



# at home

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •



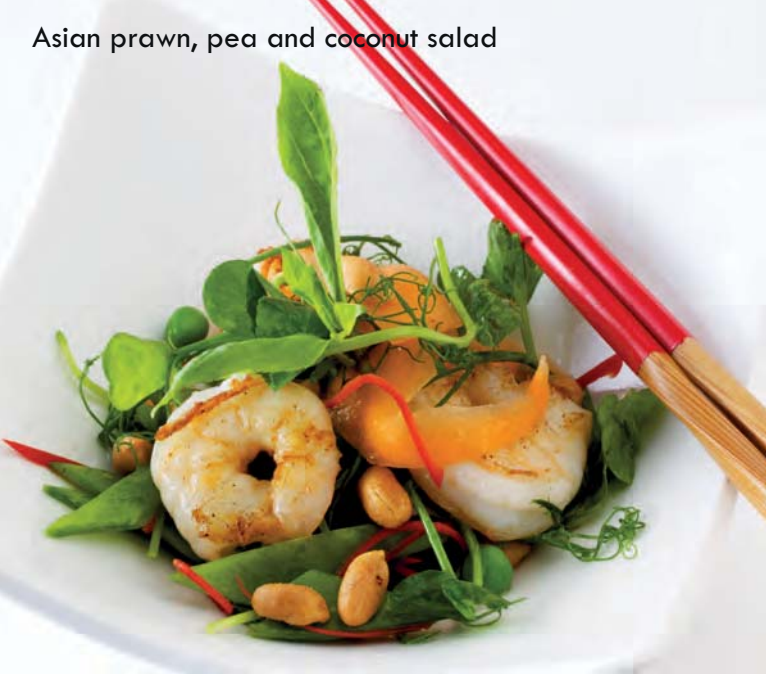


A formal summer dinner.

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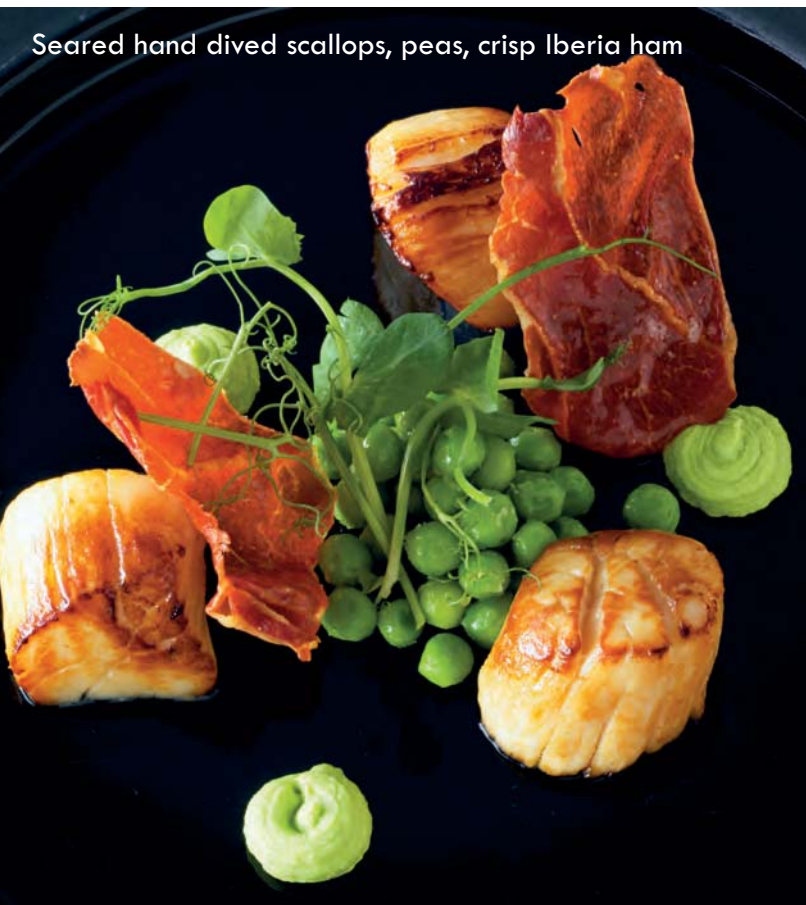
Asian prawn, pea and coconut salad



