



**at home**

**PARTY CATERING TO COLLECT**



**2024**

[www.athomecatering.co.uk](http://www.athomecatering.co.uk)



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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.

Many of 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. When it comes closer to the festive season or the peak of summer more notice is essential otherwise a limited menu will be available.

**Food Allergy or Intolerance.** If you have a food allergy or intolerance. Please speak to a member of our staff about the ingredients in your food before placing your order.

If there is a dish that you would like that doesn't appear on our menu, please give the deli a call on 01932 576671, and we will make every effort to accommodate your request.

Not only do we have a thriving deli but we also operate a full outside catering facility and party planning service. We 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	<b>£5.80</b>
Line caught tuna, sweetcorn, mixed peppers & mayonnaise	<b>£5.80</b>
Prawn, avocado, marie rose & crisp lettuce	<b>£6.60</b>
Smoked salmon, asparagus, spring onion, avocado & mayonnaise	<b>£6.90</b>
Freshly poached salmon, cucumber, rocket & lemon mayonnaise	<b>£6.60</b>

### FROM THE FARM - BIRD

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

### FROM THE FARM - BEEF

Roast beef, shaved parmesan, horseradish mayonnaise & rocket	<b>£5.90</b>
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle & lettuce	<b>£6.50</b>
Roast beef, caramelised onion, horseradish & watercress	<b>£5.90</b>
Roast beef, blue cheese, real ale chutney, tomato & spinach	<b>£5.90</b>
Pastrami, dill pickle, spicy mustard mayonnaise	<b>£5.90</b>

## FRESH OVERSTUFFED SANDWICHES & TREATS

### FROM THE FARM – PORK

BLT - crisp bacon, lettuce, tomato & mayonnaise	<b>£5.60</b>
Bacon, sausage, egg & tomato ketchup	<b>£5.80</b>
Bacon & egg mayonnaise	<b>£5.60</b>
Ham & coleslaw	<b>£5.80</b>
Ham, smoked turkey, Emmenthal cheese, lettuce & mayonnaise	<b>£6.20</b>
Ham, mature cheddar cheese, real ale chutney, tomato & red onion	<b>£5.90</b>

### VEGETARIAN

Free range egg mayonnaise & mustard cress	<b>£5.00</b>
Mature cheddar, Branston pickle, tomato & rocket	<b>£5.00</b>
Green club sandwich - crisp lettuce, cucumber, tomato, houmous & avocado	<b>£5.00</b>
Mozzarella, black olive tapenade, tomato, roast peppers & basil	<b>£5.50</b>
Goat's cheese, roast red pepper, rocket & pesto	<b>£5.50</b>
Emmenthal, green pesto, spinach, avocado, tomato & mayonnaise	<b>£5.50</b>

*Available on freshly baked London bloomer or granary bread.*

### Mixed Sandwich Platters Available

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

## BISCUITS & CAKES

**From £3.00**

Banana Loaf Cake	Millionaire Slice
Blondie	Oreo Brownie
Butter Flapjack	Peanut Butter Brownie
Chocolate Brownie	Raspberry & White Chocolate Blondie
Chocolate Chip Cookie	Rocky Road
Chocolate and Coconut Slice	Salted Caramel Brownie
Chocolate Loaf Cake	Sticky Almond and Date Shortbread
Custard Cream Blondie	Treacle Tart Bars
Frosted Carrot Loaf Cake	Vegan Chocolate Brownie
Lemon Drizzle Loaf Cake	

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## FRESHLY MADE SALADS

Price per 100 grams

**Allotment Salad** £2.50

New potatoes, radishes, green beans, spring onions, cherry tomatoes and cucumber with our homemade salad cream dressing.

**Asparagus & Roasted Peppers** £2.90

(available Feb - June)

Griddled asparagus, red onions and peppers dressed with balsamic vinegar, olive oil and shaved Parmesan.

**At Home Coleslaw** £2.20

White and red cabbage with grated carrots and spring onions seasoned and mixed with mayonnaise.

**At Home New Potato Salad** £2.20

Seasonal new potatoes, fresh chopped parsley, chopped spring onions and mint.

**BLT Salad** £2.50

Bacon, little gem lettuce, tomato, onion and potatoes in a Dijon dressing.

**Brown Rice Salad** £2.50

Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing.

**Catalan Roast Chicken, Potato & Pepper Salad** £2.90

Shredded roast chicken, new potatoes, roasted red peppers, raisins, and pine nuts with a honey dressing.

**Chef's Salad** £2.90

Ham, Emmental, smoked turkey, cherry tomatoes, celery, cucumber, new potatoes and chives with a Caesar dressing.

## FRESHLY MADE SALADS

Price per 100 grams

**Cherry Tomato, Baby Mozzarella & Basil Salad** £2.50

Red and yellow cherry tomatoes, baby mozzarella and fresh basil.

