

# Home

Please find below a selection of our example menus.  
At Home, we pride ourselves on creating bespoke menus to suit your individual tastes and desires, the sky really is the limit with what we can create. The menus below will give you a guideline and when you book your event at Home we will work with you to tailor to your individual needs.

## Cold Buffet

### Non-vegetarian option at £6 per head

Homemade quiche: Scottish smoked salmon and cream cheese or quiche Lorraine  
Homemade Spanish tortilla  
Mixed Green salad  
Pasta or rice salad  
Homemade dips and crudité

### Vegetarian option at £6 per head

Quiche: roasted mediterranean vegetable or brie and sun dried tomato  
Home Spanish tortilla  
Mixed green salad  
Pasta or rice salad  
Homemade dips and crudité

### Non-vegetarian menu at £8 per head

Quiche: Salmon/cream cheese or Lorraine  
Tortilla  
Homemade sausage rolls  
Mixed green salad  
Mediterranean artichoke and pasta salad  
Dips and crudité  
A selection of British and Irish cheeses with crackers and fruit

### Vegetarian option at £8 per head

Quiche: Roast vegetable or Brie and tomato  
Tortilla  
Selection of stuffed vegetables  
Green salad  
Med pasta salad  
Dips and crudité  
A selection of British and Irish cheeses with crackers and fruit

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## **Non-vegetarian menu at £10 per head**

Selection of Italian hors d'oeuvres / crostini  
Selection of specialty cold meats and pates  
Smoked salmon gravalax / smoked salmon and cream cheese roulades  
Mediterranean salad  
Potato and caper salad  
Sun dried tomato and pasta salad  
A selection of British and Irish cheeses with crackers and fruit

## **Vegetarian option at £10 per head**

Selection of Italian hors d'oeuvres and crostini  
Selection of vegetarian kebabs  
Goats cheese and roasted vegetable tartlets  
Mediterranean salad  
Potato and caper salad  
Sun dried tomato and pasta salad  
British and Irish cheese selection

## **Desserts**

Chocolate brownie tower with fresh strawberries  
Homemade tiramisu  
Homemade trifle  
Homemade chocolate cake  
Cupcake tower  
Lemon or chocolate torte

**All served with double cream and real vanilla ice cream**

## **Canapés Selection**

Choose from the following examples;

Selection of crostini (vegetarian options available)  
Goats cheese and mushroom tartlets  
Smoked salmon and caper berry kebabs\*  
Sundried tomatoes and brie slices  
Roast vegetable kebabs  
Spanish tortilla squares  
Feta and cherry tomato kebabs  
King prawn and seafood dip\*  
Smoked salmon and cream cheese roulade  
Marinated halloumi and butternut squash kebabs\*  
Seafood tartlets\*

### **Prices:**

50p per canape  
75p per canape \*

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## Seated Menu

We also cater for sit down events. If you require a sit down served meal, we will arrange a meeting with you to discuss your individual requirements.

2 courses start from £15 per head

3 courses start from £19 per head

Teas and coffees are charged as extra.

### Example starters:

Vegetarian soup

Home seafood and salmon terrine

Baked goats cheese and spinach tartlets

Figs wrapped in Parma ham

### Example mains

Local premium sausages and mustard mash with red onion gravy

Posh fish and chips and mushy minted peas

Aubergine and goats cheese lasagna with a herby salad

Cep mushroom risotto with Parmesan shavings

Meatballs on a bed of celeriac mash

Seafood chowder

### Sweet Delights

Chocolate brownie tower with fresh strawberries

Homemade tiramisu

Homemade trifle

Homemade chocolate cake

Cupcake tower

Lemon or chocolate torte

British and Irish cheese board with chutneys and crackers

All served with double cream and real vanilla ice cream