Strawberry vanilla cheesecake

• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •

Seared hand dived scallops, peas, crisp Iberia ham



Summer vegetable tart



Blood orange margarita



Prawn and ginger dim sum with sweet chilli dip





# at home

Spring/Summer



# LUNCH AND DINNER PARTY MENUS

## STARTERS

### Seared hand dived scallops

Granny smiths, pickled daikon and chilli jam

### Sea trout and Bulgar tartare

Preserved lemon salsa and Jerusalem artichoke chips

### Pan-seared foie gras

Seared melon, almond cream and roasted almonds

### Summer vegetable tart

Parmesan cream and fresh herbs



### Alaskan king crab

Leeks, red peppers, sea vegetable salad and cardamom

### New season asparagus spears

Truffle, poached duck egg and hollandaise sauce

### Heritage tomato salad

Burrata, tomato caramel, black olive crumb and tomato crisp

### Pan-roasted wild halibut

Tomato confit, feta, rosemary crisp and aioli

### Crispy confit Norfolk chicken wings

Herb gnocchi, crispy tarragon and morel mushrooms

### Millefeuille of Morecambe Bay shrimps

Cornish crab, fennel and nasturtium salad

### Poached lobster tail

Cauliflower and butter sauce

### Seared hand dived scallops

Fresh peas, crisp Iberico ham and white wine sauce



Spring/Summer

# LUNCH AND DINNER PARTY MENUS

## MAIN COURSE

### Fillet of Dexter beef

Artichoke gratin, rainbow chard and Madeira jus

### Pan fried fillet of wild halibut

Potato crust and cider cream sauce

### Fillet of sea bream

Galangal broth, pak choi and enoki mushrooms

### Best end of new season lamb

Confit shoulder, asparagus, fresh peas, Jersey Royals and minted hollandaise



### Ravioli of duck

Seared langoustine tails and sherry jus

### Fillet of sea bass

Parma ham, sautéed artichokes, red wine sauce and watercress

### Slow-braised pork belly

Langoustines, crushed peas, Madeira jus and crispy lace pork crackling

### Pan seared sea trout

Broccoli couscous, caviar and pickled raisins

### Roast breast of quail

Pea puree, pancetta and marjoram jus

### Wild garlic crusted loin of new season lamb

Heritage carrots, asparagus and morels

### Lobster salad

Mango, basil, Jersey Royal salad and lobster tempura

### Cote de Boeuf

Sauce béarnaise, goose fat chips, crispy shallots and asparagus



# LUNCH AND DINNER PARTY MENUS

## DESSERTS

### **Orchard apple tarte tatin**

Red apple sorbet  
and apple parfait

### **Strawberry brulée tart**

Strawberry sorbet

### **Salted chocolate délice**

Crème caramel and apple fritter

### **Raspberry soup**

Raspberry jelly and milk ice cream



**Baked custard**  
Rhubarb granite  
and shortbread fingers

**Dark cherry soufflé**  
Clotted cream ice cream  
and dark chocolate sauce

**Catalan trifle**  
Sherry jelly, catalan custard  
and cinnamon tuile

**Vanilla strawberry cheesecake**

### **Buttermilk panna cotta**

Doughnuts and raspberry jelly

### **Paris-valence**

Vanilla Chantilly and summer  
berries

### **Poached peach with rosemary**

Nectarine, doughnuts and peach  
cassis sorbet

### **Profiteroles**

Mint ice cream  
and chocolate mint sauce



Spring/Summer



# LUNCH AND DINNER PARTY MENUS

## CHEESE PLATES

### Classic French

Brie de meaux, Époisses Germain, Comte and bleu d'Auvergne with seeded ficelle and pain d'épice

