



at home

• CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE •

Autumn/Winter



LUNCH AND DINNER PARTY MENUS

STARTERS

Ceviche of Chalkstream trout

Sea buckthorn gel, pickled kohlrabi, trout roe rice cracker

Autumnal salad

Smoked mallard, beetroot, blackberries and hazelnuts

Spiced shellfish bisque

Crab samosa, roast shellfish oil

Cromer crab crème brûlée

Hand picked white crab meat, parmesan, melba toast



Cep & champagne risotto Garlic tiger prawns

Pan-fried diver scallop

Coconut sauce, pumpkin, sweet potato

Karwari seafood Tikki

Spicy Tikki seafood cakes with king prawns, tilapia and crabmeat, grilled prawn, red pepper sauce

Venison tartare

Walnut ketchup, pine oil, blackberries, mushroom mayonnaise



Roast pumpkin

Charred onion salad, curd cheese

Chicory tart

Pear salad, deep fried blue cheese, pickled walnuts, sherry vinegar dressing

Salmon nori ballotine

Wakame & radish salad, crispy edamame, lime gel, umeboshi dressing



Menu subject to seasonal availability



Autumn/Winter

LUNCH AND DINNER PARTY MENUS

MAIN COURSE

Pan-fried John Dory

Mussels, celeriac, baby spinach and cider sauce

Roast loin of venison

Roast chervil root, rainbow chard, mushroom puree, venison jus

Ballotine of partridge

Partridge faggot, turnip fondant, caramelised radish, hazelnut puree, game sauce

Pan fried halibut

Cockle sauce, celeriac puree, maitake mushroom, braised green onion, mushroom powder

Roast rump of lamb

Pumpkin mash, blackberry puree, glazed fennel, baby carrots, lamb jus



Pan fried stone bass

Celeriac puree, roast red chicory, sweet shallots, red wine jus

Fillet of beef

Oxtail bonbon, brioche croustade, roast onions, gratin potatoes, Hispi cabbage, madeira jus

Roast Scottish grouse

Potato galette, savoy cabbage, blackberries, port wine jus

Brixham turbot

Champagne sauce, caviar, stewed leeks, cauliflower puree

Roast hen pheasant crown
Confit legs, braised red cabbage, chantenay carrots, Boulangère potatoes, port and pheasant jus

Stuffed fillets of Dover sole
Black truffle and scallop mousse, Linzer potatoes, baby leeks, pickled girolles, vin Jaune cream sauce

Fillet of Surrey bred beef
Cep puree, mushroom gnocchi, pomme rosti, creamed spinach

Roast tronçon of wild turbot
Hollandaise sauce, silky creamed potato, griddled baby leeks, broad beans



Lunch or dinner

Menu subject to seasonal availability



Autumn/Winter

LUNCH AND DINNER PARTY MENUS

DESSERTS

Caramelised white chocolate mousse
cinnamon apple, muscovado gel

**Spiced rum cake, cinnamon roast
pineapple, coconut sorbet,**
pineapple crisp and honeycomb

Coconut pannacotta
rhubarb compote, ginger crumble

Gingerbread sticky toffee pudding
Toffee sauce, date ice cream



Mulled winter fruits
Coffee meringue, eggnog cream

Poached pear
Cinnamon biscuit, caramel sauce, vanilla
ice cream

Blood orange crème brulee
chocolate shortbread

Chocolate ganache
Orange and Campari sorbet, Almond
crumb, raspberry flakes



Caramelised pain perdu
Vanilla ice cream, biscuit crumb

Mont Blanc
Smoked chestnut parfait, vanilla, rum

Plum and almond clafoutis
Crème fraiche sorbet, plum compote

Chestnut and orange cheesecake
Oat crumble, orange crisp, chestnut
shavings

**Blackberry Charlotte with blackberry and
hibiscus flower sorbet**



Menu subject to seasonal availability



Autumn/Winter

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



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

MAINS

Cauliflower steak
Black garlic risotto cake, roast buckwheat, stuffed onion

Roast pumpkin
Smoked mushroom crisps, oyster mushroom sauce, pumpkin xo, tenderstem

Roasted leeks
Farro, zhoug, toasted cashew cream, crispy leeks

Winter vegetable pithivier
Charred Hispi cabbage, smoked carrot puree, sauté baby leeks, 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



