



at home

• CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE •



LUNCH AND DINNER PARTY MENUS

STARTERS

Burrata

with pickled cherries, hazelnuts and nasturtium

Aussie Style Charred King Prawn

Saffron aioli and mango chilli salsa

Crispy Duck Salad

Pink grapefruit, cashews and coriander

Cornish Crab

Pink grapefruit and avocado cocktail served with gazpacho sorbet



Native Lobster Tail

Tomato and summer herbs, Tahitian vanilla

Seared Scallops

Iberico ham and parsley foam

Cured Cornish Mackerel

Gooseberry ketchup, crispy smoked mussels and pickled cucumber

Gazpacho

Tomato jelly, sweet and sour cucumber, seared red pepper jelly and cheese crisps



Beef Tartare

Radish and apple salad, oyster cream, pickled oyster with horseradish and dill oil

Charred New Season Asparagus

Almond gazpacho, black grape gel and ricotta

Sea Bass Ceviche

Sweet potato puree, aji spiced popcorn, roast corn salsa and coriander

Pressed Ham Hock New potatoes and peas

with pickled baby leeks and wild garlic mayonnaise



LUNCH AND DINNER PARTY MENUS

MAIN COURSE

Pan Fried Sea Bass

Mussels, beurre blanc, samphire and baby spinach

Garlic Crusted Loin Of Lamb

Shoulder croquettes, asparagus, baby carrots, morels and mint hollandaise

Cornish Cod

Smoked new potatoes, morels and vin Jaune sabayon

Pan Fried Fillet Of Beef

BBQ short rib croquette, sweetcorn puree, potato straws and chimichurri sauce



John Dory

White bean puree, samphire, caper beurre noisette, caramelised cauliflower and golden raisins

Crispy Pork Belly

Chorizo wrapped pork fillet, pickled cucumber puree, fondant potato and red pepper sauce

Poached Corn Fed Chicken Crown

Comte gnocchi, girolles and vin Jaune sauce

Fillet Of Turbot

White asparagus, girolles, spinach, new potatoes and truffle chicken jus

Roast Duck Breast

Crispy leg croquettes, pressed potato, toasted almonds and pickled cherry sauce

Baked Fillet Of Hake

Summer vegetables, dill oil and pea shoots

“All The Cauli”

Roast cauliflower, pickled stalks, caramelised stem puree, crispy leaves, tomato bisque and savoury granola



Lunch or dinner



Spring/Summer

LUNCH AND DINNER PARTY MENUS

DESSERTS

"Twister" ... a playful take on our head chef's favourite ice lolly
Lemon and lime parfait, raspberry sorbet, compressed roast pineapple and pineapple crisps

Crème Brulee

Spiced vanilla crème brulee tart

Strawberries And Champagne

Strawberry and champagne jelly, strawberry sorbet, strawberry crisp and champagne and vanilla cloud

Pecan Praline Parfait

Pedro Ximenez and cocoa nib ice cream



Crème Fraiche Cheesecake

Strawberries, citrus crumbs and strawberry sorbet

A Tasting Of Cherries

Cherry frangipane, cherry sorbet, fresh cherries and cherry gel

Mini Pavlova

Lime curd and fresh summer fruits

Glazed Amalifi Lemon Tart

Raspberries and crème fraiche



Summer Fruits

Pimm's jelly, citrus curd, cucumber and mint sorbet

Giandula Chocolate And Tiramisu Opera

Cinnamon ice cream

Set Lemon Custard

Green tea meringue, filo crisps, tea sorbet and crème fraiche



lunch or dinner



Spring/Summer

LUNCH AND DINNER PARTY MENUS

CHEESE PLATES

Classic French

Brie de meaux, Epoisses Germain, Comte and bleu d'Auvergne with seeded ficelle and pain d'epice

Spanish

Manchego mature, Monte Enebro goat, Picos blue with green olives, membrillo and almonds

Irish

Adrahan, St. Tola, Coolea and Cashel blue with celery crackers and oat cakes

Greek summer

Feta crumbled over watermelon with pumpkin seeds, olive oil and balsamic vinegar

Simple Italian

Pecorino sardo, peeled broad beans and shards of Sardinian carta da musica

Farmhouse

Dorset Blue Vinney, Ragstone, Tunworth, Ducketts Caerphilly with pickled walnuts, English fruit chutney and wholemeal crackers

Simple French

Vignette-superb creamy cheese served with green salad and fresh baguette

Cheese board

Hereford hop , Mrs Bell's blue, Stinking Bishop, Ticklemore, Montgomery's cheddar with jazz apples, quince paste, grapes, celery, digestives and charcoal crackers

