

at home

• CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE •



LUNCH AND DINNER PARTY MENUS

STARTERS

Sriracha King prawn & mango salsa

King prawns marinated in a vibrant sriracha sauce and grilled, served with a fresh mango, red onion, and zesty lime salsa

Fresh Whitstable rock oysters

Crisp cucumber and Fragrant elderflower granita, the taste of the sea

Hand-dived Scallop delicately seared

Smooth fresh pea puree, tender broad beans, and aromatic mint oil



Herdwick Hogget carpaccio

Delicately sliced Herdwick Hogget, a cross between young tender spring lamb and mature full flavoured mutton with a light shallot mousse, pickled walnuts, soft quail's egg, and tender green beans for a balanced starter

La Latteria Burrata salad

Creamy artisan burrata from La Latteria celebrated for its delicate texture and fresh milky sweetness with beetroot and crisp radish, beetroot coulis, and a zesty lemon dressing.

New season grilled Wye Valley Asparagus

Tender grilled asparagus with refreshing parmesan granita, toasted hazelnuts and crisp parmesan cracker for texture and richness



Hamachi tasting trio, Three Exquisite Bites;

Hamachi crudo-grapefruit, chilli oil

Hamachi tartare-Avocado & yuzu

Hamachi Nigiri-Truffle ponzu

Garden Salad of Baby Vegetables

A vibrant medley of tender seasonal baby vegetables lightly dressed in silky fresh herb emulsion.

Crab Crème Brulee with Bacon and Chives

A rich savoury crab crème brulee topped with crisp bacon and fresh chives for a delicate balance of sweetness and umami.

Cornish Langoustine and garden pea royale, lemon verbena, brown-butter butter

Silky warm fresh pea custard topped with sweet langoustine medallions, verbena-scented glaze, and brown-butter brioche crumb.

Ham Hock and guinea fowl ballotine with pea and lovage puree

Ham hock and guinea fowl ballotine served warm with a silky pea and lovage puree, shards of crisp ham and a light mustard jus.

Isle of Wight Tomato consommé, basil granita, and olive oil tartlet

Crystal-clear chilled tomato consommé with a quenelle of basil granita and a warm tartlet of confit and olive oil on the side



LUNCH AND DINNER PARTY MENUS

MAIN COURSE

Dry-Aged Fillet of Beef with Bone Marrow Crust

Silky pomme puree, sweet glazed shallots and a classic deeply flavoured Bordelaise sauce

Butter poached Turbot with Champagne sauce.

Luxurious butter poached Turbot fillet with champagne sauce, topped with delicate caviar, and accompanied by new season Jersey Royals

Line caught fillet of sea Bass

Sauteed fillet of sea bass with rich Provencal bouillabaisse sauce, wilted baby spinach and classic rouille to finish.

Pan-seared new season Herdwick Lamb loin

New season sweet peas, sauteed tender baby gem, fragrant rosemary, and mint jus

Charred Hispi Cabbage with black garlic and almond cream

Sweet, smoky charred Hispi cabbage served with deep earthy black garlic puree and a silky almond cream for balance.

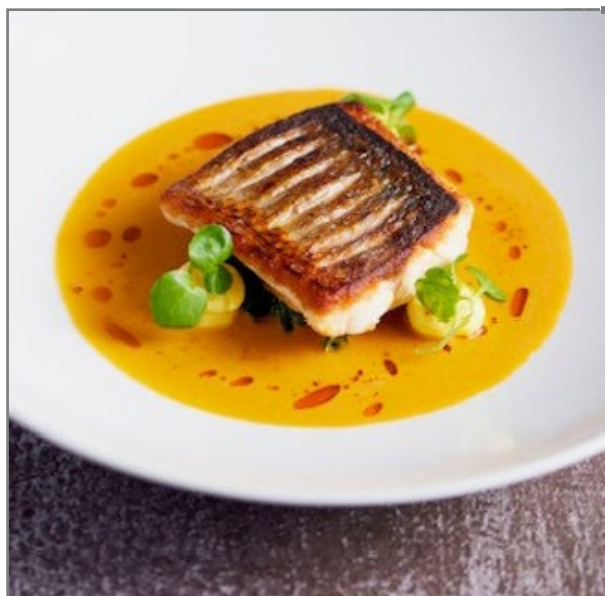


Summer Garden risotto

A creamy risotto gently folded with a light elderflower-infused butter, sweetcorn kernels, ribbons of young courgette, finished with finely grated Berkswell for a savoury nutty lift.