**Coronation Chicken** £2.90

Chicken mixed with flaked toasted almonds, red peppers, apricots & fresh coriander with curry & mango chutney mayo.

**Giant Couscous Salad** £2.50

Giant couscous mixed with red and yellow peppers, toasted pine nuts, golden raisins, parsley and dill, dressed with oil, red wine vinegar, clear honey, cinnamon and chilli flakes.

**Greek Village Salad** £2.50

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 & Feta Cheese** £2.50

Green beans, feta and hazelnuts mixed with a hazelnut pesto dressing.

**Heirloom Tomato, Capers & Basil Salad** £2.50

(available July - Sept)

Ripe heirloom tomatoes, black olives, capers, red onion and basil dressed in virgin olive oil.

**Italian Roast Vegetable Salad** £2.50

Aubergines, courgettes, peppers, fennel, artichokes, pine nuts and sun blushed tomatoes, dressed with basil pesto and extra virgin olive oil.

**Middle Eastern Chickpea & Aubergine Salad** £2.50

Oven roasted aubergine, garlic and harissa mixed with chickpeas, halloumi cheese, red onion and chilli. Dressed with rapeseed oil and lemon juice.

## FRESHLY MADE SALADS

Price per 100 grams

**Minted Bean & Cherry Tomato Salad** £2.50

Green beans and cherry tomatoes with sesame seeds, sunflower seeds and fresh mint with an olive oil and lemon dressing.

**New Potato, Mint & Broad Bean Salad** £2.50

New potatoes with peas, broad beans, and fresh mint with a Greek yogurt, mayonnaise, lemon and garlic dressing.

**North African Couscous** £2.50

Couscous with chickpeas, aubergine, sultanas and red peppers with a harissa dressing.

**Orzo Deli Salad** £2.50

Orzo, red onion, roasted red peppers, black olives, artichoke hearts, sun blushed tomatoes and basil with a red wine vinegar and oil dressing.

**Pasta in Red Pesto** £2.50

Pasta, red peppers, pine nuts and sun blushed tomatoes in a red pesto dressing.

**Quinoa & Edamame Salad with Honey & Ginger Dressing** £2.50

Quinoa, grated carrot, spring onions, sweetcorn and edamame beans, dressed with rice wine vinegar, olive oil, honey and fresh root ginger.

**Roasted Vegetable & Couscous Salad** £2.50

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

## FRESHLY MADE SALADS

Price per 100 grams

**Roast Vegetable & Pancetta Salad** £2.50

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

**Salade Mama Blanc** £2.50

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

**Spicy Moroccan Carrot Salad** £2.50

Carrots, coriander and spring onion are mixed with sweet Moroccan spices making this a gusty salad with a lemony kick. Can be served warm.

**Squash & Barley Salad with Balsamic Vinaigrette** £2.50

Roasted butternut squash with pearl barley, tender stem broccoli, sun blushed tomatoes, pumpkin seeds, black olives and capers in a balsamic vinaigrette.

**Squash, Cinnamon, Hazelnut & Quinoa Salad** £2.50

Roasted butternut squash, red chillies, quinoa, mixed herbs, and roasted hazelnuts dressed with oil and lemon juice.

**Super Green Salad** £2.50

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.

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## **FRESH HOME-MADE SOUPS**

### **HOT SOUPS £3.40 per portion**

Butternut Squash  
Carrot and Coriander  
Chicken  
Chorizo and Lentil  
Coconut Chicken Noodle  
Coconut and Lime Chicken Curry  
Creamy Celeriac  
Cream of Vegetable  
Curried Cauliflower  
French Onion  
Ham Hock and Pea  
Leek and Potato  
New Season Asparagus  
Roast Tomato, Chilli and Cumin  
Smoked Pancetta and Lentil  
Spiced Chicken Noodle  
Sweet Potato Apple and Ginger  
Sweet Potato and Coconut  
Tomato  
Tom yum  
Watercress and Parsley  
Wild Mushroom

## **FRESH HOME-MADE SOUPS**

### **CHILLED SOUPS £3.40 per portion**

Almond  
Bloody Mary Soup with Horseradish Cream  
Creamy Cucumber Soup with Spring Onion and Basil  
Cream of Aubergine with Garlic and Anchovies  
Cucumber and Mint  
Gazpacho  
Oriental Spiced Cucumber  
Pea and Mint  
Sweet Pepper Gazpacho  
Vichyssoise  
Vodka Gazpacho

### **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 & Bacon  
Prawn & Crab Gumbo

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## CANAPE/FINGER FOOD

### From the Farm

Caramelised Red Onion Tart topped with Chilli Bacon Jam and Crème Fraiche

Chicken Parfait on Toasted Brioche with Apple Chutney

Ham Hock Terrine with Homemade Piccalilli on Sourdough Croute

Mini Stilton Scones with Mustard, Sour Cream, Ham and Port Figs

Rare Roast Beef with Remoulade on Rye Bread

Smoked Duck Asian Wraps with Fresh Mango, Spring Onion  
and Hoisin Sauce **£3.20 each**

