



at home

PARTY CATERING TO COLLECT



2025/2026

www.athomecatering.co.uk



The dishes in our menu are available for you to collect from our deli in Cobham – subject to availability. We can offer a home delivery service; this is also 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 order from our menu 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 & red onion	£5.90
Line caught tuna, sweetcorn, mixed peppers & mayonnaise	£5.90
Prawn, avocado, marie rose & crisp lettuce	£6.80
Smoked salmon, asparagus, spring onion, avocado & mayonnaise	£6.90
Freshly poached salmon, cucumber, rocket & lemon mayonnaise	£6.90

FROM THE FARM - BIRD

Chicken caesar salad	£6.00
Roast chicken, sundried tomato, pesto, rocket & mayonnaise	£6.00
Roast chicken, crispy bacon, avocado & mayonnaise	£6.00
Roast chicken, pork, sage & onion stuffing, lettuce, real ale chutney & tomato	£6.00
Chicken, chorizo, salsa, rocket & crispy onions	£6.00
Chicken, crispy bacon & sweetcorn mixed with mayonnaise	£6.00
Tex Mex - chicken, jalapeño, cheese, tomato, lettuce, guacamole & salsa	£6.00
Chicken club with crispy bacon, egg mayonnaise, lettuce & tomato	£6.20
Smoked turkey club with crispy bacon, lettuce, tomato & guacamole	£6.40
Smoked turkey, Emmenthal cheese, Dijon mustard, lettuce & tomato	£6.40
Smoked turkey & coleslaw	£6.00
Turkey, brie, cranberry & watercress	£6.40
Roast duck, hoisin sauce, spring onion, cucumber & lettuce	£6.40

FROM THE FARM - BEEF

Roast beef, shaved Parmesan, horseradish mayonnaise & rocket	£6.00
Roast beef, pastrami, smoked turkey, mustard mayonnaise, dill pickle & lettuce	£6.60
Roast beef, caramelised onion, horseradish & watercress	£6.00
Roast beef, blue cheese, real ale chutney, tomato & spinach	£6.00
Pastrami, dill pickle, spicy mustard mayonnaise	£6.00

FRESH OVERSTUFFED SANDWICHES & TREATS

FROM THE FARM – PORK

BLT - crisp bacon, lettuce, tomato & mayonnaise	£5.60
Bacon, sausage, egg & tomato ketchup	£6.00
Bacon & egg mayonnaise	£5.80
Ham & coleslaw	£5.80
Ham, smoked turkey, Emmenthal cheese, lettuce & mayonnaise	£6.40
Ham, mature cheddar cheese, real ale chutney, tomato & red onion	£6.00
Salami, brie, sundried tomatoes & rocket	£6.00

VEGETARIAN

Free range egg mayonnaise & mustard cress	£5.40
Mature cheddar, Branston pickle, tomato & rocket	£5.40
Green Club - lettuce, cucumber, tomato, houmous & avocado	£5.40
Mozzarella, black olive tapenade, tomato, roast peppers & basil	£5.60
Goat's cheese, roast red pepper, rocket & pesto	£5.60
Emmenthal, green pesto, spinach, avocado, tomato & mayonnaise	£5.60

Available on freshly baked London bloomer or granary bread.

Mixed Sandwich Platters Available

(Please order 24 hrs in advance at £6.00 per sandwich)

BISCUITS & CAKES

From £3.50

Banana Loaf Cake	Lemon Yoghurt Cake with Syrup
Blondie	Millionaire Slice
Butter Flapjack	Oreo Brownie
Chocolate Brownie	Raspberry & White Chocolate Blondie
Chocolate Chip Cookie	Rocky Road
Chocolate and Coconut Slice	Salted Caramel Brownie
Chocolate Fudge Loaf Cake	Treacle Tart Bars
Frosted Carrot Loaf Cake	Victoria Sponge
Lemon Drizzle Loaf Cake	Vegan Chocolate Brownie