Roast rump of new season Consibee Surrey lamb

Roasted rump of Surrey lamb alongside a slow-braised delicate lamb faggot with braised baby gem, buttery fondant potato, and rosemary infused lamb jus



Roast Scottish salmon-confit new potatoes, bacon, and cider sauce

Roasted fillet of Scottish salmon with crisp skin, braised summer lettuce, butter confit new potatoes, crisp bacon lardons, and a tangy cider reduction

Steamed wild Halibut with Cime di Rapa.

Fillet of wild halibut steamed to preserve its sweetness, with bitter cime di rapa that lifts the richness of the fish, costal seaweed, and citrus lime hollandaise.

Dry aged Sirloin of British beef

Dry aged sirloin of British beef, braised oxtail croquettes, mushroom purée, baby spinach, and red wine jus

Crown and confit Roasted poussin.

Roasted poussin crown and confit leg croquette, stuffed courgette blossom, tender baby carrots and a reduced morel and poultry jus with light bone-marrow cream

Pan roasted cod fillet, chorizo dressing, chorizo crisp.

Crispy skinned cod fillet, soft brandade mashed potato, citrus avocado puree, a warm dressing of red pepper and chorizo, crisp chorizo adds texture, lightly wilted rocket brings a fresh peppery finish to the dish.



LUNCH AND DINNER PARTY MENUS

DESSERTS

Cherry, Almond and vanilla mille-feuille

Layers of caramel-glazed puff pastry encasing light vanilla-bean crème diplomate. Between layers of poached British cherries, finished with almond praline and vanilla sugar.

Pimm's No. 1 cup summer fruit jelly, cucumber, and mint sorbet

A refreshing summer dessert, classic Pimm's No 1 jelly infused with new season strawberries, served with a cool crisp cucumber and mint sorbet.

Affogato parfait with salted caramel, Honeycomb, and coffee tuile

A silky frozen affogato parfait, layered with ribbons of salted caramel and finished with crisp golden honeycomb and a crisp coffee tuile.

Victoria Plum tarte tatin, stem ginger ice cream and honey tuile

Caramelised Victoria plums baked beneath crisp golden puff pastry served with softy spiced stem ginger ice cream and finished with a sweet crunchy honey tuile.

Caramelised white chocolate parfait salted almond ice cream, poached cherries and almond tuile.

Caramelized white-chocolate parfait with warm toasted caramel notes, salted-almond ice cream for a nutty balance, softy poached cherries for fresh acidity and a thin almond tuile to finish.



Apricot tart, honey, thyme, and crème fraiche

Roasted apricot tart with sweet almond pastry and crème fraiche, honey custard served with whipped crème fraiche and apricot kernel crumble.



Strawberry panna Cotta, pistachio granola, wild strawberry sorbet

A delicately set new season strawberry pannacotta with crisp nutty pistachio granola, served with an intensely favoured wild strawberry sorbet and a buttery shortbread biscuit.

Lemon tart with yuzu and torched meringue

A light lemon custard tart infused with aromatic yuzu and a cloud of lightly torched meringue, citrus marinaded blueberries, crème fraiche, and yuzu caramel drizzle.

Grilled Nectarine, Mascarpone and Amaretti

Warm, lightly caramelised nectarine halves served with nectarine sorbet, whipped honey ricotta, amaretti crunch and white peach and verbena syrup.