Soy, Honey and Ginger Chicken Skewer with Oriental Dipping Sauce  
(Serve warm)

Sticky Korean Chicken Skewer with Gochujang 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 **£3.20 each**

Flash Seared Szechuan Pepper Tuna on Rye with Ginger and  
Wasabi Cream **£3.20 each**

King Prawn Skewers with Sriracha and Coriander Dip **£3.20 each**

Seabass and Ginger Fishcakes with Lime Aioli (Serve warm) **£3.20 each**

Sesame Seared Tuna Skewer with Pickled Cucumber  
and Miso Aioli **£3.20 each**

Smoked Salmon Blini with Dill Crème Fraiche and Roasted Beetroot  
**£3.20 each**

Tiger Tail Prawns with a choice of Lime and Coconut Dip, Chilli Jam,  
Aioli or Fresh Lemon Mayonnaise **£3.20 each**

## CANAPE/FINGER FOOD

### From the Garden

Balsamic Roasted Cherry Tomato with Mozzarella in a Basil Tart 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 an  
Asparagus Spear

Chargrilled Courgette and Creamy Feta Cheese on Black Olive Toast with  
Sun Blushed Tomato Pesto

Insalata Caprese Skewer with White Balsamic and Olive Oil

Parmesan Shortbread, Creamy Goat's Cheese and Red Onion Jam

Thai Mango, Chilli and Lime Croustades

Wild Mushroom Tarts with Truffle Oil and Sea Salt (Serve warm)

### Sweet Canapés

Chocolate and Salted Caramel Tartlet with Popping Candy

Goopy 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 Strawberry jam

Raspberry Tartlets

**£2.70 per piece** (except where marked otherwise)

A minimum of 60 pieces must be ordered, with a minimum of 15 pieces per type

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## STARTERS & BUFFET DISHES

### MEAT

Parma ham, gorgonzola and fresh fig platter	<b>£9.60 pp</b>
Melon, fig, prosciutto and buffalo mozzarella platter	<b>£10.80 pp</b>
Char-grill chicken and asparagus Caesar salad	<b>£9.80 pp</b>
Thai beef salad with coriander, mint, snow peas, baby corn, and chilli with a ginger dressing	<b>£11.20 pp</b>
Coronation chicken - pan seared fillet of chicken drizzled with our coronation sauce and sprinkled with toasted flaked almonds	<b>£8.40pp</b>
Roast beef carpaccio with rocket, shaved Parmesan and aioli dressing	<b>£10.80 pp</b>
Char-grilled chicken with lemon, tarragon and garlic served with roasted tomato, oregano and red onion salsa	<b>£8.40 pp</b>
Spicy piri piri chicken with lemons and herbs served with sour cream and chives	<b>£8.40pp</b>
Chicken satay sticks with chilli peanut sauce (3 per portion)	<b>£8.00 pp</b>
Pepper coated fillet of roast beef with creamed horseradish and Dijon mustard	<b>£25.80 pp</b>
A selection of hand sliced meat platter with cornichons and olives	<b>£7.80 pp</b>

### FISH

Tuna Nicoise with quail's eggs, cherry tomatoes, French beans, black olives and new potatoes	<b>£15.60 pp</b>
Sesame and ginger seared salmon served on a bed of Thai spiced stir fried vegetables	<b>£11.20 pp</b>
Barbecued prawns on a bed of seared asparagus with rocket aioli (3 per portion)	<b>£9.80 pp</b>
Dressed whole Scottish salmon with sauce verte or fresh herb mayonnaise	<b>£120.00 whole</b>
Soy and sesame marinated tuna salad with Asian coleslaw, wasabi mayonnaise and honey and ginger Dressing	<b>£15.60 pp</b>
Lime and chilli prawn and chorizo skewers	<b>£9.80 each</b>
Smoked salmon blinis with crème fraiche and chives	<b>£11.80pp</b>

## STARTERS & BUFFET DISHES

### FISH

Asian gravlax with chilli crème fraiche	<b>£10.60 pp</b>
Salmon and prawn kebabs with chilli dipping sauce	<b>£9.80 each</b>
Sliced John Ross smoked salmon platter with lemon wedges and capers	<b>£6.80 pp</b>
Pan-fried Individual salmon darnes with a green herb sauce	<b>£7.60 each</b>
Traditionally dressed Cromer crab with egg, parsley and lemon market price	<b>market price</b>
Dressed lobster served on the half shell with cucumber salad	<b>market price</b>
Greek style mezze platter; taramasalata, aubergine caviar, stuffed vine leaves, flatbreads and black and green olives (min 6 portions)	<b>£8.00 pp</b>

