

HOME CUISINE

Bespoke in-house catering for the discerning palate

Gourmet Food Delivery Service *Autumn Menu*



Fresh, seasonal and sublime

In-house | Personal Chef | Gourmet Food Delivery

Starters and light bites

Price per
portion

Eat/Heat

Handmade fish cakes, wilted spinach, parsley sauce	£5.50
Smoked mackerel pâté, sourdough toast, seasonal leaves	£5.00
Smoked ham hock salad with ratte potatoes and cider vinegar dressing	£5.50
Salad of smoked chicken, artichoke and sage with rocket, walnut dressing	£5.50
Smoked duck breast, sugar snap and bak choi salad with honey soy dressing	£5.50
Broad bean, new potato, rocket and spinach salad, balsamic dressing	£4.95
Cauliflower fritters, hot-smoked salmon and horseradish cream	£5.95
Caramelised red onion, goats' cheese and thyme tart, rocket salad with balsamic dressing	£5.50
Pancetta, rocket and gruyere tart, seasonal leaves	£5.25
Mackerel tart with chive butter sauce	£5.95
Mushroom tart with chard	£5.50
Caramelised onion tart, seasonal leaves and balsamic dressing	£5.00
Pork terrine, radicchio and toasted homemade sourdough, plum chutney	£5.95
Game terrine, handmade onion bread , chicory with sherry vinegar dressing	£5.95
Wild mushroom risotto	£5.50
Pancetta and roast butternut risotto	£5.50
Mezze plate (handmade hummus, roasted red peppers, chorizo, griddled halloumi)	£5.50

Soups

Heat

Potato and leek soup	£4.00
Roast pumpkin soup	£4.00
Cauliflower soup	£4.00
Winter vegetable soup	£4.00
Haricot soup with tiger prawns	£4.00
Chorizo and butter bean soup with red onion	£4.00
Chicken soup	£4.50
Minestrone	£4.00
Red lentil and chard soup	£4.00
Harira	£4.50
Chickpea, red pepper and butternut soup	£4.00
Red lentil and carrot soup	£4.00
Roasted tomato soup	£4.00

Main dishes

Eat/Heat

Wild mushroom risotto	£8.50
Risotto Milanese	£8.50
Artichoke and pancetta risotto	£8.50
Pancetta, courgette and butternut risotto	£8.50
Braised oxtail ravioli	£8.50
Pan-roasted sea bass, morel velouté, wilted spinach	£8.95
Pan-roasted salmon, warm salad of tomato, chorizo and butter bean	£8.75
Sea trout with crushed peas, marjoram vinaigrette	£8.95
Hake <i>en papillote</i>	£8.95
Free-range chicken breast wrapped in Parma Ham, salad of new potato, mustard & cider vinegar dressing	£8.50
Sautéed breast of poached free-range chicken, pomme purée, autumn vegetables	£8.50

Free-range chicken braised in cider and celery (serves 2-4)	£12.00
Pan-roasted breast of free-range chicken, mustard and tarragon cream sauce, fresh tagliatelle	£8.50
Rump of lamb, lentil du Puy	£9.50
Herb-crusted rack of lamb, Provençal vegetables	£9.95
Tagine of shoulder of lamb with apricots and almonds	£9.00
Tagine of lamb shanks with peas	£9.00
Roast leg of lamb with lemon, oregano and potatoes (whole leg)	£22.00
Slow-roast shoulder of lamb with thyme, balsamic and shallots (minimum order required)	£9.00
Slow-roast shank of lamb, summer vegetables	£8.50
Griddled skirt of beef with garlic and herb butter, roast root vegetables	£9.00
Braised beef with seasonal vegetables	£9.00
Fillet of beef with a gratin of wild autumn mushrooms, endive and balsamic reduction	£12.00
Rib-eye of beef, watercress purée, sautéed girolles	£10.00
Braised oxtail with thyme, carrots and shallots	£8.00
Pressed belly of outdoor-reared pork, caramelised apples and seasonal greens	£9.00
Fennel roast belly of pork	£8.50
Pan-fried striploin of pork in marsala and sage sauce	£9.00
Roast loin of venison, creamy polenta and sautéed Savoy cabbage	£9.00