Chocolate malt Cremeux, hazelnut butter, buttermilk sorbet, dulce de leche

A rich, velvety chocolate malt Cremeux with warm roasted hazelnut butter, tangy buttermilk sorbet that adds lightness and silky dulce de leche for luxurious caramel sweetness.

Tiramischoux

Light, crisp choux filled with whipped mascarpone infused with espresso, dark rum, and marsala. Finished with a dusting of cocoa, a drizzle of coffee syrup and chocolate shards for an elegant twist on the classic tiramisu

Jaffa cake with blood orange sorbet

A moist chocolate sponge infused with zesty citrus orange and layered with chocolate ganache served with a refreshing blood orange sorbet



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

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



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 CANAPÉS

FROM THE FARM

Pork gyoza with black vinegar dip
Parmesan crusted cannon of lamb with honey mustard on a pea and mint rosti
Chicken katsu bon bon, katsu dip
Crispy potato skin with cheese, bacon, and BBQ dip
Crunchy Thai chicken and peanut cakes, sweet chilli dip
Honey glazed sriracha meatballs, hot honey dip.
Beef cheek croquette, mustard mayo
Steak and chimichurri toast



Beef wellington tartlet - seared fillet of beef, duxelles, duck liver parfait, bearnaise sauce
Duck bonbon with hoisin
Beef bone marrow, parsley, and sea salt on brioche toast
Chicken pakoras with green chutney
Pork belly, apple gel, and crackling
Buttermilk fried chicken, pineapple hot sauce
Prosciutto, pea and pecorino arancini with sundried tomato pesto and aioli
Merguez sausage rolls apricot, harissa mayo
Sticky BBQ pork belly skewers

FROM THE SEA

Warm waffle with caviar and sour cream
Shrimp and spring onion fritters with coriander salsa
Crab Rangoon, sweet and sour dip
Crab rarebit toast
Smoked haddock kedgeriee croquettes, curried mayo
Crispy mackerel wontons
Hot crumbed lemon and garlic king prawns with tomato aioli
Lobster thermidor tart
Bang bang tornado shrimp with sriracha sweet chilli and mango dip
Cornish blue swimmer crab cake, lime hollandaise
Prawn and lime spring rolls with sweet chilli dip
Seabass fishcake with tartare sauce
Charred octopus toast, chilli, and lime romesco
Tikka monkfish, mint chutney, pickled vegetables
Steamed prawn wonton, sweet chilli dip
Chargrilled queenie scallop, wild mushroom, truffle oil



Sesame prawn bon bon with sweet and sour dip
Mini masala sausage samosa with raita dip
Beef, chorizo and olive empanadas with salsa Roja.
Spiced lamb belly fritter, harissa aioli
Seared loin of lamb, rosti potato, mint gel
Crispy chilli beef wonton with plum dipping sauce
Cheeseburger spring rolls served with burger sauce



HOT CANAPÉS

FROM THE GARDEN

Wild mushroom tarts with sea salt and truffle oil
Cauliflower cheese croquette
Jalapeno mac and cheese bites
New season pea and mint croquette
Parmesan and pecorino churros with trufflenaise dip
Welsh rarebit tartlet, candied walnut
Comte gougère
Grilled halloumi, watermelon, and mint skewer
Wild mushroom and truffle arancini
Vegetable pakoras with tamarind sauce
Spiced pea and potato samosa with coriander yogurt sauce
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
Halloumi and corn fritters, creamy avocado dip
Breaded deep fried mascarpone ravioli, marinara sauce.
Cheesy nacho balls, nacho cheese dip
Chicory tart tatin with creamed blue cheese, pear and walnut