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
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.	
A Very Beautiful Coleslaw	£2.50
White and red cabbage with carrots, kale, fennel, parsley and thyme, with a yoghurt, mustard and lemon dressing and topped with chilli flakes.	
At Home New Potato Salad	£2.20
Seasonal new potatoes, fresh chopped parsley, chopped spring onions and mint.	
Big Italian Salad	£2.50
Romaine hearts, radicchio, iceberg lettuce, celery, red onion, cherry tomatoes, green olives, pepperoncini peppers, Parmesan and oregano mixed with a garlic, mayonnaise, vinegar and olive oil dressing.	
BLT Salad	£2.50
Bacon, little gem lettuce, tomato, onion and potatoes in a Dijon dressing.	
Broad Bean & Tabbouleh Salad	£2.50
Bulgur wheat mixed with broad beans, tomatoes, spring onions, garlic, fresh parsley, mint, za'atar, sumac, lemon and lime juice and olive oil.	
Broccoli & Smoked Almonds	£2.50
Broccoli and smoked almonds in a dressing made with Dijon mustard, maple syrup, miso, cider vinegar, mayonnaise, paprika and garlic.	
Brown Rice Salad	£2.50
Wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas and fresh parsley in a soy dressing.	
Brussel Sprout Salad	£2.50
Brussel sprouts mixed with bacon, flaked almonds, Parmesan and pomegranate seeds, dressed with lemon, honey, garlic and sunflower oil.	

FRESHLY MADE SALADS

per 100 grams

Catalan Roast Chicken, Potato & Pepper Salad	£2.90
Shredded roast chicken, new potatoes, roasted red peppers, raisins, and pine nuts with a honey dressing.	
Caesar Salad	£2.50
Lettuce, croutons, anchovies and Parmesan in a Caesar dressing.	
Charred Corn & Poblano Salad	£2.50
Sweetcorn, poblano peppers, red onion, feta and coriander, dressed with lime juice and olive oil.	
Chef's Salad	£2.90
Ham, Emmental, smoked turkey, cherry tomatoes, celery, cucumber, new potatoes and chives with a Caesar dressing.	
Cherry Tomato, Baby Mozzarella & Basil Salad	£2.50
Red and yellow cherry tomatoes, baby mozzarella and fresh basil.	
Chestnut & Cashew Salad	£2.50
Couscous and quinoa mixed with cashew nuts, chestnuts, celeriac, carrots, cranberries, red onions, thyme, sage, cayenne pepper, pink peppercorns, sunflower oil and soy sauce.	
Coronation Chicken	£2.90
Chicken mixed with flaked toasted almonds, red peppers, green peppers, celery, apricots and fresh coriander with curry and mango chutney mayo.	
Cranberry-Glazed Roasted Butternut Squash with Brussel Sprouts & Sweet Potato	£2.50
Butternut squash, Brussel sprouts, sweet potato, cranberries, goat's cheese, dressed with olive oil, maple syrup and cranberry sauce.	
English Garden Salad	£2.50
Potatoes, runner beans, sun blushed tomatoes, spring onions, Cheshire cheese and fresh mint in a honey and mustard dressing.	
Fruity Tabbouleh with Feta	£2.50
Bulgur wheat, couscous, walnuts, sultanas, apricots, cranberries, fresh mint, flat leaf parsley, garlic, feta, lemon juice and zest.	
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.	

FRESHLY MADE SALADS

Price per 100 grams

- 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.
- Green Goddess Chicken Salad** £2.90
Chicken, piquillo peppers, celery, kalamata olives with a dressing made from: anchovies, garlic, parsley, basil, dill, oregano, lemon juice, chives and mayonnaise.
- Harvest Salad** £2.50
Squash, beetroot, red onion, fennel, mint, parsley and pomegranate seeds, flavoured with coriander seeds and a wine vinegar, olive oil and mustard dressing.
- 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.
- 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 blush tomatoes and basil with a red wine vinegar and oil dressing.
- Pea, Prosciutto & Pasta Salad** £2.50
Pasta, prosciutto, peas, onion, garlic, parsley, chervil and mint with a mustard vinaigrette dressing.
- Pear Salad with Gorgonzola** £2.50
Mixed leaves, pear, Gorgonzola cheese and candied pecans with a mustard, shallot and vinegar dressing.

FRESHLY MADE SALADS

Price per 100 grams

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.

Roast Winter Vegetable Salad with Blue Cheese & Walnuts £2.50

Roasted parsnips, carrots, squash, Jerusalem artichoke, toasted walnuts, blue cheese and parsley with a cider vinegar dressing.

