



at home

CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE

CHRISTMAS AND NEW
YEAR'S EVE 2023

MENU AVAILABLE 24th DECEMBER 2023

TRADITIONAL CHRISTMAS

Surrey Hills Reared Turkey - RSPCA accredited, clementine and bay butter, wrapped in bacon with two stuffings: apple, sage and caramelised red onion; sausage meat, apple and cranberry

6 - 8 kg serves approx. 10 - 12 £150.00

8 - 10 kg serves approx. 14 - 18 £180.00

or

Surrey Hills Reared Turkey Crown - RSPCA accredited, clementine and bay butter basted & wrapped in bacon with sausage meat, apple and cranberry stuffing

serves 6 - 8 £140.00

Sausage Meat, Apple & Cranberry Stuffing - large tub £20.00

Apple, Sage & Caramelised Red Onion Stuffing (vegan) - large tub £16.00

Classic Bread Sauce with Shallots, Nutmeg and Clove - medium tub £10.00

Rich Roasting Pan Gravy - large tub £12.50

Mulled Cranberry Sauce with Port - medium tub £10.00

Sticky Christmas Spiced Red Cabbage with Balsamic & Cranberries - large tub £12.50

Creamed British Winter Root Vegetables - large tub £12.50

CANAPES

12 canapés per box. Certain canapés will be sent in kit form (marked K.F.).

Canapés that require heating marked (H)

King Prawn Skewer with Sweet Chilli Dip £36.00

Mini Leek and Cheese Quiche £30.00

Parmesan Shortbread, Creamy Goats' Cheese and Honey (K.F) £30.00

Smoked Salmon on Buckwheat Blini, Crème Fraiche and Baked Lemon Jam (K.F) £36.00

Fillet of Beef, Yorkshire Pudding, Horseradish Cream & Deep-fried Capers (K.F) £36.00

Venison, Port and Apple Sausage Roll with Spiced Apple Sauce (H) £30.00

Smoked Haddock Fishcake with Tartare Sauce (H) £36.00

Butternut and Chestnut Croquette with Garlic Aioli (H) - vegan £30.00

Wild Mushroom Tart with Parsnip Puree (H) £30.00

LUXURY ITEMS

CAVIAR	50g	125g	250g	1000g
Siberian Baerii	£80	£200	£380	£1,500
Imperial Oscietra	£90	£220	£440	£1,700
Sevruga	£14	£350	£690	£2,800

JOHN ROSS SMOKED SALMON	454g	Whole side (long sliced)
Traditional	£29.00	£64.00

STARTERS

Lobster Bisque - large tub (4 portions)	£35.00
Langoustine Thermidor - per portion	£25.00
Fois Gras Terrine - per portion	£18.00

MAINS

	per 2 portions
Fillet of Beef Wellington with Rich Burgundy Jus	£60.00
Monkfish topped with Salmon Mousse, wrapped in Filo Pastry, Bisque Sauce	£36.00

SORBET - palette cleanser course

Calvados Sorbet - large tub (6 portions)	£15.00
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CHRISTMAS HAMS

Sticky Ginger Ham with Spiced Port, Orange and Redcurrant Sauce	Quarter £38.00	Half £58.00
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HAND RAISED PIES

	1-2 portion (220g)	10 portion (2.5kg)
Traditional Pork Pie	£ 6.00	£49.00
Ploughman's Pork Pie	£ n/a	£59.00
Chicken, Ham, Pork & Cranberry Topped Pie	£ 7.00	£ n/a

QUICHES/TARTS (8-10 portion)

	Quiche	Tart
Classic Lorraine	£32.00	£28.00
Poached Salmon, Spinach and Crème Fraiche	£32.00	£28.00
Four Cheese and Leek	£32.00	£28.00

SALADS

	Medium approx. 3 portions	Large approx. 5 portions
At Home Handmade Coleslaw	£ 9.50	£19.00
Coronation Chicken - Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with a curry & mango mayo	£15.00	£28.00
Bulgar and White Bean Salad - Bulgar wheat, cannellini beans, sweet potato, beetroot and celeriac with a creamy mustard dressing	£12.00	£23.00
Orzo Deli Salad - Orzo, red onion, roasted red peppers, black olives, artichoke hearts, sun blush tomatoes & basil with red wine vinegar & olive oil	£12.00	£25.00

CHEESE COURSE

At Home British Cheese Basket - featuring 5 selected regional cheeses. Garnished with grapes, celery & dates. Crackers and artisan bread (serves 10)	£90.00
Baby Stilton	£68.00

