

# at home

Autumn/Winter



# LUNCH AND DINNER PARTY MENUS

## STARTERS

### Autumnal Salad

Smoked duck, beetroot, blackberries and hazelnuts

### Confit Tea Cured Salmon

Crispy filo, citrus relish, rocket salad

### Vacherin Mont D'or

Onion tarte fine, dill pickles, mustard

### Lobster Raviolo

Black truffle, lobster bisque



### Tiger Prawns

Spicy avocado salsa

### Tartare Of Seabream

Soy cured egg yolk, crispy seaweed, sesame

### Chicken And Duck Liver Parfait

Poached pear, red wine gel, pickled walnut

### Crispy Duck

Watercress salad



### Seared Dived Scallops

Sauteed wild mushrooms, mushroom dashi, Chinese artichokes

### Delica Squash Tarte Tatin

Rosary goats cheese mousse, pink peppercorn dressing

### Wild Mushroom Tart

Celeriac puree, crispy winter cabbage, spiced lentil dressing

### Carpaccio Of Venison Fillet

Horseradish cream, caper berries, beetroot and croutons

*Menu subject to seasonal availability*



Autumn/Winter

# LUNCH AND DINNER PARTY MENUS

## MAIN COURSE

### **Thyme Roasted Venison**

Glazed baby vegetables, wild mushrooms, horseradish and port jus

### **Brill and prawn risotto**

Roast fillet of brill, shellfish bisque, king prawn, squid ink risotto

### **Roast Pheasant**

Orange and onion marmalade and juices

### **Beef Wellington**

Warm baby artichokes, artichoke puree and a truffle vinaigrette



### **Roast Rump Of Herwick Lamb**

Braised salsify, wild mushroom ragout, crushed potato, lamb jus

### **Roast Fillet Of Brill**

Shellfish bisque, king prawn, squid ink risotto

### **Butter Roast Fillet Of Beef**

Braised ox cheek croquette, parsley root puree, confit carrot, braising liquor

### **Pan Fried Fillet Of Wild Seabass**

Cuttlefish and chorizo ragout, spinach, pommes puree, ink sauce

### **Venison, celeriac and red cabbage**

Pan fried loin of venison, salt baked celeriac, red cabbage puree, winter greens, port jus

### **Braised Fillet Of Turbot**

Beurre blanc, scallops, sea vegetables and wild herbs

### **Glazed Duck Breast**

Duck faggot, confit potato, pickled fig, Madeira jus

### **“Steak” - Chips - Pepper Sauce**

Chargrilled aubergine, triple cooked chips, confit tomato, garlic mushroom, creamy peppercorn sauce

lunch or dinner

*Menu subject to seasonal availability*



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# LUNCH AND DINNER PARTY MENUS

## DESSERTS

### **Ginger Crème Brulee**

Date pudding, butter scotch and a toffee apple

### **Mont Blanc**

Smoked chestnut, vanilla and rum caramel sauce

### **Apple Tart Tatin**

Tahitian vanilla ice cream

### **Banoffee Brulee Tart**

Salted caramel ice cream, caramelised banana and white chocolate



### **Chocolate And Chestnut Truffle Cake**

Gingerbread ice cream, ginger jelly

### **Pressed Caramelised Apple**

Apple crisp, blackberry sorbet, hazelnut crumble

### **Custard Tart**

Poached quince, spiced quince puree, apple and thyme sorbet

### **Mulled Winter Berries**

Champagne syllabub and caramel shards



### **Milk And Honey**

Buttermilk pannacotta, honey sponge, honey oat clusters, milk crisps, curd and honey sorbet

### **Dark Chocolate Mousse**

Coffee cream and sable biscuits

### **Melting Ginger Pudding**

Iced double cream and caramel custard

### **Clementine Tart**

Italian meringue and caramelised macadamias

### **English cheeseboard**

with accompaniments

*Menu subject to seasonal availability*



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# PLANT BASED TASTING MENU

## CANAPÉS

Broad Bean, pea and mint crostini

Truffled wild mushroom tart

Sweet potato and walnut kofta with yogurt dip

Toasted rye, pickled pear, walnut and date purée



Summer vegetable carpaccio with cashew cream and dulce seaweed

Grilled bok choy with pickled red onion, roast kohlrabi vinaigrette and fresh herbs