Salade Mama Blanc £2.50

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

Spiced Butternut Squash & Couscous Salad with a Raspberry Vinaigrette £2.50

Harissa spiced butternut squash, couscous, chickpeas, pomegranate seeds, red onion and garlic, flavoured with cumin, coriander and mint and dressed with a raspberry vinaigrette.

Squash & Barley Salad with Balsamic Vinaigrette £2.50

Roasted butternut squash with pearl barley, tenderstem 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.

Tomato, Basil & Cucumber Panzanella £2.50

Tomatoes, cucumber, red onion and basil mixed with a tomato balsamic vinaigrette and croutons.

Waldorf Salad £2.50

Apples, celery, chopped walnuts and raisins in a lemon mayonnaise dressing.

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

FRESH HOME-MADE SOUPS

HOT SOUPS £3.60 per portion

Broccoli and Stilton
Butternut Squash
Carrot and Coriander
Cauliflower Cheese
Chicken and Mushroom
Chicken and Sweetcorn
Chorizo and Lentil
Coconut Chicken Noodle
Coconut and Lime Chicken Curry
Creamy Celeriac
Cream of Tomato
Cream of Mushroom
Cream of Vegetable
Curried Cauliflower
French Onion
Ham Hock and Pea
Leek and Potato
Miso and Butternut
Roasted Red Pepper
Roast Tomato, Chilli and Cumin
Smoked Pancetta and Lentil
Sweet Potato and Coconut
Tomato and Basil
Tom Yum
Wild Mushroom

FRESH HOME-MADE SOUPS

CHILLED SOUPS £3.60 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 Asparagus

Cream of Corn with Crab

Clam Chowder

Lobster Bisque

Classic Fish Soup with Rouille and Croutons

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

CANAPE/FINGER FOOD

From the Farm

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

Chicken Liver Parfait on Toasted Brioche with Apple Chutney

Ham Hock Terrine with Homemade Piccalilli on Sourdough Croute

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

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

Sticky Korean Chicken Skewer with Gochujang Dipping Sauce
(Serve warm)

Yorkshire Pudding topped with Roast Beef and Horseradish Cream

From the Sea

Gravlax on Buckwheat Blini with Dill Crème Fraiche and
Cracked Black Pepper **£3.30 each**

King Prawn Skewers with Sriracha and Coriander Dip **£3.30 each**

Sesame Tuna on Rye with Pickled Ginger and Wasabi Cream **£3.30 each**

Sesame Seared Tuna Skewer with Pickled Cucumber
and Miso Aioli **£3.30 each**

Smoked Haddock Fish Cake with a Tartare Dip **£3.30 each**

Smoked Salmon Blini with Dill Crème Fraiche and Beetroot Relish **£3.30 each**

Tiger Tail Prawns with a Bloody Mary Mayonnaise **£3.30 each**

CANAPE/FINGER FOOD

From the Garden

Balsamic Roasted Cherry Tomato with Mozzarella in a Basil Tart

Blue Cheese, with Pickled Pear on Toasted Rye Bread with a Toasted Walnut Crumb

Broad Bean Crostini with a Garlic Herb Cream Cheese

Chargrilled Courgette, Creamy Feta Cheese and Pesto on a Black Olive Toast

Insalata Caprese Skewer with White Balsamic and Olive Oil

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

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

Sweet Canapés

Banoffee Pie with Banana, Toffee Sauce and Whipped Cream, dusted with Cocoa Powder

Chocolate and Salted Caramel Tartlet with Popping Candy

Gooey Chocolate and Pecan Brownies

Lemon Curd Tartlets

Macarons – various flavours available

Scones with Devonshire Clotted Cream and Strawberry jam

Raspberry Tartlets

£2.80 per piece (except where marked otherwise)