### VEGETARIAN

Bruschetta platter: tomato and basil; caramelised onion & goat's cheese; ricotta, asparagus & shaved Parmesan; roast red peppers, garlic & rosemary (minimum 10 portions) (4 per portion)	<b>£7.80 pp</b>
Piedmont roasted peppers stuffed with tomatoes and feta cheese	<b>£6.80 each</b>
Tomato, roast peppers and mozzarella platter with basil and balsamic dressing	<b>£7.80 pp</b>
Buffalo mozzarella stacks with tomato, aubergine and fresh basil	<b>£8.00 each</b>
Vegetable antipasti platter with grilled red and yellow peppers, griddled aubergines, artichokes, courgettes, fennel and basil pesto (minimum 10 portions)	<b>£8.60 pp</b>

### CHEESE

Fully garnished cheeseboard. To include a selection of 5 cheeses, crackers, grapes, celery, dates, apricots and cherry vine tomatoes	<b>£8.80 pp</b>
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**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**



## QUICHES AND SAVOURY TARTS

### QUICHES (8-10 PTNS) £34.00 each

Asparagus, Pea and Mint  
Courgette, Pea and Goat's Cheese  
Cheese and Onion  
Chorizo, Roasted Pepper and Manchego  
Classic Quiche Lorraine  
Fennel and Broad Bean  
Mushroom and Dill  
Roast Onion, Smoked Bacon and Gruyere  
Roasted Pepper and Goat's Cheese  
Rocket, Mushroom and Bacon  
Smoked Salmon and Potato  
Spinach, Bacon and Goat's Cheese  
Spinach, Mushroom and Ricotta  
Stilton and Butternut Squash

### SAVOURY TARTS (8 PTNS) £30.00 each

Artichoke and Pancetta  
Aubergine, Pesto and Parma Ham  
Cheddar, Bacon and Tomato  
Courgette and Broccoli  
Goat's Cheese and Thyme  
Leek, Manchego and Chorizo  
Pea, Asparagus and Ham Hock  
Salmon and Watercress  
Shallot, Onion and Chive  
Smoky Bacon and Leek  
Squash, Sage and Gorgonzola  
Tomato and Basil Tart

## FRITTATAS AND SAVOURY ITEMS

### FRITTATAS (6 PTNS) £13.40 each

Butternut Squash and Sage  
Caramelised Onion, Parmesan and Thyme  
Cherry Tomato, Chive and Basil  
Chorizo, Red Pepper and Coriander  
Courgette and Taleggio  
New Potato and Chorizo  
Potato Tortilla  
Roast Mediterranean Vegetable and Goat's Cheese  
Smoked Salmon, Pea and Red Onion  
Sweet Potato, Pea and Feta

## HOME MADE INDIVIDUAL SAVOURIES

Cheese and Marmite	£3.00	Jamaican Pattie	£3.00
Sausage Roll		Lamb Tikka Samosa	£3.00
Cheese and Potato Empanada	£3.00	Minced Beef and Dolcelatte Pastie	£3.80
Chicken Pastie	£3.80	Sausage Roll	£3.00
Courgette, Chard, Basil, Parsley and Goat's Cheese Pastie	£3.80	Scotch Egg	£4.00
Goats Cheese and Red Onion Pattie	£3.00	Spiced Harissa Lamb Pastie	£3.80
Individual Pork Pie	£4.00	Traditional Cornish Pasties	£3.80
Individual Quiche	£4.00	Vegetable Samosa	£3.00

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## BARBEQUE FOOD available June - September

Our BBQ food is marinated and seasoned ready for you to cook and enjoy.

### MEAT AND POULTRY

Belly Pork Rib Marinated in BBQ Sauce	<b>£6.20</b>
Butt Rubbed Rack of Pork Ribs (recommend ½ rack per person)	<b>£14.00 per rack</b>
Fillet Steak - seasoned with at home's secret rub 110 grams	<b>£24.00</b>
Hand Chopped Rump Steak Burger with Peppered Bone Marrow 180 grams	<b>£6.00</b>
Lemongrass and Lime Leaf Chicken Thighs (2p.p)	<b>£6.00</b>
Oriental Marinated Chicken Breast	<b>£6.80</b>
Penang Beef Satay 60 grams (2p.p)	<b>£11.20</b>
Real Beef Burgers 180 grams (using only ground chuck steak)	<b>£4.00</b>
Rubbed Spatchcock Chicken	<b>£18.00</b>
Rubbed T-bone Steak 450 grams	<b>£28.00</b>
Spicy Red Chilli Teriyaki Pork Belly Rib (2p.p)	<b>£6.80</b>
Sweet Chilli and Ginger Chicken Breast	<b>£6.80</b>
Tandoori Rack of Lamb with Mint Raita (6 bone)	<b>£32.00</b>
Teriyaki Chicken Thighs (2p.p)	<b>£6.00</b>
Whole Butterflied Leg of Lamb (6-8 pax) - marinated in yogurt, fresh mint, coriander and garlic	<b>£90.00</b>