DISHES

Per 2 portions

Thai Green Chicken Curry - chicken breast and thighs cooked in a creamy coconut sauce with ginger, kaffir lime leaves, Thai basil, baby sweetcorn and green beans	£16.50
Fillet of Beef Stroganoff - beef fillet with wild mushrooms, gherkins, cream & brandy sauce	£28.00
Salmon en Croute - stuffed with leeks, mushrooms and cream cheese wrapped in flaky butter pastry with a lemon and white wine cream sauce	£20.00
Fillet of Beef Wellington with Rich Burgundy Jus	£60.00
dishes incurring a dish deposit:	
Vegan Mushroom and Guinness Pie - field mushrooms are sauteed with onions, garlic, carrots and celery then the Guinness adds that dark unami flavour. Topped With flaky puff pastry	£15.50
Vegan Cottage Pie - mushrooms, leeks & root vegetables with a mashed potato topping	£15.50
Aubergine Parmigiana - layers of aubergine, mozzarella & goat's cheese baked in a rich tomato sauce	£15.50
Chicken, Leek and Ham Pie - chicken and ham with tarragon and leeks in a creamy sauce topped with puff pastry	£16.00
At Home Beef Lasagne - minced beef, pancetta, tomato & basil ragu layered between pasta with three cheese sauce & parmesan	£16.00
Shepherd's Pie with Cheese and Leek Mash - lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash	£16.50
At Home Fish Pie - smoked haddock, salmon, cod & prawns topped with creamy mash	£20.00

SIDES

Sticky Christmas Spiced Red Cabbage with Balsamic & Cranberries - large tub	£12.50
Creamed British Winter Root Vegetables - large tub	£12.50
Gratin Dauphinoise - per 2 portions (incurs a dish deposit)	£ 7.80

SEASONAL DESSERTS

Buche de Noel 10"	£65.00
Buche de Noel 18"	£85.00
Iced fruit Christmas cake 6"	£50.00
Iced fruit Christmas cake 8"	£64.00

WHOLE DESSERTS 8 - 10 PORTIONS

Chocolate and Pedro Ximenez Pear Tart with Orange Cream	£38.00
Chocolate and Spiced Pear Compote Roulade	£38.00
Apple, Blackberry and Plum Crumble (incurs dish deposit)	£38.00
Banoffee Pie	£38.00
Classic Sherry Trifle	£38.00
Chocolate Orange Cheesecake	£38.00
Chocolate Truffle Cake	£38.00
Christmas Pudding 454g and Brandy Custard	£34.00
Brandy Custard - 1 litre	£14.00

INDIVIDUAL DESSERTS

Christmas Pudding Chocolate Brownies	£ 3.50
Handmade Mince Pies with Armagnac Frangipane and Flaked Almonds	£ 3.00

NOTES

Please note on pre orders there is a £60 minimum spend. Last orders for Turkeys/Birds by Thursday 7th December - Final orders Saturday 9th December. No orders are being taken for the 23rd December. Place your order asap to secure your collection time slot. If you place a canape order we encourage you to collect after 9.30am.

Delivery charges apply. Contact us for a quote. VAT is incurred when there is a delivery. Portion sizes are our estimation. Orders must be collected by 12.00 on 24th December. For large orders/deliveries please call 01932 862026 alternatively call the deli directly on 01932 576671.

NEW YEAR'S EVE

'CELEBRATE NEW YEAR AT HOME' minimum of 6 guests

STARTERS - Pick one option

Beetroot Tarte Tatin, Creamy Blue Cheese and Watercress
Smoked and Poached Salmon Mousse, Tartare Dressing and Soda Bread
Chicken and Ham Hock Terrine with Homemade Piccalilli and Sourdough

MAINS - Pick one option

Salmon en Croute - salmon fillet with leek, cream cheese & prawn stuffing wrapped in flaky butter puff pastry served with blanched mixed vegetables, new potatoes and a shellfish sauce

Fillet of Beef Wellington - served with rich Burgundy wine sauce, blanched mixed vegetables and gratin dauphinoise -supplement £20.00pp

Spinach, Caramelised Onion and "Feta" Strudel - served with a rich red wine gravy, blanched mixed vegetables and new potatoes

DESSERTS - Pick one option

Individual Banoffee Cheesecake
Lemon Posset with a Blood Orange Jelly
Individual Lime Tart with Chocolate Sorbet

PRICE

Set menu @ £55.00 per person
Includes starter, main course, sides and dessert

CANAPES

12 canapés per box. Certain canapés will be sent in kit form (marked K.F)
Canapés that require heating marked (H) £60.00 minimum spend

Wild mushroom tart with parsnip puree (H)	£30.00
Sweet potato croquette with garlic aioli (H)	£30.00
Soy, honey and ginger chicken skewer with oriental dipping sauce (H)	£30.00
Caramelised red onion tart topped with chilli bacon jam and crème fraiche (K.F)	£30.00
Ham hock terrine with homemade piccalilli on sourdough croute (K.F)	£30.00
Smoked salmon on buckwheat blini, lemon crème fraiche (K.F)	£35.00
Tiger tail prawns with lime and coconut dip	£35.00

LUXURY ITEMS

CAVIAR	50g	125g	250g	1000g
Siberian Baerii	£80	£200	£380	£1,500
Imperial Oscietra	£90	£220	£440	£1,700
Sevruga	£14	£350	£690	£2,800