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

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

STARTERS & BUFFET DISHES

MEAT

Hand Sliced Meat Platter – a selection of hand sliced meats with cornichons and olives	£8.40 pp
Chargrilled Chicken and Asparagus Caesar Salad	£9.00 pp
Chicken Satay Sticks with Chilli Peanut Sauce (3 per portion)	£8.40 pp
Coronation Chicken - pan seared fillet of chicken drizzled with our coronation sauce and sprinkled with toasted flaked almonds	£9.00 pp
Japanese Beef Carpaccio, Pickled Radish, Carrot and Apple with Sesame and Lime Mirin Dressing	£11.20 pp
Melon, Fig, Prosciutto and Buffalo Mozzarella Platter	£10.80 pp
Parma Ham, Gorgonzola and Fresh Fig Platter	£9.80 pp
Pepper Coated Fillet of Roast Beef with Creamed Horseradish and Dijon Mustard	£25.80 pp
Roast Beef Carpaccio with Rocket, Shaved Parmesan and Aioli Dressing	£11.20 pp
Salt and Pepper Chicken with Spring Onions and Fresh Chilli	£9.00 pp
Sweet and Sour Caramel Chicken with Pomegranate and Sesame Seeds	£9.00 pp
Thai Beef Salad with Coriander, Mint, Snow Peas, Baby Corn, and Chilli with a Ginger Dressing	£11.20 pp

FISH

Asian Gravlax with Chilli Crème Fraiche	£10.60 pp
Barbecued Prawns on a bed of Seared Asparagus with Rocket Aioli (3 per portion)	£9.80 pp
Dressed Lobster served on the half shell with Cucumber Salad	market price
Dressed Whole Scottish Salmon with a choice of: fresh herb mayonnaise or tomato and caper relish	£120.00 pp
Lime and Chilli Prawn and Chorizo Skewers	£9.80 each
Pan-fried Individual Salmon Darnes with a Green Herb Sauce	£8.00 each
Seafood Cocktail Platter – prawns, smoked salmon, smoked trout on a bed of salad and avocado with a Marie Rose dressing	£13.50 pp

STARTERS & BUFFET DISHES

FISH

Sesame-crusted Salmon with Sriracha-glazed Vegetables	£9.00 each
Sliced John Ross Smoked Salmon Platter with Lemon Wedges and Capers	£7.00 pp
Smoked Salmon Blinis with Crème Fraiche and Chives	£11.80 pp
Soy and Sesame Marinated Tuna Salad with Asian Coleslaw, Wasabi Mayonnaise and Honey and Ginger Dressing	£15.60 pp
Traditionally Dressed Cromer Crab with Egg, Parsley and Lemon	market price
Tuna Nicoise with Quail's Eggs, Cherry Tomatoes, French Beans, Black Olives and New Potatoes	£15.60pp

VEGETARIAN

Whole Baked Camembert with Red Onion jam and Artisan Bread (serve warm)	£10.00
Bruschetta Platter: tomato and caper salsa; caramelised onion and goat's cheese; balsamic fig and Parma ham; roast red peppers with feta; Mediterranean vegetables (4 per portion) (minimum 10 portions)	£8.00 pp
Piedmont Roasted Peppers stuffed with Tomatoes and Feta Cheese	£7.80 each
Tomato, Roast Peppers and Mozzarella Platter with Basil and Balsamic Dressing	£7.80 pp
Vegetable Antipasti Platter - grilled red and yellow peppers, griddled aubergines, artichokes, courgettes, fennel and basil pesto (minimum 10 portions)	£8.60 pp

CHEESE

Fully garnished cheeseboard. To include a selection of 5 cheeses, crackers, grapes, celery, dates, apricots and cherry vine tomatoes	£8.90 pp
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FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

QUICHES & SAVOURY TARTS

(8-10 Portions)

QUICHES £38.00 each/TARTS £34.00 each

Artichoke and Pancetta

Asparagus, Pea and Mint

Aubergine, Pesto and Parma Ham

Courgette, Pea and Goat's Cheese

Cheese and Onion

Chorizo, Roasted Pepper and Manchego

Classic Quiche Lorraine

Courgette and Broccoli

Four Cheese

Leek, Manchego and Chorizo

Mushroom and Dill

Pea, Asparagus and Ham Hock

Roast Onion, Smoked Bacon and Gruyere

Roasted Pepper and Goat's Cheese

Rocket, Mushroom and Bacon

Salmon and Watercress

Smoked Salmon and Potato

Spinach, Bacon and Goat's Cheese

Spinach, Mushroom and Ricotta

Stilton and Butternut Squash

Smoky Bacon and Brie

Squash, Sage and Gorgonzola

Tomato and Basil

FRITTATAS & SAVOURY ITEMS

FRITTATAS (6 Portions) £16.00 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 Sausage Roll **£3.50**

