced tomato, diced cucumber, grated carrot, diced spring onions and freshly chopped parsley. The salad is then simply dressed with lemon juice and olive oil.

Red and white potato salad with pickled onions **£1.90**

New potatoes, pickled red onions, chopped gherkin, celery, mayonnaise, Dijon mustard, sour cream and dill.

Red and white rice salad **£1.90**

Red and white rice with butternut squash, pomegranate, cumin, dried cranberries and toasted almonds. Dressed with olive oil, orange juice, cinnamon, red wine vinegar and honey.

Roasted vegetable and chickpea quinoa salad **£2.00**

Red peppers, red onion, beetroot, quinoa and chickpeas with a lemon sumac, and olive oil dressing and olive oil dressing.

FRESHLY MADE SALADS

Price per 100 grams

Roasted vegetable and couscous salad **£2.00**

Red and yellow peppers, butternut squash, courgettes and red onions are roasted with whole almonds, cumin seeds and harissa paste, mixed with couscous, mint and lemon juice.

Roasted veg and feta grain salad **£2.00**

Mixed seeds, roasted red and yellow peppers, cherry tomatoes, roasted red onion, coriander and rocket are dressed with sherry vinegar and topped with feta cheese.

Roast vegetable and pancetta salad **£1.90**

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

Salade Mama Blanc **£2.10**

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

Sicilian caponata **£2.00**

Aubergine, celery, carrots, red onion, chilli flakes. Red wine vinegar, tomato, green olives, capers and toasted pine nuts.

Spanish rice salad **£2.10**

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

Squash and barley salad with balsamic vinaigrette **£2.00**

Butternut squash, pearl barley, tenderstem broccoli, sunblush tomato, black olives, capers and pumpkin seeds make this salad a dish that can be served as a side dish or eaten on its own as a main dish.

Thai ginger salad **£1.90**

Shredded red and white cabbage, grated carrot, cucumber, edamame beans, onion, coriander and chopped peanuts dressed with rice vinegar, peanut butter, sesame oil, lime, soy sauce and ginger.

Three bean salad with carrot and ginger dressing **£1.90**

This vivid carrot and ginger dressing adds bright Asian flavours and beautiful colour to a salad of green summer beans; the toasted seeds add a wonderful nutty crunch and earthy flavour.

Wasabi slaw **£2.20**

Fennel, Chinese cabbage and hispi cabbage are all finely shredded and added to grated carrot and bean sprouts. Crushed wasabi peas are added and the salad is mixed with wasabi mayo.

FRESH HOME-MADE SOUPS

HOT SOUPS £3.00 per portion

Broccoli and stilton
Carrot and ginger
Celery and stilton
Chicken and sweetcorn
Chorizo and lentil
Classic French onion
Coconut chicken noodle
Country vegetable
Cream of chicken
Cream of mushroom
Curried cauliflower
Herby broccoli and pea
Leek and potato
Pea, cider and mint
Roasted tomato
Spiced carrot and coriander
Spiced squash, spinach and lentil
Thai red pepper
White onion
Wild mushroom

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 £3.00
Lamb £3.50
Veal £5.00

PASTA SAUCES £5.00 per 500ml

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

Fresh pasta available from £3.00 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

Sticky Korean chicken skewer with Gochujang dipping sauce (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

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)

Sesame seared tuna skewer with pickled cucumber and miso aioli **£2.50 each**

Smoked salmon blini with dill crème fraiche and roasted beetroot **£2.50 each**

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

Blue cheese, pickled walnut and pear on toasted rye bread

Broad bean, pea and mint with cream cheese crostini topped with asparagus spear

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

Insalata Caprese skewer with white balsamic and olive oil

Parmesan shortbread, creamy goats cheese and red onion jam

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

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

Raspberry 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
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
CHEESE	
Fully garnished cheeseboard. To include a selection of 5 cheeses, crackers, grapes, celery, dates, apricots and cherry vine tomatoes	£6.50 pp

QUICHES AND SAVOURY TARTS

QUICHES (8-10 PTNS) £28.00 each

- Bacon and asparagus
- Bacon, spring onion and cheddar
- Classic quiche Lorraine
- Goat's cheese and marinated beetroot
- Ham and mushroom
- Leek, mushroom and gruyere
- Roast vegetable and feta
- Rocket, mushroom & bacon
- Smoked salmon and spinach
- Spinach and gruyere