Charred aubergine with beetroot puree and spiced nuts

King oyster mushrooms with shaved asparagus, mushroom puree and miso butter

Smoked tofu dumplings with spinach, date puree and black vinegar dressing

Black garlic and chive panisse with grapefruit aioli



Bruléed pineapple, gingerbread crumb,  
macerated strawberries and meringue  
Lemon cheesecake with grilled peach and  
lavender syrup



Spring/Summer

# HOT COCKTAIL FINGER FOOD

## FROM THE FARM

Chargrilled steak skewers with blue cheese dip  
Fillet of lamb, mint crumb, pea puree, potato fondant  
Korean barbecue popcorn chicken with barbecue dipping sauce  
Sweet potato and chorizo croquettes with saffron and lemon aioli  
Bubble and squeak cakes with crispy bacon  
Chicken and sweetcorn beignets  
Confit duck croquettes, sticky plum jus  
Duck a l'orange on toasted brioche with grand Marnier glaze



Burrata and fillets steak crostini  
Shot glass chicken satay with spicy peanut sauce  
Rosti potato steak bearnaise  
Seared foie gras on toasted brioche with caramelised orange  
Morcilla and pistachio croquette with apple puree  
Duck spring roll with cucumber and hoisin sauce  
Venison Bolognese fritters with parmesan  
Lamb belly fritters with sauce paloise  
Italian sausage and parmesan stuffing balls  
Rare roast beef skewers with miso hollandaise and enoki mushrooms

## FROM THE GARDEN

Red onion tart tatin with creamed goat's cheese  
Manchego croquettes with quince puree  
Beetroot and thyme rosti with crumbed goat's cheese and walnuts  
Halloumi salt and vinegar fries  
Aubergine and pine nut fritters with roast tomato sauce  
Mushroom arancini with black olive tapenade  
Wild mushroom tart with truffle oil and sea salt  
Spinach, feta and mint filo rolls  
Warm caprese tarts  
Polenta cakes with tomato jam and goat's cheese  
Sesame and cheddar croquettes with tomato and chilli jam  
Dauphine potatoes with crème fraîche  
Stilton beignets with grape jelly  
Wild mushroom vol-au-vents  
Comte pommes duchesse  
Wild mushroom palmiers with green olive and truffle tapenade  
Parmesan churro, tomato and chilli relish



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# HOT COCKTAIL FINGER FOOD

## FROM THE SEA

Salt and pepper chilli squid, nuoc cham dressing  
Seared king prawns with garlic butter and fresh herbs

