

at home

• CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE •

Autumn/Winter



LUNCH AND DINNER PARTY MENUS

STARTERS

Scallops

Curried parsnip puree, parsnip crisps and pomegranate

Crab raviolo

Shellfish bisque and sauce vierge

Souffle

Double baked aged comte souffle, leek compote and fresh truffle

Horseradish beef carpaccio

Roast Treviso, tarragon and roast grapes



Pheasant ravioli

Chestnut puree, brown butter sauce, crispy kale and parsley oil

Delica squash tarte tatin

Rosary goats cheese mousse, pink peppercorn dressing

Lobster fettuccine

Brandy cream and lobster sauce, caviar

Duck pastrami

Roast Jerusalem artichoke, blood orange puree and torched radicchio



Cauliflower veloute

Chive oil, truffled parmesan gougères

Crusted pigeon breast

Toasted buckwheat, pickled wild mushrooms and beetroot fondant

Chicory tarte tatin

Mulled pear, pickled walnut gel, blue cheese croquette



Menu subject to seasonal availability



Autumn/Winter

lunch or dinner

LUNCH AND DINNER PARTY MENUS

MAIN COURSE

Roast duck crown

Turnip, peach, duck croustillant and red wine jus

Roasted sirloin of beef

Bone marrow sauce, salsify, mushrooms and red wine shallots

Pan-fried John Dory

Mussels, celeriac, baby spinach and cider sauce

Roast loin of venison

Butternut squash, girolles, roast Treviso and venison jus



Lardo topped seabass fillet

Cannellini beans, celeriac puree, roast garlic and port jus

“Chicken and chips”

Roast breast, stuffed thigh ballotine, crispy hot wings, thick cut chips and chicken gravy

Charred and roasted butternut slice

Chickpea chips, mushroom puree chimichurri sauce and tempura onion ring

Butter seared fillet of beef

Leek wellington, potato rosti, chanterelle, crispy kale and truffle Madeira sauce



Pan-roasted partridge
Swiss chard, girolles, quince, chestnuts and partridge jus

Rack of Surrey bred lamb
Braised shoulder shepherds, lamb sweetbreads, girolles and sauteed baby gem

Pan fried fillet of sea bream
Cuttlefish and chorizo ragout, spinach, pommes puree, ink sauce

Loin of lamb
Rump and potato terrine, aubergine puree, radicchio lettuce and winter vegetables

Lunch or dinner

Menu subject to seasonal availability



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LUNCH AND DINNER PARTY MENUS

DESSERTS

Dark chocolate and walnut tart
Crème fraiche ice cream

White chocolate tartlet
Stem ginger and white chocolate crumb

Trifle
Clementine and gingerbread trifle

Caramel panna cotta
Gingerbread and ginger tuille

Dark chocolate delicé
Coffee ice cream



Mandarin crème brulee
Cardamon langue's de chat

Pineapple upside-down cake
spiced rum caramel and Devonshire
clotted cream

Chocolate fondant
Peanut butter ice cream

Quince tart tatin
Bay infused custard, quince sorbet

Baileys cream choux bun
Coffee and chocolate sauce, vanilla ice
cream and caramel shards

Tiramisu chocolate bomb
Sabayon sauce, shortbread cookie and
chocolate shards

Port roast figs
Fig leaf mousse, orange puree, almond
sable and fig leaf ice cream



Menu subject to seasonal availability



Autumn/Winter

HOT COCKTAIL FINGER FOOD

FROM THE FARM

Quail scotch eggs with truffle oil
Fillet of lamb, mint crumb, pea puree, potato fondant
Korean barbecue popcorn chicken with barbecue dipping sauce
Sweet potato and chorizo croquettes with saffron and lemon aioli
Chilli beef polenta cups with sour cream and guacamole
Chicken and sweetcorn beignets
Confit duck croquettes, sticky plum jus