SAVOURY TARTS (8 PTNS) £24.00 each

- Asparagus and ham
- Cheddar, bacon and tomato
- Chorizo and roast red pepper
- Courgette and cheddar
- Double cheese and spring vegetable
- Poached leek and blue cheese
- Roast onion, smoked bacon and gruyere
- Roasted tomato, basil and parmesan
- Salmon and watercress
- Sweetcorn, bacon and cheddar
- Tomato, onion and curry

FRITTATAS AND SAVOURY ITEMS

FRITTATAS (6 PTNS) £10.50 each

- Broad bean and feta
- Chorizo, goat's cheese and tomato
- Chorizo, pea and potato
- Goat's cheese and courgette
- Jalapeno, bacon and potato
- New potato and chorizo
- Potato tortilla
- Roast Mediterranean vegetable & goat's cheese
- Sweet potato and caramelised onion
- Sweet potato, spinach and feta

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 pasties	£2.50	Potato, red onion and cheddar pasties	£2.00
Goats cheese and red onion patties	£2.00	Sausage rolls	£2.50
Haggis Pasties	£2.50	Scotch egg	£3.00
Individual pork pies	£2.00	Traditional Cornish pasties	£2.50
Individual quiche	£2.90	Vegetable samosas	£2.00
Jamaican patties	£2.50	Winter vegetable and goats cheese pasties	£2.50

SUBJECT TO AVAILABILITY

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 **£15.50**

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

Chicken and kimchee stew **£14.00**

Chicken breast in a rich warming sauce made with kimchee, ginger, chicken stock, soy sauce, gochugaru and spring onions. Serve with rice or noodles.

Chicken chilindron **£14.50**

Tomatoes, peppers, onions, olives, sherry, anchovy fillets and chorizo characterize this stew which hails from Aragon in northeaster Spain. Serve with rice and salad.

Chicken, jalapeno and black bean stew **£13.50**

Chicken breast cooked in a sauce made with onion, garlic, red peppers, tomatoes, chilli powder, pickled jalapenos and black beans. Serve with sour cream and grated cheddar on top.

Chicken parmigiana **£14.00**

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

Chicken tikka masala **£14.00**

Diced chicken breast cooked with Indian masala spice, onion, red peppers, chopped tomatoes and natural yogurt. This is a not too spicy curry. Serve with rice and perhaps a few poppadum's.

Coq au Riesling **£14.50**

Alsace's answer to coq au vin, white wine, cream, garlic, chestnut mushrooms, whole shallots and bacon lardons.

Devil's curry **£14.50**

This Malaysian curry is, as the title suggests, seriously spicy. Of course the chillies give it heat, but the spice is far deeper than just a startling burn. Thanks to the lemongrass, ginger, galangal and vinegar this curry transcends.

Dijon chicken with mushrooms **£14.50**

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

CHICKEN DISHES

Price per 2 portions

Huntsman chicken **£15.00**

Chicken breast stuffed with finely chopped mushrooms, shallots and grana Padano cheese then wrapped in bacon and cooked in a sauce made with porcini mushrooms, chicken stock, merlot wine, marsala wine and redcurrant jelly.

Mild chicken, mushroom and spinach curry **£14.00**

A mild chicken curry for those who don't like their curry too spicy, chicken breast, onions, garlic, mushrooms, chicken stock, garam masala and spinach. Serve with basmati rice or chapatis

Moroccan chicken tagine with tomatoes and honey **£14.00**

This wonderful Moroccan dish in which tomatoes, onions, garlic, cinnamon, ginger and saffron are reduced to make a rich thick tomato sauce which is finished with honey.

Roast chicken, ham and leek pie **£14.00**

Whole roast chicken with the meat removed from the bones with ham, leeks and peas in a sauce made from the chicken roasting juices, chicken stock and cream. Topped with puff pastry.

Tarragon chicken pot pies **£14.00**

Whole poached chicken taken off the bone in a creamy white sauce with shallots, sweetcorn, tarragon and broccoli, the pie is then topped with flaky puff pastry.

Thai red chicken curry **£13.50**

Chicken breast cooked in coconut milk with red curry paste, aubergines, kaffir lime leaves, green beans and Thai basil. Serve with coconut rice or jasmine rice, and a wedge of lime to squeeze over.

