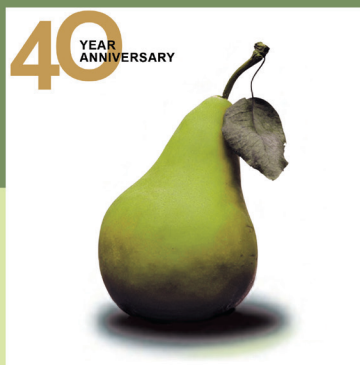


at home

PARTY CATERING TO COLLECT



AUTUMN/WINTER 2023

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	£5.60
Line caught tuna, sweetcorn, mixed peppers & mayonnaise	£5.60
Prawn, avocado, marie rose & crisp lettuce	£6.40
Smoked salmon, asparagus, spring onion, avocado & mayonnaise	£6.90
Freshly poached salmon, cucumber, rocket & lemon mayonnaise	£6.40

FROM THE FARM - BIRD

Chicken caesar salad	£5.80
Roast chicken, sundried tomato, pesto, rocket & mayonnaise	£5.80
Roast chicken, crispy bacon, avocado & mayonnaise	£5.80
Roast chicken, pork, sage & onion stuffing, lettuce, real ale chutney & tomato	£5.80
Chicken, chorizo, salsa, rocket & crispy onions	£5.80
Chicken, crispy bacon & sweetcorn mixed with mayonnaise	£5.80
Tex Mex - chicken, jalapeño, cheese, tomato, lettuce, guacamole & salsa	£5.90
Chicken club with crispy bacon, egg mayonnaise, lettuce & tomato	£5.90
Smoked turkey club with crispy bacon, lettuce, tomato & guacamole	£6.20
Smoked turkey, Emmenthal cheese, Dijon mustard, lettuce & tomato	£6.20
Smoked turkey & coleslaw	£5.80
Turkey, brie, cranberry & watercress	£6.20
Roast duck, hoisin sauce, spring onion, cucumber & lettuce	£6.00

FROM THE FARM - BEEF

Roast beef, shaved parmesan, horseradish mayonnaise & rocket	£5.80
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle & lettuce	£6.20
Roast beef, caramelised onion, horseradish & watercress	£5.80
Roast beef, blue cheese, real ale chutney, tomato & spinach	£5.80
Pastrami, dill pickle, spicy mustard mayonnaise	£5.80

FRESH OVERSTUFFED SANDWICHES & TREATS

FROM THE FARM – PORK

BLT - crisp bacon, lettuce, tomato & mayonnaise	£5.40
Bacon, sausage, egg & tomato ketchup	£5.60
Bacon & egg mayonnaise	£5.40
Ham & coleslaw	£5.40
Ham, smoked turkey, Emmenthal cheese, lettuce & mayonnaise	£6.20
Ham, mature cheddar cheese, real ale chutney, tomato & red onion	£5.60

VEGETARIAN

Free range egg mayonnaise & mustard cress	£4.90
Mature cheddar, Branston pickle, tomato & rocket	£5.00
Green club sandwich - crisp lettuce, cucumber, tomato, houmous & avocado	£5.00
Mozzarella, black olive tapenade, tomato, roast peppers & basil	£5.40
Goat's cheese, roast red pepper, rocket & pesto	£5.40
Emmenthal, green pesto, spinach, avocado, tomato & mayonnaise	£5.40

Available on freshly baked London bloomer or granary bread.

Mixed Sandwich Platters Available

(Please order 24 hrs in advance at £5.90 per sandwich)

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

BISCUITS & CAKES

From £3.00

Butter flapjacks	Maple, pecan and oat cookies
Chocolate brownies	Millionaire slice
Chocolate chip cookie	Oreo brownie
Chocolate and coconut slice	Raspberry and apple crumble square
Cookies and cream loaf cake	Raspberry and white chocolate brownie
Custard cream blondies	Rocky road
Frosted carrot cake	Salted caramel brownie
Lemon drizzle cake	Sticky Almond and date shortbread

