



at home

PARTY CATERING TO COLLECT



SPRING/SUMMER 2022

www.athomecatering.co.uk



CONTENTS

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.

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FRESH OVERSTUFFED SANDWICHES & TREATS

FROM THE SEA

Line caught tuna, cucumber, horseradish mayonnaise, capers and red onion	£5.20
Line caught tuna, sweetcorn, mixed peppers & mayonnaise	£5.20
Prawn, avocado, marie rose & crisp lettuce	£5.80
Smoked salmon, asparagus, spring onion, avocado & mayonnaise	£6.80
Freshly poached salmon, cucumber, rocket & lemon mayonnaise	£5.80

FROM THE FARM - BIRD

Chicken caesar salad	£5.20
Roast chicken, sundried tomato, pesto, rocket & mayonnaise	£5.30
Roast chicken, crispy bacon, avocado & mayonnaise	£5.30
Roast chicken, pork, sage & onion stuffing, lettuce, real ale chutney & tomato	£5.30
Chicken, chorizo, salsa, rocket & crispy onions	£5.30
Chicken, crispy bacon & sweetcorn mixed with mayonnaise	£5.50
Tex Mex - chicken, jalapeño, cheese, tomato, lettuce, guacamole & salsa	£5.30
Chicken club with crispy bacon, egg mayonnaise, lettuce & tomato	£5.50
Smoked turkey club with crispy bacon, lettuce, tomato & guacamole	£5.60
Smoked turkey, Emmenthal cheese, Dijon mustard, lettuce & tomato	£5.60
Smoked turkey & coleslaw	£5.50
Turkey, brie, cranberry & watercress	£5.50
Roast duck, hoisin sauce, spring onion, cucumber & lettuce	£5.70

FROM THE FARM - BEEF

Roast beef, shaved parmesan, horseradish mayonnaise & rocket	£5.20
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle & lettuce	£5.80
Roast beef, caramelised onion, horseradish & watercress	£5.20
Roast beef, blue cheese, real ale chutney, tomato & spinach	£5.30
Pastrami, dill pickle, spicy mustard mayonnaise	£5.70

FRESH OVERSTUFFED SANDWICHES & TREATS

FROM THE FARM – PORK

BLT - crisp bacon, lettuce, tomato & mayonnaise	£5.00
Bacon, sausage, egg & tomato ketchup	£5.20
Bacon & egg mayonnaise	£5.00
Ham & coleslaw	£4.80
Ham, smoked turkey, Emmenthal cheese, lettuce & mayonnaise	£5.50
Ham, mature cheddar cheese, real ale chutney, tomato & red onion	£5.20

VEGETARIAN

Free range egg mayonnaise & mustard cress	£4.50
Mature cheddar, Branston pickle, tomato & rocket	£4.60
Green club sandwich - crisp lettuce, cucumber, tomato, houmous & avocado	£5.00
Mozzarella, black olive tapenade, tomato, roast peppers & basil	£5.00
Goat's cheese, roast red pepper, rocket & pesto	£4.60
Emmenthal, green pesto, spinach, avocado, tomato & mayonnaise	£5.00

Available on freshly baked London bloomer or granary bread.

Mixed Sandwich Platters Available

(Please order 24 hrs in advance at £5.50 per sandwich)

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

BISCUITS & CAKES

£2.60-£3.70

Butter flapjacks	Millionaire slice
Chocolate brownies	Peanut butter brownies
Chocolate chip cookie	Peanut butter and caramel brownies
Custard cream blondies	Peanut butter & white choc blondies
Double lemon gin and tonic cake	Raspberry and apple crumble square
Frosted carrot cake	Sticky Almond and date shortbread
Lemon drizzle cake	Treacle tart bars
Maple, pecan and oat cookies	

FRESHLY MADE SALADS

Price per 100 grams

Allotment salad	£2.10
New potatoes, radishes, green beans, spring onions, cherry tomatoes and cucumber with our homemade salad cream dressing.	
Asparagus, potato, pea and quinoa salad	£2.20
British asparagus, fresh peas, jersey royals or Cornish earlies mixed with couscous and feta cheese, dressed with lemon juice and olive oil.	
At home hand cut coleslaw	£1.90
White cabbage and grated carrots seasoned and mixed with mayonnaise.	
Brown rice salad	£2.20
Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.	
New potato salad	£2.10
Seasonal new potatoes, fresh chopped parsley, chopped spring onions and our mayonnaise mixed together to make our classic new potato salad.	
Coronation chicken	£2.60
Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with curry & mango chutney mayo.	
Couscous and mograbiah with oven roasted tomatoes	£2.20
Couscous is cooked with saffron and then added to cooked mograbiah along with the oven-dried tomatoes, tarragon, nigella seeds and labneh. Dressed with the juices of the oven-dried tomatoes and olive oil.	
Freekeh salad	£2.20
Freekeh is mixed with chopped spring onions, pomegranate seeds, mint, parsley and crushed pistachios. Dressed with pomegranate molasses and olive oil.	
Gazpacho salad	£2.20
Tomatoes, red peppers, green peppers, red onion and marjoram dressed with a gazpacho dressing.	
Greek village salad	£2.10
Ripe tomatoes, cucumber, celery, green peppers, red onion, coriander, oregano and feta cheese with a light olive oil and red wine vinegar dressing.	
Green couscous	£2.20
Couscous, asparagus, spring onions, mangetout and toasted pine nuts are mixed with chopped flat-leaf parsley and mint, dressed with lemon and olive oil.	
Green herb cauliflower tabbouleh	£2.20
Cauliflower couscous is mixed with sultanas, barberries, toasted pine nuts. The green herbs, tarragon, dill, coriander, mint, parsley and spring onions are finely chopped and added to the cauliflower.	
Indian chickpea and pomegranate salad	£2.20
Chickpeas, pomegranate seeds, toasted pine nuts, spring onions, red pepper and root ginger dressed with soy yogurt, chopped mint, ground cumin, garam masala and brown sugar.	