Tiger prawn & chicken curry **£14.50**

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

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

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

SUBJECT TO AVAILABILITY

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 ale stew with cheese and mustard croutes** £15.00
Beef and beer are a classic match for a good reason. Here, ale brings a natural sweetness and savoury depth to this comforting dish. Diced chuck steak is slowly braised with carrots, onions, ale, red wine, beef stock and Dijon mustard, the dish is the topped with Gruyere croutes.
- Beef and mushroom pie** £14.50
Diced chuck steak is slowly braised with onions, brown ale, beef stock, garlic, porcini and button mushrooms to make this flavoursome delicious pie. Topped with puff pastry.
- Beef Bourguignon** £14.50
This is a real classic French casserole that's wonderfully rich, melting soft pieces of beef, lardons of bacon, chestnut mushrooms and baby onions in a red wine sauce.
- Beef Madras curry** £15.50
Slow cooking is a must in this dish. Very spicy but not too hot.
- Beef shin and ale ragu** £15.00
Beef shin is browned with small, diced carrot, celery, and onion which is known as soffritto an Italian veg base for stews and casseroles. Garlic, anchovy fillets, dark ale, beef stock, chopped tomatoes and Worcestershire sauce are then added and the ragu is slowly cooked. Serve with mashed potato or stir into pasta.
- Beef stifado** £14.50
A traditional Greek beef stew; chuck steak marinated with garlic, cinnamon, allspice, red wine and red wine vinegar. The stifado is then slowly casserole with whole shallots, tomatoes, oregano and honey.
- Braised ox cheeks with soy and mirin** £15.00
A versatile, slow-cooked beef dish that works well spooned over rice, tossed into noodles, stuffed into steam buns or even wrapped in Chinese pancakes with spring onions and cucumber.
- Bullshot beef pie with cauliflower cheese mash** £14.50
A bullshot is a comforting old-fashioned drink, usually served hot, combining beef stock, vodka, Worcestershire sauce and tabasco. We've taken its flavours and turned them into a richly flavoured casserole. For the topping of this casserole, we have used a mixture of mashed potato and cauliflower cheese.

BEEF DISHES

Price per 2 portions

- Cottage pie with cheddar and parsnip mash** £14.00
Lean minced beef with onions, carrots, leeks and peas in a rich gravy made with beef stock. Topped with cheddar, potato and parsnip mash.
- Fillet of beef stroganoff** £22.50
Beef fillet with wild mushrooms, gherkins, cream & Brandy sauce.
- Minced beef and onion pie** £14.00
A simple pie that has stood the test of time, lean minced beef is cooked with sliced onion, garlic, beef stock and Worcestershire sauce and then topped with buttery shortcrust pastry.
- 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.
- Rich beef pie with cheesy Marmite cobbler crust** £15.00
You either love it or hate it!!! Marmite that is. This rich beef pie is made with beef shin, onions red wine, beef stock, star anise and bay leaves with a cheddar cheese and Marmite cobbler crust.
- Slow cooked beef short rib and mushroom pie** £15.00
Beef short ribs are slowly cooked for 5 hours with porcini mushrooms, pancetta, red wine, caramelised onion, garlic and beef stock until the meat is falling off the bone. The ribs are then taken out of the braising liquor and the meat removed from the bones before being returned to the casserole. The pie is topped with flaky puff pastry.
- Steak and blue cheese pie** £14.50
A warming pie for a cold winter's night, braising steak is cooked with brown ale, beef stock, thyme, bay leaves, brown sugar and balsamic vinegar. When the filling is cool stilton is crumbled in large pieces into cool pie filling, then the pie is topped with flaky puff pastry.
- Thai massaman beef curry** £14.50
The massaman curry is the Thai version of the Muslim curries of northern India, made really special by the use of fish sauce, shrimp paste, lemon grass and palm sugar. In this dish we use chuck steak, coconut milk, shallots, new potatoes Thai massaman curry paste and roasted peanuts.

Would you like an extra tub of sauce?

£6.00 per 500ml

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

SUBJECT TO AVAILABILITY

LAMB DISHES

Price per 2 portions

Cornish pie **£14.00**

A take on a Cornish pastie being turned in a pie; diced lamb is cooked with onions, swede, potatoes, lamb stock and Worcestershire sauce, topped with buttery puff pastry.

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.

Guinness lamb stew **£16.00**

Diced leg of lamb is slowly braised with the dark rich Guinness, onions, carrots, celeriac, turnips, swede, parsnips, mushrooms, lamb stock and pearl barley to make a perfect warming stew.