The composed cheese course

Gruyere and basil souffle

Parmesan custards with anchovy toast

Corsu vecchiu with spiced carrot salad and golden raisin puree

Roasted garlic and cheese creme brOlee

Twice baked Welsh organic goats cheese souffle with truffle oil, onion marmalade and green salad



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 dulse seaweed

Grilled bok choi 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 CANAPÉS

FROM THE FARM

Pork gyoza with black vinegar dip
Parmesan crusted cannon of lamb with honey mustard on a pea and mint rosti
Hoi sin duck toasted sesame samosa, cucumber pickle
Rosemary shortbread, seared fillet of lamb, redcurrant, blackberry and mint gel
Seared loin of lamb, fried dauphinoise and mint gel
KFC wings - Korean fried chicken with Ssamjang mayo
Tandoori spiced lamb skewers with mint and chilli



Beef wellington tartlet - seared fillet of beef, duxelles, duck liver parfait, bearnaise sauce

Duck bonbon with hoisin

Sausage and mash tart with onion gravy

Chicken pakoras with green chutney

Popcorn chicken, charred sweet corn relish

Mini chorizo sausage rolls

Butternut squash and chorizo skewers

Sticky BBQ pork belly skewers

Vermouth queenie scallops with green olive tapenade and chorizo

Lacy chicken and black lentil gyoza



FROM THE SEA

Cornish crab croquettes with saffron mayonnaise
Shrimp and spring onion fritters with coriander salsa
Smoked haddock onion Bhaji with lime mayonnaise
Sesame prawn bon bon with sweet and sour dip
Hake croquetas with aioli
Prawn toast, katsuobushi, sweet mayo and Japanese BBQ sauce
Hot crumbed lemon and garlic king prawns with tomato aioli
Lobster thermidor tart
Bang bang tornado shrimp with sriracha sweet chilli and mango dip
Saffron prawn skewers with chorizo aioli
Tempura butterfly king prawns with sriracha dipping sauce
Seabass fishcake with tartare sauce
Teriyaki salmon skewers



Spring/Summer

HOT CANAPÉS

FROM THE GARDEN

Wild mushroom tarts with sea salt and truffle oil
Cauliflower cheese croquette
Sesame feta filo roll, honey drizzle
Mixed vegetable and potato fritters with harissa
Blistered cherry tomato and scamorza arancini with ajvar
Mini middle eastern chickpea and aubergine flat breads
Tunworth cheese croquette, grain mustard dip
Vegetable pakoras with tamarind sauce
Spiced pea and potato samosa with coriander yogurt sauce
Char-grilled baby leek and gruyère tartlet
Sun blushed heritage tomato and smoked cheddar arancini with walnut pesto dip
Goat's cheese and truffle beignet
Japanese panko coated halloumi with chipotle crème fraiche
Ithaca courgette cake with Tzatziki
Cauliflower cheese beignets with chilli jam dipping sauce
Spring onion bhaji with minted coconut yogurt
Pea and mint croquettes



canapés

BAR BITES FOR OCCASIONAL TABLES

Placed around the room for guests to help themselves
Cracked green and sweet black olives with Provencale 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 shortbread
Parmesan choux sticks
Jalapeno and parmesan tuiles



Spring/Summer

COOL CANAPÉS

FROM THE FARM

- Toasted ficelle, prosciutto crudo, burrata and diced white peach
- Coronation chicken, mini poppadom, raita
- Potted gammon with peppered pineapple and sourdough toast
- Duck liver parfait with orange puree on brioche toast
- Basil pesto, Parma ham, roast red pepper and parmesan crostini
- Smoked chicken and mango tartlets
- Chicken Caesar salad croustade, egg yolk jam
- Seared loin of lamb on rosemary and mint blinis with garlic mayo and crispy shallots
- Bacon, lettuce and tomato croute
- Three herb and chicken rice paper rolls with rice vinegar and chilli dip
- Steak frites
- Chicken blini with hummus and mushrooms
- Broad bean, ricotta, feta crostini with pancetta

FROM THE SEA

- Japanese teriyaki sake marinated salmon skewer with soy, ginger and chilli dipping sauce
- Scottish smoked salmon tartare, capers, shallot, lemon zest, crème fraiche blini
- Layered smoked salmon, cream cheese and chive terrine on granary toast with caviar
- Smoked salmon blini with soured cream, beetroot and horseradish relish
- Spicy tuna tataki, togarashi peppers and ponzu glaze
- Thai-marinated tiger prawns with spicy sriracha mayonnaise
- Seared blue fin tuna with Asian pickled daikon radish
- Curried crab and prawns and corn vol au vents
- Lobster, crème fraiche vol au vents
- Shrimp satay skewer shooters with Thai spicy peanut sauce
- Caesar salad croutons with parmesan, anchovies and little gem
- Shrimp and avocado mini taco cups