FRESHLY MADE SALADS

Price per 100 grams

Italian deli salad	£2.10
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.	
Italian tuna salad	£2.30
Tinned tuna, sugar snap peas, black olives and red pepper, sliced red onion, sundried tomatoes, basil leaves and capers dressed with basil pesto.	
Mixed bean salad	£2.30
Yellow and French beans are mixed with red peppers, capers, garlic, cumin seeds, coriander seeds, spring onions, tarragon, chervil and lemon zest.	
Moroccan summer salad	£2.30
Bulgur wheat, three coloured quinoa blend (red, white and black), broad beans spring onions, sliced red onions, red chilli, celery chopped, mint and parsley, dressed with lemon juice white wine vinegar, garlic and olive oil.	
Orzo deli salad	£2.30
Orzo, red onion, roasted red peppers, black olives, artichoke hearts, sunblush tomatoes and basil dressed with red wine vinegar and olive oil.	
Quinoa and Edamame salad with honey and ginger dressing	£2.30
Quinoa, grated carrot, spring onions, sweetcorn and shelled edamame beans are dressed with rice wine vinegar, olive oil, honey and fresh root ginger making this a tasty super-healthy gluten free salad.	
Roast vegetable and pancetta salad	£2.30
Aubergine, red pepper, courgette, cherry tomatoes, pancetta and penne pasta, dressed with basil pesto.	
Salade Mama Blanc	£2.30
French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sunblush tomatoes and red wine dressing.	
Spring vegetable salad	£2.30
Asparagus, sugar snap peas, garden peas, courgettes and fennel dressed with olive oil, honey, Dijon mustard and lemon juice.	
Summer rice salad	£2.20
Asparagus, red pepper, green beans, peas, broad beans, green olives and fresh mint with a light lemon dressing.	
Super green salad	£2.30
Diced cucumber, edamame beans, sugar snap peas, broccoli, peas, spinach, coriander, mint, grapes, hemp seeds, sunflower seeds and pumpkin seeds, dressed with apple juice, ginger puree, lime juice, rapeseed oil, white wine vinegar and allspice.	
Wild, red and brown rice salad with roasted butternut squash	£2.20
The rice is braised in vegetable stock along with diced onion, cinnamon sticks, allspice berries, ground ginger and chilli flakes. Once cooled, chopped pistachios, flat-leaf parsley and roast butternut squash is added, dressed with olive oil, honey and balsamic vinegar.	

FRESH HOME-MADE SOUPS AND STOCKS

HOT SOUPS £3.10 per portion

Carrot and cumin
Carrot and ginger
Chorizo and lentil
Classic French onion
Coconut-lime chicken curry
Courgette and mint
Cream of chicken
Leek and potato
Minty and spicy broad bean
Pea, wasabi and dill
Roasted red pepper and tomato
Roasted tomato
Spiced red lentil
Spiced sweet potato and coconut
Thai chicken and noodle broth
Tomato, coconut and peanut
Watercress
Wild mushroom
Tom yum

CHILLED SOUPS £3.10 per portion

Chilled almond
Chilled Bloody Mary soup with horseradish cream
Chilled lettuce and herb
Creamy cucumber soup with spring onion & basil
Cream of aubergine with garlic & anchovies
Oriental spiced cucumber
Pea & mint
Pea, apple and mint
Summer vegetable and lemongrass
Vichyssoise
Vodka gazpacho

FRESH HOME-MADE SOUPS, STOCKS AND PASTA SAUCES

LUXURY SOUPS at market price

Cream of corn with crab
Clam chowder
Lobster bisque
Bouillabaisse
Classic fish soup with rouille and croutons
Seafood chowder with salmon, smoked haddock, cod, prawns and bacon
Prawn and crab gumbo

FRESH HOME MADE STOCKS (500ml)

Chicken £3.20
Lamb £3.70
Veal £5.30

PASTA SAUCES

£5.30 per 500ml

Arrabbiata - Spicy tomato sauce
Amatriciana - Spicy tomato & pancetta
Fresh tomato & basil
Tomato, bacon & chilli
Ragu - Bolognese
Creamy wild mushroom (£6.30 per 500ml)