Herby lamb cobbler **£15.50**

Neck fillets of lamb slowly casserole in red wine and lamb stock with baby onions, carrots, button mushrooms, smoked streaky bacon lardons and Worcestershire sauce, the dish is then topped with herby cobbler.

Irish stew **£15.00**

Diced leg of lamb slowly casserole with carrots, onions, celery, potatoes, lamb stock and thyme. A one pot meal, serve with crusty bread.

Lamb and dauphinoise hotpot **£15.50**

Shoulder of lamb cooked on the bone with onions, carrots, red wine and garlic. When cool the meat is removed, the cooking juice is made into a sauce and the meat added. The dish is topped with potatoes, sweet potatoes and cream.

Lamb kleftiko **£18.00**

Kleftiko is a Greek dish of lamb shank and potatoes slowly cooked with white wine, lemon and oregano. Serve with crusty bread for mopping up juices and green salad dressed with red wine vinegar and olive oil.

Lamb Navarin **£16.00**

Lamb Navarin is traditionally a spring dish, but in our winter version we use diced leg of lamb, caramelised cloves of garlic, white wine, lamb stock, baby turnips, anchovy fillets haricot beans and fresh herbs.

Lamb, shallot and date tagine **£16.00**

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

LAMB DISHES

Price per 2 portions

Lamb, turnip and celeriac hotpot **£16.00**

The lamb is marinated overnight in a spice blend containing cloves, star anise, rosemary, garlic and Dijon mustard. The lamb is then casserole with whole shallots, lamb stock and merguez sausages. The hot pot is finely topped with thinly sliced turnip and celeriac.

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.

Lancashire hot pot **£15.00**

This dish is an old favourite of ours and a true-blue classic. In this recipe we use diced leg of lamb, lamb kidneys, black pudding, onions, lamb stock and bay leaves. The hot pot is topped with sliced potato.

Mexican lamb stew **£15.50**

Lamb neck fillet is cooked with chipotle chilli paste, garlic, onions, roasted red peppers, apple cider vinegar, chopped tomatoes, cinnamon and oregano. Serve with rice and wedges of lime.

Moroccan lamb stew **£15.50**

Slow cooked diced leg of lamb with onion, garlic, fresh ginger, Moroccan spices, preserved lemon, honey, lamb stock and kalamata olives. Serve with couscous or rice.

Moussaka with roasted aubergines and ricotta **£14.00**

A Greek classic. In this recipe we have added ricotta to the topping which adds a rich creamy flavour to the moussaka.

Railway lamb curry **£16.00**

This spicy lamb curry was introduced in the 1900s by chefs working aboard the Indian railways during the British Raj. It was served to first class passengers on long journeys. Diced leg of lamb is cooked with garlic, fresh ginger, curry leaves, lamb stock, Indian spices, coconut milk and potatoes.

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.

Slow-braised lamb shanks with red wine rosemary and garlic **£18.00**

Lamb shanks are marinated in red wine, onion, carrots, garlic and rosemary before being slowly braised with the marinade, passata and lamb stock.

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

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

SUBJECT TO AVAILABILITY

PORK DISHES

Price per 2 portions

- Cheesy baked leeks and ham** £12.50
Braised leeks wrapped in ham in a cheesy white wine and wholegrain mustard sauce topped with sliced brie.
- Ham hock, cider and green peppercorn pie** £12.00
The ham hocks are slowly cooked until the meat is falling off the bone, it is left to cool and the meat is stripped from the bone. The meat is then added to a sauce made with cider, cream, leeks and green peppercorns. Topped with flaky puff pastry.
- Mac and cheese with ham hock and mushrooms** £12.00
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** £14.00
Dried chillies give smokey, sweet heat to this slow cooked stew, and turn the sauce a deep burnt red.
- Paprika pork goulash** £13.50
Diced pork shoulder casseroled with red peppers, onions, garlic, chopped tomatoes, sweet paprika, caraway seeds and white wine vinegar. Serve with buttered noodles and maybe some sour cream.
- Pork, cider and artichoke stew** £14.00
Diced pork shoulder slowly casseroled with smoked bacon, onions, carrots, chicken stock and topped with crispy Jerusalem artichokes.
- Pork and leek pie** £13.00
A meaty pie with a crisp, buttery pastry top. It is always a welcome sight at the kitchen table. Using apple juice here sweetens and mellows the tasty filling to create a real winter classic.
- Slow-cooked pork, cider and sage hotpot** £13.50
Beneath a crispy, crunchy layer of potatoes lies slow cooked pork shoulder with leeks, garlic, chicken stock, dry cider, fresh sage and cream. A lovely winters dish that sticks to your ribs and puts a smile on your face.
- Squash and chorizo pot pie** £13.50
The chorizo in this pie adds a wonderful smoky flavour, although the contents being mostly veg, onions, butternut squash, chickpeas and spinach this is a very hearty pie.
- Swedish meatballs** £12.50
A famous furniture retailer-you know who we mean-sells two million of these meatball every day. Why not give our meatballs a try, minced pork, onion, garlic, anchovy fillets, breadcrumbs, cream, nutmeg and allspice form the meatballs and white wine, beef stock, cream and lingonberry make the gravy.

