



# 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 brulee

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



### Truffled mushroom parfait

Pickled shimeji, puffed wild rice, sourdough crisp

### 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

### 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 fraîche sorbet, plum compote

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



*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



## 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, zhough, toasted cashew cream, crispy leeks

### Winter vegetable pithivier

Charred Hispi cabbage, smoked carrot puree, sauté baby leeks, romesco sauce



## 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 COCKTAIL FINGER FOOD

## FROM THE FARM

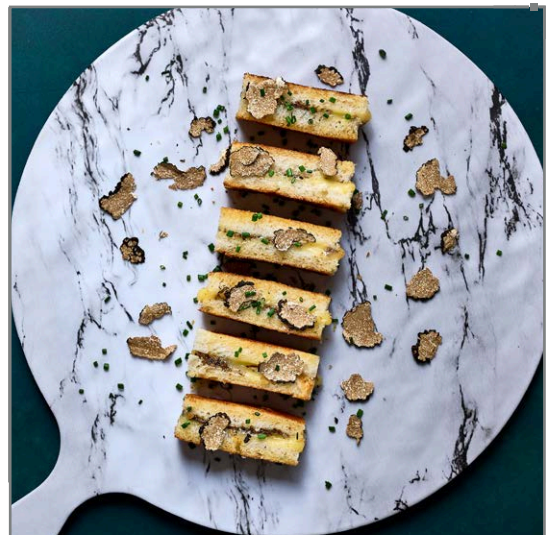
Chicken Momo with achar dipping sauce  
Fillet of lamb, mint crumb, pea puree, potato fondant  
Korean barbecue popcorn chicken  
with barbecue dipping sauce  
Sweet potato and chorizo croquettes  
with saffron and lemon aioli  
Chilli beef polenta cups with  
sour cream and guacamole  
Chicken and sweetcorn 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

finger food



Autumn/Winter



# 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



## 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



finger food



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

## 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

### 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

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

### 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



# 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





## BRUNCH TIME

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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



Autumn/Winter

brunch time

# 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 delicie 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





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