Cheese and Potato Empanada **£3.20**

Chicken Pasty **£4.50**

Individual Pork Pie **£4.50**

Individual Quiche **£4.50**

Sausage Roll **£3.50**

Scotch Egg **£4.50**

Traditional Cornish Pasty **£4.50**

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

BARBEQUE FOOD available June - September

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

MEAT & POULTRY

Belly Pork Rib Marinated in BBQ Sauce	£6.80
Butt Rubbed Rack of Pork Ribs (recommend ½ rack per person)	£15.00 per rack
Fillet Steak - seasoned with at home's secret rub 110 grams	£26.00
Hand Chopped Rump Steak Burger with Peppered Bone Marrow 180 grams	£6.00
Lemongrass and Lime Leaf Chicken Thighs (2p.p)	£8.00
Oriental Marinated Chicken Breast	£6.80
Penang Beef Satay 60 grams (2p.p)	£11.50
Real Beef Burgers 180 grams (using only ground chuck steak)	£5.00
Rubbed Spatchcock Chicken	£20.00
Rubbed T-bone Steak 450 grams	£28.00
Spicy Red Chilli Teriyaki Pork Belly Rib (2p.p)	£7.50
Sweet Chilli and Ginger Chicken Breast	£6.80
Tandoori Rack of Lamb with Mint Raita (6 bone)	£32.00
Teriyaki Chicken Thighs (2p.p)	£8.00
Whole Butterflied Leg of Lamb (6-8 pax) - marinated in yogurt, fresh mint, coriander and garlic	£90.00

BARBEQUE FOOD

HANDMADE SAUSAGES

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

FISH & SEAFOOD

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

VEGETARIAN

Aubergine Wraps with Mozzarella and Tomato	£4.80
Corn on the Cob with Chilli and Spring Onion Butter	£3.80
Halloumi Kebabs with Mushrooms and Spicy Tomato Salsa	£4.80
Mixed Vegetable Kebabs with Aubergine, Red Peppers, Button Mushrooms and Courgettes	£4.80

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.

CANAPES

Per Person

Broad Bean Crostini with Garlic Herb Cream Cheese	£2.80
Fillet of Beef, Yorkshire Pudding and Horseradish Cream	£2.80
Parmesan shortbread, Creamy Goat's Cheese and Red Onion Jam	£2.80
Sesame Tuna on Rye with Pickled Ginger and Wasabi Cream	£3.30
Smoked Salmon Blini with Dill Crème Fraiche and Beetroot Chutney	£3.30
Sticky Korean Chicken Skewer with Gochujang Dipping Sauce	£2.80

SNACKS

Cheese Straws	£2.80
Chunky Sandwiches/Finger Sandwiches with assorted filling	£6.00/£4.80
Homemade Sausage Rolls	£3.50
Handmade Scotch Eggs	£4.50
Sticky BBQ Chicken Drumstick	£3.20

STARTERS

Cured Ham, Melon, Mozzarella and Fig Platter	£10.80
Heirloom Beetroot and Tomato with Goat's Cheese, Balsamic Glaze and Rocket	£8.80
Japanese Beef Carpaccio, Pickled Radish, Carrot and Apple with a Sesame, Lime Mirin Dressing	£11.20
Potted Salmon and Crab with Cucumber Jelly and Pickled Watermelon Radish	£13.80
Smoked Salmon, Asparagus, Quail's Egg and Watercress with French Dressing and New Potatoes	£13.80

HAMPERS

MAINS

Per Person

Chargrilled Ginger and Sesame Chicken Breast, Thai Spiced Glass Noodles	£9.50
Dressed Lobster served on half shell with our own homemade Classic Cocktail Sauce	£POA
Herb Crusted Fillet of Beef, Baby Vegetables with a Garlic and Tarragon Aioli	£25.80
Pan Fried Seabass Fillet, Asian Vegetables and Lemongrass, Chilli and Ginger Dressing	£22.00
Roasted Peppers stuffed with Moroccan Spiced Couscous, Baba Ganoush and Sumac Yoghurt	£7.80
Seared Yellow Fin Tuna, French Beans, Cherry Tomatoes, Quail's Egg, and Ginger Dressing	£22.00

SALADS & ACCOMPANIMENTS

At Home Classic Coleslaw	£2.20
Brown Rice Salad	£2.50
Greek Village Salad	£2.50
New Potato, Mint and Broad Bean Salad	£2.50
North African Couscous	£2.50
Mixed Bread Rolls	£0.80

DESSERTS

Lemon Posset with Black Pepper and Balsamic Strawberries	£6.00
Individual Salted Caramel Banoffee Tarts	£6.00
Individual Tiramisu	£6.00
Mango Panna Cotta with Lime, Passion Fruit and Mango Salsa	£6.00
Little Chocolate and Orange Pots with Crème Fraîche	£6.00

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 **£17.00**

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

Chicken Balti **£17.50**

Chicken breast cooked with Indian spices, ginger, onions, garlic, tomatoes and baby spinach.