DUCK & GAME DISHES

Price per 2 portions

- Duck casserole with red wine, cinnamon and olives** £18.00
Red wine and cinnamon are natural partners and work together brilliantly in this exotically spiced moorish-style casserole.
- Fragrant duck and vegetable curry** £18.50
Duck breast cooked in coconut milk with red Thai curry paste, fish sauce, aubergine, green beans, lime leaves and potatoes. Serve with cooked rice.
- Game casserole** £18.00
Pheasant, duck, pigeon, venison and rabbit are casseroled with port, chicken stock, mushrooms, onions, peeled chestnuts, orange zest and blackcurrant jelly. Serve with buttery mash and green vegetables.
- Pheasant, leek and bacon pie** £16.00
Pheasant breast casseroled with bacon, leeks, celery, carrots in a creamy cider and wholegrain mustard sauce. Topped with flaky puff pastry.
- Pigeon, pig with Madeira and mushrooms** £17.00
Pigeon breast, smoked bacon lardons, porcini mushrooms, button mushrooms, shallots and garlic cooked in a Madeira sauce. Topped with flaky puff pastry.
- Poacher's pie** £17.50
Partridge, pheasant, rabbit, venison sausages and hare cooked in a red wine sauce with carrots and onions. Topped with flaky puff pastry.
- Spiced venison casserole** £18.50
This is full of flavour, the cumin, coriander, cinnamon and turmeric add the mild spiciness to the venison which is cooked with onions, fresh ginger, game stock and Greek yoghurt. Serve with buttery mash and green vegetables.
- Venison and parsnip tagine** £18.00
Diced venison is slowly cooked with ras el hanout which is a Middle Eastern spice mix, onion, garlic, parsnips, chopped tomatoes, beef stock and dried figs. Serve with buttered couscous.
- Venison, onion and red wine pie** £19.00
The onions in this pie gives it real body, we cook them very slowly until they collapse into a thick jam before adding the venison which is cooked with bacon lardons, garlic, star anise, orange zest, beef stock and red wine. Topped with puff pastry.

Would you like an extra tub of sauce?

£6.00 per 500ml

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

SUBJECT TO AVAILABILITY

FISH & SEAFOOD DISHES

Price per 2 portions

At Home Fish Pie	£18.00
Smoked haddock, salmon, cod & prawns make this dish a real luxury.	
Cullen skink pie	£16.50
Natural smoked haddock, diced potato and leeks, cooked in a creamy sauce with fresh parsley, topped with crispy flaky pastry.	
Goan prawn, potato and coconut curry	£18.00
Tiger prawns, potatoes, cauliflower in a curry sauce made with red chillies, fresh ginger, onions, garlic, Indian spices and coconut milk.	
Haddock and Jarlsberg gratin	£16.50
In this dish from Norway fresh haddock fillet is layered between thinly sliced potatoes, onions and Jarlsberg cheese which is then cooked with double cream and sour cream, a perfect supper dish. Serve with a green salad.	
Prawn and chicken gumbo	£18.00
Gumbo is a similar style of a one pot wonder to a good bouillabaisse. Created by the creoles in South Louisiana at the turn of the nineteenth century, it remains just as popular today as it was then.	
Red Thai fish curry	£17.50
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.	
Red Thai prawn curry	£18.50
Tiger prawns in a sauce made with creamed coconut, red curry paste, fish sauce, lemon grass, lime leaves, butternut squash and coconut milk. Serve with sticky or Jasmin rice.	
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 en croute	£18.00
Fillet of salmon with mushroom, brandy, cream and parsley stuffing wrapped in flaky butter puff pastry. Serves two.	
Smoked fish pie	£18.50
Smoked haddock, smoked salmon, smoked trout and smoked mussels cooked simply in a creamy sauce with spring onions, capers, parsley and English mustard and topped with creamy mash.	