Fresh pasta available from £3.20 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 **£2.70 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 **£2.70 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 **£2.70 each**

Flash seared Szechuan pepper tuna on rye with ginger and wasabi cream **£2.70 each**

King prawn skewers with sriracha and coriander dip **£2.70 each**

Seabass & ginger fishcakes with lime aioli (Serve warm) **£2.70 each**

Sesame seared tuna skewer with pickled cucumber and miso aioli **£2.70 each**

Smoked salmon blini with dill crème fraiche and roasted beetroot **£2.70 each**

Tiger tail prawns with a choice of lime and coconut dip, chilli jam, aioli or fresh lemon mayonnaise **£2.70 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 sunblush 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

£2.30 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	£7.80 pp
Melon, fig, prosciutto and buffalo mozzarella platter	£9.00 pp
Char-grilled chicken and asparagus Caesar salad	£9.00 pp
Thai beef salad with coriander, mint, snow peas, baby corn, chilli and ginger dressing	£10.00 pp
Coronation chicken, pan seared fillet of chicken drizzled with our coronation sauce and sprinkled with toasted flaked almonds	£7.80 pp
Roast beef Carpaccio with rocket, shaved parmesan and aioli dressing	£9.50 pp
Parmesan crusted chicken breast stuffed with mozzarella and sun blushed tomato served with pesto mayonnaise	£8.50 pp
Char-grilled chicken with lemon, tarragon and garlic served with roasted tomato, oregano and red onion salsa	£7.50 pp
Spicy Piri Piri chicken with lemons and herbs served with sour cream and chives	£7.50 pp
Chicken satay sticks with chilli peanut sauce (3 per portion)	£7.50 pp
Pepper coated fillet of roast beef with creamed horseradish and Dijon mustard	£21.00 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)	£7.60 pp
A selection of hand sliced meat platter with cornichons and olives	£4.80 each

FISH

Tuna nicoise with quail's eggs, cherry tomatoes, French beans black olives and new potatoes	£14.10 pp
Sesame and ginger seared salmon served on a bed of Thai spiced stir fried vegetables	£10.00 pp
Barbecued prawns on a bed of seared asparagus with rocket aioli (2 per portion)	£9.00 pp
Dressed whole Scottish salmon with sauce verte or fresh herb mayonnaise	£95.00 whole

STARTERS & BUFFET DISHES

FISH

Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger dressing	£14.10 pp
Lime and chilli prawn and chorizo skewers	£9.00 each
Smoked salmon blinis with crème fraiche and chives	£11.20 pp
Asian gravlax with chilli crème fraiche	£10.00 pp
Salmon and prawn kebabs with chilli dipping sauce	£9.00 each
Sliced John Ross smoked salmon platter with lemon wedges and capers	£5.80 each
Pan-fried individual salmon darnes with a green herb sauce	£6.90 each
Traditionally dressed Cromer crab with egg, parsley and lemon	£11.00 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)	£7.50 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)	£6.90 pp
Pissaladiere with caramelised onion, black olives and anchovy	£5.50 each
Piedmont roasted peppers stuffed with tomatoes and feta cheese	£6.30 each
Mediterranean vegetable & goats cheese layered filo tart (Serves 8)	£36.80
Tomato, roast peppers and mozzarella platter with basil and balsamic dressing	£7.40 each
Buffalo mozzarella stacks with tomato, aubergine and fresh basil	£7.40 each
Vegetable antipasti platter with grilled red and yellow peppers, griddled aubergines, artichokes, courgettes, fennel and basil pesto (minimum 10 portions)	£8.00 pp

CHEESE

Fully garnished cheeseboard. To include a selection of 5 cheeses, crackers, grapes, celery, dates, apricots and cherry vine tomatoes	£7.50 pp
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QUICHES AND SAVOURY TARTS

QUICHES (8-10 PTNS) £29.50 each

- Asparagus, pea, cherry tomato and basil
- Cheese and caramelised red onion
- Courgette, pea and goat's cheese
- Chorizo, roasted pepper and Manchego
- Leek asparagus and gruyere
- Mushroom, bacon and stilton
- Roast onion, smoked bacon and gruyere
- Rocket, mushroom & bacon
- Smoked salmon, dill and horseradish

SAVOURY TARTS (8 PTNS) £25.20 each

- Artichoke and pancetta tart
- Artichoke, shallot and smoked bacon tart
- Aubergine, pesto and Parma ham tart
- Cheddar, bacon and tomato
- Curried onion tart
- Feta and spinach tart
- Goat's cheese and thyme
- Pea, pancetta and parmesan
- Salmon and watercress
- Spring vegetable tart
- Squash, sage and gorgonzola tart

FRITTATAS AND SAVOURY ITEMS

FRITTATAS (6 PTNS) £11.00 each

- Butternut squash and sage
- Caramelised onion, parmesan & thyme
- Cherry tomato, chive & basil
- Chorizo, red pepper & coriander
- Courgette and taleggio
- New potato and chorizo
- Potato tortilla
- Roast Mediterranean vegetable & goats cheese
- Smoked salmon, pea and red onion
- Sweet potato, pea and feta

