

at home

• CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE •



LUNCH AND DINNER PARTY MENUS

STARTERS

Burrata

Miso cured tomatoes, green tomato ketchup, balsamic, garlic croutons

Steak tartare

Cucumber variations, oyster tempura, nori crisp

Poached lobster

Asparagus, shellfish oil, buttermilk, pickled rhubarb



Mimolette cheesecake

Shallot confit, spring leek, onion jus

White and green asparagus

Ricotta, almond sauce, chamomile oil, candied fennel

Dressed Dorset crab

Pickled cucumber, daikon, mayonnaise



Ravioli of seared quail and foie gras

Baby asparagus, quail jus

Mexican scallop ceviche

Jalapeno cream, passion fruit and coriander pearls

Terrine of confit chicken and ham hock with apricots, black garlic and smoked almonds

Spiced apricot chutney, toasted sourdough



Maple glazed smoked pigeon breast

Celeriac salad, watercress oil

New season pea puff pastry tart

Lemon gel, gouda cheese custard, truffle woodland sorrel

Jamon Iberico

Manchego cheese curd, black cherries, crisp lavash



Spring/Summer

LUNCH AND DINNER PARTY MENUS

MAIN COURSE

Roast rack of lamb

Caramelised sweetbreads lamb jus, fondant potato, watercress,

Breast of Cornish hen

Carrot puree, Wye valley asparagus, chicken fat hash brown, garlic and mustard emulsion roasted chicken jus

Roast monkfish

Mussel chowder, sea vegetables, lemon gel, caviar

Beef fillet poached in truffle jus

Parisienne potatoes, baby summer vegetables, gremolata



Conisbee farm lamb cannon

Glazed parsley riblets, sweet potato gnocchi, English pea and shoots, lamb and rosemary jus

Steamed wild halibut

Brown butter and lime hollandaise, coastal greens

Roast beef fillet

Rosti potatoes, watercress and spinach puree, nasturtium oil, blue cheese raviolo and madeira jus

Pan seared Magret of duck

Croustillant of confit duck, celeriac puree, Vichy baby carrots, fondant potato

Brixham turbot

Pea and baby gem fricassee, tiger prawn, tender stem broccoli, tartare butter sauce

Herb ricotta-stuffed courgette flower

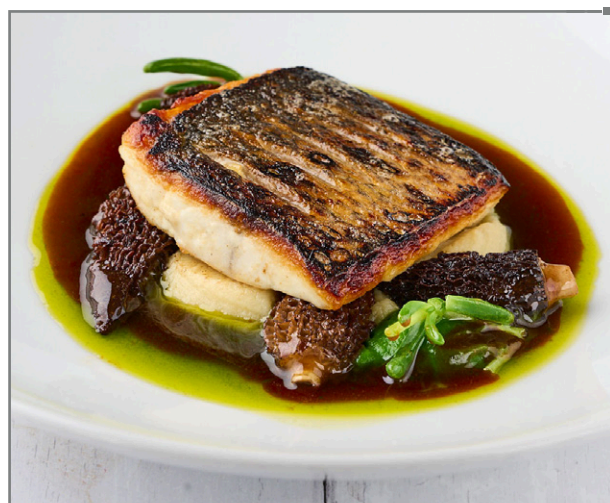
Sweetcorn puree, crispy polenta, tomato relish crumb, herb Salsa Verde

Roast fillet of sea bass

Fish jus, pea puree, morels, truffle mash, dill oil

Ravioli of pecorino and black truffle

Cauliflower puree, morels, micro cress



lunch or dinner



Spring/Summer

LUNCH AND DINNER PARTY MENUS

DESSERTS

Caramelised pineapple

Marzipan gelato, candied kumquats, saffron, roast almond

Mango parfait

Pineapple sorbet, mirin and lime leaf caramel, pineapple and pink grapefruit salsa, coconut flakes

Black forest choux a la crème

Kirsch Chantilly cream, black cherry gel, sour cherry compote, bitter chocolate Cremeux