Duck a l'orange on toasted brioche with grand Marnier glaze
Marinated beef sirloin skewers with wasabi dipping sauce
Crisp chilli beef wontons with sweet chilli vinegar dipping sauce
Mini beef and onion pies
Bubble and squeak rosti with pressed ham hock and piccalilli
Polenta crostini, Parma ham and ceps
Shot glass chicken satay with spicy peanut sauce
Rosti potato steak bearnaise
Duck spring roll with cucumber and hoisin sauce
Venison Bolognese fritters with parmesan
Lamb belly fritters with sauce paloise
Italian sausage and parmesan stuffing balls

FROM THE GARDEN

Crispy onion and root vegetable bhaji, cucumber and mint raita
Jerusalem artichoke, truffled brie and honey
Port and stilton toast
Manchego croquettes with quince puree
Halloumi salt and vinegar fries
Mushroom arancini with black olive tapenade
Shallot tarte tatin, toasted goats cheese crumble
Bread crumbed brie, cranberry and red currant compote
Chestnut, squash, cheddar and sage arancini
Swiss cheese gougeres
Wild mushroom tart with truffle oil and sea salt
Spinach, feta and mint filo rolls
Sesame and cheddar croquettes with tomato and chilli jam
Stilton beignets with grape jelly
Chat masala chickpea and polenta chips with chickpea mayo
Fresh herb dumplings with caramelised onions



Crispy fried truffled spinach and ricotta ravioli with marinara dipping sauce
Mac 'n' cheese bites with tomato salsa dip
Warm truffle and raclette sandwiches



HOT COCKTAIL FINGER FOOD

FROM THE SEA

Salt and pepper chilli squid,
nuoc cham dressing

Seared king prawns with
garlic butter and fresh herbs

Crispy crumbed diver
scallop with apple puree

Thai fishcakes with cucumber pickle

Spicy prawn spring roll with tamarind dip

Lobster Thermidor tartlet

Mini sashimi tuna burgers with wasabi
mayonnaise, pickled ginger and coriander

Herby toasted spicy prawns

Kiln roasted salmon fishcakes,
tartar dipping sauce

Spiced crab and crayfish
wontons, soy and honey dip

Tempura prawns, sweet chilli dip

Crayfish, chilli lime and sweetcorn fritters, mango chilli compote

Mini baked potato with crème fraiche and caviar

Chorizo, squid and potato fritters with saffron aioli

Shrimp fritters with lime mayonnaise

Mini prawn taco's

Crispy haddock doughnuts with lettuce and chilli oil sauce



BAR BITES FOR OCCASIONAL TABLES

*Placed around the room for guests to help
themselves*

Cracked green and sweet black olives
with Provençale 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 shortbreads

Parmesan choux sticks

Jalapeno and parmesan tuiles



COOL COCKTAIL FINGER FOOD

FROM THE FARM

Chicken liver pate, brioche croute, cranberry gel
Potted duck, piccalilli croustade
Foie gras and black truffle gougers
Chicken tikka, mango chutney,
raita and coriander on mini naan
Roast beef crostini with cornichon
and horseradish cream
Ham hock terrine on toasted sourdough with piccalilli
Venison carpaccio, focaccia croutes, shaved parmesan
Beef tartare with fried capers on toasted sourdough
Mini yorkie, rare beef, red onion
marmalade, horseradish, rocket
Parmesan scone, Parma ham, peppered
cream cheese, red pesto, basil
Herb seared loin of lamb crostini
with parmesan cream and caper salsa
Brioche crostini with foie gras
parfait and sauterne jelly
Caesar salad wonton cups
Beef carpaccio, parmesan crisp, truffle mayo
Soy-cured beef tartare, spicy Japanese mushrooms and pickled daikon



finger food

FROM THE SEA

Potted salmon on toasted granary with
creme fraiche and deep fried capers
Potato drop scone with smoked
salmon and horseradish cream
Anchovy and caviar toast
Beetroot and gin cured
salmon blini and sour cream
Lobster and crayfish cocktail tarts
Potted shrimp, granary toast, nutmeg
Flaked smoked haddock and celeriac on
pumpnickel with beetroot relish
Curried crab with mango
salsa on sourdough toast
Smoked trout, mini dill scone, horseradish cream
Sesame crusted tuna with wasabi mayo and pickled ginger
Tuna loin on black radish with passion fruit coulis
Teriyaki salmon, winter slaw and horseradish on pumpnickel
Wasabi prawns, pickled ginger, mango and ginger chutney, sourdough crostini
Whisky cured salmon gravlax on oatcakes with horseradish crème fraiche
Mini crab and crayfish brioche sliders
Lemon and pepper macarons with smoked salmon, cream cheese and grapefruit