FISH & SEAFOOD DISHES

Price per 2 portions

Seafood stew with coconut and Thai holy basil	£17.00
A recipe found for us by our fishmonger Chris Loffhouse; Cod fillet, tiger prawns and crabmeat cooked in coconut milk with lemongrass, ginger, kaffir lime leaves, red curry paste and nam pla. Serve with steamed jasmine rice.	
Smoked haddock and prawn pie	£18.00
Undyed smoked haddock, tiger prawns, leeks and capers in a rich creamy sauce made with white wine, double cream, smoked paprika and mustard powder. Topped with mashed potato and gruyere cheese, serve with peas or greens.	
Spanish cod stew with chorizo	£16.50
A classic combination of rich spicy chorizo with tender chickpeas and flaky cod.	
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, prawn and chickpea nduja stew	£18.00
Nduja is the spicy spreadable salami, it adds a real meatiness to this stew. The squid and prawns are cooked with chopped onions, fennel. Garlic, red wine, chickpeas, chopped tomatoes and chicken stock.	
Swordfish and tomato curry	£18.00
Swordfish loin steaks cooked in a curry spiced tomato sauce made with shallots, fresh ginger, birds eye chillies, tomatoes, curry leaves, coconut milk and Indian spices.	
Selection of Fishcakes	Each
Curried cod fishcakes	£6.00
Bloody Mary crab cakes	£7.00
Salmon and prawn	£6.00
Sea Bass & ginger	£7.50
Smoked haddock and watercress	£5.50
Minted pea & salmon	£5.50
Prawn and crab	£7.00
Would you like an extra tub of sauce?	£6.00 per 500ml

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

SUBJECT TO AVAILABILITY

VEGETARIAN DISHES

Price per 2 portions

- Allotment cottage pie** £13.00
Porcini mushrooms, leeks, carrots, swede, celeriac onion and lentils topped with creamy cheesy mashed potato.
- Aubergine parmigiana** £13.00
Layers of aubergine, mozzarella and goats cheese baked in a rich tomato sauce. Serve with green salad and crusty bread.
- Butternut chilli** £12.00
This vegetarian chilli has a good mix of textures with butternut squash, red peppers, olives, tomatoes, onions and black beans.
- Chestnut and mushroom pie** £12.50
Fresh mixed mushrooms, onions, garlic, sage and chestnuts in a white wine sauce topped with flaky puff pastry.
- Gnocchi with spinach, mushrooms and cheese** £12.50
Potato gnocchi cooked in a sauce made with gorgonzola cheese, cream, parmesan and vegetable stock. A delicious midweek meal for the whole family.
- Mushroom bourguignon** £13.00
A classic bourguignon but without the meat, porcini, chestnut, shiitake and button mushrooms cooked in red wine with shallots, garlic, vegetable stock and tomatoes.
- Ratatouille lasagne** £13.00
Red peppers, aubergines, courgettes, tomatoes, onions and garlic layered between sheets of lasagne and cheese sauce, topped with tomatoes, basil and toasted pine nuts.
- Roasted cauliflower cheese pie** £11.00
The cauliflower is firstly roasted with garlic then add to a mature cheddar cheese sauce and topped with flaky puff pastry.
- 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.
- Thai red squash, spinach and coconut curry** £13.00
Squash, sugar snap peas, bamboo shoots, & baby spinach in a spicy sauce of coconut milk, red curry paste, palm sugar and lime leaves.
- Truffled mushroom mac 'n' cheese** £12.00
Macaroni cheese with the addition of chestnut mushrooms and truffle oil topped with breadcrumbs and cheddar cheese.