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

Spicy beef tataki, pickled vegetables, ponzu glaze
Loaded salami bites-crispy salami base filled with feta, sun blushed tomato, caramelised onion and parsley
Chicken apricot and pistachio terrine, sourdough toast, apricot gel
Potted gammon with peppered pineapple and sourdough toast
Chicken liver parfait in a savoury cone, fig jam, crispy chicken skin
Beef tartare cone, quail egg, caper dust, truffle oil
Chicken Caesar salad croustade, egg yolk jam
Seared loin of lamb on rosemary and mint blinis with garlic mayo and crispy shallots
Lamb tartare, mint and anchovy crisp on brioche croustade
Three herb and chicken rice paper rolls with rice vinegar and chilli dip
Asian duck salad wonton cups
Iberico ham, melon and sherry vinegar
Broad bean, ricotta, feta crostini with pancetta
Herb seared lamb, parmesan cream, caper salsa, crostini
Pigeon breast croustade with blackberry gel and port glaze
Duck cornet, Mooli, kewpie mayo, mizuna and hoisin
Foie gras parfait éclair, Pedro Ximenez gel, toasted brioche crumb

FROM THE SEA

Prawn cocktail tartlet
Lobster bun brioche, Japanese mayo, lemon thyme
Crab brulee tarts
Layered smoked salmon, cream cheese and chive terrine on granary toast with caviar
Tuna bento balls, wasabi ponzu dip
XO crab gougère, apple, lime
Chive and sea salt shortbread, smoked trout, dill crème fraiche, cucumber
Lobster and new season pea puree tart
Salmon tartare, salmon caviar, wasabi, pickled apple served in cone
Isle of wight tomato, Cornish crab tart
Chalkstream trout tartlet, horseradish crème fraiche and dill
Mackerel pate on rye crisp, gooseberry and verbena
Caesar salad croutons with parmesan, anchovies and little gem
Smoked butter sable biscuit, caviar aged crème fraiche, chive batons
Baharat-marinated salmon, whipped sour cream, flatbread
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
Courgette involtini- chargrilled courgette rolled around goats' cheese and chive, topped with tapenade.
Fresh mint blinis, pea purée, pickled quail egg
Pea and ricotta tart, hazelnut, and preserved lemon
Watermelon, feta, and olive skewer
Mini okonomiyaki with Kewpie mayo and pickled ginger
Caramelised onion tart with feta and honey
Baby beetroot, goats' cheese, and walnut shortbread
Asparagus, parmesan cream, and lemon tart
Whipped goats cheese, honey and thyme, homemade cracker.
Tomato tartare, olive oil and chive and sea salt shortbread.
Vietnamese summer rolls, soy and honey dipping sauce
Polenta crisp, tomato, parmesan, and rosemary
Strawberry, goats' cheese, black pepper, honey, and basil on brioche croustade
Goats cheese mouse, beetroot gelee oat biscuit.
Beetroot choux, whipped goats' cheese, poppy seeds
Thai jackfruit fritter, sweet chili dip
Heirloom tomato caprese parmesan tarts
Crispy tofu toast, sriracha mayo, shiso cress
Asparagus pannacotta tartlet, lemon and hazelnut
Pea and broad bean tartlet, mint and aged feta
Black truffle choux, truffled Baron Bigod cream, aged comte



canapés



SOMETHING FOR THE SWEET TOOTH

Banoffee tartlet
Mini roasted strawberry and clotted cream scone
Lemon and Yuzu meringue tartlets
Salted caramel chocolate Rolo tartlets
Pannacotta and raspberry shots
Banoffee spring roll with crème Chantilly dip
Mini macarons
Blackberry Bakewell, candied almonds
Apple, raisin and orange crumble tart
Passion fruit curd and raspberry tartlet
Baked citrus curd doughnut
Dark chocolate brownies, white chocolate glaze, raspberry dust
Mini pavlovas with mango and passion fruit
Dark chocolate espresso tart, honeycomb
Lemon and ricotta cannoli
Lemon curd profiteroles
Mini pavlova, whipped mascarpone, summer berries



Spring/Summer

WORLD BOWL FOOD

HOT BOWLS

Gun powder chicken with tamarind chutney
Shrimp coconut curry soup
King Prawns with garlic and chili
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
Spicy Prawn rigatoni
Nachos topped with chilli con carne, melted cheddar, guacamole, sour cream and jalapenos
Roast sea bass fillet, basil, fennel and chorizo oil
Steak frites, bearnaise sauce
Caesar salad croquette
Pan seared seabass, crushed new potatoes, broad beans and samphire