HOME MADE INDIVIDUAL SAVOURIES

Cheese and marmite sausage rolls	£2.70	Lamb tikka samosas	£2.70
Cheese and potato empanada	£2.20	Minced beef and dolcelatte pastie	£2.70
Chicken pasties	£2.70	Potato, red onion and cheddar pasties	£2.20
Goats cheese and red onion patties	£2.20	Sausage rolls	£2.70
Haggis Pasties	£2.70	Scotch egg	£3.90
Individual pork pies	£2.20	Traditional Cornish pasties	£2.70
Individual quiche	£3.20	Vegetable samosas	£2.20
Jamaican patties	£2.70	Summer vegetable and goats cheese pasties	£2.70

SUBJECT TO AVAILABILITY

BARBEQUE FOOD

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

MEAT AND POULTRY

Lemon, garlic and thyme chicken drumsticks (2p.p)	£2.40
Oriental marinated chicken breast	£6.50
Rubbed spatchcock chicken	£7.50
Lemongrass and lime leaf chicken thighs (2p.p)	£3.10
Sweet chilli and ginger chicken breast	£6.50
Teriyaki Chicken thighs (2p.p)	£3.10
Penang beef satay 60 grams (2p.p)	£11.00
Rubbed T-bone steak 450 grams	£25.50
Fillet steak seasoned with at home secret rub 110 grams	£20.00
Country-style barbecued beef short ribs with rancher oaky smoky sauce	£8.50
Real beef burgers 180 grams (using only ground chuck steak)	£3.20
Hand chopped rump steak burger with peppered bone marrow 180 grams	£6.80
Whole butterflied leg of lamb (6-8 pax) marinated in yogurt, fresh mint, coriander and garlic	£85.00
Tandoori rack of lamb with mint raita (6 bone)	£25.50
Spicy red chilli teriyaki belly pork belly rib (2p.p)	£5.30
Belly pork rib marinated in BBQ sauce	£5.30
Butt rubbed rack of pork ribs (recommend ½ rack per person)	£13.50 per rack

BARBEQUE FOOD

HANDMADE SAUSAGES

Classic Cumberland ring with pork, marjoram and sage (1p.p)	£8.20
Lincolnshire with pork and sage (2p.p)	£4.50
Lamb and mint with garlic, cumin and coriander (2p.p)	£4.50
Game with venison, duck, juniper berries and red wine (2p.p)	£5.90
Toulouse with pork, bacon, garlic and red wine (2p.p)	£5.90
Merguez with lamb, garlic, fennel seeds and harissa (2p.p)	£5.90

FISH AND SEAFOOD

Salmon fillet seasoned with fish rub, lemon and dill 120 grams	£13.20
Piri piri 3 prawn skewers	£13.20
Whole sea bass stuffed with ginger and lemongrass (4 pax)	£69.00
Ginger and pineapple teriyaki tuna fillets 120 grams	£11.60
Tuna burger with spicy red chilli teriyaki 100 grams	£9.50
Whole red snapper, ginger, coriander & spring onion (4 pax)	£50.00
Chermoula swordfish steaks 120 grams	£7.90

VEGETARIAN

Halloumi kebabs with mushrooms and spicy tomato salsa	£4.20
Mixed vegetable kebabs with aubergine, red peppers, button mushrooms and courgettes	£4.20
Sweet Romano peppers stuffed with two cheeses and cherry tomatoes	£4.20
Corn on the cob with chilli and spring onion butter	£3.20
Butternut squash, red pepper and rosemary kebabs	£4.20
Aubergine wraps with mozzarella and tomato	£4.20

HAMPERS

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

Choose a minimum of 4 of one type per course.

Courses may be ordered separately.

CANAPES	Per Person
Parmesan shortbread, creamy goats cheese and red onion jam	£2.30
Broad bean, pea and mint with cream cheese crostini topped with asparagus spear	£2.30
Smoked salmon blini with dill crème fraiche and roasted beetroot	£2.70
Sesame seared tuna skewer with pickled cucumber and miso aioli	£2.70
Sticky Korean chicken skewer with Gochujang dipping sauce	£2.30
Fillet of beef, mini Yorkshire pudding and horseradish cream	£2.70

SNACKS

Homemade sausage rolls	£2.70
Sticky BBQ chicken drumsticks	£2.50
Handmade scotch eggs	£3.90
Cheese straws	£2.50
Chunky sandwiches/Finger sandwiches with assorted filling	£5.50/£3.80

STARTERS

Cured ham, melon, mozzarella and fig platter	£8.80
Beef carpaccio, rocket, parmesan and truffle aioli	£9.50
Potted salmon and crab with cucumber jelly and pickled watermelon radish	£12.50
Smoked salmon, asparagus, quails egg and watercress with lemon crème fraîche	£11.80
Heirloom beetroot and tomato with goats cheese, balsamic glaze and rocket	£8.00