Chicken Cider Fricassée **£17.50**

Chicken breast cooked in a rich creamy cider sauce with smoked bacon, chestnut mushrooms, onions, celery and carrots.

Chicken with Wild Mushroom Sauce **£17.50**

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

Coq au Riesling **£17.50**

Chicken cooked in a creamy white wine sauce with garlic, chestnut mushroom, whole shallots and bacon lardons.

Dijon Chicken with Mushrooms **£17.50**

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

Huntsman Chicken **£17.50**

Chicken breast stuffed with finely chopped mushrooms, shallots and grana Padano cheese, wrapped in bacon then cooked in a sauce made with porcini mushrooms, chicken stock, merlot wine, Marsala wine and redcurrant jelly.

Lemon Chicken with Chives **£17.50**

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

Moroccan Chicken with Saffron and Honey **£17.50**

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

CHICKEN DISHES

Price per 2 portions

Pan-fried Chicken with Tuscan Beans

£17.50

Marinated chicken breast, Tuscan beans and pancetta cooked in a garlic and tomato white wine and chicken stock sauce.

Paprika Chicken Goulash

£17.50

Chicken casseroled with onion, garlic, paprika, cherry tomatoes, caraway seeds, green peppers, celery and chicken stock.

Summer Chicken Stew

£17.50

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

Thai Chicken Pie

£17.50

Chicken breast and thigh cooked with garlic, red chilli, grated root ginger, Thai green curry paste, sweet potato and coconut cream. Topped with flaky puff pastry.

Thai Green Chicken Curry

£17.50

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

Thai Red Chicken Curry

£17.50

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

Tiger Prawn and Chicken Curry

£18.50

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

Thai Massaman Chicken Curry

£17.50

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

£17.50

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

Beef Bourguignon

£18.00

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

Beef, Guinness and Oyster Mushroom Pie

£17.50

Minced beef cooked with onions, carrots, oyster mushrooms, Guinness, Dijon mustard, beef stock.

Beef and Porcini Stew with Rosemary and Tomato

£18.00

Beef chuck steak slowly cooked with porcini mushrooms, tomatoes, celery, garlic, and rosemary in a red wine sauce.

Beef Rendang

£18.00

Beef shin slowly cooked with lemongrass, coconut milk, soy sauce, cardamom, lime leaves and tamarind.

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

£18.00

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

Caribbean Beef with Lime, Ginger and Thyme

£18.00

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

Chilli Con Carne

£17.50

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 Parsnip Mash **£17.50**

Lean minced beef with onions, carrots, leeks and peas in a rich gravy made with beef stock. Topped with cheddar, potato and parsnip mash.

Fillet of Beef Stroganoff **£30.00**

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.

Italian Meatballs in Marinara Sauce **£17.50**

Beef, veal and pork with Parmesan in a rich tomato basil sauce.

Korean Beef Stew **£18.00**

Diced chuck steak and minced short rib, stewed with gochujang, Asian pear, shiitake mushrooms, carrot and daikon radish. Finished with spring onions and toasted sesame seeds.

Moroccan Style Beef Stew **£18.00**

Chuck steak cooked with onions, rase el hanout, garlic, cumin, chickpeas and beef stock.

Provençale Beef Stew **£18.00**

Chuck steak cooked with lardons, onion, celery, garlic, thyme and parsley in a red wine sauce.

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

Caribbean Style Lamb Curry

£18.50

Diced lamb in a tomato sauce flavoured with scotch bonnet chillies, lime, curry powder, cloves and thyme.

Indian Shepherd's Pie with a Saag Aloo Topping

£17.50

Minced lamb, peas, potatoes, carrots, spinach and onions flavoured with garlic, cumin, cinnamon, ginger, garam masala, turmeric and mustard seeds, cooked with tomato puree and chicken stock.