VEGAN DISHES

Price per 2 portions

- Aubergine and chickpea stew** £12.00
Chickpeas, onions, garlic, mixed spices, aubergines, chopped tomatoes, lemon juice, flat-leaf parsley and toasted pine nuts. Serve with pitta breads or flatbreads if you like.
- Beetroot and fennel stew with polish potato dumplings** £12.50
This Polish-inspired stew with beetroot, fennel, onions, garlic, apple juice, passata and mixed spices is finished with potato dumplings to make this a heart-warming dish.
- Butternut squash and aubergine lasagne** £11.50
Butternut squash, aubergine and spinach are layered between sheets of vegan pasta with a rich tomato, red wine and porcini mushroom sauce; it is then topped with a cashew nut dairy free béchamel sauce.
- Creamy seaside pie** £12.50
Nothing says 'taste of the seaside' more than a fish pie, so we've replicated that flavour with a combination of mushrooms, capers, sushi nori and lemon. Topped with crispy but fluffy potato.
- Jackfruit curry** £12.50
Jackfruit has the texture of pulled pork so is a great vegan alternative to meat. The jackfruit is cooked with Indian spices, tomatoes, onions, garlic, vegetable stock and chickpeas. Serve with rice or flatbreads.
- Mushroom and Guinness pie** £12.00
This take on a pub classic is so good it's a hug in a dish! The mushroom is rich and meaty, and the Guinness adds a dark umami flavour. It's one for those winter nights after a long day in the cold.
- Mushroom wellington** £12.00
Portobello and chestnut mushrooms are mixed with chestnuts, pecans, garlic, rosemary, thyme and white wine and wrapped in dairy free shortcrust pastry.
- Rogan Josh** £12.00
This is our take on a Kashmiri speciality curry. It's meant to be red, rustic and spicy. We've used aubergine and coconut yogurt to give it a creamy texture and red chillies, fresh ginger and black peppercorns to give it a kick.
- Thai red curry** £12.00
Mixed peppers, mushrooms, baby corn, baby plum tomatoes, mangetout and lychees in a spicy sauce made with red Thai curry paste, coconut milk, soy sauce and palm sugar.

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
Cheesy celeriac, leek and rosemary gratin	£6.00
Chickpea & coriander mash	£4.50
Chicory gratin	£7.00
Coconut basmati rice	£4.50
Coriander rice	£4.00
Creamy potato & wild mushroom gratin	£7.00
Creamy squash and sage gratin	£6.00
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
New potato and bacon gratin	£6.50
New potatoes with cheddar cheese sauce	£6.00
Potato and spinach gratin	£6.00
Tartiflette	£7.00

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

SUBJECT TO AVAILABILITY

SUNDAY LUNCH CLUB

£36.00 per person Minimum 4 people

At homes Sunday roast lunch club for you to enjoy and relax for your weekend.
The roast comes fully prepared for you just to pop in the oven and sit down
with a glass or two

STARTERS

Oak smoked Scottish smoked salmon blinis with celeriac remoulade **OR**
Prawn and crab cocktail with bloody Mary dressing **OR**
Cropwell Bishop stilton panna cotta with roasted black figs and walnut salad **OR**
Jerusalem artichoke soup with white truffle oil

ROASTS

Prime sirloin of local surrey bred beef with traditional Yorkshire pudding **OR**
Loin of pork on the bone with salt and black pepper crusted cracking
Apple and thyme sauce **OR**
Free-range corn-fed chicken stuffed with lemon, sage and onion
Black pepper and nutmeg pork chipolatas wrapped with bacon
Brioche and shallot sauce **OR**
Rosemary and garlic studded leg of Welsh lamb
Fresh mint sauce **OR**
Vegetarian; Wild mushroom feuillette, a flaky puff pastry case filled with forest
mushrooms and a creamy wild mushroom sauce

All served with

Rich roasting pan gravy
Cauliflower cheese
Roast potatoes
Maple glazed carrots and parsnips
Seasonal greens

DESSERTS

Brioche bread and butter pudding **OR**
Homemade apple crumble served with Devonshire clotted cream **OR**
Fresh-made sticky toffee pudding served with muscovado whipped cream **OR**
Eve's pudding served with fresh custard

Cheese £8.50 per person

A selection of British cheese with apples, quince paste, figs, celery,
digestives and crackers

AT HOMES GRAZING BREAKFAST BOX

£16.50 per person Serves 4 people

2 oak smoked Scottish salmon and cream cheese bagels

2 butter croissants filled with Parma ham and brie

Organic Greek yoghurt pots with homemade granola topped with honey and blueberries

Fresh fruit salad pots

American muffins

Fresh orange juice

We can add, waffles and pancakes with maple syrup and blueberries and smoked Scottish salmon with a do-it-yourself scrambled egg kit if you prefer

Add a bottle of fizz to make it a special breakfast, or maybe flowers (p.o.a)