Roast halibut and romesco croustade

Prawn tempura with wasabi and ginger dipping sauce

Crispy crumbed diver scallop with apple puree

Thai fishcakes with cucumber pickle

Spicy prawn spring roll with tamarind dip

Potato cokes with kiln roasted salmon and horseradish cream

Lobster Thermidor tartlet

Vermouth scallop with green olive tapenade on chorizo

Curried crab and corn vol-au-vents

Crispy focaccia oysters with oyster mayonnaise

Scallop, caramelised apple and chicken skin served on the 1/2 shell

Mini sashimi tuna burgers with wasabi mayonnaise, pickled ginger and coriander

Fish and chip; triple cooked duck fat chip topped with caviar

Herby toasted spicy prawns



finger food

## BAR BITES FOR OCCASIONAL TABLES

*Placed around the room for guests to help themselves*

Cracked green and sweet black olives with Provençale herbs and lemon

Homemade pork scratchings

Asian guacamole with lotus root crisps

Caramelised spiced nuts

Anchovy wafers

Cheddar and cracked pepper straws

Rosemary and poppy seed shortbreads

Parmesan choux sticks

Jalapeno and parmesan tuiles



Autumn/Winter

# COOL COCKTAIL FINGER FOOD

## FROM THE FARM

Ham hock terrine on toasted sourdough with piccalilli

Venison carpaccio, focaccia croutes, shaved parmesan

Beef tartare with fried capers on toasted sourdough

Mini yorkie, rare beef, red onion marmalade, horseradish, rocket

Game terrine on rosemary potato toast with beetroot chutney

Parmesan scone, Parma ham, peppered cream cheese, red pesto, basil

Herb seared loin of lamb crostini with parmesan cream and caper salsa

Chicken tikka, mango chutney, raita and coriander on a mini paratha

Nduja, sundried tomato and basil on a sourdough crostini

Brioche crostini with foie gras parfait and sauterne jelly

Fillet beef, miso mushrooms in a brick pastry tart

Caesar salad wonton cups

Beef carpaccio, parmesan crisp, truffle mayo

Choux bun, chicken liver parfait honey and cereal

Soy-cured beef tartare, spicy Japanese mushrooms and pickled daikon



## FROM THE SEA

Potted salmon on toasted granary with creme fraiche and deep fried capers

Potato drop scone with smoked salmon and horseradish cream

White bean crostini with white anchovy and lemon salsa

Curried crab with mango salsa on sourdough toast

Smoked trout, mini dill scone, horseradish cream

Sea bass ceviche with Amarillo chilli tiger's milk

Sesame crusted tuna with wasabi mayo and pickled ginger

Tuna loin on black radish with passion fruit coulis

Tuna niçoise skewer

Garlic shrimp and avocado crostini

Lobster and avocado wontons

Nori tuna cracker poke

Teriyaki salmon, winter slaw and horseradish on pumpernickel

Smoked haddock rilletes on brioche with micro cress

Wasabi prawns, pickled ginger, mango and ginger chutney, sourdough crostini

Lobster cocktail cornet with bloody Mary crème fraiche



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# COOL COCKTAIL FINGER FOOD

## FROM THE GARDEN

### Comte and black truffle gougeres

Walnut shortbread with creamy goats cheese, roasted butternut squash, pine nut and honey

Caramelised walnut with blue Castello cheese on pumpernickel

Smoked Montgomery, cheddar and pickled walnut gougeres

Cranberry, pecan and goats cheese truffles

Cheddar cups with avocado feta mousse and crispy kale

Beetroot, goat's cheese and pine nut crispbread

Bruschetta with whipped feta and semi dried cherry tomatoes

Mini pumpkin and ricotta tarts with spiced honey

Asparagus, quail's egg, creamed beetroot blini

Rosemary roasted honeyed figs with goat's cheese on toasted ficelle



finger food

## SOMETHING FOR THE SWEET TOOTH



### Passion fruit tartlet

Warm mini-Bakewell tarts, mascarpone

Mini mince pies, brandy butter cream

Pumpkin cinnamon pie, Chantilly cream

Bailey's cheesecake

Black forest gateau bites

Christmas pudding cheesecake,

frosted red currants

Roasted plum pavlova with toasted pistachio

Cranberries and white chocolate macaroons

Carrot cake cheesecake

Sticky toffee spoon

Treacle tart, clotted cream

Apple tarte fine, crème fraîche

Espresso martini profiteroles

Boozy caramel mini shakes

Lemon meringue tartlet

Banoffee pie cups

Sherry shooters with mincemeat palmier and

brandy butter

Chocolate and salted tartlet



Autumn/Winter

# WORLD BOWL FOOD

## HOT BOWLS

Chilli con carne, wholegrain and wild rice, nachos, sour cream, guacamole

Panko crumbed chicken katsu curry, sticky rice

Fillet of beef bearnaise served with Parmentier potatoes and crispy shallots

Pork belly, black pudding mash and apple sauce

Salmon en croute, baby spinach, prosecco cream sauce

Vegetable tagine, flatbread, tzatziki

Vegetable Thai green curry with jasmine rice



## HOT BOWLS

Beer battered sole goujons, hand cut chips and tartare sauce

Roasted loin of venison, port jus, hickory mash, red cabbage

Braised short rib of beef topped with mac 'n' cheese

Cod loin with salsa Verde, crushed new potato, kale and Jerusalem artichoke

Grilled cheese sandwich, basil and tomato shooters

Rosemary crispy confit lamb, cannellini beans, tomato, black olives, lemon gremolata

Gnocchi with creamy gorgonzola, spinach, parmesan, walnut crumb

Sticky beef, parsnip mash, jerusalem artichoke chips

Beef bourguignon - slow braised beef, pommes mousseline and rich Bordeaux jus

Chargrilled lamb rump, spiced aubergine, minted yoghurt and flatbread

Smoked haddock risotto with poached hens egg

Goujons of chicken in wild mushroom sauce with long grain and wild rice

Fillet of wild sea bass, julienne of vegetables with lemon and ginger beurre blanc

