



at home

CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE



CHRISTMAS AND NEW
YEAR'S EVE 2024

MENU AVAILABLE 24th DECEMBER 2024

TRADITIONAL CHRISTMAS

Surrey Hills Reared Turkey - RSPCA accredited, clementine & bay butter basted, wrapped in bacon with two stuffings: apple, sage & sourdough; sausage meat, sage & 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 & bay butter basted & wrapped in bacon with sausage meat, apple & cranberry stuffing

serves 6 - 8 £140.00

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

Apple & Sourdough Stuffing (vegan) - large tub £16.00

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

Rich Roasting Pan Gravy - large tub £12.50

Cranberry Sauce with Port & Citrus - medium tub £10.00

Sticky Christmas Spiced Red Cabbage with Citrus - 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 £38.00

Parmesan Shortbread, Truffle Goats' Cheese & Parmesan Crisp (K.F) £32.00

Fillet of Beef, Yorkshire Pudding, Horseradish Cream & Deep-fried Capers (K.F) £32.00

Salmon Mousse wrapped with Smoked Salmon on a Granary Toast (K.F) £38.00

Chicken and Wild Mushroom Sausage Roll with Spiced Apple Sauce (H) £32.00

Smoked Mackerel Fishcake with Tartare Sauce (H) £38.00

Sweet Potato and Walnut Croquette with Garlic Aioli (H) - vegan £32.00

Wild Mushroom Tart with Parsnip Puree (H) £32.00

LUXURY ITEMS

CAVIAR	50g	125g	250g	1000g
Siberian Baerii	£80	£200	£380	£1,500
Imperial Oscietra	£90	£220	£440	£1,700
Sevruga	£140	£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)	£38.00
Salmon, King Prawn & Spinach with a Newburg Sauce - per portion	£25.00
Fois Gras Terrine - per portion	£18.00
Grazing Board - Cheese Selection, Parma Ham, Salami, Chorizo, Scotch Egg Pork Pie, Olives, Sun Blush Tomatoes, Artichoke, Bread Sticks - per 2 portions (minimum order 4 portions)	£17.00

MAINS

Fillet of Beef Wellington with Rich Burgundy Jus	per 2 portions £60.00
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SORBET - palette cleanser course

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

	Quarter	Half
Ham with Spiced Port, Orange & Redcurrant Sauce	£42.00	£70.00

HAND RAISED PIES

	200g	450g	1.8kg
Traditional Pork Pie	£3.50	£7.60	£35.00
Pork & Caramelised Red Onion	£3.50	-	-
Pork & Apple	£3.50	-	-
Huntsman (pork, chicken & stuffing)	-	£7.60	-
Game	-	£7.60	£35.00
Chicken & Ham with Apple & Orange	-	-	£35.00

QUICHES/TARTS (8-10 portion)

	Quiche	Tart
Chorizo, Red Pepper & Manchego	£34.00	£30.00
Smoked Salmon, Dill & Spinach	£34.00	£30.00
Four Cheese and Leek	£34.00	£30.00

SALADS

	Medium approx. 3 portions	Large approx. 5 portions
At Home Handmade Coleslaw	£12.00	£20.00
Coronation Chicken - Chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with a curry & mango mayo	£18.00	£30.00
Brown Rice Salad - Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy sauce	£18.00	£30.00
Salade Mama Blanc - French beans, artichoke hearts, new potatoes cherry tomatoes, black olives, capers, asparagus, sun blush tomatoes with a red wine dressing	£18.00	£30.00