HOT BOWLS

Seared scallops, pea puree, broad beans, mint
Asparagus, poached duck egg yolk, garlic chive emulsion, brioche toast
Sea trout, asparagus, lemon butter, capers
Pan fried caught cod, sweetcorn velouté, chive oil
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 soufflé
Butter poached halibut, courgette, lemon, and olive oil
Wild mushroom gnocchi, British mascarpone, lemon oil, crispy sage
Buffalo fried chicken bites, blue cheese sauce, cabbage slaw
Caramelised soy and ginger pork belly bao bun, summer vegetable slaw
Paella with lobster, prawns, monkfish, chicken thighs, chorizo and saffron rice
Lobster ravioli, bisque sauce, brown shrimps and basil
Pea and wild garlic risotto, goats' cheese, mint oil, crispy kale



WORLD BOWL FOOD

COOL BOWLS

Andalusian gazpacho, cherry tomato crouton
King prawn cocktail, charred baby gem, wasabi mayo, sesame crackers
Caprese salad cocktail
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
Native lobster, tomato consommé, basil, fennel
Cornish crab, avocado, cucumber, lemon cream
Smoked salmon Jersey royals, dill cream, pickles
At homes chicken Caesars salad
Sticky duck with watermelon, cashews and mint salad
Asparagus, poached egg, San Daniele ham, hollandaise sauce
Tuna tartare, sesame oil, avocado, lime
Smacked cucumber, wood-ear mushrooms, chilli oil, coriander



SWEET BOWLS

Passion fruit trifle with strawberries and mascarpone
Lime and coconut syllabub
Choctwist
Strawberry and elderflower fool with lemon biscuits
Dark chocolate and sea salt mousse, blackberries, honeycomb
Oriental pana cotta with ginger shortbread
Triple chocolate mousse
Black forest in a glass
Summer berry pavlova, kirsch mascarpone, sumac sugar
Eton mess with summer berries
Banoffee pie, grilled banana and sweet cream
Vanilla pannacotta with summer fruits
Raspberry sorbet with basil syrup
Tiramisu



Spring/Summer

COOL BOWLS

Seared tuna taco, avocado and chilli salad
King prawns, sweet and sour king prawns
Heritage beetroot, whipped goat's curd, dill, candied almonds
Summer prawn roll, pickled fennel, sriracha mayo, dulce seaweed
Beef tataki, garlic chips and ponzu onion dressing
Salmon and avocado rice bowls with miso dressing
La Latteria artisan burrata, heirloom tomatoes, basil oil, green beans garden herbs
Chalk stream trout poke bowl, sticky rice, radish, wasabi, spring onion, pickled ginger.
Grilled tiger prawns panzanella salad, heritage tomatoes, capers, basil
Burrata, pistachio dukkha, cherries
Seared salmon topped with crispy skin on a bed of julienne vegetables, crispy noodles, lemon grass and hoisin sauce
Thai crab salad, lime, coriander
Asparagus, soft egg, truffle vinaigrette
Quinoa summer salad, avocado, green beans, heritage tomato, micro cress



bowl food

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



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



Spring/Summer

SUMMER BBQ

Where there's smoke there's flavour

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

summer bbq



Spring/Summer

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



BRITISH SUMMER GARDEN BUFFET

Delicious, seasonal, impeccably sourced

COLD PLATTERS

Isle of Wight tomatoes, burrata di bufala, basil oil
Chalkstream trout rillettes, cucumber, elderflower, rye crisp
Heritage courgette ribbons, lemon verbena, toasted seeds

WARM DISHES

Fillet of beef wellington, bordelaise sauce, carved at the table
Champagne poached-chicken supreme with summer truffle
Whole roasted sea bass, fennel, citrus olive oil