## BARBEQUE FOOD

### HANDMADE SAUSAGES

Classic Cumberland Ring with Pork, Marjoram and Sage (1p.p)	<b>£8.80</b>
Lincolnshire with Pork and Sage (2p.p)	<b>£5.00</b>
Lamb and Mint with Garlic, Cumin and Coriander (2p.p)	<b>£5.00</b>
Merguez with Lamb, Garlic, Fennel Seeds and Harissa (2p.p)	<b>£6.00</b>

### FISH AND SEAFOOD

Chermoula Swordfish Steaks 120 grams	<b>£8.50</b>
Ginger and Pineapple Teriyaki Tuna Fillets 120 grams	<b>£12.00</b>
Piri Piri 3 Prawn Skewers	<b>£13.60</b>
Salmon Fillet Seasoned with Fish rub, Lemon and Dill 120 grams	<b>£14.50</b>
Whole Sea Bass stuffed with Ginger and Lemongrass (4 pax)	<b>£80.00</b>

### VEGETARIAN

Aubergine Wraps with Mozzarella and Tomato	<b>£4.80</b>
Corn on the Cob with Chilli and Spring Onion Butter	<b>£3.40</b>
Halloumi Kebabs with Mushrooms and Spicy Tomato Salsa	<b>£4.80</b>
Mixed Vegetable Kebabs with Aubergine, Red Peppers, Button Mushrooms and Courgettes	<b>£4.80</b>

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## HAMPERS available May to August

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.

<b>CANAPES</b>	<b>Per Person</b>
Broad bean, Pea and Mint with Cream Cheese Crostini, topped with Asparagus Spear	<b>£2.70</b>
Fillet of Beef, Mini Yorkshire Pudding and Horseradish Cream	<b>£2.70</b>
Parmesan shortbread, Creamy Goat's Cheese and Red Onion Jam	<b>£2.70</b>
Sesame Seared Tuna Skewer with Pickled Cucumber and Miso Aioli	<b>£3.20</b>
Smoked Salmon Blini with Dill Crème Fraiche and Roasted Beetroot	<b>£3.20</b>
Sticky Korean Chicken Skewer with Gochujang Dipping Sauce	<b>£2.70</b>

<b>SNACKS</b>	
Cheese Straws	<b>£2.60</b>
Chunky Sandwiches/Finger Sandwiches with assorted filling	<b>£6.00/£4.60</b>
Homemade Sausage Rolls	<b>£3.00</b>
Handmade Scotch Eggs	<b>£4.00</b>
Sticky BBQ Chicken Drumsticks	<b>£2.80</b>

<b>STARTERS</b>	
Beef Carpaccio, Rocket, Parmesan and Truffle Aioli	<b>£10.80</b>
Cured Ham, Melon, Mozzarella and Fig Platter	<b>£10.80</b>
Heirloom Beetroot and Tomato with Goat's Cheese, Balsamic Glaze and Rocket	<b>£8.80</b>
Potted Salmon and Crab with Cucumber Jelly and Pickled Watermelon Radish	<b>£13.80</b>
Smoked Salmon, Asparagus, Quail's Egg and Watercress with Lemon Crème Fraiche	<b>£13.80</b>

## HAMPERS

<b>MAINS</b>	<b>Per Person</b>
Chargrilled Ginger and Sesame Chicken Breast, Thai Spiced Glass Noodles	<b>£9.50</b>
Dressed Lobster served on half shell with our own homemade Classic Cocktail Sauce	<b>£28.00</b>
Herb Crusted Fillet of Beef, Winter Vegetables with Garlic and Tarragon Aioli	<b>£22.00</b>
New Potatoes and Black Olive Tapenade	<b>£21.00</b>
Pan Fried Seabass Fillet, Asian Vegetables and Lemongrass, Chilli and Ginger Dressing	<b>£21.00</b>
Roasted Peppers stuffed with Moroccan Spiced Couscous, Baba Ganoush and Sumac Yoghurt	<b>£7.50</b>
Seared Yellow Fin Tuna, French Beans, Cherry Tomatoes, Quail's Egg, and Ginger Dressing	<b>£21.00</b>

<b>SALADS AND ACCOMPANIMENTS</b>	
At Home Classic Coleslaw	<b>£2.20</b>
Brown Rice Salad	<b>£2.50</b>
Greek Village	<b>£2.50</b>
Squash, Cinnamon, Hazelnut and Quince Salad	<b>£2.50</b>
New Potato, Mint and Broad Bean Salad	<b>£2.50</b>
Mixed Bread Rolls	<b>£0.80</b>

<b>DESSERTS</b>	
Lemon Posset with Black Pepper and Balsamic Strawberries	<b>£5.80</b>
Individual Salted Caramel Banoffee Tarts	<b>£5.80</b>
Individual Tiramisu	<b>£5.80</b>
Mango Panna Cotta with Lime, Passion Fruit and Mango Salsa	<b>£5.80</b>
Little Chocolate and Orange Pots with Crème Fraiche	<b>£5.80</b>

Deposits will be taken on glassware.