DELI GRAZING BOX

£30.00

Serves 2-3 people for a lazy lunch

Cropwell Bishop stilton

Quick's cheddar

Grapes

Apricots

Chutney

Mixed olives

Cured meats

Mini quiche

Hummus

Avocado dip

Bread sticks

Crackers

AT HOME'S BRITISH CHEESE SELECTION BOX

£65.00

250g of six speciality selected cheeses from British artisan cheesemakers

Served with

fresh figs, dates, shelled walnuts, grapes, Braeburn apples,

digestives and crackers

St Endellion

Cropwell Bishop Stilton

Norbury blue

Quick's cheddar

Cornish yarg

Clothbound Inglewhite Buffalo

SALMON AND CAVIAR GIFT BOX

£252.20 Serves 10 people

Whole side of uncut Scottish oak smoked salmon

Oscietra caviar 50g

Mother of pearl caviar spoon

Blinis

Sour cream and chives

Taittinger Brut N.V champagne

AFTERNOON TEA

£50.00 for two

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

Oak smoked Scottish salmon with lemon butter and black pepper

Classic cucumber and minted cream cheese

Free range egg mayonnaise and shiso cress

Honey roast ham and English mustard

Turkey, cranberry and brie

Breast of chicken with tarragon creamed mayonnaise

If you would prefer a vegetarian selection of sandwiches please let us know

SWEET

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

Assorted seasonal afternoon tea pastries and traditional cakes

FINISHING TOUCHES

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

Nicolas Feuillatte at £33.50 per bottle

OR

Taittinger Brut N.V at £ 47.90 per bottle

WHOLE PUDDINGS

From £32.00 (serves 8-10 people)

Apricot, almond and polenta cake

Apricot and vanilla tart

Apple, blackberry and marzipan crumble

Banoffee cheesecake

Banoffee roulade with mocha cream

Bakewell cheesecake

Blueberry, almond and mascarpone tart

Butterscotch banana pie

Cherry crumble pie

Chocolate, cardamom and hazelnut torte

Chocolate brownie pecan tart

Chocolate fudge roulade with fresh cream

Chocolate hazelnut and salted caramel tart

Chocolate truffle

Dulce de leche cheesecake **£36.00**

G&T meringue tart

Key lime pie

Lemon and plum meringue roulade

WHOLE PUDDINGS

From £32.00 (serves 8-10 people)

Lemon brulée tart
Lemon, lime and ginger cheesecake
Limoncello tart
Malted chocolate caramel cheesecake
Maple butter apple pie
Matcha crème brulee tart
NY baked cheesecake and lemon curd
Negroni meringue pie
Pecan, bourbon chocolate tart
Pear, maple and calvados custard tart
Maple and spiced pumpkin pie
Rhubarb crumble tart
Roast pear and blueberry pie
Sherry trifle
Soft meringue roulade with apricot and mascarpone cream
Tiramisu meringue roulade
Treacle, porter, oatmeal and apple tart
Treacle tart
White chocolate and raspberry ripple baked cheesecake

INDIVIDUAL PUDDINGS

£5.00 each/portion

Black cherry tiramisu
Caramel and orange mousse
Cardamom chocolate pots
Chocolate & Cointreau mousse
Cranberry butterscotch pudding
Hot chocolate fondants with a melting centre
Lemon grass panna cotta with minted passion fruit jelly
Lemon posset
Lemon syllabub with blueberries
Provençale chocolate pudding
Prune and brandy crème brulee
Salted caramel chocolate pot
Slow gin and plum crumble
Three layered chocolate mousse

WHOLE PUDDINGS

£7.50 serves 2-3 people

Apple & rhubarb cobbler
Apple, Blackberry and Marzipan Crumble
Apple Crumble
Bread & Butter Pudding
Damson crumble
Rhubarb and ginger crumble
Slow gin and plum crumble
Sticky Toffee Pudding

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

AUTUMN/WINTER 2021/2022

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

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:



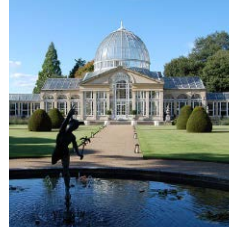
Lighting



Marquees



Flowers



Venues



Photography



Drinks



Stationery



Entertainment



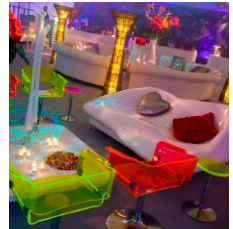
Private Events



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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