



at home

CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE



CHRISTMAS 2025

MENU AVAILABLE 24th DECEMBER 2025

TRADITIONAL CHRISTMAS

Surrey Hills Reared Turkey - RSPCA accredited, clementine & bay butter basted, wrapped in bacon with two stuffings: apple, onion & cornbread with cranberry & sausage meat, sage & onion with apricot & smoked bacon

6 - 8 kg serves approx. 10 - 12 £150.00

8 - 10 kg serves approx. 14 - 18 £180.00

Surrey Hills Reared Turkey Crown - RSPCA accredited, clementine & bay butter basted & wrapped in bacon with sausage meat, sage & onion, apricot & smoked bacon stuffing

serves 6 - 8 £140.00

Sausage Meat, Sage & Onion, Apricot & Smoked Bacon Stuffing - large tub £20.00

Apple, Onion & Cornbread with Cranberry Stuffing (vegan) - large tub £16.00

Classic Bread Sauce - shallots, nutmeg & clove - medium tub £10.00

Rich Roasting Pan Gravy - large tub £12.50

Cranberry Sauce - with Port, nutmeg & orange - medium tub £10.00

Sticky Spiced Red Cabbage - with apples, sultanas & clementine - large tub £12.50

Creamed British Winter Root Vegetables - large tub £12.50

NON-TRADITIONAL MAINS

Easy Carve Leg of Lamb - rubbed with rosemary & garlic, with mint sauce £25.00
Serves approx. 8 - 10 per kilo

per 2 portions

Filet of Beef Wellington with a Rich Burgundy Jus £60.00

Salmon en Croute - stuffed with leeks & cream cheese, £22.00
with a lemon & white wine cream sauce

Stuffed Squash & Pesto Wellington, Savoury Jus £15.50

CANAPES - 12 per box

Certain canapés will be sent in kit form (K.F) Canapés that require heating marked (H)

Beef, Yorkshire Pudding, Horseradish Cream & Piccalilli (K.F)	£34.00
Bread Sauce & Stuffing Croquette with Cranberry Sauce (H)	£34.00
Cauliflower & Chickpea Croquettas, Smoky Tomato Dip (H) (vegan)	£34.00
Coriander & Lime Tiger Prawn Tails, Spicy Thai Mango Sauce (marinade provided separately) (K.F)	£39.50
Parmesan Shortbread, Garlic & Herb Cream Cheese, Fig Jam (K.F)	£34.00
Salmon & Chive Mousse wrapped in Smoked Salmon with Granary Toast (K.F)	£39.50
Spiced Crab Cake with Sriracha Mayonnaise (H)	£39.50
Truffled Wild Mushroom & Parmesan Vol Au Vent (H)	£34.00
Venison Pigs in Blankets with a Cranberry Dip (H)	£34.00

LUXURY ITEMS

CAVIAR	50g	125g	250g	1000g
Siberian Baerii	£ 80	£200	£380	£1,500
Imperial Oscietra	£ 90	£220	£440	£1,700
Sevruga	£140	£350	£690	£2,800

JOHN ROSS SMOKED SALMON	454g	Whole side (long sliced)
Traditional	£29.00	£64.00

STARTERS

Lobster Bisque - large tub (4 portions)	£38.00
Seafood Gratin - scallop, langoustine, monkfish & tiger prawn in a creamy cheese sauce with a crispy crumb top (dish deposit) - per portion	£25.00
Fois Gras Terrine with Grape & Dark Chocolate - served with brioche toast - per portion	£20.00
Sharing Platter for 6 or 10 - Parma ham, salami, chorizo, chicken, ham hock & apricot terrine, Brie, Shropshire blue, Cheddar, grilled artichokes, cornichons, tomato & oregano focaccia	6 people - £100.00 10 people - £166.00

SORBET - palette cleanser course	large tub - 6 portions
Mulled Cider Sorbet	£15.00
Bucks Fizz Sorbet	£15.00

CHRISTMAS HAMS

	Quarter	Half
Honey Roast Ham with Maple & Cinnamon with a Cumberland Sauce	£45.00	£70.00

HAND RAISED PIES

	180g (individual)	450g	1.8kg
Traditional Pork Pie	£4.80	£ 9.50	£36.00
Pork & Caramelised Onion	£4.80	£10.50	£42.00
Pork & Stilton	£4.80	£10.50	£42.00
Game	-	£10.50	£42.00
Chicken & Ham	-	£10.50	£42.00