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## CHICKEN DISHES

Price per 2 portions

### **At Home Chicken Pie topped with Puff Pastry** £16.50

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

### **Chicken Chasseur** £17.00

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 and Olive Casserole** £17.00

Chicken breast casseroled in a tomato, garlic, olive, caper, rosemary and honey sauce.

### **Chicken Tikka Masala** £17.00

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** £17.00

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

### **Chicken Savoyard** £17.00

Chicken breast in a mustard and tarragon sauce topped with bread crumbs and Parmesan.

### **Coq au Vin** £17.00

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.

### **Coronation Chicken Pie** £16.50

A gently spiced chicken pie made with whole roast chicken taken off the bone in a sauce with ginger, coconut milk, mango and korma curry spices. The pie is topped with flaky puff pastry.

### **Dijon Chicken with Mushrooms** £17.00

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

## CHICKEN DISHES

Price per 2 portions

### **Lemon Chicken with Chives** £17.00

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

### **Moroccan Chicken with Saffron and Honey** £17.00

Chicken breast slowly casseroled with onion, garlic, cinnamon, ginger, tomatoes, saffron and honey.

### **Poached Chicken and Pancetta Pie with Spring Onion Colcannon** £16.50

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.

### **Summer Chicken Stew** £17.00

Chicken breast cooked in a light creamy sauce with leeks, new potatoes, green beans, fresh peas, broad beans and asparagus.

### **Thai Green Chicken Curry** £17.00

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

### **Thai Red Chicken Curry** £17.00

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

### **Tiger Prawn and Chicken Curry** £18.00

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

### **Thai Massaman Chicken Curry** £17.00

Chicken breast with potato, red onion, tomato, birds eye chilli, red chilli, kaffir lime, Thai basil and peanuts, cooked in coconut milk and chicken stock flavoured with soy and Thai fish sauce.

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## BEEF DISHES

Price per 2 portions

### **At Home Beef Lasagne** £16.50

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

### **Beef Enchiladas** £16.50

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

### **Beef and Mushroom Carbonnade** £17.50

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

### **Beef Madras Curry** £17.50

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

### **Beef Bourguignon** £17.50

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

### **Beef Wellington for two with Red Wine Jus** £60.00

Prime fillet of beef wrapped in Parma ham with porcini mushroom duxelles, wrapped in flaky puff pastry.

### **Beef Stifado** £17.50

Chuck steak marinated with garlic, cinnamon, allspice, red wine and red wine vinegar, slowly casseroleed with whole shallots, tomatoes oregano and honey.

### **Caribbean Beef with Lime, Ginger and Thyme** £17.50

Beef steak cooked slowly with scotch bonnet chillies, sweet potato, garlic, thyme and brown sugar.

### **Chilli Con Carne** £16.50

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

## BEEF DISHES

Price per 2 portions

### **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 into thin strips, pan-fried in butter with onions, nutmeg, wild and chestnut mushrooms, gherkins, brandy, Dijon mustard, sour cream and beef stock.

### **Hungarian Beef Goulash** £17.50

Beef shin stew cooked with smoky paprika and peppers.

### **Mexican Beef** £17.50

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

### **Spanish Meatballs** £16.50

Minced beef meatballs flavoured with garlic, onion and parsley cooked in a tomato and white wine sauce.

### **Steak and Ale pie** £17.50

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** £17.50

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

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## LAMB DISHES

Price per 2 portions

**Lamb and Mint Meatball Tagine with Chermoula** £17.50

Lamb meatballs made with minced lamb, garlic, ground cumin, ground coriander, hot paprika and fresh mint in a sauce made with chopped tomatoes, fresh ginger, cinnamon and honey.

**Lamb Bhuna** £18.50

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, Shallot and Date Tagine** £18.50

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

**Lamb Vindaloo** £18.50

We love our curries and a good hot vindaloo has long been a great favourite.

**Moussaka with Roasted Aubergines and Ricotta** £17.50

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** £18.50

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 and Leek Mash** £17.50

Lean minced lamb, slowly cooked with onions, carrots, celery and thyme, topped with creamy leek and potato mash. An all-time At Home favourite.