- Potato nest with ginger crab
- Sweet potato latkes with horseradish cream and smoked trout
- Seared tuna and wasabi potato taco



COOL CANAPÉS

FROM THE GARDEN

Parmesan shortbread, truffled goat's cheese, parmesan crisp and honey drizzle

Homemade digestive biscuit, whipped brie, roast grape

Fresh mint blinis, pea purée, pickled quail egg

Compressed watermelon, feta and Kalamata olive skewer

Beetroot and cumin falafel with harissa yogurt

Caramelised onion tart with feta and honey

Herbed broad bean and feta crostini with asparagus

Roasted beetroot served on flatbread with lemon yoghurt and toasted walnuts

Avocado Nori rolls with wasabi dip

Vietnamese summer rolls, soy and honey dipping sauce

Mediterranean vegetable crostini with pesto

Anise crackers, goats cheese, honey and thyme

Heirloom tomato caprese parmesan tarts

Rosemary shortbread with goat's cheese, chargrilled peppers and pesto



canapés



SOMETHING FOR THE SWEET TOOTH

Banoffee tartlet

Warm doughnut dippers with raspberry sauce, lemon curd and vanilla custard dips

Apple tarte fine with crème fraiche

Chocolate and salted caramel tart with popcorn

Mini summer fruit Pavlova

Banoffee spring roll with crème Chantilly dip

Mini macaroons

Tiny shortbread with strawberries and clotted cream

Apple, raisin and orange crumble tart

Passion fruit curd and raspberry tartlet

Lime and passion fruit cheesecake

Dark chocolate brownies, white chocolate glaze, raspberry dust

Lemon meringue tartlet

Lemon curd profiteroles

Mini Portuguese custard tarts



Spring/Summer

WORLD BOWL FOOD

HOT BOWLS

Gun powder chicken with tamarind chutney
Burrata, romesco sauce and grilled Padron
peppers

Courgette flowers, ricotta and sweet basil
sauce

Black cod marinated in miso sauce served on
noodles, bok choy and julienne vegetables

Lemon cured seatrout on crushed new
potatoes, pickled samphire and caper
beurre blanc

Goat's cheese potato gnocchi with pesto, sun
dried tomato and rocket salad

Grilled chorizo, fresh pea puree and crispy
shallots

Nachos topped with chilli con carne, melted
cheddar, guacamole, sour cream and
jalapenos

Fritto misto with Romanesco, tiger prawns,
seabass and herbed aioli

Fillet of beef, triple cooked chips
and béarnaise



HOT BOWLS

Mini beef and onion pie with bashed peas, mint
and gravy

Pan seared seabass, crushed new potatoes,
broad beans and samphire

Chargrilled octopus, chickpeas, piquillo peppers, purslane
and gremolata

Seared Hake, marinated heritage tomatoes
and Cavolo Nero

Paella with lobster, prawns, monkfish, chicken thighs,
chorizo and saffron rice

Seared scallops, pak choi, bean sprouts,
sesame Asian dressing

Crispy root vegetable and onion bhaji, cucumber and mint
raita, crispy papadum

Seabass tempura, seared baby gem, parmentier potatoes
and homemade tartare sauce

Sweet potato katsu slider

Nduja, shallot and sumac roasted sweet potato risotto
with rocket

Cod and prawn koftas, Ancho chilli and tomato sauce,
white rice and yogurt

Natural smoked haddock, baby spinach, poached egg
yolk and hollandaise

Chorizo and prawn pierogi in a chorizo and cider broth
BBQ sticky pork slider, crushed peanuts and spring onion



Spring/Summer

WORLD BOWL FOOD

COOL BOWLS

Prawn and green mango salad
with cherry tomatoes **nahm jim**
King prawn cocktail,
charred baby gem, wasabi mayo,
sesame crackers
Heritage tomatoes
with buffalo mozzarella **Pana cotta**
Sea bass ceviche, mango, passion fruit and
red chillies
Vietnamese-style beef salad
Scallop and avocado salsa
with flat bread crackers
At homes chicken Caesars salad
Sticky duck with watermelon, cashews and
mint salad
Asparagus, poached egg, San Daniele ham,
hollandaise sauce