HAMPERS

MAINS	Per Person
Seared yellow fin tuna, French beans, cherry tomatoes, quails egg, new potatoes and black olive tapenade	£19.00
Pan fried seabass fillet, Asian vegetables and lemongrass, chilli and ginger dressing	£19.00
Dressed lobster served on half shell with our own homemade classic cocktail sauce	£25.00
Herb crusted fillet of beef, winter vegetables with garlic and tarragon aioli	£20.00
Chargrilled ginger and sesame chicken breast, Thai spiced glass noodles	£8.50
Roasted peppers stuffed with Moroccan spiced cous cous, Baba Ganoush and sumac yogurt	£6.80

SALADS AND ACCOMPANIMENTS

At Home classic coleslaw	£1.90
Brown rice salad	£2.20
Greek village	£2.10
Squash and barley salad with balsamic vinaigrette	£2.20
Coronation potato salad	£2.20
Mixed bread rolls	£0.60

DESSERTS

Lemon posset with black pepper and balsamic strawberries	£5.20
Individual salted caramel banoffee tarts	£5.20
Individual Tiramisu	£5.20
Mango Panna Cottas with lime, passion fruit and mango salsa	£5.20
Little chocolate and orange pots with crème fraîche	£2.20

Deposits will be taken on glassware.

CHICKEN DISHES

Price per 2 portions

- 'at home' Chicken pies topped with puff pastry** £14.50
Chicken with leeks, mushrooms, red peppers in a creamy sauce.
- Chicken, cider and smoked bacon pie** £15.00
Roast whole chicken taken off the bone with dry-cured smoked back bacon added to a sauce made with dry cider, shallots, double cream, wholegrain mustard and tarragon. Topped with flaky puff pastry.
- Chicken with marsala wine** £15.00
Chicken breast sautéed in butter with shallots, garlic and chestnut mushrooms, then Marsala wine and chicken stock is added and reduced until a shiny sauce develops.
- Chicken parmentier** £15.00
Roast shredded chicken, carrots, celery, shallots, olives and garlic in a white wine sauce made from fresh chicken stock and tomatoes topped with creamy Gruyere mashed potatoes.
- Chicken, prosciutto and asparagus wraps** £16.00
Chicken breast and asparagus wrapped in prosciutto poached in a creamy white wine and lemon sauce.
- Chicken tikka masala** £15.00
Diced chicken breast cooked with Indian masala spice, onion, red peppers, chopped tomatoes and natural yogurt. This is not too spicy.
- Chicken with wild mushroom sauce** £16.00
Chicken breast are cooked in a wild mushroom sauce made with fresh and dried wild mushrooms, garam masala, shallots, garlic and cream.
- Moroccan chicken tagine with tomatoes and honey** £15.00
Moroccan spices, cinnamon, fresh ginger and saffron are slowly braised with chicken breast, onions, garlic and tomatoes. The dish is then finished with honey, toasted almonds, sesame seeds and fresh coriander.
- Summer chicken stew** £15.00
Chicken breasts poached in fresh vegetable stock with leeks, new potatoes, green beans, fresh peas, broad beans and asparagus.
- Thai red chicken curry** £15.00
Chicken breast cooked in coconut milk with red curry paste, aubergines, kaffir lime leaves, green beans and Thai basil.
- Tiger prawn & chicken curry** £16.50
Boneless chicken thigh with tiger prawns, peas, aubergines, kaffir lime leaves, green chilli, coconut & coriander.

BEEF DISHES

Price per 2 portions

- At home beef lasagne** £15.00
Lean minced beef and pancetta in rich tomato basil ragu layered between sheets of pasta with three cheese sauce & parmesan.
- Beef and mushroom carbonnade** £16.00
A rich and satisfying dish of beef steak cooked with dark beer, garlic, mushrooms, thyme and bay with garlic butter croutons.
- Beef Madras curry** £16.50
Slow cooking is a must in this dish. Very spicy but not too hot.
- Beef stufado** £15.50
Chuck steak marinated with garlic, cinnamon, allspice, red wine and red wine vinegar. Slowly casseroled with whole shallots, tomatoes, oregano and honey.
- Chilli con carne** £15.00
Minced beef with chopped onions, garlic, fresh green chillies, dried red chilli flakes, ground cumin, cinnamon, oregano, red wine, chopped tomatoes and black treacle.
- Chinese-style braised beef** £16.00
Diced ox cheek is slowly braised with garlic, root ginger, red chilli, Chinese five-spice, muscovado sugar, dry sherry, soy sauce and fresh beef stock.
- Cottage pie with cheddar and spring onion mash** £15.50
Lean minced beef with onions, carrots, leeks and peas in a rich gravy made with beef stock. Topped with cheddar, potato and spring onion mash.
- Fillet of beef stroganoff** £23.50
Fillet of beef cut in thin strips, pan-fried in butter with onions, nutmeg, wild and chestnut mushrooms, gherkins, brandy, Dijon mustard, sour cream and beef stock.
- Pastitsio: Beef and macaroni pie with cinnamon, red wine and Kefalotyri cheese** £16.50
Layers of macaroni with a sauce made with minced beef, garlic, red wine, cinnamon, onions, tomatoes and oregano. Topped with a cheesy white sauce.
- Steak and ale pie** £16.00
In this recipe we use shin of beef which is slowly braised with smoked bacon lardons, onions, carrots, mushrooms, red wine vinegar, miso paste, sweet brown ale and beef stock. The pie is topped with flaky puff pastry.
- Thai beef curry with peanut sauce** £16.00
Rump steak cut into thin strips is pan-fried with red curry paste, fish sauce, palm sugar, lemon grass and coconut milk. Once the dish is almost done and the rump steak is tender roast peanuts and fresh red chilli are added.