ACCOMPANIMENTS

Jersey royals, salted butter
Charred Hispi cabbage, anchovy crumb
Summer leaves, champagne vinaigrette
Pickled summer vegetables
Sourdough, cultured butter



DESSERT

English strawberries mille-feuille, Madagascar vanilla
Valrhona chocolate tart, olive oil, sea salt
Honey panna cotta, thyme-poached apricots

COASTAL & COUNTRYSIDE BUFFET

Fresh, elegant, very British



COLD PLATTERS

Dorset crab, brown crab mayo, lemon, brioche
Native lobster tail, lemon verbena
beurre blanc (served chilled)
Carved smoked salmon, beetroot-cured & classic

WARM DISHES

Dry-aged rib of beef, rosemary, jus gras
Saddle of lamb, summer herbs, courgette & anchovy
Turbot on the bone, brown butter, capers, samphire

ACCOMPANIMENTS

Jersey Royals, smoked butter
Glazed summer vegetables, beurre noisette
Fennel, apple & cucumber salad, whey dressing
Samphire and spring greens
Sourdough, cultured butter

DESSERTS

Lemon posset, shortbread, raspberries
Raspberry & rose pavlova
Caramelised white chocolate mousse

SHARING FEAST FOR FAMILY AND FRIENDS

Bold flavours, designed for relaxed luxury.

COLD PLATES

Beef carpaccio, aged beef fat dressing, Parmesan, rocket
Burrata, peaches, basil, aged balsamic
Heritage beetroot, oat cream, dill, pickled onion

WARM DISHES

Porchetta-style pork belly, fennel pollen, apple jus
Grilled chicken, preserved lemon, summer herbs
Wild mushroom pithivier, black truffle

ACCOMPANIMENTS

Ratatouille of peak-season vegetables
Tomato & focaccia salad
Green beans, shallot vinaigrette
Sourdough, cultured butter



DESSERTS

British cherry and almond tart
Dark chocolate mousse, olive oil, sea salt
Strawberry sorbet, Champagne



Spring/Summer

CARBON/CLIMATE MENU

WE CARE - Climate friendly and delicious; Seasonal and locally sourced;
Exceptional flavour sourced locally; Big taste, lighter on the planet

CARBON FRIENDLY CANAPES

English Pea Panna Cotta, Lovage & Lemon Verbena
Sardine Butter on Charred Flatbread, Lemon Thyme
Isle of Wight Tomato Tartelette, Smoked Oat Cream, Basil Oil
Broad Bean & Mint Falafel Bite, Green Tahini
Cornish Mackerel Escabeche, Fennel Pollen, Sea Buckthorn
Barley "Risotto" Arancini, Aged Lincolnshire Poacher
Smoked Chalkstream Trout Rillettes, Rye Tuile
Celeriac & Apple Remoulade, Buckwheat Cracker
Asparagus Tempura, Rapeseed Aioli
Guinea Fowl Rillettes, Lovage, Sourdough Tuile



CARBON FRIENDLY BOWL FOOD

Summer Vegetable & Broad Bean Cassoulet, Herb Crumb
Roasted Beetroot, Blackcurrant, Whipped Goat's Curd
Brown Crab & Kohlrabi, Crab Biscuit Emulsion
Guinea Fowl, Buttered Cabbage, Lovage Jus
Lamb Neck, Broad Beans, Anchovy & Mint
Charred Courgette, Smoked Oat Cream, Preserved Lemon
New Potato, Lovage & Mustard Seed "Salad", Warm
Rapeseed Dressing
Wild mushroom gnocchi, British mascarpone, lemon oil,
crispy sage
Chalk stream trout poke bowl, sticky rice, radish, wasabi,
spring onion, pickled ginger.
Smacked cucumber, wood-ear mushrooms, chilli oil, coriander