SWEET BOWLS

Passion fruit trifle
with strawberries and mascarpone
Lime and coconut syllabub
English rhubarb and vanilla panacotta
with rhubarb crisp and almond shortbread
Strawberry and elderflower fool
with lemon biscuits
Eton mess
Oriental pana cotta with ginger shortbread
Triple chocolate mousse
Black forest in a glass
Hazelnut and chocolate ganache, salted
caramel cream, brandy snap and butterscotch
Pan-Asian panna cotta with granola
Banoffee pie, grilled banana and sweet cream
Tiramisu

Seared tuna taco, avocado and chilli salad
King prawns, sweet and sour king prawns
Asparagus mimosa
Goats cheese salad with walnuts and honey
Beef tataki, garlic chips and ponzu onion dressing
Salmon and avocado rice bowls with miso dressing
Melon, cucumber and San Daniele ham salad
Seared sesame tuna with wasabi caviar on
micro-herb salad
Griddled asparagus with lemon, honey
dressing and shaved parmesan
Burrata, pistachio dukkha, cherries
Seared salmon topped with crispy skin
on a bed of julienne vegetables,
crispy noodles, lemon grass and hoisin sauce



MOVEABLE FEAST

THE GLYNDEBOURNE

Champagne Veuve Clicquot
Elderflower fizz

Sourdough bread and butter

Goat's cheese and pesto tart served with garden salad and balsamic dressing

Chargrilled tea smoked salmon fillet

Potato and creamed horseradish salad

Pea and mint salad with freshly shelled peas, sugar snap and mange tout with lemon and virgin olive oil dressing

Pimms jelly and summer berry fruit jar



THE LORDS

Chateau Bel Air, perponcher reserve, Bordeaux rose 2011
Crabbie's alcoholic ginger beer

Chunky sandwiches;
Rare roast beef, horseradish and rocket
Cheese, tomato and Branston
Honey roast ham with hand cut coleslaw

Handmade Scotch eggs
Sausage rolls
Sticky BBQ chicken drumsticks

Lemon drizzle cake
Chocolate brownies

Your choice of 3 farmhouse cheeses garnished with grapes, celery and radish. Served with crackers and chutney



THE MEDITERRANEAN

Pinot Grigio
Citron presse

Roast tomato gazpacho with basil pesto

Salad Nicoise;
Seared fresh yellow fin tuna on a bed of French beans, cherry tomatoes, quails eggs, new potatoes, black olives and anchovy

Parma ham, mozzarella, tomato, basil and balsamic on ciabatta

Tiramisu;
Marsala wine soaked savoiardi biscuits layered with mascapone cream served in a screw lid jar



Spring/Summer

MOVEABLE FEAST

THE HENLEY

Pimms No. 1 cup with fresh strawberries, cucumber, orange and mint
Homemade lemonade
Potted crab with brown shrimp butter, pickled radish and soda bread
Chargrilled breast of marinated chicken with coronation dressing served with brown rice salad and cherry tomato and green bean salad
Eton all messed up with strawberries, meringue, cream and hazlenut brittle
A slice of organic Cornish blue with grapes, celery and crackers

THE ASCOT

Champagne Veuve Clicquot
Elderflower bubbly

Canapes;
Smoked salmon and parmesan straws
Citrus prawn wraps
Pancetta and tomato crostini with basil and almond pesto
Parmesan shortbread, goat's cheese
and confit of cherry tomato



Smoked salmon, asparagus, rocket and quails egg salad dressed with lemon and olive oil

Herb crusted fillet of beef served medium on a bed of baby summer vegetables with new potato, roasted red onion and cashew salad

Gooseberry and frangipane tart served with almond cream



THE AFTERNOON TEA HAMPER

Laurent-Perrier NV Champagne

Cocktail finger sandwiches;
Oak smoked salmon with lemon butter and black pepper
Classic cucumber and minted cream cheese
Truffled corn fed chicken and tomato
Native lobster salad

Free range egg mayonnaise and shiso cress

at home's freshly baked plain and fruit scones served with Devon clotted cream and
homemade strawberry jam

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

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



Spring/Summer

SUMMER BBQ

Where there's smoke there's flavour

STARTERS

served at the table

Chilli and lime squid salad

Gazpacho

English garden salad with shredded ham hock and hen egg

Gravlax with mustard sauce, pickled quail eggs and salted cucumber



MEAT AND POULTRY

on the grill

Chicken and chorizo skewers

Baby back ribs with Carolina baste

Jerk pork belly

Harissa and lemon chicken

Argentinian chorizo rolls with chimichurri and salsa criolla

Pulled beef barbacoa sandwich with red onion and red pepper

Barbecued Tomahawk steak with cumin butter

Barbecued cumin lamb chop with anchovy butter and lemon yoghurt

Marinated and roasted salt marsh leg of lamb with wild garlic pesto

Dry rubbed sirloin of beef with bearnaise sauce



BURGERS

on the grill

At home burger with all the works ground chuck steak, Monterey Jack cheese, tomato, red onion, crisp iceberg lettuce, dill pickle and burger relish in a brioche bun