LAMB DISHES

Price per 2 portions

- Greek pastitsio** **£15.50**
Minced lamb, onions, garlic, red wine, tomatoes, cinnamon and cloves are cooked to make the meat sauce. Then topped with a layer of macaroni and finished with béchamel sauce and crumbled feta cheese.
- Lancashire hot pot** **£16.00**
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.
- Lamb bhuna** **£16.00**
A mild curry dish, neck fillet of lamb is first marinated with garlic, fresh ginger, malt vinegar, ground cinnamon and sunflower oil. Then casseroled with onions, curry leaves, chilli flakes, Indian spices and chopped tomatoes.
- Lamb kleftiko** **£18.00**
Kleftiko is a Greek dish of lamb shank and potatoes slowly cooked with white wine, lemon and oregano.
- Lamb, shallot and date tagine** **£17.50**
Cooked with fresh dates to give a dark & rich flavour.
- Lamb vindaloo** **£17.50**
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** **£17.50**
A lightly spiced fragrant curry, diced leg of lamb is slowly cooked with root ginger, lemon grass, lime leaves, red chilli and coconut milk.
- Moussaka with roasted aubergines and ricotta** **£15.50**
A Greek classic. In this recipe we have added ricotta to the topping which adds a rich creamy flavour to the moussaka.
- Navarin of spring lamb** **£17.50**
Diced leg of local lamb cooked in red wine, lamb stock and redcurrant sauce with rosemary, baby carrots, new potatoes, French green beans and peas.
- Shepherds pie with cheese & leek mash** **£15.50**
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 cooked lamb with cannellini beans** **£16.50**
Diced leg of lamb is casseroled with onions, garlic, diced carrots, celery, rosemary, Italian chopped tomatoes, white wine, lamb stock and cannellini beans. The cooked lamb casserole is then topped with gremolata to make this a one pot meal.

PORK DISHES

Price per 2 portions

- Asparagus and ham pancakes** **£15.00**
Savoury pancakes filled with new season asparagus and honey roast ham and topped with a cheese sauce, a perfect supper dish.
- Creamy pork and mushroom pie** **£14.00**
Diced leg of British pork, onion, garlic, thyme and chestnut mushrooms cooked in a rich creamy sauce. Topped with flaky puff pastry.
- Fillet of pork with mushrooms, rosemary and ginger** **£15.00**
Pork fillet sautéed in butter with chopped rosemary, shallots, chanterelle and flat mushrooms. The sauce consists of chicken stock, double cream, fresh ginger and orzo pasta.
- Ham hock, cider and green peppercorn pie** **£14.00**
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.
- Slow cooked pork, cider and sage hotpot** **£14.00**
Diced pork shoulder sautéed and then casseroled with leeks, garlic, dry cider, sage, bay leaves and cream. The hot pot is topped with thinly sliced Maris piper and sweet potatoes.
- Mac and cheese with ham hock and mushrooms** **£14.00**
A meal in one dish, shredded ham hock in a cheesy cream sauce with mushrooms and cherry tomatoes, topped with parmesan cheese and breadcrumbs.
- Mexican pork and red chilli stew** **£14.00**
Dried chillies give smokey, sweet heat to this slow cooked stew, and turn the sauce a deep burnt red.
- Pork and leek pie** **£14.00**
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.
- Swedish meatballs** **£13.50**
A famous furniture retailer sells two million of these meatballs every day. 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

Cassoulet of bacon, Toulouse sausage with confit pheasant £17.00

Confit pheasant legs in a cassoulet made with haricot beans, smoked bacon, Toulouse sausages, garlic onions, tomato and red wine.

Confit of duck leg cottage pie with comte mash £17.00

Confit duck legs with the meat removed from the bone are cooked with diced shallots, garlic, diced carrots, diced celery, chicken stock and red wine, the pie is then topped with creamy comte cheese mashed potato.

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.

Pheasant, leek and bacon pie £17.00

Pheasant breast casseroled with bacon, leeks, celery, carrots in a creamy cider and wholegrain mustard sauce. Topped with flaky puff pastry.

Gamekeeper's pie £19.00

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

Honey glazed duck breast with orange Madeira jus £18.00

Whole duck breasts sautéed and glazed with clear honey, add to a sauce made with fresh orange juice, kumquats, chicken stock and Madeira wine.