JOHN ROSS SMOKED SALMON	454g	Whole side (long sliced)
Traditional	£29.00	£64.00

STARTERS

Lobster Bisque - 1000ml tub serves 4	£35.00
Kabocha Squash, Parmesan and Rosemary Tart with Parmesan Cream per portion	£ 9.00
Country Terrine with Sourdough, Cornichons and Homemade Piccalilli per portion	£10.00

MAINS

	per 2 portions
Fillet of Beef Wellington with Rich Burgundy Jus	£60.00
Salmon en Croute - stuffed with leeks, mushrooms and cream cheese wrapped in flaky butter pastry with a lemon and white wine cream sauce	£20.00

SORBET - palette cleanser course

Calvados Sorbet - large tub (6 portions)	£15.00
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NEW YEAR HAMS

	Quarter	Half
Sticky Ginger Ham with Spiced Port, Orange and Redcurrant Sauce	£38.00	£58.00

HAND RAISED PIES

	1-2 portion (220g)	10 portion (2.5kg)
Traditional Pork Pie	£ 6.00	£49.00
Game and Pork Pie	£ n/a	£59.00
Chicken, Ham, Pork & Cranberry Topped Pie	£ 7.00	£ n/a

QUICHES/TARTS (8-10 portion)

	Quiche	Tart
Classic Lorraine	£32.00	£28.00
Smoked Salmon, Cream Cheese, and Watercress	£32.00	£28.00
Four Cheese and Leek	£32.00	£28.00

SALADS

	Medium approx. 3 portions	Large approx. 5 portions
At Home Handmade Coleslaw	£ 9.50	£19.00
Salade Mama Blanc - French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun blush tomatoes and red wine dressing	£15.00	£28.00
Roasted Vegetable and Couscous Salad - Red and yellow peppers, butternut squash and courgettes, roasted with whole almonds, cumin seeds and harissa paste, mixed with couscous, mint and lemon juice	£12.00	£25.00
Green Beans with Crunchy Hazelnut Pesto and Feta Cheese - green beans, feta and hazlenuts, mixed with a hazelnut pesto dressing	£12.00	£25.00

CHEESE COURSE

At Home British Cheese Basket - featuring 5 selected regional cheeses. Garnished with grapes, celery & dates. Crackers and artisan bread (serves 10)	£90.00
Baby Stilton	£68.00

SOUP - large tub (serves 4)

Cream of Vegetable	£12.00
Wild Mushroom Soup	£12.00

DISHES

per 2 portions

Chicken Balti - chicken breast cooked with Indian spices, ginger, onions, garlic, tomatoes and baby spinach.	£16.50
Fillet of Beef Stroganoff - fillet of beef cut into thin strips, pan-fried in butter with onions, nutmeg, wild and chestnut mushrooms, gherkins, brandy, Dijon mustard, sour cream and beef stock	£28.00
Beef Bourguignon - diced chuck steak slow cooked in a rich red wine sauce with bacon lardons, pearl onions, button mushrooms and garlic	£17.00
Vegan Chickpea, Tomato and Spinach Curry - squash, chickpeas, onions, garlic, fresh ginger, fresh tomatoes, Indian spices, marmite, red lentils, coconut cream, baby spinach, toasted mixed sesame seeds and cashew nuts	£15.50

Dishes incurring a deposit:

At Home Beef Lasagne - minced beef, pancetta, tomato & basil ragu layered between pasta with cheese sauce & parmesan	£16.00
Shepherd's Pie with Cheese & Leek Mash - lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash.	£16.50
Smoked Haddock and Prawn Pie - 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 creamy mash and cheese	£23.00

SIDES

per 2 portions

Buttery Mashed Potato	£ 5.20
Gratin Dauphinoise - (incurs a dish deposit)	£ 7.80

DESSERTS

WHOLE DESSERTS 8-10 PORTIONS

Espresso Martini Cheesecake	£38.00
Mango Cheesecake	£38.00
Traditional Sherry Trifle	£38.00
Chocolate Fudge Roulade	£38.00
Chocolate Piemontaise	£40.00

INDIVIDUAL DESSERTS

Banoffee Cheesecake	£ 5.00
Mango Cheesecake	£ 5.00
After Eight Chocolate Brownie	£ 3.50
Handmade mince pies with Armagnac frangipane and flaked almonds	£ 3.00

CHEESE COURSE

At Home British Cheese Basket - featuring 5 selected regional cheeses. Garnished with grapes, celery & dates. Crackers and artisan bread (serves 10)	£90.00
Baby Stilton	£68.00

NOTES

Please note on pre orders there is a £50 minimum spend. Last orders by 20th December.
Place your order asap to secure your collection and delivery time slot.

Delivery charges apply depending on distance from our premises and/or orders below £800.
Contact us for a quote.

VAT is incurred when there is a delivery charge. Portion sizes are our estimation. Orders must be collected by 14.00 on 31st December. For large orders/deliveries please call 01932 862026 alternatively call the deli direct on 01932 576671