Irish Lamb Stew

£18.50

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

Lamb and Mint Meatball Tagine with Chermoula

£17.50

Lamb meatballs made with minced lamb, garlic, ground cumin, chopped tomatoes, fresh ginger, cinnamon and honey.

Lamb Kofta Curry

£17.50

Minced lamb, green chillies, root ginger, garlic, garam masala and yoghurt koftas, cooked in a tomato sauce flavoured with onion, ginger and cinnamon.

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 and rich flavour.

Lamb Vindaloo

£18.50

Lamb shoulder, potatoes and onions cooked with garlic, fresh ginger and spices.

Mexican Style Lamb Stew

£18.50

Lamb fillet cooked with chipotle chilli paste, garlic, onions, roasted red peppers, apple cider vinegar, chopped tomatoes, cinnamon and oregano.

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.

Shepherd's 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.

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

PORK DISHES

Price per 2 portions

Ham Hock Pot Pie

£17.00

Picked ham hock, swede and carrot in a creamy sauce topped with puff pastry.

Ham, Leek and Potato Pie

£17.00

Ham, leek, potato and onion in a creamy sauce topped with puff pastry.

Pork Cheek Stifado

£17.00

Pork cheek, cooked in red wine, garlic, red wine vinegar, passata, thyme and currants.

Pork and Chorizo Butterbean Stew

£17.50

Pork shoulder, butter beans, chorizo, onion, garlic, parsley, honey and birds eye chillies in a white wine and tomato sauce.

Pork Goulash with Herby Dumplings

£17.50

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

Pork Vindaloo

£17.50

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

£17.50

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

Sweet and Sour Pork

£17.50

Pork fillet, 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

£17.00

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 **£20.00**

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.

Guinea Fowl cooked with Riesling and Chanterelles **£22.00**

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 **£22.00**

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

Poachers Pie* **£20.00**

Partridge, pheasant, rabbit, venison sausages and hare cooked in a red wine sauce with carrots and onions. Topped with flaky puff pastry.

Venison Meatball and Wild Mushroom Stroganoff* **£20.00**

Venison, wild mushrooms, pancetta, juniper berries and thyme with a claret and redcurrant jelly sauce.

Venison Cottage Pie* **£20.00**

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* **£22.00**

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.

Vietnamese Duck and Orange **£22.00**

Duck legs cooked with orange, fish sauce and star anise with birds eye chilli, lemongrass and spring onion.

* 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

£20.00

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.

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.

Keralan Fish Curry

£22.00

Monkfish, lime, tomato, mango, runner beans, okra, garlic, ginger and spices, cooked in coconut milk.

Salmon and Spinach Bake

£20.00

Layers of salmon, spinach and boiled eggs topped with a cheese sauce and breadcrumbs.

Salmon en Croute

£22.00

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

Smoked Haddock and Leek Pancakes

£20.00

Smoked haddock and leek wrapped in a pancake and topped with a cheddar and Parmesan cheese sauce.

Smoked Fish and Cider Pie

£20.00

Prawns, haddock, smoked haddock, smoked salmon, peas and spring onions in a cider and cream sauce topped with puff pastry.

Selection of Fishcakes

Salmon and Prawn (**£8.00**) 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, tomato, 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.

Dhaba Style Paneer Curry

£15.50

Paneer cooked with red chilli powder, garam masala, fenugreek, cumin seeds, cardamon, cinnamon, cloves, red chillies, onions and ginger.

Mushroom Cassoulet with Herby Breadcrumbs

£15.50

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

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.

Roast Vegetable Curry

£15.50

Chickpeas, sweet potato, red pepper, cauliflower, onion, garlic, ginger, cumin, turmeric and curry powder, cooked in a coconut milk, lime juice and tomato sauce.

Shepherdless Pie

£15.50

Our meat free version made with mushrooms, onions, carrots, kidney beans topped with mashed potato.

Spinach and Nutmeg Cannelloni

£15.50

Tubes of cannelloni filled with spinach, ricotta and mascarpone, layered in a tomato sauce and topped with mascarpone and Parmesan.

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

VEGAN DISHES

Price per 2 portions

Aubergine and Chickpea Stew

£15.50

Chickpeas, onions, garlic, mixed spices, aubergine chopped tomato, lemon juice, parsley and toasted pine nuts.