Thai red duck curry with lychees £18.00

Duck breast glazed with honey and soy sauce in a red curry paste and coconut milk, fish sauce, palm sugar, bamboo shoots, sliced red pepper and lychees.

Venison chilli £19.50

A combination of diced haunch and venison mince gives the dish a real depth of flavour and a great texture. Finishing the rich dish with dark chocolate, red wine and a zing of lime, perks it up beautifully!

Venison and red wine stew £19.50

Diced venison casseroled with shallots, carrots, garlic, nutmeg, allspice, redcurrant jelly and orange zest.

Venison madras £19.50

Diced venison is firstly marinated with garlic, ginger, plain yogurt, paprika and tomato purée, then quickly roasted before being added to a sauce made with Indian spices, onions, garlic, chopped tomatoes and creamed coconut.

FISH & SEAFOOD DISHES

Price per 2 portions

At home fish pie £19.00

Smoked haddock, salmon fillet, cod fillet and prawns with leeks and baby spinach in a creamy white wine sauce, topped with creamy mash and cheddar cheese.

Chorizo, new potato, haddock and cherry tomato gratin £19.00

Fresh haddock fillet in a white wine sauce with chorizo sausage, new potatoes and cherry tomatoes topped with a parmesan and parsley gratin.

Fillet of cod with parsley sauce on a bed of spinach £19.00

Cod fillet is poached in milk, which is then used to make the parsley sauce. Cod is placed on a bed of baby spinach seasoned with nutmeg and coated with the sauce.

Fillet of south coast plaice in a white wine and tomato sauce £19.00

Fillet of plaice rolled and filled with diced tomato, chopped parsley and shallots cooked in a creamy white wine and fresh chopped tomato sauce.

Salmon and asparagus gratin with parmesan sauce £19.00

Salmon fillet, asparagus, leeks, cauliflower cooked in an Alfredo parmesan sauce and topped with a gratin of breadcrumbs, lemon zest chopped parsley, parmesan and cheddar.

Salmon en croute £19.00

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

Smoked haddock and celeriac pie £19.00

Sweet, braised celeriac is a wonderful contrast to salty smoked haddock. Topped with buttery puff pastry.

Smoked haddock and prawn pie £21.00

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.

Smoked trout fish pie £19.00

Smoked trout is flaked into big chunks and added to a white wine and horseradish sauce with baby spinach, peas, spring onions and boiled eggs. The pie is topped with creamy mashed potato and cheddar cheese.

Spiced crab mac' n' cheese £24.00

Old bay seasoning is added to white and brown crab meat. Then mixed with mac' n' cheese with spring onions, then topped with breadcrumbs and parmesan.

Selection of Fishcakes

Salmon and prawn (£6.50); Seabass and ginger (£8.00)

Smoked haddock and watercress (£6.00); Prawn and Crab (£7.50)

Smoked haddock, hake and crab meat (£6.00) Minted pea and salmon (£6.00)

Thai fishcakes with coconut milk, lemongrass and ginger (£6.50)

Price is per fishcake.

VEGAN DISHES

Price per 2 portions

Jackfruit curry £14.00

Onions, mustard seeds, cumin seeds are sauteed in olive oil until softened, then garlic, turmeric, ginger, and chilli flakes are added, after frying for a couple of minutes fresh chopped tomatoes, chickpeas and jackfruit are also added.

Spiced sweet potato shepherds pie with cumin and turmeric £14.00

This shepherds pie is a comforting dish perfect for a midweek dinner.

Oven baked ratatouille £14.00

This dish is oven baked made with slow-cooked courgette, aubergine, peppers, onions, garlic, basil and tomatoes in olive oil. Topped with breadcrumbs and vegan parmesan.

Chestnut and cashew wellington £14.00

Red onions, grated carrots, grated celeriac, toasted cashews, chestnuts, soy sauce and couscous wrapped in puff pastry.

Escalivada £14.00

A classic Catalan dish of roasted aubergines, tomatoes, red peppers, red onion, whole almonds and bail dressed with extra virgin olive oil and lemon juice.

Chickpea, tomato and spinach curry £14.00

A well-balanced super healthy curry, onions, garlic, fresh ginger, fresh tomatoes, Indian spices, marmite, yes, we use marmite, red lentils, coconut cream, chickpeas, baby spinach, toasted mixed sesame seeds and cashew nuts.

Traybake ragu £14.00

Carrots, onions, oyster mushrooms, dried porcini, garlic and plum tomatoes are blitzed together then slowly roasted in olive oil with white miso paste, rose harissa, soy sauce, tomato paste, brown lentils, coconut cream and red wine.

Butternut squash cannelloni £14.00

Roasted butternut squash, soft tofu with cashews, almonds and pistachios crushed to fine crumb, stuffed into cannelloni and coated with a bechamel sauce made with non-dairy milk, tahini and miso paste.

West African peanut stew £14.00

Filled with fresh sweet potatoes, spinach, onions, black eyed peas, garlic, peanut butter and African spices and chilli.