FRESHLY MADE SALADS

VEGETARIAN

Price per 100 grams

Allotment salad	£2.40
New potatoes, radishes, green beans, spring onions, cherry tomatoes and cucumber with our homemade salad cream dressing.	
At home coleslaw	£2.00
White and red cabbage with grated carrots seasoned and mixed with mayonnaise.	
Bean salad with jalapeno, lime and cumin dressing	£2.40
Fresh green beans, kidney beans and cannelloni beans mixed with chopped red peppers, chopped coriander, cashew nuts and sunflower seeds, dressed with lime juice, oil, and maple syrup.	
Giant Couscous Salad	£2.40
Giant couscous mixed with red and yellow pepper, toasted pine nuts, golden raisins, parsley and dill, dressed with oil, red wine vinegar, clear honey, cinnamon and chilli flakes.	
Greek village salad	£2.40
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 hazelnut pesto and feta cheese	£2.40
Green beans, feta and hazelnuts mixed with a hazelnut pesto dressing.	
Jewelled beetroot, orange almond and dill salad	£2.40
Grated raw beetroot, grated carrot, orange segments, toasted flaked almonds, golden sultanas and pomegranate seeds, dressed with orange juice, oil and freshly ground pepper.	
Middle Eastern chickpea and aubergine salad	£2.40
Oven roasted aubergine, garlic and harissa mixed with chickpeas, halloumi cheese, red onion and chilli. Dressed with rapeseed oil and lemon juice.	
New potato salad	£2.20
Seasonal new potatoes, fresh chopped parsley, chopped spring onions and mint.	
North African cous cous	£2.40
Cous cous with chickpeas, aubergine, sultanas and red peppers with a harissa dressing.	
Orzo deli salad	£2.40
Orzo, red onion, roasted red peppers, black olives, artichoke hearts, sun blush tomatoes and basil with a red wine vinegar and oil dressing.	
Pasta in red pesto	£2.40
Pasta, red peppers, pine nuts and sun blushed tomatoes in a red pesto dressing.	

FRESHLY MADE SALADS

Price per 100 grams

Quinoa and Edamame salad with honey and ginger dressing	£2.40
Quinoa, grated carrot, spring onions, sweetcorn and edamame beans, dressed with rice wine vinegar, olive oil, honey and fresh root ginger.	
Roasted vegetable and couscous salad	£2.40
Red and yellow peppers, butternut squash and courgettes, roasted with whole almonds, cumin seeds and harissa paste, mixed with couscous, mint and lemon juice.	
Salade Mama Blanc	£2.40
French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun blush tomatoes and red wine dressing.	
Squash, cinnamon, hazelnut and quinoa salad	£2.40
Roasted butternut squash, red chillies, quinoa, mixed herbs, and roasted hazelnuts dressed with oil and lemon juice.	
Super green salad	£2.40
Cucumber, edamame beans, sugar snap peas, broccoli, 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.	

MEAT/FISH

Price per 100 grams

Catalan roast chicken, potato and pepper salad	£2.80
Shredded roast chicken, new potatoes, roasted red peppers, raisins, and pine nuts with a honey dressing.	
Chef's salad	£2.80
Ham, Emmental, smoked turkey, cherry tomatoes, celery, cucumber, new potatoes and chives with a Caesar dressing.	
Coronation chicken	£2.80
Chicken mixed with flaked toasted almonds, red peppers, apricots & fresh coriander with curry & mango chutney mayo.	
Deli pasta salad	£2.40
Pasta, garden peas, sundried tomatoes, basil, prosciutto, salami, artichoke hearts, roasted red peppers and green olives, dressed with olive oil, white wine vinegar and garlic.	
Roast vegetable and pancetta salad	£2.40
Aubergine, red pepper, courgette, cherry tomatoes, pancetta and penne pasta, dressed with basil pesto.	
White bean tuna and mixed tomato salad	£2.40
Haricot beans, tinned tuna, tomatoes, red onion, chives, tarragon and parsley. Dressed with rapeseed oil, white wine vinegar and Dijon mustard.	