Side dishes

Eat/Heat

Caramelised shallots	£3.00
Glazed carrots	£3.00
Braised leeks and carrots	£3.00
Steamed fine beans	£3.00
Braised rainbow chard and baby leeks, dressed with olive oil, parmesan and lemon	£3.00
Braised gem lettuce	£3.00
Sautéed autumn greens	£3.00
Roast root vegetables	£3.00
Braised chard and leeks	£3.00
Pan-roasted chicory	£3.00
Creamed kale	£3.00
Lentil du Puy	£3.00
Couscous	£3.00
Tortilla Espanol	£3.00
Rocket and parmesan salad, balsamic dressing	£3.00
Mixed leaf salad and vinaigrette	£3.00
Pomme dauphinoise	£3.00
Potato rosti	£3.00
Buttered new potatoes	£3.00
Crushed new potatoes	£3.00
Goose fat roast potatoes	£3.00
Pomme boulangère	£3.00
Pomme purée	£3.00
Batatas al la pobre (<i>potatoes slowly fried in green pepper, bay and garlic</i>)	£3.00
Basmati rice	£3.00
Selection of freshly-made bread (ciabatta, focaccia, olive bread, country loaf, sourdough, baguette, flat breads and pitta), butter or olive oil	£3.00

Pudding

Eat/Heat

Amaretto-soaked apricot and crème brûlée tart	£4.50
Fig and frangipane tart, cinnamon ice cream	£4.50
Roasted pears with filo crisps and ginger ice cream	£4.50
Almond tart, vanilla cream	£4.50
Double chocolate brownie, crème fraîche	£4.50
Mille-feuille of autumn raspberries and whisky cream	£4.50
Crème brûlée with almond puff pastry twists	£4.50
Custard tart	£4.50
Caramelised lemon tart	£4.50
Panna cotta with blackberries	£4.50
Poached pears, Chantilly cream	£4.50
Apple tarte fine, vanilla ice cream	£4.50
Flourless chocolate cake, crème fraiche	£4.50
Slow-roasted figs, mascarpone cream	£4.50
Raspberry shortcake	£4.50
Selection of homemade luxury ice cream (1L)	£3.00

Selection of the finest British and French cheese, crackers, oatcakes, quince and grapes £4.50

Comfort dishes (serves 4-6; includes ceramic ovenproof dish)

Eat/Heat

Fish pie	£24.00
Chicken and tarragon pie	£24.00
Game pie	£24.00
Lancashire hot pot	£24.00
Cottage pie	£24.00
Shepherd's pie	£24.00
Finest quality pork and herb sausages, mash and onion gravy	£18.00
Bouef Bourguignon	£24.00
Coq au vin	£24.00
Cassoulet	£24.00
Classic beef lasagne with fresh handmade pasta	£24.00
Vegetarian lasagne with fresh handmade pasta	£20.00
Ragu alla Bolognese with fresh handmade tagliatelle or parpadelle	£24.00
Spinach and ricotta cannelloni	£18.00
Gratin of macaroni cheese	£18.00
Creamy macaroni cheese	£18.00
Moussaka	£24.00
Pastistou	£24.00
Caramelised onion tart	£18.00



Comfort puddings (serves 4-6)

Eat/Heat

Bread and butter pudding	£18.00
Sticky toffee pudding	£18.00
Apple Eve's pudding	£18.00
Seasonal fruit crumble	£18.00
Double chocolate brownies	£18.00
Cupcakes (each)	£2.50
Baked apples and custard	£14.00
Rice pudding with vanilla apricot compote	£16.00
Baked rice pudding with cinnamon and apple compote	£16.00
Apple pie, vanilla ice cream or custard	£18.00
Tarte tatin, vanilla ice cream	£18.00
Selection of handmade luxury ice creams (1L) (subject to delivery constraints)	£3.00



Brunch

Eat/Heat

Eggs en cocotte	£3.50
Scrambled eggs*	£3.50
Omelette (plain)	£4.00
Omelette (cheese or ham)	£4.50
Smoked salmon	£4.00
Griddled dry cure back bacon	£3.00
Finest quality breakfast sausages	£3.00
Sautéed flat mushrooms	£2.00
Pan-roasted cherry tomatoes on the vine	£2.00
New potato, pea and mint frittata	£5.00
Kedgeriee	£5.00
Selection of charcuterie, including Iberian ham, salami, bresaola, baked ham, roast beef, pas-trami, chorizo	£4.50
Selection of British and Continental cheese	£4.50
Selection of freshly-baked bread	£3.00
Seasonal fruit salad	£3.00
Freshly-baked muffins (4) (plain or seasonal)	£6.00
Freshly-baked croissant (4)	£4.50
Drop scones (4)	£4.50
Lemon soufflé pancakes (4)	£4.50
Crepes (4)	£5.50
Pain perdue (French toast/eggy bread)	£4.50
Fruit compote (seasonal)	£3.50
Greek yogurt and the finest eucalyptus honey	£3.00