Autumn/Winter

COOL COCKTAIL FINGER FOOD

FROM THE GARDEN

Comte and black truffle gougeres
Walnut shortbread with creamy goats cheese,
roasted butternut squash, pine nut and honey
Smoked Montgomery, cheddar
and pickled walnut gougeres
Mini pumpkin and ricotta tarts with spiced honey
Sweet potato scones, creamed goats cheese,
golden sultanas and red onion jam
Goats cheese, toasted cashews and honey crostini
Wild mushroom brioche crostini with
crème fraiche and truffle oil
Goats' cheesecake with red onion jam
Baby cheese scones with
cheddar and pickled pears
Mini chestnut, stilton and cranberry tartlet
Polenta crostini with butternut
squash, ricotta and sage



SOMETHING FOR THE SWEET TOOTH



Passion fruit tartlet
Warm mini-Bakewell tarts, mascarpone
Mini mince pies, brandy butter cream
Pumpkin cinnamon pie, Chantilly cream
Bailey's cheesecake
Black forest gateau bites
Christmas pudding cheesecake,
frosted red currants
Roasted plum pavlova with toasted pistachio
Carrot cake cheesecake
Sticky toffee spoon
Treacle tart, clotted cream
Espresso martini profiteroles
Boozy caramel mini shakes
Lemon meringue tartlet
Banoffee pie cups
Sherry shooters with mincemeat
palmier and brandy butter
Chocolate and salted tartlet
Assorted macaroons, gold dust
Bailey's cheesecake
Apple fritters, salted caramel, clotted cream



WORLD BOWL FOOD

HOT BOWLS

Panko crumbed chicken katsu curry, sticky rice
Fillet of beef bearnaise served with Parmentier potatoes and crispy shallots
Vegetable tagine, flatbread, tzatziki
Vegetable Thai green curry with jasmine rice
Malaysian satay pork steamed buns
Tartiflette au reblochon
crisp toasted baguette
Pumpkin risotto, chestnut pesto
Fillet of beef stroganoff, rice and kale crisps



HOT BOWLS



Cod loin with salsa Verde, crushed new potato, kale and Jerusalem artichoke
Gnocchi with creamy gorgonzola, spinach, parmesan, walnut crumb
Beef bourguignon - slow braised beef, pommes mousseline and rich Bordeaux jus
Fillet of wild sea bass, julienne of vegetables with lemon and ginger beurre blanc
Confit duck, parsnip puree, shredded Brussels, caramel shallots and port jus
Pork belly roasted apples, Dijon mash, calvados jus crackling shards

Chunky beef chilli con carne long grain and wild rice, sour cream and nachos
Venison ragout, sticky red cabbage, root vegetable mash
Roast monkfish, chorizo crust and spiced beans
Lamb koftas, spiced aubergine, minted yogurt and flatbread
Sausage and mash with onion gravy
Beer battered cod bites, skinny fries, tartare sauce
Woodland mushroom and roasted celeriac risotto
Smoked bacon potato cakes, poached egg, hollandaise and bacon crumbs
Smoked haddock and salmon fishcake with real mushy peas
Cauliflower cheese with grated fresh truffle
Spanish potato terrine, crispy egg and chorizo
Parmesan and truffle souffle



WORLD BOWL FOOD



COOL BOWLS

Seared tuna taco with avocado and chilli salad
Crispy duck and glass noodle salad
Rare roasted venison loin, balsamic roasted beetroots, grated horseradish, capers and roasted hazelnuts
Scallop ceviche with lime and chilli, pickled mouli and pink grapefruit
Tuna poke, lime, whipped avocado, pickled yellow peppers, puffed rice
Ham hock and pea salad with tarragon dressing
Venison carpaccio, capers, pickled cucumber
Sea bass carpaccio, anchovy, mint and coriander dressing
Pickled sweet herrings, potato salad, cornichons, capers and sour cream and mustard dressing