Lamb and chorizo burger with apricot salsa

Spicy potato and cauliflower burger

Short rib and bone marrow burger with melted onions and cheddar cheese

Teriyaki glazed tuna burger with shiso seaweed salad



Spring/Summer

SUMMER BBQ

FISH AND SEAFOOD

on the grill

- Tandoori-style king prawns
- Tandoori sea bream with chopped kachumba
- Grilled Portuguese style sardines
- Chargrilled tiger prawns, black rice and roast chilli salsa
- Sea bass stuffed with caper butter
- Miso-glazed salmon fillet
- Scallops in the half with, garlic, chilli and anchovy butter
- Lemon grass and chilli prawns
- Char-grilled blackened salmon fillets
- Swordfish steaks with basil lemon butter



ON THE SPIT ROAST

- Local bred free-range pig, slowly roasted with fresh sage leaves, basted in cider, served with baked apples and crunchy sea salt crackling
- Local bred new season lamb studded with garlic and rosemary, slowly roasted served with minted hollandaise and redcurrant jelly
- Spit roasted baron of beef, carved to order, served with chimichurri

VEGETABLES, SALADS AND BREAD

Salad Mama Blanc; French beans, artichoke hearts, new potatoes, cherry tomatoes, black olives, capers, asparagus, sun-blushed tomatoes and red wine dressing

Minted bean and cherry tomato; Green beans, cherry tomatoes with sesame seeds, sunflower seeds, fresh mint and an Olive oil and lemon dressing

Greek village salad; Ripe tomatoes, cucumber, celery, green peppers, red onion, coriander, oregano and feta cheese with a light olive oil and red wine vinegar dressing

At home coleslaw

New potato and radish salad; New potatoes, radishes, celery and cornichons dressed with creme fraiche, cider vinegar, mustard and dill

Classic Caesar salad

Roasted vegetable tapenade dressing; courgettes, red onion, red and orange peppers with fennel dressing and black olive and caper tapenade

Charred corn with smoked chilli butter

Tray baked rosemary and sage focaccia

PAELLA

Made in front of the guest and served in huge black iron pans

Traditional paella mixta-with chicken, chorizo, pork, squid, clams and mussels

Classic seafood paella-with monkfish, lobster, prawns, clams, squid and mussels

Vegetable paella- with mushrooms, courgettes, peppers, fresh peas, artichokes and walnut pesto

DESSERT

Roasted stone fruits with vanilla and clotted cream ice cream

Rum flamed bananas with rich butterscotch sauce

Chocolate and raspberry roulade

At home summer berry pavlova

Goey chocolate and pecan brownies served with clotted cream

Huge baskets of summer berries and cherries served with clotted cream

Lemon meringue roulade



Spring/Summer

TAPAS AND PINTXOS

SMALL PLATES IN THE BASQUE TRADITION

Calamari with fried garlic, chilli and lemon

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

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

Chicken wings with honey and paprika

Chorizo, morcilla and fennel sausages with sticky balsamic onions

Calamari with peppers and mushroom salad

Gazpacho shots

Clams with sherry and serrano ham



STREET FEAST

Pulled beef brisket on milk buns with celeriac remoulade

Crispy duck bao with Asian slaw

Reuben sandwich with homemade pastrami and our own sauerkraut

Lamb kofta skewers with mint, pomegranate and pink salt raita

Chicken and sweetcorn quesadillas with guacamole and sour cream

Fish dogs-homemade haddock fish fingers with lemon, black pepper crumb and tartare sauce



Southern fried chicken popcorn with corn bread and fennel slaw

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

Philly cheese steak with peppers, caramelised onions,

sauteed mushrooms and provolone cheese

Smoked salmon bagel with cream cheese and capers

Red pepper, aubergine, courgette and mortadella

on wholemeal

Pots of deluxe mac 'n' cheese with truffle and crispy crumbs

Ground chuck burger with smokey tomato relish, melted Emmental cheese and maple-cured bacon

Cajun shrimp po' Boy

Pissaladiere with caramelised onions, anchovies and black olives

Merguez sausage wraps with harissa, sauteed red peppers and onions

Katsu chicken sandwich with curried Asian slaw



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



Spring/Summer

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



Spring/Summer



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