### 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 soufflé

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 soufflé with truffle oil, onion marmalade and green salad



# HOT COCKTAIL FINGER FOOD

## MEAT AND POULTRY

- Beignet of veal sweetbreads with rosemary and onion cream
- Chorizo and prawn skewers with Piri Piri sauce
- Crispy chicken and potato crust with smoky barbecue dipping sauce
- Seared foie gras on a mini Yorkshire pudding drizzled with madeira sauce
- Fillet of beef béarnaise on a fondant potato
- Duck breast Chinese pancakes with ginger jammy plums
- Harissa beef skewers with avocado dip
- Crispy chilli beef wontons with plum sauce



- Herb seared loin of lamb with parmesan cream and caper salsa
- Crisp scallops with wasabi mayonnaise
- Mini croque monsieur
- Spanish chorizo fritters with aioli dip
- Saffron chicken skewers with sweet tomato jam
- Lamb cannon on a black olive and feta cake with red pepper chutney
- Prosciutto and rocket pizzette
- Soy, ginger and lime chicken skewers with coriander dipping sauce
- Bombay potato rosti topped with chicken tikka and mint raita

## VEGETARIAN

- Cheddar scones with pickled celery and grilled figs
- Halloumi and za'atar fries with beetroot and lemon dip
- Lemon-pepper asparagus fries with lemon dip
- Kimchi pancakes with soy dipping sauce
- Indian spiced potato tart with yogurt, date chutney and coriander topping
- Pickled pepper and sherry croquetas
- Carrot, sweet potato and feta fritters
- Sunflower and cashew falafel balls with tahini dipping sauce
- Garden vegetable pakoras with mint chutney
- Cheesy polenta doughnuts
- Mini ratatouille bruschetta, basil pesto and shaved parmesan
- Welsh rarebit crumpet with roasted cherry tomatoes
- Wild mushroom tarts with sea salt and truffle oil



Spring/Summer

# HOT COCKTAIL FINGER FOOD

## FISH AND SHELLFISH

Baja prawn and sweetcorn fritters  
with mango and jalapeno salsa

Mini kedgeree cakes with yogurt dip

Cornish crab fritters with saffron mayonnaise

Prawn tempura with wasabi  
and ginger dipping sauce

Lobster croquettes

Beer battered Thai coconut prawns  
with mustard, honey and sweet chilli sauce

Crab cakes with lime and paprika mayonnaise

Spicy squid pakoras with coconut yogurt dip



Pissaladière tartlets

Chilli ginger tiger prawn skewers

Coconut prawns with mango  
mint dipping sauce

Fried tiger tail prawns  
with tamarind dipping sauce

Corn fritter blinis with smoked salmon  
and lemon cream

Fish and chip; triple cooked duck fat chip  
topped with caviar

Prawn and ginger dim sum  
with sweet chilli dipping sauce

Finger food

## 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



Spring/Summer

# COOL COCKTAIL FINGER FOOD

## MEAT AND POULTRY

Three herb and chicken rice paper rolls with green chilli dipping sauce

Seared carpaccio of beef with radish, spring onion and creamy mustard dressing on a parmesan shortbread biscuit

Venison tartare on orange and juniper sables

Smoked chicken and mango croustade with lemon mayonnaise

Ham hock terrine on toasted sourdough with piccalilli

Oriental chicken in spicy pesto tartlets

Soy beef rolls with pickled ginger

Thai beef salad on tempura coconut fritters with green mango salsa

Beef Carpaccio on sun dried tomato and rosemary biscotti with salsa verde

Sesame chicken salad with ginger, chilli and Szechuan pepper offered on a china spoon

Tandoori flavoured chicken skewer with cucumber, yogurt and mint dip

Carpaccio of Scottish beef on crostini with shaved reggiano, rocket and truffle oil