Confit carver duck, parmentier potatoes, crispy skin and grand Marnier jus

Sausage and mash, aligot potato and Cambrian sausage with onion gravy

Cauliflower cheese, bacon and sourdough crumb

Stir fried tiger prawns, chilli and garlic on peanut and ginger noodles



Autumn/Winter

# WORLD BOWL FOOD



## COOL BOWLS

Seared tuna taco with avocado and chilli salad  
Sea bream ceviche, limo peppers, red onion and cancha corn  
Crispy duck and glass noodle salad  
Rare roasted venison loin, balsamic roasted beetroots, grated horseradish, capers and roasted hazelnuts  
Scallop ceviche with lime and chilli, pickled mouli and pink grapefruit  
Tuna poke, lime, whipped avocado, pickled yellow peppers, puffed rice  
Ham hock and pea salad with tarragon dressing  
Watermelon, feta and mint salad with pomegranate and pumpkin seeds  
Heritage tomatoes, buffalo mozzarella panacotta

## SWEET BOWLS

Pineapple carpaccio, grilled pineapple, coconut sorbet and almonds  
Apple crumble and custard  
Coconut panna cotta with mango, mint and chilli salsa  
Honey and pecan tart with honeycomb ice cream  
Tonka bean brulee with drunken autumn fruits  
Warm donuts, mango sauce

*Menu subject to seasonal availability*

## COOL BOWLS

Burrata, burnt orange and pomegranate seeds  
Thai beef salad, green mango, papaya, roasted peanuts, hot and sour dressing  
Salad Parisienne - rare roast beef, winter leaves, new potatoes, artichokes and cornichons  
Winter salad - bitter leaves, goat's cheese, roasted hazelnuts, apple crisps and blackberry balsamic  
Cornish crab salad, avocado, citrus fruits and shaved fennel  
Scottish smoked salmon, rocket, dill pickles, capers, cream cheese and poppyseed bagel croutons  
Kiln roasted salmon, horseradish crème fraiche, rocket and watercress salad  
Lobster, prawn and crab spicy cocktail  
Fillet of beef tartare with quail egg yolk  
Avocado salad, chilli lime crab and king prawns  
Grilled goats cheese, pickled red onions, honeyed caramelised pecans rocket and watercress salad



## SWEET BOWLS

Frangipane mince pies, brandy butter cream  
Warm chocolate brownie with toffee and vanilla bean ice cream  
Bailey's panna cotta, pistachio & date biscotti  
Gingerbread tiramisu, chocolate zabaglione  
Mini tiramisu bowls  
Clementine and Grand Marnier trifle  
Sticky toffee pudding with caramel sauce and clotted cream  
Mulled fruit trifle shots, chocolate crunch



