

# HOME CUISINE

*Bespoke In-house Catering*

## Gourmet Food Delivery Service

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### *Summer Menu*



*Fresh, seasonal and sublime*

## Starters and light bites

### Eat/Heat

	Price per portion
Fresh pea soup with smoked bacon	£4.95
Cauliflower soup	£4.95
Chorizo and butter bean soup with red onion	£4.95
Light broth of summer greens	£4.95
Haricot soup with tiger prawns	£5.50
Handmade fish cakes, wilted spinach, parsley sauce	£5.50
Smoked mackerel pâté, sourdough toast, seasonal leaves	£5.50
Salad of smoked chicken, artichoke and sage with rocket, walnut dressing	£6.25
Smoked duck breast, sugar snap and bak choi salad with honey soy dressing	£6.25
Broad bean, new potato, rocket and spinach salad, balsamic dressing	£4.95
Mint and pea 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
Pork terrine, radicchio and toasted homemade sourdough, plum chutney	£5.95
Quail in a tomato and tarragon dressing	£5.95

## Main dishes

### Eat/Heat

Wild mushroom risotto	£8.50
Risotto Milanese	£8.50
Artichoke and pancetta risotto	£8.50
Pea and prawn risotto	£8.50
Braised oxtail ravioli	£8.50
Pan-roasted sea bass, morel velouté, glazed carrots	£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, summer vegetables	£8.50
Free-range chicken braised in cider and celery (serves 2-4)	£14.00
Green garlic chicken	£8.00
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)	£25.00
Slow-roast shoulder of lamb with thyme, balsamic and shallots (minimum order required)	£9.00
Slow-roast shank of lamb, summer vegetables	£8.50
Braised beef with summer vegetables	£9.00
Fillet of beef with a gratin of wild summer mushrooms, endive and balsamic reduction	£12.00
Rib-eye of beef, watercress purée, sautéed girolles	£10.00
Braised oxtail with 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 sauce	£9.00
Roasted 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 gem lettuce	£3.00
Sautéed summer greens	£3.00
Crushed peas	£3.00
Pea purée	£3.00
Broad beans and peas with pancetta	£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 breads (ciabatta, focaccia, olive bread, country loaf, sourdough, baguette, flat breads and pitta) with butter or olive oil	£3.00



## pudding

### Eat/Heat

Cherry soup, caramel balsamic ice cream (subject to delivery constraints)	£4.95
Cherry clafoutis	£4.95
Cherry pithivier	£4.95
Almond tart, vanilla cream	£4.95
Double chocolate brownie, crème fraîche	£4.95
Mille-feuille of chocolate with lavender	£4.95
Crème brûlée	£4.95
Custard tart	£4.95
Caramelised lemon tart	£4.95
Panna cotta with balsamic-soused strawberries	£4.95
Amaretti baked nectarines with vanilla ice cream (subject to delivery constraints)	£4.95
Fresh apple parfait	£4.95
Provençal poached pears, Chantilly cream	£4.95
Slow-roasted figs, mascarpone cream	£4.95
Strawberry shortcake	£4.95
Selection of homemade luxury ice cream (1L) (enquire about details)	£3.50
Selection of the finest British and French cheese, crackers, oatcakes, quince and grapes	£4.50

## Comfort dishes (serves 4-6)

### Eat/Heat

Fish pie	£28.00
Chicken and tarragon pie	£28.00
Lancashire hot pot	£28.00
Cottage pie	£28.00
Shepherd's pie	£28.00
Finest quality pork and herb sausages, mash and onion gravy	£28.00
Bouef Bourguignon	£28.00
Coq au vin	£28.00
Cassoulet	£28.00
Classic beef lasagne with fresh handmade pasta	£28.00
Vegetarian lasagne with fresh handmade pasta	£28.00
Ragu alla Bolognese with fresh handmade tagliatelle or parpadelle	£28.00
Spinach and ricotta cannelloni	£28.00
Gratin of macaroni cheese	£28.00
Creamy macaroni cheese	£28.00
Moussaka	£28.00
Pastistou	£28.00
Caramelised onion tart	£28.00
Pissaladiere	£20.00

## Comfort puddings (serves 4-6)

### Eat/Heat

Bread and butter pudding	£20.00
Sticky toffee pudding	£20.00
Apple Eve's pudding	£20.00
Seasonal fruit crumble	£20.00
Double chocolate brownies	£20.00
Cupcakes (each)	£2.50
Summer pudding	£20.00
Baked apples and custard	£20.00
Rice pudding with vanilla apricot compote	£20.00
Baked rice pudding with cinnamon and apple compote	£20.00
Apple pie, vanilla ice cream or custard	£20.00
Tarte tatin, vanilla ice cream	£20.00
Selection of handmade luxury ice creams (1L) (subject to delivery constraints)	£4.50

## Brunch

### Eat/Heat

Eggs <i>en cocotte</i>	£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
Kedgeree	£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	£5.50
Smoked chicken, spinach and artichoke salad	£6.50
Rocket and pancetta tart	£6.50
Baked potato and filling, seasonal leaves	£5.00
Tortilla Espanol	£3.00
Selection of cold meats	£4.00
Roasted Provençal vegetables	£4.00
New potato salad	£3.00
Handmade traditional coleslaw	£3.00
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	£8.00
Plain or fruit scones, clotted cream and fruit preserve (4)	£8.00
Handmade vanilla marshmallow	£6.00
Meringue cake	£8.00
Orange and almond cake	£6.00
Espresso cake	£8.00
Earl Grey-soaked raisin tea loaf	£6.00
Apple tea loaf	£6.00
Madeira cake	£6.00
Sticky ginger cake	£8.00
Banana bread	£6.00
Cupcakes (4)	£8.00
Millionaire shortbread (8)	£8.00
Vanilla cheesecake	£10.00
Carrot cake, cream cheese filling	£8.00

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**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*

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### 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 |

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# HOME CUISINE

## *Bespoke In-house Catering*

## Gourmet Food Delivery Service

### *Summer Menu*

#### 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](mailto: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.

# HOME CUISINE

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*Enjoy!*



*Fresh, seasonal and sublime*