Beef sashimi with ponzu sauce on a lotus root crisp

Lemon and rosemary marinated chicken wrapped in prosciutto on skewers with a lemon and chive mayonnaise

## FISH AND SHELLFISH

Flash seared Szechuan pepper tuna on Rye with ginger and wasabi cream

Prawn, crab and lobster spring rolls with sweet chilli and coriander sauce

Sesame seared tuna skewer with pickled cucumber and miso Aioli

Flash-seared tuna on rye with horseradish and tarragon cream

Lime, ginger and coriander tiger prawns with sweet chilli dip

White crab meat, samphire and lime mayonnaise tarts

Oak-smoked salmon with ginger butter on oat biscuits

Prawn and Asian herb rolls with sweet chilli dip

Scottish smoked salmon on a ricotta blini with horseradish cream

Grapefruit scallop ceviche skewers with herbed yogurt dip

Citrus prawn wraps

A tuna niçoise skewer

Anchovy wafers



# COOL COCKTAIL FINGER FOOD

## VEGETARIAN

### Balsamic tomato and cashew pesto tarts

Savoury walnut shortbread with creamy goat's cheese, roasted butternut squash, toasted pinenuts and honey drizzle

### Mediterranean vegetable crostini with pesto and goats cheese

Caesar salad tarts

Parmesan and rosemary sables with creamy goats cheese and caramelised red onion

Lemon buffalo mozzarella and pickled figs on crostini

Parmesan sable with rocket pesto, quails egg and Caesar dressing

Avocado and goats cheese crostini with slow roast balsamic tomatoes

Fennel marinated feta, cucumber and olive skewers

Slow-roasted tomato galettes with black olive tapenade and goat's cheese



Finger food

## PUDDING CANAPÉS

Strawberry tartlets

Salted caramel brownies

Strawberries and cream on lavender shortbread

Banoffi pie shots

Lemon posset shot with lavender shortbread

Crème brûlée spoons

Lemon posset with thyme crumble

Mini Portuguese custard tarts

Chocolate truffle tartlets

Summer fruit jelly with rose cream

White chocolate and Cointreau tiramisu

Goey chocolate and pecan brownies

Mini chocolate and raspberry Pavlova

Mini white chocolate Blondie's

Chocolate and salted caramel tartlet with popping candy

Mini summer fruit Pavlova

Raspberry and white chocolate blondie



Spring/Summer

# WORLD BOWL FOOD

## HOT BOWLS

### Thai Red duck curry

Jasmine rice

### Stir-fried prawns

Olives and coriander

### Fillet of beef béarnaise

Parmentier potatoes

### King prawns

Pernod, tarragon and feta

### Seafood risotto

Prawns, scallops and mussels

### Prawn and red mullet ragout

Saffron and asparagus

### Pad Thai

Prawns, noodles, red chillies, lime juice and roasted peanuts

### Maple and cider pork belly

Pork scratching chip and creamy mash

### Rigatoni

Prawns, spinach, red peppers and pesto

### Spiced scallops

Spinach, mint and sweet chilli dressing

### Crab

Courgette, chilli and lemon linguine pots

### Seared hand dived scallops

Corn and merguez salsa and sorrel sauce



## HOT BOWLS

### Seared duck and mango salad

With green papaya and chilli lime dressing

### Pan seared sea bass

Crushed new potatoes, broad beans, samphire, lemon and chive beurre blanc

### Harissa loin of lamb

Roast vegetables couscous, crisp pitta, cucumber and mint yogurt

### Thai prawn and ginger noodles

### Grilled asparagus

Pink grapefruit sauce vierge

### Wagyu beef teriyaki

Sesame cucumber salad

### Masala king prawns

Lemon and pine nut rice

### Mini Fritto misto cones

Salsa verde

### Spiced watermelon

Squid and mint salad

### Roasted cod

Paella and saffron oil

### Chilli salted prawns

Garlic mayonnaise



Spring/Summer

# WORLD BOWL FOOD



## COOL BOWLS

### **Heirloom tomato salad**

Burrata and aged balsamic

### **Tuna Carpaccio**

Chilli, marjoram and lemon

### **Thai beef salad**

Crispy shallots, ginger and lime

### **Tandoori chicken Caesars salad**

### **Roquefort and iceberg salad**

Warm crouton and Alsace bacon

### **Salade Parisienne**

Seared fillet of beef with frisée leaves, new potatoes, grilled artichokes, cornichons, capers and parsley