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	£72.00

DISHES

Per 2 portions

Thai Red Chicken Curry - chicken breast & thighs cooked in a creamy coconut sauce with ginger, kaffir lime leaves, Thai basil, baby sweetcorn & green beans	£17.00
Fillet of Beef Stroganoff - beef fillet with wild mushrooms, gherkins, cream & brandy sauce	£28.00
Salmon en Croute - stuffed with leeks, mushrooms & cream cheese wrapped in flaky butter pastry with a lemon & white wine cream sauce	£20.00
Fillet of Beef Wellington with Rich Burgundy Jus	£60.00
Vegan Squash & Beetroot Pithivier	£15.50
<i>dishes incurring a dish deposit:</i>	
Vegan Shepherd's Pie - vegetables & pulses topped with mashed potato	£15.50
Spinach & Nutmeg Cannelloni - cannelloni stuffed with spinach, ricotta & mascarpone in a tomato sauce	£15.50
Chicken, Leek and Ham Pie - chicken & ham with tarragon and leeks in a creamy sauce topped with puff pastry	£16.50
At Home Beef Lasagne - minced beef, pancetta, tomato & basil ragu layered between pasta with three cheese sauce & parmesan	£16.50
Shepherd's Pie with Cheese and Leek Mash - lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash	£17.50
At Home Fish Pie - smoked haddock, salmon, cod & prawns topped with creamy mash	£19.50

SIDES

Sticky Christmas Spiced Red Cabbage - large tub	£12.50
Creamed British Winter Root Vegetables - large tub	£12.50
Gratin Dauphinoise - per 2 portions (incurs a dish deposit)	£ 7.80
Buttery Mashed Potato - large tub	£12.50

SEASONAL DESSERTS

Buche de Noel 10"	£75.00
Buche de Noel 18"	£90.00
Iced fruit Christmas cake 6"	£55.00
Iced fruit Christmas cake 8"	£68.00

WHOLE DESSERTS 8 - 10 PORTIONS

White Chocolate & Cranberry Tart	£40.00
Apple, Pear & Blackberry Crumble (incurs dish deposit)	£40.00
Banoffee Pie	£40.00
Chocolate & Black Forest Roulade	£40.00
Chocolate Truffle Cake	£40.00
Chocolate Delice - vegan & gluten free	£40.00
Christmas Trifle	£40.00
Christmas Pudding Cheesecake	£40.00
Jamaican Ginger Pudding with Ginger Toffee Sauce	£40.00
Large Mince Pie with Armagnac Frangipane & Flaked Almonds	£40.00
Mulled Fruit Pavlova - kit form	£40.00
Panettone & Baileys Tiramisu	£40.00
Christmas Pudding 454g & Brandy Custard	£36.00
Brandy Custard - 1 litre	£16.00

INDIVIDUAL DESSERTS

Chocolate Orange Caramel Brownie	£ 4.00
Handmade Mince Pie with Armagnac Frangipane & Flaked Almonds	£ 3.50

NOTES

Please note on pre orders there is a £60 minimum spend. Last orders for Turkeys/Birds by Thursday 5th December - Final orders Saturday 7th 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

Shallot Tarte Tatin, Creamy Blue Cheese & Watercress
Terrine of Smoked & Poached Salmon, Tartare Dressing & Soda Bread
Mushroom Parfait on Granary Toast with Pickled Mushrooms

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 & a shellfish sauce

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

Chard, Squash and "Feta" Strudel - served with a rich red wine gravy, blanched mixed vegetables & new potatoes

DESSERTS - Pick one option

Individual Margarita Cheesecake
Lemon Bavarois with a Blood Orange Jelly
Individual Banana Tart with Chocolate Sorbet

PRICE

Set menu @ £65.00 per person
Includes starter, main course, sides & 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 celeriac puree (H)	£32.00
Sweet potato croquette with garlic aioli (H)	£32.00
Korean chicken skewer with gochujang mayonnaise (H)	£32.00
Caramelised red onion tart topped with chilli bacon jam and crème fraiche (K.F)	£32.00
Ham hock terrine with homemade piccalilli on sourdough croute (K.F)	£32.00
Smoked salmon on buckwheat blini, lemon crème fraiche (K.F)	£38.00
Tiger tail prawns with sweet chili dip	£38.00