HOT COCKTAIL FINGER FOOD

FROM THE FARM

Chicken Momo with achaar dipping sauce
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
Pork spring roll with green chilli sauce



Hoisin duck, black sesame cone, cucumber and wasabi cress
Duck confit spring roll with spiced mango 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
Red wine braised short ribs with gorgonzola polenta medallions
Shot glass chicken satay with spicy peanut sauce
Rosti potato steak bearnaise
Turkey and sage beignet with cranberry gel
Venison Bolognese fritters with parmesan
Chicken waffle with hot honey
Italian sausage and parmesan stuffing balls

FROM THE GARDEN

Crispy onion and root vegetable bhaji, cucumber and mint raita
Stilton beignet with black grape puree
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
Nacho cheese cone with pickled jalapeno and guacamole
Sesame and cheddar croquettes with tomato and chilli jam
Blue cheese souffle tart with plum chutney
Caccio and pepe spaghetti fritter, crispy guanciale
Chickpea and artichoke croquette, remoulade sauce



Crispy fried truffled spinach and ricotta ravioli with marinara dipping sauce
Breaded artichoke hearts, vegan lemon yogurt
Warm truffle and raclette sandwiches



HOT COCKTAIL FINGER FOOD

FROM THE SEA

- Salt and pepper chilli squid, nuoc cham dressing
- Lobster thermidor vol-au-vent
- Crispy crumbed diver scallop with apple puree
- Thai fishcakes with cucumber pickle
- Spicy prawn spring roll with tamarind dip
- Sesame prawn ball with sweet chilli dip
- Potato cigarette, truffle, parmesan cheese, caviar
- Smoked haddock soufflé
- 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
- Portland crab rosti with land cress and chives
- 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



Autumn/Winter

COOL COCKTAIL FINGER FOOD

FROM THE FARM

Chicken liver pate, brioche croute, cranberry gel
Potted duck, piccalilli croustade
Foie gras and black truffle gougiers
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
Pastrami on rye, pastrami, sauerkraut,
gherkin gel, remoulade, rye cracker
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
Salmon tartare with fried
rice paper and finger lime
Anchovy and caviar toast
Beetroot and gin cured
salmon blini and sour cream
Lobster and crayfish cocktail tarts
Crispy new potato skins with smoked
salmon, cream cheese and chive
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
Teriyaki cured salmon, winter slaw, charcoal crispbread
Wasabi prawns, pickled ginger, mango and ginger chutney, sourdough crostini
Whisky cured salmon gravlax on oatcakes with horseradish crème fraiche
Crispy tuna poke tacos
Sushi rice cake, tuna tartare, wakame radish salad
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
Palm heart, mayo, nori tart with old bay seasoning
Mini pumpkin and ricotta tarts with spiced honey
Chilli peanut Vietnamese noodle rolls
Goats cheese, toasted cashews and honey crostini
Wild mushroom brioche crostini with
crème fraiche and truffle oil
Goats' cheesecake with red onion jam
Edamame and pea falafel,
cucumber and yogurt raita
Mini chestnut, stilton and cranberry tartlet
Polenta crostini with butternut
squash, ricotta and sage
Ploughman's tart, cheddar mousse,
pickled onion, Branston, apple puree



SOMETHING FOR THE SWEET TOOTH



Passion fruit tartlet
Warm mini-Bakewell tarts, mascarpone
Mini mince pies, brandy butter cream
Pumpkin cinnamon pie, Chantilly cream
Blueberry, raspberry sables, lemon butter
Black forest gateau bites
Christmas pudding cheesecake,
frosted red currants
Roasted plum pavlova with toasted pistachio
Pumpkin meringue pie
Treacle tart, clotted cream
Espresso martini profiteroles
Boozy caramel mini shakes
Lemon meringue tartlet
Banoffee pie cups
Apple and cinnamon cream cone
Coconut pistachio snowballs
Spiced gingerbread madeleines
drizzled with eggnog icing
Assorted macaroons, gold dust
Bailey's cheesecake
Apple fritters, salted caramel, clotted cream



Autumn/Winter

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

dirty food

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



Autumn/Winter



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