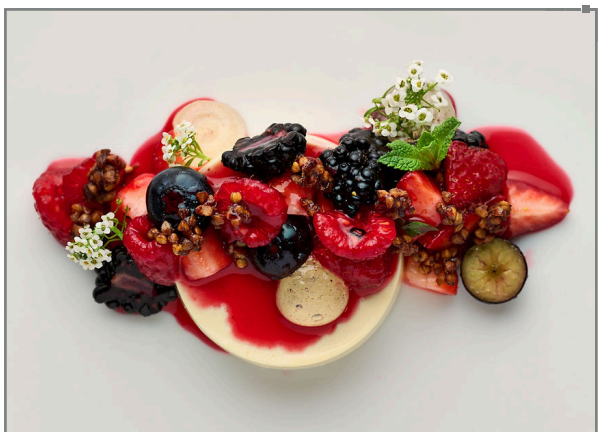


Champagne and red fruit coupe

Summer fruit compote, champagne-soaked vanilla sponge, strawberry ripple ice cream, lime jelly, white chocolate Chantilly and red berry coulis

Raspberry Cremieux

Rose sable, lime gel and lychee sorbet



Bourbon poached peach

Vanilla bavaroi, blueberry meringue, peach and muscat puree

Strawberry

Marinated strawberries, strawberry sorbet, ruby chocolate ganache, fennel cake, bergamot jelly

Bergamot lemon tarte

Lavender Cremeux, cinnamon crumb and blueberry sorbet



Chocolate and assam tea torte

Malted chocolate milk ice cream, assam crème anglaise and green tea meringue

Eton mess parfait

Strawberry and Tahitian vanilla parfait, strawberry sorbet, strawberry compote, crisp meringue

Classic vanilla crème brûlée

Lavender shortbread biscuits

Panna cotta

Toasted barley and summer fruits



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 crème brûlée

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



PLANT BASED 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



MAINS

Roast sweet potato, salt baked puree, wilted greens, coconut emulsion, crispy quinoa
Roast satay cauliflower, peanut sauce, coconut rice, green bean sambal, coriander chutney
Slow cooked aubergine, tamarind, white bean puree, roast onion sauce, onion rings



STARTERS

Cashew Labneh, radish top pesto, courgette and broad bean salad
Smoked new potatoes, asparagus, pickled morel, watercress and mint gel
Charred runner beans, panzanella, oregano infused tofu, Romesco sauce



DESSERTS

Earl grey and cherry tart, almond crumble, cherry sorbet
Oat pannacotta, passionfruit gel and sorbet, Oreo crumb
Basil and Tequila strawberries, black pepper creameux, Margarita sorbet, lime crisp



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
Ham, egg and chip
Toasted brioche, wagyu, truffle mayo and caviar
Crunchy Thai chicken and peanut cakes, sweet chilli dip
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



FROM THE SEA

Cornish crab croquettes with saffron mayonnaise
Shrimp and spring onion fritters with coriander salsa
Prawn toast with shichimi and lime pearls
Vermouth queenie scallops with green
olive tapenade and chorizo
Hake croquetas with aioli
Smoked haddock kedgeree
arancini with curry ketchup
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
Fish sausage roll with a lemon ketchup



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

Prosciutto, pea and pecorino arancini with
sundried tomato pesto and aioli

Duck confit arancini with spring onion and
ginger

Sticky BBQ pork belly skewers

Sesame prawn bon bon with sweet and
sour dip



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
Parmesan and pecorino churros with trufflenaise dip
Welsh rarebit tartlet, candied walnut
Tunworth cheese croquette, grain mustard dip
Vegetable pakoras with tamarind sauce
Spiced pea and potato samosa with coriander yogurt sauce
Mushroom and truffle arancini
Sun blushed heritage tomato and smoked cheddar arancini with walnut pesto dip
Goat's cheese and truffle beignet
Polenta chips with katsu curry dipping sauce
Ithaca courgette cake with Tzatziki
Roast butternut squash and feta tarts
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

Hot honey smoked mixed nuts
Burnt sweetcorn and sour cream dip, spice dusted tortilla chips
Breadcrumbs stuffed Padron peppers
Mixed green and black olives
Mini cheese and marmite sausage rolls
Pitta crisps with whipped feta
Muhammara with olive toast
Pork puffs with apple ketchup
Wholegrain mustard cheese straws
Mushroom dusted popcorn