FRESH HOME-MADE SOUPS AND STOCKS

HOT SOUPS £3.20 per portion

Butternut squash
Carrot and cumin
Chicken
Chorizo and lentil
Coconut and lime chicken curry
Creamy celeriac
Curried cauliflower
French onion
Ham hock and pea
Leek and potato
Minestrone
Mulligatawny
Smoked pancetta and lentil
Spiced carrot and lentil
Spiced chicken noodle
Sweet potato and coconut
Tomato
Wild mushroom
Tom yum

CHILLED SOUPS £3.20 per portion

Almond
Bloody Mary soup with horseradish cream
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
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 £3.40
Lamb £3.90
Veal £5.50

PASTA SAUCES £5.50 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)

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 **£3.00 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 **£3.00 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 **£3.00 each**

Flash seared Szechuan pepper tuna on rye with ginger and wasabi cream **£3.00 each**

King prawn skewers with sriracha and coriander dip **£3.00 each**

Seabass & ginger fishcakes with lime aioli (Serve warm) **£3.00 each**

Sesame seared tuna skewer with pickled cucumber and miso aioli **£3.00 each**

Smoked salmon blini with dill crème fraiche and roasted beetroot **£3.00 each**

Tiger tail prawns with a choice of lime and coconut dip, chilli jam, aioli or fresh lemon mayonnaise **£3.00 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

£2.50 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	£9.40 pp
Melon, fig, prosciutto and buffalo mozzarella platter	£10.60 pp
Char-grilled chicken and asparagus Caesar salad	£9.50 pp
Thai beef salad with coriander, mint, snow peas, baby corn, chilli and ginger dressing	£11.00 pp
Coronation chicken, pan seared fillet of chicken drizzled with our coronation sauce and sprinkled with toasted flaked almonds	£8.30 pp
Roast beef Carpaccio with rocket, shaved parmesan and aioli dressing	£10.80 pp
Parmesan crusted chicken breast stuffed with mozzarella and sun blushed tomato served with pesto mayonnaise	£9.00 pp
Char-grilled chicken with lemon, tarragon and garlic served with roasted tomato, oregano and red onion salsa	£8.00 pp
Spicy Piri Piri chicken with lemons and herbs served with sour cream and chives	£8.00 pp
Chicken satay sticks with chilli peanut sauce (3 per portion)	£8.00 pp
Pepper coated fillet of roast beef with creamed horseradish and Dijon mustard	£25.20 pp
A selection of hand sliced meat platter with cornichons and olives	£7.50 pp

FISH

Tuna nicoise with quail's eggs, cherry tomatoes, French beans black olives and new potatoes	£15.20 pp
Sesame and ginger seared salmon served on a bed of Thai spiced stir fried vegetables	£11.00 pp
Barbecued prawns on a bed of seared asparagus with rocket aioli (2 per portion)	£9.50 pp
Dressed whole Scottish salmon with sauce verte or fresh herb mayonnaise	£120.00 whole

STARTERS & BUFFET DISHES

FISH

Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger dressing	£15.50 pp
Lime and chilli prawn and chorizo skewers	£9.80 each
Smoked salmon blinis with crème fraiche and chives	£11.80 pp
Asian gravlax with chilli crème fraiche	£10.50 pp
Salmon and prawn kebabs with chilli dipping sauce	£9.80 each
Sliced John Ross smoked salmon platter with lemon wedges and capers	£6.80 pp
Pan-fried individual salmon dardes with a green herb sauce	£7.50 each
Traditionally dressed Cromer crab with egg, parsley and lemon	market price
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)	£8.00 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)	£7.50 pp
Pissaladiere with caramelised onion, black olives and anchovy	£6.00 each
Piedmont roasted peppers stuffed with tomatoes and feta cheese	£6.80 each
Mediterranean vegetable & goats cheese layered filo tart (Serves 8)	£38.00
Tomato, roast peppers and mozzarella platter with basil and balsamic dressing	£7.80 pp
Buffalo mozzarella stacks with tomato, aubergine and fresh basil	£8.00 each
Vegetable antipasti platter with grilled red and yellow peppers, griddled aubergines, artichokes, courgettes, fennel and basil pesto (minimum 10 portions)	£8.50 pp

CHEESE

Fully garnished cheeseboard. To include a selection of 5 cheeses, crackers, grapes, celery, dates, apricots and cherry vine tomatoes	£8.50 pp
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QUICHES AND SAVOURY TARTS

QUICHES (8-10 PTNS) £32.00 each

Courgette, pea and goat's cheese
 Cheese and onion
 Chorizo, roasted pepper and Manchego
 Mushroom and dill
 Roast onion, smoked bacon and gruyere
 Rocket, mushroom & bacon
 Smoked salmon and potato
 Spinach, mushroom and ricotta
 Stilton and butternut squash
 Classic Quiche Lorraine