QUICHES - 8-10 PORTIONS

Quiche Lorraine	£38.00
Smoked Salmon, Cream Cheese & Chives	£38.00
Spinach, Feta & Spring Onion	£38.00
Smoked Bacon, Brie & Cranberry	£38.00

SALADS

	Medium approx. 3 portions	Large approx. 5 portions
At Home Handmade Coleslaw	£12.00	£20.00
Coronation Chicken - chicken breast with flaked toasted almonds, red peppers, apricots & fresh coriander with a curry & mango mayo	£22.00	£34.00
Brown Rice Salad - wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy sauce	£18.00	£30.00
Festive Smashed Potato Salad - potatoes, bacon, sprouts & cranberries in a sour cream dressing	£18.00	£30.00
Brussel Sprout Salad - with sprouts, pomegranate & cashew nuts in a vinaigrette dressing	£18.00	£30.00

CHEESE COURSE

At Home British Cheese Selection -featuring 5 selected regional cheeses. £90.00
Garnished with grapes, celery & dates, crackers & artisan bread (serves 10)

Baby Stilton £76.00

DISHES

per 2 portions

Thai Green Chicken Curry - chicken breast cooked in coconut milk with £17.50
green curry paste, aubergines, kaffir lime leaves, green beans & Thai basil

Fillet of Beef Stroganoff - beef fillet with wild mushrooms, gherkins, £30.00
cream & brandy sauce

Mushroom Bourguignon - porcini, shiitake, chestnut & portobello mushrooms £15.50
cooked with shallots, garlic & tarragon in a vegan cream & red wine sauce

Dishes incurring a dish deposit:

At Home Chicken Pie - chicken, leeks, mushrooms & red peppers in a £17.00
creamy sauce, topped with puff pastry

At Home Beef Lasagne - minced beef, pancetta, tomato & basil ragu £17.50
layered between pasta with cheese sauce & Parmesan

At Home Fish Pie - smoked haddock, salmon, cod & prawns topped £20.00
with creamy mash

Shepherd's Pie with Cheese & Leek Mash - minced lamb, cooked with onions, £17.50
carrots, celery & thyme, topped with creamy leek & potato mash

Steak & Ale Pie - shin of beef, smoked lardons, onions carrots & mushrooms £17.50
in a red wine vinegar, brown ale & beef stock sauce, topped with flaky pastry

Aubergine Parmigiana - layers of aubergine, mozzarella & goat's cheese in a £15.50
rich tomato sauce

SIDES

Buttery Mashed Potato - large tub £12.50

Creamed British Winter Root Vegetables - large tub £12.50

Sticky Christmas Spiced Red Cabbage - large tub £12.50

Gratin Dauphinois - per 2 portions (incurs a dish deposit) £ 9.00

SEASONAL DESSERTS

Buche de Noel 10"	£78.00
Buche de Noel 18"	£95.00

WHOLE DESSERTS 8 - 10 PORTIONS

White Chocolate & Cranberry Tart	£40.00
Apple, Pear & Mincemeat Crumble (incurs a dish deposit)	£40.00
Banoffee Pie	£40.00
Black Forest Chocolate Roulade	£40.00
Chocolate Truffle Cake	£40.00
Chocolate Delice - vegan & gluten free options available	£40.00
Sherry Trifle - vegan & gluten free options available (6 portions)	£40.00
Salted Caramel Cheesecake - vegan & gluten free options available	£40.00
Gingerbread Spiced Cheesecake - vegan & gluten free options available	£40.00
Berry Pavlova - kit form	£40.00
Tiramisu - Traditional or Eggnog options available	£40.00
Christmas Pudding 454g & Brandy Custard	£36.00
Brandy Custard - 1 litre	£16.00

INDIVIDUAL DESSERTS

Chocolate Brownie/Oreo Brownie	£ 3.50
Handmade Mince Pie with Armagnac Frangipane & Flaked Almonds	£ 3.50
White Chocolate & Cranberry Blondie	£ 3.50

DESSERT CANAPES

Mini Mince Pies - box of 12	£34.00
-----------------------------	--------

NOTES

Please note on pre orders there is a £60 minimum spend. Last orders for Turkeys/Birds by Thursday 4th December - Final orders Saturday 6th December. No orders are being taken for the 23rd December. Place your order asap to secure your collection time slot. If you place a canape order, we encourage you to collect after 9.30am. Delivery charges apply. Contact us for a quote. VAT is incurred when there is a delivery. Portion sizes are our estimation. Orders must be collected by 12.00 on 24th December. For large orders/deliveries please call 01932 862026 alternatively call the deli directly on 01932 576671.