Spring/Summer

COOL CANAPÉS

FROM THE FARM

Beef sashimi with ponzu sauce on a lotus root crisp
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
Beef tartare with crispy wontons and wasabi avocado
Three herb and chicken rice paper rolls with rice
vinegar and chilli dip
Asian duck salad wonton cups
Chicken blini with hummus and mushrooms
Broad bean, ricotta, feta crostini with pancetta
Herb seared lamb, parmesan cream, caper salsa, crostini

FROM THE SEA

Prawn cocktail tartlet
Tuna and caviar wonton cup
Scottish smoked salmon tartare, capers,
shallot, lemon zest, crème fraîche 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
Sesame seared tuna, pickled cucumber and miso aioli
Curried crab and prawns and corn vol au vents
Salmon tartare, salmon caviar, wasabi,
pickled apple served in cone
Potted salmon, granary toast, lemon
crème fraîche and deep fried capers
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
Mini okonomiyaki with Kewpie mayo and pickled ginger
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
Pimientos picante
Vietnamese summer rolls, soy and honey dipping sauce
Mediterranean vegetable crostini with pesto
Carrot tuile with crème fraîche and onion jam
Heirloom tomato caprese parmesan tarts
Asian vegetable rice paper roll, soy, chilli dip



canapés



SOMETHING FOR THE SWEET TOOTH

Banoffee tartlet
Warm doughnut dippers with raspberry sauce, lemon curd and vanilla custard dips
Lemon and Yuzu meringue tartlets
Salted caramel chocolate Rolo tartlets
Pannacotta and raspberry shots
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
Mini pavlovas with mango and passion fruit
Pistachio and honey cannoli
Lemon and ricotta cannoli
Lemon curd profiteroles
Mini Portuguese custard tarts



Spring/Summer

WORLD BOWL FOOD

HOT BOWLS

Gun powder chicken with tamarind chutney
Shrimp coconut curry soup
Harissa crispy squid aioli
Black cod marinated in miso sauce served on noodles, bok choy and julienne vegetables
Mini beef and onion pie with bashed peas, mint and gravy
Goat's cheese potato gnocchi with pesto, sun dried tomato and rocket salad
Butter poached Scottish lobster, fettuccine and caviar
Nachos topped with chilli con carne, melted cheddar, guacamole, sour cream and jalapenos
Roast sea bass fillet, basil, fennel and chorizo oil
Fillet of beef, triple cooked chips and béarnaise
Thousand-layer chips with curry sauce
Pan seared seabass, crushed new potatoes, broad beans and samphire



HOT BOWLS

Chargrilled octopus, chickpeas, piquillo peppers, purslane and gremolata
Asparagus, poached duck egg yolk, garlic chive emulsion, brioche toast
Charred asparagus, pea shoots, broad beans, soft quails' egg and chipotle hollandaise
Breast of chicken, asparagus, chicken fat hash brown, roasted chicken jus
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
Keens cheddar twice baked souffle
Courgette and basil velouté, red pepper piperade, oven roast cherry tomatoes
Chorizo and prawn pierogi in a chorizo and cider broth
BBQ sticky pork slider, crushed peanuts and spring onion
Paella with lobster, prawns, monkfish, chicken thighs, chorizo and saffron rice
Lobster raviolo, bisque sauce, brown shrimps and basil



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
La Latteria burrata, pea pesto, basil oil,
tomato, almonds, lemon zest, pea shoots
Sea bass ceviche, mango,
passion fruit and red chillies
Thai beef salad, Asian vegetable and beef fillet
salad, hot and sour dressing, rice noodles, coriander
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
Heritage tomatoes with buffalo
mozzarella pannacotta



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



Spring/Summer

COOL BOWLS

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



hampers



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



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
- Gooey chocolate and pecan brownies served with clotted cream
- Huge baskets of summer berries and cherries served with clotted cream
- Lemon meringue roulade



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

afternoon tea



40 High Street, Cobham, Surrey KT11 3EB Tel: 01932 862026
6th Floor Kings House, 9-10 Haymarket, London, SW1Y 4BP Tel: 020 7649 9695
Email: parties@athomecatering.co.uk Website: www.athomecatering.co.uk

