



LAURA LOVES

AT HOME CATERING

Whenever hosting events at the house – whether corporately or privately – I always work with ‘at home’.



Their professionalism and dedication is unparalleled and their reputation generally precedes them, which is helped in no small part by their fantastic customer service.

at home encourage their clients to meet as many members of their team as possible during their planning process whilst also inviting them to sample food and wine to help you make informed choices about your menu decisions.

As you would expect from a caterer of this calibre, all of their dishes are imaginatively, and beautifully, presented, in order to really make an event out of eating. From tempting bites of amuse bouche to a ‘Parisian Breakfast’ designed as a buffet of late night snacks, at home know exactly the perfect morsel for the perfect part of your celebration.



*Their team will manage, coordinate and execute every detail
of your day with the utmost attention and care.*

At my own wedding, thanks to the snow, we were running several hours late. None of this phased at home, nothing went amiss and most importantly I never received a single phone call – everything was taken care of and I never once worried that it would be anything less than perfect.

Not only did Amaury indulge my every whim (I think I knew I'd taken it too far when I specified the colour tie I wanted the staff to wear!) but he subtly steered me away from impractical decisions and with the benefit of his experience and contacts, I had a first-class team that every guest complimented me on.

I am obsessed with detail and from the way they pour drinks, to the serving of their food and charming manner in which their team of long-standing staff look after guests on the day, it really is a 5* experience so whether you are a couple that regularly enjoys fine dining or it is the first time you have worked with a caterer, there is no one I could recommend more highly and no team that I trust more with our house.

Of all your suppliers, your caterer is key and with at home, I know your guests will be talking about the food at your wedding long after the coffee cups have been cleared away.

CONTACT

at home catering

01932 862026

www.athomecatering.co.uk

Summer Menu

£120.00 incl VAT

Canapés

Rare Roast Beef Yorkshire Pudding With Horseradish Cream & Deep Fried Capers

Spiced Gravalax on Toasted Brioche with Crème Fraîche & Lemon Pepper

Pea & Mint Blinis With Asparagus & Ricotta

Courgette & Feta Fritters With Lemon, Dill & Yogurt Dip

Starter

Roast Beetroot & Heirloom Tomato Salad With Goat's Cheese,
Champagne Vinaigrette, Basil & Balsamic Caviar

Main Course

Herb Crusted Breast Of Chicken With Crushed Jersey Royals,
Peas & Broad Beans Casserole, Chantenay Carrots & Roasting Jus

Dessert

Vanilla Bean Panacotta with Strawberry Crumble

Late Food

Cheese Table - A Selection Of Farmhouse British & Continental Cheeses

Beautifully Presented With Grapes, Celery, Fresh Dates, Figs, Radishes, Dried Apricots,
Pecans & Walnuts, Rustic Sourdough Breads & Savoury Crackers.

Fresh Coffee & Teas

The menu cost includes all your china, cutlery, glasses & staff for the day.
It is based on the canapé reception starting at 4.30pm & the evening ending at midnight.



Winter Menu

£120.00 incl VAT

Canapés

Herb Seared Loin of Lamb Bruschetta With Spiced Mint Jelly

Sea Bass & Ginger Fishcake With Lime Aioli

Lemon Buffalo Mozzarella & Pickled Figs Crostini

Parmesan Shortbread with Goat's Cheese Cream & Red Onion Marmalade

Starter

Pea Soup with Crispy Pan Fried Pancetta Served in a "Le Creuset" Bean Pot,
Vintage Cheddar Cheese Straws

Main Course

Chicken Breast With Wild Mushroom Cream,
Gratin Dauphinois, Green Beans & Turned Carrots

Dessert

Sticky Toffee Pudding with Chunky Apple Compote & Vanilla Ice Cream

Late Food

Cheese Table - A Selection Of Farmhouse British & Continental Cheeses

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Summer Menu

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Canapés

Beef Sashimi Served in a Chinese Spoon With Ponzo Sauce

Devon Crab Tartlet With Samphire & Lemon Mayo

Three Herbs Duck Pancake

Toasted Raisin & Fennel Croute With Rocket, Goats Cheese & Honey

Starter

Asparagus Tasting Plate - Asparagus With Summer Truffle & Walnut Dressing
Warm Asparagus & Chervil Tartlet, Asparagus Vichyssoise with Mint Oil & Parmesan Wafer

Main Course

Roast Loin of Herb Crusted New Season Lamb
Char-grilled Asparagus, Summer Beans, Dauphinoise Potato, Mint & Rosemary Jus

Dessert

Sharp Sicilian Lemon Tart
Gin & Tonic Sorbet, Raspberries & Crème Fraîche

Late Food

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Winter Menu

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Canapés

Fillet of Beef Béarnaise on Potato Rosti

Asian Tuna Tartar Spoon With Chilli Mayo

Caramelised Foie Gras on Toasted Brioche With Apple Jelly & Vanilla Salt

Wild Mushroom Tartlet with Parmesan Flakes & Truffle Oil

Starter

Scallops & Tiger Prawn Ravioli With Chive Beurre Blanc

Main Course

Roast Breast of Gressingham Duck, Confit Leg Beignet,
Port & Grand Marnier Jus, Fondant Potato & Fine Beans

Dessert

Vanilla Bean Mousse & Hazel-milk Chocolate Délice
With Raspberry Brandy Snap Crunch & Caramel Sauce

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Please note that these prices are based on a minimum of 70 guests.
For events with less than 70 guests, please contact at home for a bespoke quote.