SAVOURY TARTS (8 PTNS) £28.00 each

Artichoke and pancetta
 Aubergine, pesto and Parma ham
 Cheddar bacon and courgette
 Cheddar, bacon and tomato
 Courgette and broccoli
 Goat's cheese and thyme
 Leek, Manchego and chorizo
 Salmon and watercress
 Shallot, onion and chive
 Smoky bacon and leek
 Squash, sage and gorgonzola

FRITTATAS AND SAVOURY ITEMS

FRITTATAS (6 PTNS) £13.80 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	£3.00	Jamaican patties	£3.00
Cheese and potato empanada	£2.60	Lamb tikka samosas	£3.00
Chicken pasties	£3.80	Potato, red onion and cheddar pasties	£3.00
Goats cheese and red onion patties	£3.80	Sausage rolls	£3.00
Individual pork pies	£4.50	Scotch egg	£4.00
Individual quiche	£4.50	Traditional Cornish pasties	£3.80
		Vegetable samosas	£2.60

SUBJECT TO AVAILABILITY

CHICKEN DISHES

Price per 2 portions

'at home' Chicken pies topped with puff pastry **£16.00**

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

Chicken chasseur **£16.50**

Chicken breast in a rich sauce made with smoked streaky bacon, shallots, chestnut mushrooms, white wine, fresh chicken stock, tarragon and chopped tomatoes. Serve with creamy mashed potato.

Chicken tikka masala **£16.00**

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 **£16.50**

Chicken breast cooked in a wild mushroom sauce made with fresh and dried wild mushrooms, garam masala, shallots, garlic and cream.

Coq au vin **£16.50**

A classic French dish, chicken breast cooked in a red wine sauce with smoked streaky bacon, whole shallots, button mushrooms, chicken stock and fresh thyme.

Dijon chicken with mushrooms **£16.00**

Chicken breast cooked in a creamy white wine sauce with Dijon mustard chopped tarragon, mushrooms and a splash of brandy.

Lemon chicken with chives **£16.00**

Chicken breasts poached with lemon zest, chicken stock, crème fraîche and chives.

Poached chicken and pancetta pie with spring onion colcannon **£16.00**

A hearty pie, poached chicken in a dry white wine sauce with pancetta, wholegrain mustard and double cream topped with buttery spring onion colcannon and gruyere cheese.

Thai red chicken curry **£16.50**

Chicken breast cooked in coconut milk with red curry paste, aubergines, kaffir lime leaves, green beans and Thai basil.

Tiger prawn & chicken curry **£18.00**

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 **£16.00**

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

Beef and mushroom carbonnade **£17.00**

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

Beef enchiladas **£16.00**

Tortillas packed with minced beef, chopped onion, red kidney beans, garlic, red chilli, chipotle chilli and chopped tomatoes, topped with cheddar cheese.

Beef Madras curry **£17.00**

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

Beef bourguignon **£17.00**

Diced chuck steak slow cooked in a rich red wine sauce with bacon lardons, pearl onions, button mushrooms and garlic. Serve with creamy mashed potato.

Chilli con carne **£16.00**

Minced beef with chopped onions, garlic, fresh green chillies, dried red chilli flakes, ground cumin, cinnamon, oregano, red wine, chopped tomatoes and black treacle.

Cottage pie with cheddar and spring onion mash **£16.50**

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 **£28.00**

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.

Mexican Beef **£17.00**

Chuck steak casserole with chipotle chillies, onion, passata, red wine, vinegar and oregano.

Steak and ale pie **£17.00**

Shin of beef 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.

Steak and kidney pie **£17.00**

Diced chuck steak and diced ox kidney in a rich beef sauce with button mushrooms and diced onions, topped with flaky puff pastry.

LAMB DISHES

Price per 2 portions

Greek pastitsio £16.50

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.

Irish stew lamb £18.00

Diced leg of lamb slowly casseroled with carrots, onions, celery, potatoes, lamb stock and thyme.

Lamb bhuna £17.00

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 meatball curry £16.50

Minced lamb meatballs with garlic, ginger, green chillies, onions and coconut cooked in a lightly spiced curry sauce.