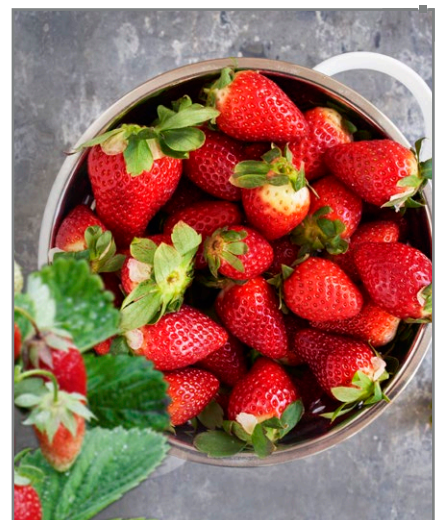


STARTERS

Charred courgette ribbons, English ricotta, lemon thyme, and toasted hazelnuts; A bright, low carbon dish featuring lightly charred courgette ribbons, creamy English ricotta, cold-pressed local rapeseed oil and toasted hazelnuts for warmth and crunch.

Compressed English strawberries, tomato water, pink peppercorns, and Sorrell; A climate-conscious dish built around seasonal English strawberries, compressed to intensify the flavour without energy-heavy techniques. Served in chilled tomato water made from surplus over or over-ripe tomatoes adding natural freshness. Finished with floral pink peppercorns and locally grown sorrel.

Native Whitstable oysters, cucumber water, apple, and dill; A low-impact coastal starter built around Native Whitstable oysters, celebrated for their minimal food miles and sustainable harvesting from local Kent waters. Served chilled in cucumber water made from surplus product to reduce waste. Finished with crisp seasonal apples grown locally for their natural sweetness and acidity and fresh locally grown dill.



Spring/Summer

CARBON/CLIMATE MENU

WE CARE - Climate friendly and delicious; Seasonal and locally sourced;
Exceptional flavour sourced locally; Big taste, lighter on the planet

MAIN COURSE

Free-Range Guinea fowl, roast cauliflower, yeasted cauliflower puree, buttermilk dauphinoise potato, and light herb jus; Roast free-range guinea fowl sourced from high-welfare local farms to minimise transport emissions. Served with roast cauliflower and yeasted cauliflower puree making full use of the whole vegetable and lighter buttermilk dauphinoise potato which replaces double cream with locally produced buttermilk. Finished with a light herb jus made from trimmings and local garden herbs.

Sautéed Chalkstream Trout, Crushed New Potatoes, Sorrel Butter & Pickled Watercress; Chalkstream Trout responsibly farmed British fish renowned for its exceptionally low environmental impact due to gravity-fed spring water systems and minimal energy use. Served with crushed new potatoes sourced locally. The dish is finished with a light sorrel butter, using locally grown sorrel and pickled watercress, a regenerative crop that thrives in natural flowing water with almost no environmental load.

Classic red beetroot cooked in hay, oat cream, dill, and pickled red onion; Beetroot slowly cooked in hay to enhance its natural sweetness, served with smooth oat cream, fresh dill, and sharp pickled red onion. A low-impact, plant-led dish celebrating British roots and simple, sustainable techniques.



Carbon/Climate menu

DESSERTS



Vegan Chocolate Delice, Raspberry and Lemon Sherbet Sorbet; A rich plant-based chocolate delice crafted using sustainably sourced dark chocolate with a naturally low carbon footprint. Raspberry and lemon sherbet sorbet made from surplus seasonal berries and citrus to reduce waste.

Rapeseed Oil Sponge Cake, Blackcurrant Compote, Mint Cream & Blackcurrant Gel; A naturally light sponge made with cold-pressed British rapeseed oil, served with a vibrant blackcurrant compote and silky blackcurrant gel, both crafted from locally grown seasonal fruit. A cool mint cream adds freshness using locally grown herbs.

Barley Ice Cream, Caramelised Apple & Woodruff; Creamy barley ice cream paired with caramelised English apples and a subtle woodruff infusion. Cereal-led and comforting, with a reduced reliance on dairy and a focus on low-carbon British ingredients.



Spring/Summer

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



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