LUXURY ITEMS

CAVIAR	50g	125g	250g	1000g
Siberian Baerii	£ 80	£200	£380	£1,500
Imperial Oscietra	£ 90	£220	£440	£1,700
Sevruga	£140	£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
Grazing Board - Cheese Selection, Parma Ham, Salami, Chorizo, Scotch Egg Pork Pie, Olives, Sun Blush Tomatoes, Artichoke, Bread Sticks - per 2 portions (minimum order 4 portions)	£17.00
Terrine of Smoked & Poached Salmon, Tartar Dressing & Soda Bread per portion	£10.00

MAINS

	per 2 portions
Fillet of Beef Wellington with Rich Burgundy Jus	£60.00
Salmon en Crouete - 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	£42.00	£5.00

HAND RAISED PIES

	200g	450g	1.8kg
Traditional Pork Pie	£3.50	£7.60	£35.00
Pork & Caramelised Red Onion	£3.50	-	-
Huntsman (pork, chicken & stuffing)	-	£7.60	-
Chicken & Ham with Apple & Orange	-	-	£35.00

QUICHES/TARTS (8-10 portion)

	Quiche	Tart
Roast Onion, Smoked Bacon and Gruyere	£28.00	£32.00
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
New Potato, Artichoke, Broad Bean & Chorizo Salad - potato, artichoke, broad beans & chorizo in a mustard & wine vinegar dressing	£15.00	£28.00
Giant Couscous, Butternut Squash & Walnut Salad - couscous, butternut squash & walnuts with chili, mint & spring onions in a pomegranate & lemon dressing	£12.00	£25.00
Green Beans with Crunchy Hazelnut Pesto and Feta Cheese - green beans, feta and hazelnuts, mixed with a hazelnut pesto dressing	£12.00	£25.00

SOUP - large tub (serves 4)

Creamy Celeriac	£13.60
Wild Mushroom Soup	£13.60

DISHES

per 2 portions

Moroccan Chicken with Saffron & Honey - chicken breast slowly casseroled with onion, garlic, cinnamon, ginger, tomatoes, saffron & honey £17.00

Fillet of Beef Stroganoff - fillet of beef cut into thin strips, pan-fried in butter with onions, nutmeg, wild & chestnut mushrooms, gherkins, brandy, Dijon mustard, sour cream & 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 £17.50

Aubergine Parmigiana - layers of aubergine, mozzarella & goat's cheese baked in a rich tomato sauce £15.50

Dishes incurring a deposit:

At Home Beef Lasagne - minced beef, pancetta, tomato & basil ragu layered between pasta with cheese sauce & parmesan £16.50

Shepherd's Pie with Cheese & Leek Mash - lean minced lamb, slowly cooked with onions, carrots, celery & thyme, topped with creamy leek & potato mash. £17.50

Salmon & Asparagus Gratin - salmon fillet & asparagus in a white wine velouté sauce topped with sliced potato & a cheese crumb topping £20.00

SIDES

per 2 portions

Buttery Mashed Potato	£ 5.40
Gratin Dauphinoise - (incurs a dish deposit)	£ 8.00

DESSERTS

WHOLE DESSERTS 8-10 PORTIONS

Chocolate Brownie Pecan Tart	£40.00
Hazelnut & Raspberry Chocolate Roulade	£40.00
New York Baked Cheesecake with Lemon Curd	£40.00
Traditional Sherry Trifle	£40.00
Vegan/Gluten Free Chocolate Delice	£40.00

INDIVIDUAL DESSERTS

Banoffee Cheesecake	£ 5.60
Mango Cheesecake	£ 5.60
Handmade Mince Pies with Armagnac Frangipane & Flaked Almonds	£ 3.50

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 18th 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 13.00 on 31st December. For large orders/deliveries please call 01932 862026 alternatively call the deli direct on 01932 576671