



at home

• CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE •

Autumn/Winter



LUNCH AND DINNER PARTY MENUS

STARTERS

Crusted pigeon breast

Toasted buckwheat, pickled wild mushrooms and beetroot fondant

Roasted langoustines

Oyster puree, celery and horseradish

Pheasant ravioli

Chestnut puree, brown butter sauce, crispy kale and parsley oil

Venison tartare

Walnut ketchup, pine oil, blackberries, mushroom mayonnaise



Salmon nori ballotine

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

Crab claws

Stir-fried crab claws, spring onion, chilli, garlic, fish sauce, coriander

Seared scallops

Seared hand dived scallops, crisp iberico ham, peas, white wine sauce

Tuna tapenade

Peppered tuna niçoise, black olive tapenade, anchovy dressing



Confit cepe

Parmesan gnocchi, onion broth

Autumnal salad

Smoked duck breast, beetroot, blackberries and hazelnuts

Wild mushroom tart (ve)

Wild mushroom tart, celeriac puree, crispy winter cabbage, spiced lentil dressing

Delica squash tarte tatin

Rosary goats cheese mousse, pink peppercorn dressing



Menu subject to seasonal availability



Autumn/Winter

LUNCH AND DINNER PARTY MENUS

MAIN COURSE

Roast hen pheasant crown

Parsnip puree, roast parsnips, baby leeks, cognac-soaked prunes, game jus

Pan roast troncon of wild turbot

Hollandaise sauce, silky creamed potato, griddled baby leeks, broad beans

Corn fed breast chicken

Truffled chicken boudin, potato and leek puree, roast parsnips and tarragon jus

Pan-fried John dory

Mussels, celeriac, baby spinach and cider sauce



Seared loin of venison

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

Wagyu fillet

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

Roast rump of Launceston lamb

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

Sautéed fillet of sea bass

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

Glazed creedy carver duck breast

Duck faggot, confit potato, pickled fig, madeira jus

Roast Scottish grouse

Potato galette, savoy cabbage, blackberries, port wine jus

Beef wellington

Warm baby artichokes, artichoke puree and a truffle vinaigrette

Charred and roasted butternut slice

Chickpea chips, mushroom puree chimichurri sauce and tempura onion ring



lunch or dinner

Menu subject to seasonal availability



Autumn/Winter

LUNCH AND DINNER PARTY MENUS

DESSERTS

Treacle tart

Blood orange sorbet, segment gel, blood orange crisp

William's bon Amaretto poached pear

Honey cremeux tart, William's Bon pear sorbet

Gingerbread tiramisu

Gingerbread sponge, espresso jelly, mascarpone mousse, mascarpone ice cream

Banoffee brulee tart

Salted caramel ice cream, caramelised banana and white chocolate



Clementine tart

Italian meringue and caramelised macadamias

Mulled winter berries

Champagne syllabub and caramel shards

Caramel panna cotta

Gingerbread and ginger tuille

Mandarin crème brulee

Cardamon langue's de chat

Baileys cream choux bun

Coffee and chocolate sauce, vanilla ice cream and caramel shards

Candied orange burnt basque cheesecake

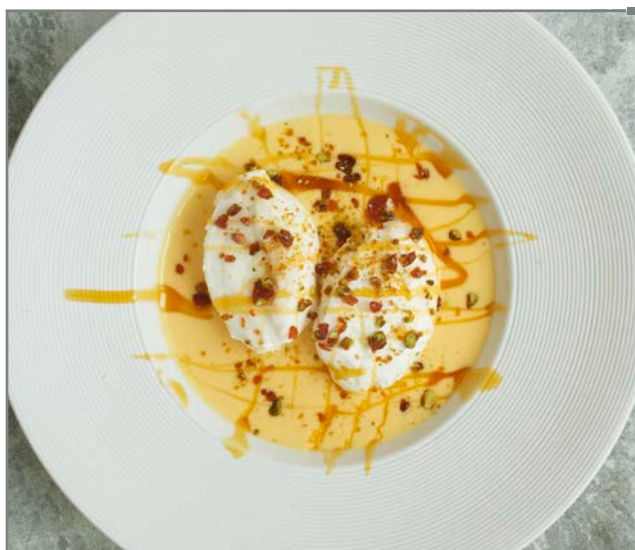
Balsamic plum compote, plum sorbet

Passion fruit floating islands

Crème anglaise, pistachio croccante

Jamican rum baba

Caramelised pineapple, lime curd, coconut 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



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 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

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



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

tapas & pintxos



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



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

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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.



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



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

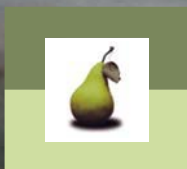
at home's freshly baked plain and fruit scones served with Devon clotted cream and your choice of preserves; apricot, lemon curd, raspberry, strawberry and wild berry

Assorted afternoon tea pastries to include chocolate and coffee eclairs, fruit tartlets, meringues, petit four glace, chocolate 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





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