**Greek Pastitsio** £17.50

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 Lamb Stew** £18.50

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

**Lamb Meatball Curry** £17.50

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

**Moroccan Lamb** £18.50

Lamb marinated in Moroccan spices then casseroled with orange juice, shallots, garlic, sherry, apricots and chickpeas.

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## PORK DISHES

Price per 2 portions

**Ham Hock, Cider and Green Peppercorn Pie** £16.50

The ham hocks are slowly cooked until the meat is falling off the bone. The meat is then added to a sauce made with cider, cream, leeks and green peppercorns. Topped with flaky puff pastry.

**Ham Hock, Leek and Mushroom Pie** £16.50

Ham hock poached until tender, taken off the bone then cooked in a creamy parsley sauce with sliced leeks and mushrooms. Topped with wholegrain mustard mashed potatoes.

**Pork Dijon** £17.50

Strips of pork fillet in a mustard, sherry and crème fraiche sauce with Chestnut mushrooms and pickled red onions

**Pork Goulash with Herby Dumplings** £17.00

Pork tenderloin, onions, garlic, smoked paprika, tomatoes and peppers Topped with herby dumplings.

**Pork Vindaloo** £17.00

This authentic vindaloo recipe is not as spicy as the curry-house favourite, but still intensely flavoured.

**Slow-cooked Pork with Ginger, Chilli and Sweet Soy Sauce** £17.00

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

**Slow Cooked Pork, Cider and Sage Hotpot** £17.00

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.

**Sweet and Sour Pork** £17.00

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** £16.50

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.

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## DUCK & GAME DISHES

Price per 2 portions

### **Confit of Duck Leg Cottage Pie with Comte Mash** £19.50

Confit duck legs with the meat removed from the bone, 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.

### **Fillet of Venison in a Wild Mushroom Sauce\*** £20.00

Marinated fillet of venison in a creamy morel and porcini sauce.

### **Guinea Fowl cooked with Riesling and Chanterelles** £20.00

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** £20.00

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

### **Pheasant, Wild Mushroom and Bacon Pie\*** £19.50

Pheasant breast, wild mushrooms and smoked bacon in a pie. The sauce is made with onions, garlic and tawny port. The pie is topped with flaky puff pastry.

### **Roast Confit of Duck with a Port and Orange Sauce** £20.00

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

### **Venison Cottage Pie\*** £19.50

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\*** £20.00

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.

\* Available October to February only

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## FISH & SEAFOOD DISHES

Price per 2 portions

### **At Home Fish Pie** £19.50

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 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** £22.00

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.

### **Salmon and Asparagus Gratin** £20.00

Salmon fillet and asparagus in a white wine velouté sauce topped with sliced potato and a regato cheese crumb topping.

### **Salmon en Croute** £20.00

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

### **Smoked Haddock and Prawn Pie** £22.00

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.

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## 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 goat's 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.

**Mushroom Cassoulet with Herby Breadcrumbs** £15.50

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

**Paneer Makhani** £15.50

This dish is equivalent to butter chicken but made with cheesy paneer for vegetarians. The paneer is cooked in a curry made with tomatoes, garlic, cashews, ginger and Indian spices.

**Potato and Cheese Pie** £15.00

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

**Ratatouille Lasagne** £15.50

Aubergine, courgettes, red peppers, tomatoes, onion, garlic, red wine vinegar and basil ratatouille which is layered with pasta and topped with ricotta, mozzarella and Parmesan.

**Shepherdless Pie** £15.50

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

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## VEGAN DISHES

Price per 2 portions

**Chickpea, Tomato and Spinach Curry** £15.50

Onions, garlic, fresh ginger, fresh tomatoes, Indian spices, marmite, red lentils, coconut cream, chickpeas, baby spinach, toasted mixed sesame seeds and cashew nuts.

**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** £15.00

Sweet potato, spinach, onions, black eyed peas, garlic, peanut butter, African spices and chilli.

**Sweet Potato Katsu Curry** £15.00

Roasted sweet potato with julienne carrots, cabbage and edamame beans and pumpkin seeds in a katsu curry sauce.

**Green Thai Vegetable Curry** £15.50

An aromatic Thai green curry with coconut milk, roasted butternut squash, red peppers, Thai aubergines, edamame beans and baby corn cooked with chilli, onions, garlic, lemongrass and kaffir lime leaves.