Beetroot and Fennel Stew with Potato Dumplings

£15.50

Beetroot, fennel, onions and garlic cooked in apple juice and passata and topped with potato dumplings.

Butternut Chilli

£15.50

Butternut squash, tomato, onions, green olives, garlic, red Romano pepper and birds eye chillies, cooked in a red wine sauce.

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

£15.50

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

Sweet Potato Katsu Curry

£15.50

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

Mushroom Bourguignon

£15.50

Porcini, shiitake, chestnut and portobello mushrooms cooked with shallots, garlic, tarragon and tomato puree cooked in a vegan cream and red wine sauce.

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.

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

VEGETABLE SIDE DISHES

Price per 2 portions

Blanched Mixed Vegetables with Herb Butter (vac packed)	£7.00
Boulangier Potatoes with Bacon	£8.50
Braised Leeks with Gruyere	£8.00
Braised Red Cabbage	£7.00
Broccoli and Cauliflower Cheese	£8.50
Butter Braised Peas with Lettuce and Mint	£7.00
Buttery Mashed Potato	£7.00
Candied Sweet Potato	£8.00
Cauliflower Cheese	£8.00
Cauliflower, Leek and Blue Cheese Gratin	£9.00
Celery Gratin	£9.00
Chicory Gratin	£9.00
Creamy Potato and Wild Mushroom Gratin	£9.00
Creamy Squash and Sage Gratin	£9.00
French Style Braised Peas with Baby Onions	£7.00
Gratin Dauphinoise	£9.00
Gratin Potatoes with Leek, Garlic and Thyme	£9.00
Minted Couscous	£6.00
New Potato and Bacon Gratin	£9.00
New Potatoes with Cheddar Cheese Sauce	£8.00
Onion Bhajis	£8.00
Potato and Spinach Gratin	£9.00
Roasted Carrots with Orange and Thyme	£7.00
Tartiflette	£10.00

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

INDIVIDUAL PUDDINGS

From £6.00 each/portion

Apple Tarte Tatin (*other fruits available on request*)

Baileys Tiramisu

Choux Buns with a choice of fillings -
Vanilla, Chocolate, Coffee, Raspberry

Hot Chocolate Fondants

Fruit Trifle

Lemon Posset

Mango Panna Cotta

Orange and Chocolate Tart

Paris Brest (choux bun with praline mousse)

Raspberry and White Chocolate Tart

Salted Caramel Chocolate Pot

Strawberries and Cream Panna Cotta

Summer Berry Pavlova

Summer Pudding

Tarte au Citron

Three Layered Chocolate Mousse

Vegan Chocolate Delice

Vegan Chocolate and Avocado Mousse

Vegan Panna Cotta - various flavours

WHOLE PUDDINGS

£12.00 serves 2-3 people

Apple and Blackberry Crumble

Apple Crumble

Baked Chocolate Sponge Pudding

Bread and Butter Pudding

Chocolate Brioche Bread and Butter Pudding

Mixed Berry Crumble

Sticky Ginger Jamaican Pudding

Sticky Toffee Pudding

A deposit (refundable on return) is required on dishes and glasses

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF STAFF

WHOLE PUDDINGS

From £40.00 (serves 8-10 people)

CHEESECAKES

Banoffee

Espresso Martini

Mixed Berry

New York Baked

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

TARTS

Almond and Apple

Apple Tarte Tatin *(other fruits available on request)*

Cherry Frangipane

Chocolate Brownie Pecan

Chocolate, Hazelnut and Salted Caramel

Lemon

Orange and Chocolate Drizzle

Raspberry and White Chocolate

Spiced Plum and Frangipane

Strawberry

Treacle

Vegan Chocolate

Spiced Plum and Frangipane

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 **£40.00** (serves 8-10 people)

PIES

Apple and Cinnamon

Banoffee

Lime

Pumpkin

OTHER

Apple Strudel

Mixed Berry Trifle

Trifle

Summer Berry Pavlova

Tiramisu

Vegan Chocolate Delice

FRUIT

Sliced Fruit Platter **£7.00 pp**

Mixed Fruit Skewer (2 per portion) **£4.20 pp**

Mixed Fruit Salad Pot **£4.40 pp**

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 -
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