Squash gratin with cashew cream £14.00

Layers of squash coated with a cashew cream sauce made with red onions, garlic, chopped sage, cashew nuts, Dijon mustard, cider vinegar, white miso paste and unsweetened almond milk.

Mushroom and Guinness pie £14.00

Field mushrooms are sautéed with onions, garlic, carrots and celery then the Guinness adds that dark umami flavour. Topped with flaky puff pastry.

Mushroom wellington £14.00

Portobello and chestnut mushrooms are mixed with chestnuts, pecans, garlic, rosemary, thyme and white wine and wrapped in dairy free shortcrust pastry.

VEGETARIAN DISHES

Price per 2 portions

Allotment cottage pie £14.00

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

Aubergine parmigiana £14.00

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

Curried cauliflower cheese filo pie £14.00

A mild but rich curried cheesy sauce covers the cauliflower fleurets and is topped with filo pastry, a perfect dish for a midweek supper.

Gigandes plaki - Greek giant beans £14.00

A dish known to Greek families the world over. Butter beans are cooked slowly with diced onions, carrots and celery in olive oil, tomato passata and finished with chopped parsley and basil. Serve simply with crusty bread or as part of a mezze.

Gnocchi with spinach, mushrooms and cheese £14.00

Potato gnocchi cooked in a sauce made with gorgonzola cheese, cream, parmesan and vegetable stock. A delicious midweek meal for the whole family.

Root vegetable tagine £14.00

Carrots, celeriac, onion, cauliflower, lentils and spinach cooked in a Moroccan spiced sauce made with cherry tomatoes, vegetable stock, preserved lemon and prunes. Serve with couscous or rice.

Spinach and nutmeg cannelloni £14.00

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 £14.00

Squash, sugar snap peas, bamboo shoots, & baby spinach in a spicy sauce of coconut milk, red curry paste, palm sugar and lime leaves.

Truffle cauliflower macaroni cheese £14.00

A truly mouth-watering dish for vegetarians and meat eaters alike. Cauliflower and macaroni are mixed in a rich cheesy sauce with the earthy luxury of black truffle.

Lancashire hot pot £11.00

Layers of parsnip, carrot, celery with pearl barley & madeira sauce finished with sliced potato.

VEGETABLE SIDE DISHES

Price per 2 portions

Blanched mixed vegetables with herb butter (vac packed)	£5.30
Boulangier potatoes with bacon	£6.30
Braised leeks with gruyere	£5.30
Braised red cabbage	£5.30
Broccoli and cauliflower cheese	£6.30
Butter braised peas with lettuce and mint	£5.30
Buttery mashed potato	£4.80
Cauliflower cheese	£5.80
Cauliflower, leek and blue cheese gratin	£6.80
Celery gratin	£7.30
Chickpea & coriander mash	£4.80
Chicory gratin	£7.30
Coconut basmati rice	£4.20
Coriander rice	£4.20
Creamy potato & wild mushroom gratin	£7.30
Creamy squash and sage gratin	£6.30
Fragrant lemon rice or coconut rice	£4.20
French style braised peas with baby onions	£4.20
Gratin dauphinoise	£7.30
Gratin potatoes with leek, garlic and thyme	£7.30
New potato and bacon gratin	£6.80
New potatoes with cheddar cheese sauce	£6.80
Potato and spinach gratin	£6.80
Tartiflette	£7.30

INDIVIDUAL PUDDINGS

£5.30 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

£8.00 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

WHOLE PUDDINGS

From £34.00 (serves 8-10 people)

Almond and apple tart

Apple strudel

Apple, blackberry and marzipan crumble

Amaretto and almond chocolate tart **£38.00**

Bakewell cheesecake

Blackberry crumble cheesecake

Blackberry curd tart

Blueberry, almond and mascarpone tart

Brownie fudge pie

Burnt Basque cheesecake

Carrot cake cheesecake

Cherry crumble pie

Chocolate brownie pecan tart

Chocolate fudge roulade with fresh cream

Chocolate hazelnut and salted caramel tart

Chocolate Marsala tart with muscatel raisins

Chocolate, pear and hazelnut tart

Chocolate truffle

Dulce de leche cheesecake **£38.00**

Lemon and pine nut tart

Hazelnut and raspberry roulade

WHOLE PUDDINGS

From £34.00 (serves 8-10 people)

Honey and walnut tart

Key lime pie

Latticed treacle and pecan tart

Lemon and pine nut tart

Lemon and plum meringue roulade

Lemon brulée tart

Lemon, lime and ginger cheesecake

Lime and coconut tart

Mojito cheesecake

Muscovado tart

NY baked cheesecake and lemon curd

Orange and chocolate drizzle tart

Oreo Banoffi pie

Pecan, bourbon chocolate tart

Rhubarb and coconut meringue tart

Rhubarb crumble tart

Roast pear and blueberry pie

Sherry trifle

Soft meringue roulade with apricot and mascarpone cream

Summer pudding

Vegan layered pavlova with coconut cream

Yorkshire treacle tart

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