## SWEET BOWLS

### **Plum trifle**

### **Mini tiramisu bowls**

### **Summer fruit crumble with custard**

English rhubarb and vanilla panacotta with rhubarb crisp and almond shortbread

### **Baked rice pudding with ruby plum jam**

Sticky toffee pudding with Devon clotted cream

Deep fried mini mars bars with whisky ice cream

## COOL BOWLS

### **Mini Caprese pots**

### **Glass noodle salad**

Black pepper chicken

### **Asian prawn**

Pea and carrot salad with coconut lime dressing

### **King prawn salad**

Chilli pineapple, bean sprouts and red curry dressing

### **Heritage tomatoes**

Buffalo mozzarella panacotta

### **Tuna tartare**

Garlic and almond cream

### **Smoked ricotta**

Granola and candied lemon

### **Seared carpaccio of beef**

Radishes, spring onions and creamy mustard dressing

### **Grilled aubergine and feta salad**

Pomegranate dressing

### **Peppered tuna Niçoise**

Black olive tapenade and anchovy

### **Lebanese Fattoush salad with a twist**

Roasted cherry tomatoes, spring onions, avocado, cucumber, sumac, dukkah and fresh herbs

### **Hot and sour green mango salad**

With tiger prawns and crisp Asian vegetables

## SWEET BOWLS

Cranberry and candied orange Eton mess

Gooseberry and elderberry fool

Clotted cream and lemon curd mousse with lemon sherbet

Macadamia nut brownies with white chocolate sauce

Mini strawberry milkshake with a vanilla ice cream float



# 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 Niçoise;

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  
mascarpone 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

Canapés;  
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



hampers



## 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 délice,  
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

Platters of seafood salad with lobster, prawns, clams, crab and saffron aioli

Roast Caesars salad with white anchovies

Warm green bean, halloumi and potato salad with olives



## MEAT AND POULTRY

on the grill

BBQ pulled pork brioche bun with pickled kohlrabi and coleslaw

Texan-style barbecue beef brisket

Chicken skewers with spicy peanut sauce

Butterflied leg of lamb, barbecued with harissa and minted yogurt

Spatchcock chicken with apricot-mint chimichurri

Salt and pepper ribs with romesco sauce

Chargrilled fillet steak with salsa verde

Spiced beef fajitas with salsa fresca and guacamole

Korean glazed sticky short beef ribs

Rosemary lamb cutlets with mustard and mint dressing

Cote de Boeuf with béarnaise 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 wrapped in a brioche bun

Southern fried chicken burger with breast of chicken, crisp iceberg lettuce and aioli

Teriyaki-glazed tuna burger with shiso-seaweed salad

Hand chopped rump steak burger with peppered bone marrow served with garlic béarnaise

## SAUSAGES

on the grill

New York hot dog with all the fixin's; mustard, ketchup and sweet and sour onions

Chilli dog with cheddar, onions, mustard and chilli

handmade sausages

Classic Cumberland ring with pork, marjoram and sage

Toulouse with red wine and garlic

Merguez with lamb, garlic, fennel seeds and harissa



# SUMMER BBQ

## FISH AND SEAFOOD

### on the grill

BBQ baby snapper  
with yellow bean and soy dressing

Butterflied king prawns with chilli, garlic,  
oregano and olive oil

Spicy masala king prawns

Whole sea bass stuffed with ginger,  
lemongrass, lime leaves and chilli

Baby squid stuffed with coriander  
and pickled ginger

Scallops barbecued in the shell with  
chipotle chilli and coriander butter

Miso side of salmon  
with pickled carrots and daikon

Bacon-wrapped scallops  
glazed with maple butter

Herbed salmon fillet  
with tomato vinaigrette

## 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

## VEGETARIAN

Sweet Romano peppers stuffed  
with two cheeses and cherry tomatoes

Chilli-buttered barbecued corn

Mixed vegetable kebabs with aubergine,  
red peppers, button mushrooms  
and courgettes