# TAPAS AND PINTXOS

## SMALL PLATES IN THE BASQUE TRADITION

Calamari with fried garlic, chilli and lemon

Cockles cooked in white wine with cannellini beans, pancetta and torn croutons

Grilled chorizo with fresh pea puree and crispy shallots

Mushrooms cooked with garlic and sherry on toast

Tomato bread with salted smoked anchovies

Pancetta wrapped new potatoes with sherry vinegar, aioli and manchego

Prawn brochette with caramelised shallot salsa

Chargrilled octopus with chickpeas, piquillo peppers, purslane and gremolata

Pork ribs slow roasted in membrillo and sherry vinegar

Grilled asparagus with romesco sauce

Potatoes roasted in pork fat with red mojo sauce

Chorizo and piquillo peppers

Clams with sherry and serrano ham

Prawns cooked in olive oil with garlic and chilli

Potato, red pepper, tomato and chorizo stew

Salt cod croquettes with broad beans and confit lemons

Salt cod fritters with saffron aioli

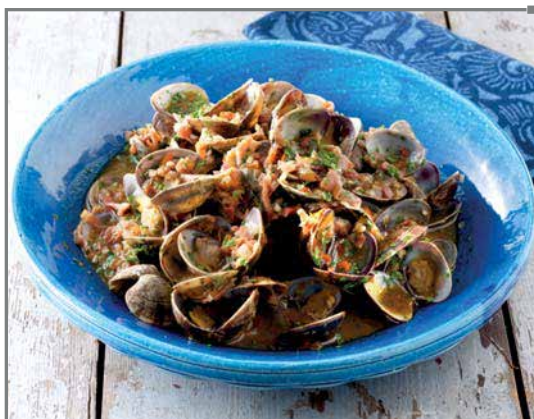
Chicken wings with honey and paprika

Chorizo, morcilla and fennel sausages with sticky balsamic onions

Calamari with peppers and mushroom salad

Marinated baby octopus with tomato and fennel salad

Gazpacho shots



Autumn/Winter

# DIRTY FOOD

Two handed grown-up comfort food

Pulled pork brioche with BBQ sauce and rosemary coleslaw

Maple-cured bacon, cheese and tomato sandwich with rocket

Honey-fried chicken with shoestring fries

Crab cakes with remoulade and soft buttered roll

Beer battered haddock with hand cut chips, mushy peas and homemade tartare sauce

Italian pork and fennel meatballs in tomato sauce

served in a crusty baguette with parmesan cheese

Steak sandwich with sauteed onions, Dijonnaise, rocket and blue cheese

Chilli cheese dog, Pork hot dog, chilli, cheddar cheese and chopped white onion

Chicago beef hot dog, caramelised and spring onions,

French's mustard and tomato ketchup

Cumberland sausage slider with tomato ketchup

Crispy bacon toasties

BBQ brisket sliders with dill pickle and Swiss cheese

At homes Sausage rolls hot from the oven with Bronston pickle

Pastrami on rye with homemade Russian dressing

London Pride battered fish finger slider with tartare sauce

Buffalo wings with homemade ranch dressing and hot sauce

Ground chuck cheeseburger with maple-cured bacon, dill pickle and Dijonnaise

Hot salt beef on caraway rye with New York mustard and dill pickle

Pork burger with bacon tomato jam, provolone and rocket in a brioche bun

Fried chicken sandwich with fennel slaw

dirty food



Autumn/Winter

## BRUNCH TIME

Why not invite friends over for a lazy Sunday brunch?

Bloody Mary

Peach Bellini

Blackberry-Bay leaf champagne spritzer

Raspberry cooler

Cucumber-lemonade spritzer

Smoked haddock kedgeree with poached egg

Grilled halloumi, poached eggs and basil on toasted muffin

Omelette Arnold Bennett with smoked haddock and hollandaise cheese sauce

Potato rosti with poached eggs, bacon and hollandaise

Chorizo and eggs on tomato rubbed sour dough

Lobster Benedict

Fried halloumi and spinach with garlic yogurt, chilli butter and poached eggs

Portobello mushrooms stuffed with cheese and chorizo

Baked eggs with spinach and brioche

Mushrooms and caramelised onion rarebit

Smoked salmon hash topped with poached eggs

Tomato and anchovy torte tatin

Classic Caesar salad

Eggy bread with crispy bacon and roast bananas in golden syrup

Blueberry pancakes with figs and vanilla creme fraiche

Bourbon vanilla French toast with maple syrup and blueberries

Waffles with rhubarb compote and whipped cream

Roast figs with oranges and honey mascarpone



Autumn/Winter

# THE GREAT BRITISH AFTERNOON TEA

## SERVED ON ARRIVAL

Laurent-Perrier NV Champagne

## SERVED COLD

A selection of tiny finger sandwiches served on speciality breads to include  
Lemon, tomato and herb, brioche and wholemeal

Oak smoked Scottish salmon with lemon butter and black pepper

Classic cucumber and minted cream cheese

Native lobster salad

Free range egg mayonnaise and shiso cress

Truffled corn fed chicken and tomato

Cornish crab and watercress

## SERVED HOT

Croque Monsieur

Smoked salmon on toasted buttered crumpet with cream cheese and chives

Welsh rarebit with grilled tomatoes and bacon

Slow roast onion and goat's cheese tart served with apple and radish salad

## SWEET

at home's freshly baked plain and fruit scones served with Devon clotted cream and  
your choice of preserves; apricot, lemon curd, raspberry, strawberry and wild berry

Assorted afternoon tea pastries to include chocolate and coffee eclairs, fruit tartlets,  
meringues, petit four glace, chocolate delice and individual Victoria sponge sandwiches

Your choice of tea from our collection;  
Earl Grey, Darjeeling first flush, Lapsang souchong, Royal English, Jasmine with flowers



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40 High Street, Cobham, Surrey KT11 3EB Tel: 01932 862026

76 New Cavendish Street, London W1M 7LB Tel: 020 7649 9695

Email: [parties@athomecatering.co.uk](mailto:parties@athomecatering.co.uk) Website: [www.athomecatering.co.uk](http://www.athomecatering.co.uk)