Lunch

Eat/Heat

Hot Toulouse sausage, tomato and shallot salad, caper dressing	£6.50
Chickpea salad	£5.00
Smoked chicken, spinach and artichoke salad	£6.50
Rocket and pancetta tart	£6.50
Baked potato and filling, seasonal leaves	£4.00
Tortilla Espanol	£3.00
Selection of charcuterie	£4.00
Roasted Provençal vegetables	£3.00
New potato salad	£3.00
Handmade traditional coleslaw	£2.50
Salad Lyonnaise	£5.50
Caesar salad	£5.50
Iberian Ham with celeriac remoulade	£6.50
Thai fish cakes with crisp salad	£6.00
Spinach and ricotta tart	£5.50
Rissoles of risotto, rocket and parmesan salad	£5.50
Selection of freshly-made gourmet sandwiches	POA

Afternoon tea

Sandwiches

Ask about our extensive range of handmade gourmet sandwiches POA

Egg and cress, roast beef and horseradish, smoked salmon and cream cheese, cucumber, baked ham and mature cheddar, brie and rocket with artichoke puree, salami, mozzarella and tomato

Cakes

Victoria sandwich	£6.00
Plain or fruit scones, clotted cream and fruit preserve (4)	£4.00
Handmade vanilla marshmallows	£4.00
Meringue cake	£8.00
Orange and almond cake	£6.00
Espresso cake	£8.00
Earl Grey-soaked raisin tea loaf	£4.00
Apple tea loaf	£4.00
Madeira cake	£4.00
Sticky ginger cake	£4.00
Banana bread	£4.00
Cupcakes (4)	£6.00
Millionaire shortbread (8)	£2.50
Vanilla cheesecake	£8.00
Carrot cake, cream cheese filling	£8.00

Tea and Coffee *Choose from a wide selection of fine teas and coffees from carefully-selected regions of the world*

Bottled Water *Choose from San Pelligrino, Badoit or Strathmore*

Wine *A fine selection of personally-selected still and sparkling wines available; see separate wine list*

Additional services

Bespoke dishes and menus | Party planning | Freezer stocking | Gourmet picnic hampers |
Wine matching | Special diets and eating plans | Full in-house catering service |

HOME CUISINE

Bespoke in-house catering

Gourmet Food Delivery Service

ORDER DETAILS

Name

Address

Telephone number

E-mail address

Date of order

Day of Delivery Mon Tues Wed Thurs Fri Sat

Delivery address (if different)

Special delivery instructions

TO ORDER: E-MAIL orders@bespoke-cuisine.co.uk | FAX 0870 913 4070 | TEL 07792796334



ORDERS & DELIVERY

1. Every dish is made from scratch on the day of delivery using the finest, local, seasonal produce.
2. Minimum order time is two days. Orders should be received before 4pm two days before intended day of delivery.
3. Orders can be submitted by telephone, e-mail and facsimile.
4. Delivery is 6 days a week (Monday to Saturday).
5. Standard delivery time is 12.00—14.00 and 15.30—19.00 for office lunches, and home food, respectively.
6. One large order can be split for delivery through the week. Please specify the delivery days when placing the order.
7. Specific delivery times, and locations, can be accommodated by prior arrangement.
8. Minimum order value of £60; items can be specified for delivery on certain days for that week.
9. Delivery is free within EH1, EH2, EH3, EH4, EH5, EH6, EH7, EH9, EH10, EH11 and EH12. For addresses outside this zone, an extra charge will apply.
10. Orders will be delivered in ceramic crockery and serving dishes, which can go straight into the oven, unless disposable containers are requested.
11. There is a small, refundable, deposit for the servingware and cool bags.
12. Additional items, such as linen, crockery, cutlery, glassware and servingware can be obtained.
13. Bespoke menus can be created at the request of the client, and in discussion with the Chef Director.
14. All dietary requirements can be catered for, and must be notified at the time of placing the order.
15. Special dietary regimens can also be accommodated, and must be agreed in advance. A nutritionist is available to discuss and create an eating plan if a particular diet regimen is to be followed for any length of time.

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Enjoy!



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