**Mushroom and Guinness Pie** £15.00

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** £15.50

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

**Root Vegetable Tagine** £15.00

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

**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.

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**



## VEGETABLE SIDE DISHES

*Price per 2 portions*

Blanched Mixed Vegetables with Herb Butter (vac packed)	<b>£5.80</b>
Boulangier Potatoes with Bacon	<b>£6.80</b>
Braised Leeks with Gruyere	<b>£5.80</b>
Braised Red Cabbage	<b>£5.80</b>
Broccoli and Cauliflower Cheese	<b>£6.80</b>
Butter Braised Peas with Lettuce and Mint	<b>£5.80</b>
Buttery Mashed Potato	<b>£5.40</b>
Candied Sweet Potato	<b>£5.60</b>
Cauliflower Cheese	<b>£6.20</b>
Cauliflower, Leek and Blue Cheese Gratin	<b>£7.00</b>
Celery Gratin	<b>£7.80</b>
Chicory Gratin	<b>£7.80</b>
Creamy Potato and Wild Mushroom Gratin	<b>£7.80</b>
Creamy Squash and Sage Gratin	<b>£8.00</b>
French Style Braised Peas with Baby Onions	<b>£4.80</b>
Gratin Dauphinoise	<b>£8.00</b>
Gratin Potatoes with Leek, Garlic and Thyme	<b>£8.00</b>
Minted Couscous	<b>£4.20</b>
New Potato and Bacon Gratin	<b>£7.60</b>
New Potatoes with Cheddar Cheese Sauce	<b>£7.00</b>
Onion Bhajjis	<b>£6.00</b>
Potato and Spinach Gratin	<b>£7.60</b>
Roasted Carrots with Orange and Thyme	<b>£5.60</b>
Tartiflette	<b>£8.00</b>

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## INDIVIDUAL PUDDINGS

**£5.60 each/portion**

Black Cherry Tiramisu
Ginger and Lime Fool
Hot Chocolate Fondants
Mango Panna Cotta
Lemon Posset
Pineapple Tarte Tatin
Salted Caramel Chocolate Pot
Strawberries and Cream Panna Cotta
Strawberry Trifle
Summer Pudding
Tarte au Citron
Three Layered Chocolate Mousse
Vegan Chocolate Delice
Vegan Chocolate and Avocado Mousse
Vegan Panna Cotta - various flavours
White Chocolate and Raspberry Delice

## WHOLE PUDDINGS

**£9.50 serves 2-3 people**

Apple and Blackberry Crumble
Apple Crumble
Baked Chocolate Sponge Pudding
Banana Sticky Toffee pudding
Bread and Butter Pudding
Chocolate Brioche Bread and Butter Pudding
Mixed Berry Crumble
Sticky Toffee Pudding
Vegan Sticky Toffee Pudding

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

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## WHOLE PUDDINGS

From £39.00 (serves 8-10 people)

### CHEESECAKES

Banoffee  
Burnt Basque  
Espresso Martini  
Mango  
Mixed Berry  
NY Baked with Lemon Curd  
Pumpkin

*(the majority of our cheesecakes can be made gluten free and/or vegan)*

### TARTS

Almond and Apple  
Bakewell  
Blueberry, Almond and Mascarpone  
Cherry Frangipane  
Chocolate Brownie Pecan  
Chocolate, Hazelnut and Salted Caramel  
Lemon  
Lime and Coconut  
Orange and Chocolate Drizzle  
Rhubarb Crumble  
Treacle and Pecan  
Winter Spiced Plum and Frangipane  
Treacle  
Vegan Chocolate

### ROULADES

Chocolate Fudge with Fresh Cream  
Hazelnut and Raspberry with Chocolate Sponge  
Lemon and Plum Meringue  
Soft Meringue Roulade with Apricot and Mascarpone Cream  
Strawberry and Raspberry Roulade with Chocolate Sponge

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

## WHOLE PUDDINGS

From £39.00 (serves 8-10 people)

### PIES

Apple and Sultana  
Key Lime  
Oreo Banoffee  
Pumpkin with a Pecan Crumble

### OTHER

Apple Strudel  
Baileys Tiramisu Trifle  
Fruit Trifle  
Chocolate Truffle Cake  
Piemontaise  
Strawberry and Sherry Trifle  
Summer Berry Pavlova  
Summer Pudding  
Tiramisu  
Vegan Chocolate Delice

**FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF**

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •

If you're planning an event -  
take the pressure off and contact **at home** to help you organise your special occasion.

From Weddings, Dinner Parties, Canapé parties,  
Corporate Awards Ceremonies and Events, Barmizvahs, Christenings,  
Buffets, Barbeques, Birthdays, Anniversaries, Celebrations -  
we can take care of all plus a lot more:



Lighting



Marquees



Flowers



Venues



Photography



Drinks



Stationery



Entertainment



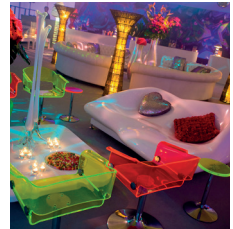
Private Events



Weddings



Corporate Events



Special Occasions

"Now that I know how easy it is to throw a party with **at home**, I'm eagerly thinking of an excuse for another one! The marquee looked incredible, the food was delicious, and no word would do the service we received justice. The evening was a HUGE success."



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