Lamb, shallot and date tagine £18.00

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

Lamb vindaloo £18.00

We love our curries and a good hot vindaloo has long been a great favourite. From the Goa region of India.

Moussaka with roasted aubergines and ricotta £16.50

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

Navarin of lamb £18.00

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.

Sardinian lamb with fennel £18.00

Slow-cooked lamb dish made with diced leg of lamb, ground saffron, chopped onion, garlic, fennel seeds, dry white wine, lamb stock, chopped tomatoes and fresh fennel bulbs.

Shepherds pie with cheese & leek mash £16.50

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 £19.00

Lamb shanks slowly braised in a red wine, rosemary and garlic sauce.

PORK DISHES

Price per 2 portions

Fillet of pork with mushrooms, rosemary and ginger £16.00

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 £16.00

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 with ginger, chilli and sweet soy sauce £16.00

Pork shoulder cooked with shallots, chillies, tamarind, Asian chicken stock and soy sauce.

Slow cooked pork, cider and sage hotpot £16.00

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 £16.00

A meal in one dish, shredded ham hock in a cheesy cream sauce with mushrooms and cherry tomatoes, topped with parmesan cheese and breadcrumbs.

Pork and leek pie £16.00

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.

Pork, chorizo and butter bean stew £16.00

Pork shoulder and chorizo in a slow cooked stew made with sliced onion, birds-eye chillies, white wine, chopped tomatoes, butter beans and clear honey.

Sweet-and-sour pork £16.00

Pork shoulder, bamboo shoots, spring onions, red peppers and pineapple cooked in our sweet and sour sauce made with brown sugar, soy sauce, rice wine and ketchup.

Swedish meatballs £16.00

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

British game pie £19.00

Venison, pheasant, duck and pigeon casseroled with red wine, diced bacon, onion, celery and mixed mushrooms. Topped with flaky puff pastry.

Confit of duck leg cottage pie with comte mash £18.50

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.

Guinea fowl cooked with Riesling and chanterelles £19.00

Breast of guinea fowl cooked in Riesling with chicken stock, shallots, baby white onions, tarragon, double cream and chanterelles.

Honey glazed duck breast with orange Madeira jus £19.00

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

Roast confit of duck with a Port and orange sauce £19.00

Confit and roasted duck legs cooked in a Port, juniper and orange zest sauce.

Thai red duck curry with pineapple £19.00

Sliced duck and pineapple in a spicy red curry sauce, infused with fish sauce, lemongrass and ginger.

Venison cottage pie £18.50

Minced venison cooked with onion, diced carrots, red wine and beef stock. The pie is then topped with creamy mashed potato.

Venison, mushroom and red wine pie £19.00

Venison slowly cooked in red wine with baby shallots, chestnut mushrooms, juniper berries, chicken stock, redcurrant jelly and balsamic vinegar. The pie is topped with flaky puff pastry.

FISH & SEAFOOD DISHES

Price per 2 portions

At home fish pie £20.00

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 £20.00

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 £20.00

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 £20.00

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

Goan fish curry £26.00

A classic Goan Hooman curry, monkfish is cooked with turmeric, green chillies, coconut milk, fresh ginger, bird's-eye chillies, chopped onion and tamarind paste. Serve with rice.

Salmon en croute £20.00

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

Seafood pancakes £19.50

Pancakes filled with plaice, hake, smoked haddock and prawns and topped with a Gruyere cheese sauce.

Smoked haddock dauphinoise £19.50

Undyed smoked haddock is cooked in-between layers of sliced potato with cream and Parmesan cheese.

Smoked haddock and prawn pie £23.00

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.

Selection of Fishcakes

Salmon and prawn (£7.50); Seabass and ginger (£8.50)

Smoked haddock and watercress (£7.50); Prawn and Crab (£8.50)

Smoked haddock, hake and crab meat (£8.50) Minted pea and salmon (£7.50)

Thai fishcakes with coconut milk, lemongrass and ginger (£7.50)

Price is per fishcake.