SWEET BOWLS

Pineapple carpaccio, grilled pineapple, coconut sorbet and almonds
Coconut panna cotta with mango, mint and chilli salsa
Honey and pecan tart with honeycomb ice cream
Warm donuts, mango sauce
Apple fritters, salted caramel and clotted cream
Sticky toffee pudding with Chantilly cream

COOL BOWLS

Burrata, burnt orange and pomegranate seeds
Thai beef salad, green mango, papaya, roasted peanuts, hot and sour dressing
Winter salad - bitter leaves, goat's cheese, roasted hazelnuts, apple crisps and blackberry balsamic
Cornish crab salad, avocado, citrus fruits and shaved fennel
Scottish smoked salmon, rocket, dill pickles, capers, cream cheese and poppyseed bagel croutons
Kiln roasted salmon, horseradish crème fraiche, rocket and watercress salad
Lobster, prawn and crab spicy cocktail
Fillet of beef tartare with quail egg yolk
Avocado salad, chilli lime crab and king prawns
Grilled goats cheese, pickled red onions, honeyed caramelised pecans
rocket and watercress salad



SWEET BOWLS

Frangipane mince pies, brandy butter cream
Warm chocolate brownie with toffee and vanilla bean ice cream
Bailey's panna cotta, pistachio & date biscotti
Gingerbread tiramisu, chocolate zabaglione
Clementine and Grand Marnier trifle
Sticky toffee pudding with caramel sauce and clotted cream
Mulled fruit trifle shots, chocolate crunch
Tarte tatin with Chantilly cream



TAPAS AND PINTXOS

SMALL PLATES IN THE BASQUE TRADITION

Calamari with fried garlic, chilli and lemon

Cockles cooked in white wine with cannellini beans, pancetta and torn croutons

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

Chorizo and piquillo peppers

Clams with sherry and serrano ham

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

Salt cod fritters with saffron aioli

Chicken wings with honey and paprika

Chorizo, morcilla and fennel sausages with sticky balsamic onions

Calamari with peppers and mushroom salad

Marinated baby octopus with tomato and fennel salad

Gazpacho shots



Autumn/Winter

DIRTY FOOD

Two handed grown-up comfort food

Pulled pork brioche with BBQ sauce and rosemary coleslaw

Maple-cured bacon, cheese and tomato sandwich with rocket

Honey-fried chicken with shoestring fries

Crab cakes with remoulade and soft buttered roll

Beer battered haddock with hand cut chips, mushy peas and homemade tartare sauce

Italian pork and fennel meatballs in tomato sauce

served in a crusty baguette with parmesan cheese

Steak sandwich with sauteed onions, Dijonnaise, rocket and blue cheese

Chilli cheese dog, Pork hot dog, chilli, cheddar cheese and chopped white onion

Chicago beef hot dog, caramelised and spring onions,

French's mustard and tomato ketchup

Cumberland sausage slider with tomato ketchup

Crispy bacon toasties

BBQ brisket sliders with dill pickle and Swiss cheese

At homes Sausage rolls hot from the oven with Bronston pickle

Pastrami on rye with homemade Russian dressing

London Pride battered fish finger slider with tartare sauce

Buffalo wings with homemade ranch dressing and hot sauce

Ground chuck cheeseburger with maple-cured bacon, dill pickle and Dijonnaise

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

Pork burger with bacon tomato jam, provolone and rocket in a brioche bun

Fried chicken sandwich with fennel slaw



Autumn/Winter

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



brunch time



Autumn/Winter

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

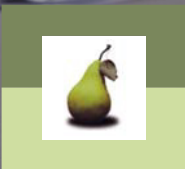
Assorted afternoon tea pastries to include chocolate and coffee eclairs, fruit tartlets, meringues, petit four glace, chocolate delice and individual Victoria sponge sandwiches

Your choice of tea from our collection;

Earl Grey, Darjeeling first flush, Lapsang souchong, Royal English, Jasmine with flowers



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