Halloumi kebabs with mushroom  
and spicy tomato salsa



## SALADS AND BREAD

Slow roast tomato salad

Classic Caesars salad

Hand cut deli coleslaw

Mediterranean vegetable salad with  
courgettes, red peppers, baby plum  
tomatoes, spinach and rocket

Parsley, mint and bulgur salad with lemon

Creamy potato salad  
with celery and chives

Tray baked rosemary and sage focaccia

Garlic and herb butter baguette

## DESSERTS

Rhubarb and ginger fool  
with blood orange salad

Elderflower and raspberry  
meringue roulade

at home's summer berry pavlova

Rum flamed bananas  
with rich butterscotch sauce

Chilled summer berries  
with white chocolate sauce



# 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 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



Spring/Summer

# AL FRESCO DINING

Fresh and light

## STARTERS

Seared scallops served on the ½ shell with ginger and lemongrass

Artichoke, French bean and feta salad

New season asparagus with smoked salmon, watercress  
and a Dijon and olive oil dressing

Seared tiger prawns with mint and yogurt chutney

Summer pea and mint risotto

Lemongrass and chilli prawns

## MAIN

Shredded Asian chicken and papaya salad

Raw beetroot salad with grilled goats cheese and horseradish dressing

Spinach and ricotta gnocchi with heirloom tomato salad and shaved parmesan

Grilled loin of lamb and aubergine, with feta, mint and honey dressing

Poached seabass with shaved asparagus and a tomato and fennel seed salad

Caesars salad

## DESSERTS

Strawberries with nutty filo and cardamom rosewater syrup

Summer pudding French toast served with Greek yogurt

Champagne and Alphonso mango jelly with mango cream

Bellini sorbet with white peach and mint syrup

Eton mess with hazelnut crunch



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 tarte tatin

Classic Caesar salad

Eggy bread with crispy bacon and roast bananas in golden syrup

Blueberry pancakes with figs and vanilla crème fraîche

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 éclairs, fruit tartlets,  
meringues, petit four glace, chocolate délice 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



# at home

- CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •

If you're planning an event -  
take the pressure off and contact **at home** to help you organise your special occasion.

From Weddings, Dinner Parties, Canapé Parties,  
Corporate Awards Ceremonies and Events, Barmizvahs, Christenings,  
Buffets, Barbeques, Birthdays, Anniversaries, Celebrations -  
we can take care of all plus a lot more:



Lighting



Marquees



Flowers



Venues



Photography



Drinks



Stationery



Entertainment



Private Events



Weddings



Corporate Events



Special Occasions

“Now that I know how easy it is to throw a party with **at home**, I'm eagerly thinking of an excuse for another one! The marquee looked incredible, the food was delicious, and no word would do the service we received justice. The evening was a HUGE success.”

Contact us for a quotation



Heritage tomatoes with buffalo pannacotta



Pan fried fillet of halibut, potato crust and cider cream sauce

Wild garlic crusted loin of new season lamb, heritage carrots, asparagus and morels



Crab cakes with lime and paprika mayo



Harissa loin of lamb, roast vegetable couscous



• CREATIVE FOOD • DISTINCTIVE EVENTS • EXCEPTIONAL SERVICE •



A relaxed country picnic in your garden





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76 New Cavendish Street, London W1M 7LB Tel: 020 7649 9695

Email: [parties@athomecatering.co.uk](mailto:parties@athomecatering.co.uk) Website: [www.athomecatering.co.uk](http://www.athomecatering.co.uk)