VEGAN DISHES

Price per 2 portions

Jackfruit curry £15.50

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 £15.50

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

Oven baked ratatouille £15.50

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 £15.50

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

Chickpea, tomato and spinach curry £15.50

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 £15.50

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 £15.50

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 £15.50

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

Squash gratin with cashew cream £15.50

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 £15.50

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 £15.50

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 £15.50

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

Aubergine parmigiana £15.50

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

Black pepper and cashew curry £15.50

Paneer is cooked with ginger paste, garlic paste, ground black peppercorns, madras curry paste, cashew butter, cherry tomatoes and coconut milk.

Gnocchi with spinach, mushrooms and cheese £15.50

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

Mushroom cassoulet with herby breadcrumbs £15.50

Mixed mushrooms, leeks, carrots, celery, garlic, chopped tomatoes and cannellini beans are topped with herby breadcrumbs.

Potato and cheese pie £15.50

Layers of potato and cheese with sliced shallots and garlic in a rich cheese sauce topped with shortcrust pastry.

Root vegetable tagine £15.50

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.

Shepherdless pie £15.50

Our meat free version made with mushrooms and pulses and topped with mashed potato.

Truffle cauliflower macaroni cheese £15.50

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 £15.50

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)	£5.80
Boulangier potatoes with bacon	£6.80
Braised leeks with gruyere	£5.80
Braised red cabbage	£5.80
Broccoli and cauliflower cheese	£6.80
Butter braised peas with lettuce and mint	£5.80
Buttery mashed potato	£5.20
Cauliflower cheese	£6.20
Cauliflower, leek and blue cheese gratin	£7.00
Celery gratin	£7.80
Chickpea & coriander mash	£5.20
Chicory gratin	£7.80
Creamy potato & wild mushroom gratin	£7.80
Creamy squash and sage gratin	£6.80
French style braised peas with baby onions	£4.80
Gratin dauphinoise	£7.80
Gratin potatoes with leek, garlic and thyme	£7.80
New potato and bacon gratin	£7.50
New potatoes with cheddar cheese sauce	£7.00
Potato and spinach gratin	£7.50
Tartiflette	£7.80

INDIVIDUAL PUDDINGS

£5.50 each/portion

Black cherry tiramisu
Cherry and Amaretto cheesecake
Chocolate truffle
Hot chocolate fondants with a melting centre
Lemon grass panna cotta with minted passion fruit jelly
Lemon posset
Mixed fruit tart
Pineapple tarte tatin
Salted caramel chocolate pot
Tarte au citron
Three layered chocolate mousse
Vegan panna cotta
Vegan chocolate and avocado mousse
White chocolate and raspberry delice

WHOLE PUDDINGS

£9.00 serves 2-3 people

Apple, Blackberry and Marzipan Crumble
Apple Crumble
Chocolate brioche bread and butter pudding
Baked Chocolate Sponge Pudding
Bread & Butter Pudding
Sticky Toffee Pudding
Vegan sticky toffee pudding

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

WHOLE PUDDINGS

From £38.00 (serves 8-10 people)

CHEESECAKES

Mixed Berry

Burnt Basque

Banoffee

Espresso martini

NY Baked with Lemon Curd

Pumpkin

TARTS

Almond and Apple

Bakewell

Blueberry, Almond and Mascarpone

Chocolate Brownie Pecan

Chocolate, Hazelnut and Salted Caramel

Lemon

Lime and Coconut

Orange and Chocolate Drizzle

Pecan, Bourbon Chocolate

Rhubarb Crumble

Treacle and Pecan

Winter Spiced Plum and Frangipane

Yorkshire Treacle

Vegan Chocolate Tart

WHOLE PUDDINGS

From £38.00 (serves 8-10 people)

ROULADES

Chocolate Fudge with Fresh Cream

Hazelnut and Raspberry

Lemon and Plum Meringue

Soft Meringue Roulade with Apricot and Mascarpone Cream

PIES

Apple and Sultana

Oreo Banoffee

Pumpkin with a Pecan Crumble

Roast Pear and Blueberry

OTHER

Apple and Berry Crumble

Apple Strudel

Baileys Tiramisu Trifle

Fruit Trifle

Chocolate Truffle Cake

Piemontaise

Tiramisu

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Marquees



Flowers



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Drinks



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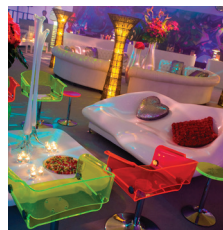
Private Events



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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