

Tastes Good Does Good

@HOME DINING SEASONAL MENU



517

AND COUNTING
TRULY MEMORABLE
PURPOSE DRIVEN EVENTS



www.athomedining.co.uk

HELLO YOU

Finding a the right catering partner is not an easy task, but as you see from this presentation we are not your run of the mill caterers. We are nations first purpose driven hospitality group that uses 15% of revenues to help create a world where no one goes without food.

We put People. Purpose and Planet before profits and shareholders. We create innovate and memorable food experience that delight and surprise guests throughout the event.

founded by cheffy brothers who live on opposite sides of the world. Mark my younger brother runs the same business in Australia and his twin brother also a chef in London with me Greg their older brother who runs our UK business.

Our hyper-personal service has a team of highly experienced chefs, and front-of-house staff who have all trained at the leading hotels and restaurants and our own sommelier. They are dedicated to creating a truly memorable experiences for you and your guests in your home. Our reputation for quality, value and service has led us to create experiences for high-profile business leaders, celebrities, governments and ambassadors, we are the private caterers to the Irish, Kuwaiti, Dutch embassies and Australian High Commission.

We provide the highest standard of cooking associated with the very best fine dining and Michelin-standard establishments, for you to enjoy in your own home or private venue. Our Team's broad experience includes Michelin star dining, private jets, yacht and private residences, hotels and some of us have even worked at Disney creating food experiences for film & tv and fine dining and themed hotels and we use that experience to create many truly unique end to end managed experiences for our clients.

We have everything in house and so we think of one experience from the second your quests arrive until they leave. We design menus based on this knowledge, always working towards the seasons. We have specialty Chefs that we work with to design our menus of world wide cuisines. We use only the best local ingredients with a huge emphasis on local and seasonal produce.

Everything is included in our pricing and we are licensed to sell and serve alcohol, We are one of the few private caterers to have a sommelier on staff to help create the perfect drinks list to go with your event and she sources our wine direct from the makers so we can pass the savings on to our clients including our much loved house champagne at £22 a bottle inc VAT. We never charge for event crockery or glassware we just lend it to you which has saved our clients over £198,000 in last three years in hire fees.

We do hope we get the opportunity to work with you to help create your next truly memorable event.

GREG WIXTED
founder and Head of Imagineering

CONTACT US

TASTES GOOD DOES
GOOD

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CAKERYWONDERLAND.COM
TASTESGOODDOESGOOD.COM
HIRECANDYFLOSSUK.COM
BRITAINLOVESBAKING.COM

HEAD IMAGINEER

GREG WIXTED

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TIA MAE

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OUR FOOD BRANDS

CAKERYWONDERLAND.COM
TASTESGOODDOESGOOD.COM
HIRECANDYFLOSSUK.COM
BRITAINLOVESBAKING.COM
AWONDERLIFECATERING.COM
UDDERLYLUSH.COM
DONUTOLOGISTS.COM
WONDERLAND EXPERIENCES
WONDERBAR - COCKTAIL BARS



OUR FRIENDS. - CLIENTS & CHARITIES



OUR FRIENDS (CLINETS)

We have over 65 corporate clients and 300 private dining clients, to many we are not just their caterers, they have engaged us to create recipe kits for corporate and employee engagement, we have created afternoon tea events to celebrate the coronation, we have sent their staff Jubilee afternoon teas, we have helped create baking mental health wellness programs. We have created family bake offs over zoom to workplace bake offs. We have created unique chocolate bars as gifts, installed donut walls in 10 nationwide and international locations to mark a company announcement.

MANAGED EXPERIENCES

We have created pop up experiences for creative agencies and worked with several to create consumer brands to help create the Baileys Treat Stop Shop, bespoke Mexican Cinco de Mayo Palatas Bar and a Cinco de Mayo Cocktail cake.

®

BAKE YOUR BRAND

We have our own process that enables us to distill a companies brand essence and brand values into a unique flavour profile and turn that into a unique bake, cake or dessert. We call it Bake Your Brand

®

FOOD EXPERIENCE DESIGN

Our Sugar Daddy team our are in house innovation team that create the services we sell on Get Your Guide, Wonder Days and AirBnB. They also teach our certified Food Experience Design course, its brings together, set, graphic, user journey, UX, Ideation creation and presentation and you don't need to be a chef to do it. And Rapid Food Innovation workshop, this teaches food product developers and food entrepreneurs how to create and take an idea to market test in just 8 weeks.

OUR CHARITY PARTNERS

We work with and support an ever growing list of charity partners , not all our food banks, they just have services that help those who are socially disadvantaged, living in isolation, educate kids through food, support and the homeless. Our partners include *Hestia, Pimlico Angels, City Harvest, Mary Smiths Pantry, Streatham Lunch Club, Healthy Living Platform, Super Siblings, Bondway, Eastway Housing, The Red Cross* to name just a few. We are happy to support your charity partners

SOME OF OUR FRIENDS

BARRIE & CHANEL
FOPE
GANT
MAUVAIS
MAPPIN & WEB
SUNTORY
DIAGEO
FRANKE
BARCLAYS
CHELSEA BARRACKS
DAMAC
CHUBB
AUSTRALIAN HC
THE EMBASSY OF KUWAIT
THE EMBASSY OF IRELAND
MISK FOUNDATION
PII SUPERYACHTS
OMOROVICZA'S BEAUTY
CUSHMAN WAKEFIELD
PZ CUSSONS
NESTLE
VIRGIN MEDIA
CAFE NERO
MYST
WIDEN & KENNEDY
LEO BURNETT
OGILVY
UNCLE/REALSTAR
ST MARYS UNIVERSITY
UNC WINSTON HOUSE
MEWBURN ELLIS LLP
WESTMINSTER COUNCIL
TAKEDA PHARMACEUTICAL
GSK
WASPS RC
ACASTER & LLOYD
JR & CO
LONDON BUSINESS SCHOOL
BEAUTY PRO
DMS
EON ENERGY
INDO UK FILM
KMS PROFESSIONALS
METROLINE BUSES
REDBRIDGE INSITUITE
VERTU MOTORS
EUROPEAN UNION TO THE
UNITED KINGDOM
IMPERIAL COLLEGE

ADDED THIS MONTH

ANGELS COSTUMES
BLUE MARINE FOUNDATION
EUROTILE
TWINBLAST
IGT GAMING
NAVIGATOR GAS
64 NORTH ROW MAYFAIR





OUR FAMILY OF BRANDS

we are an ever growing group of specialist caterers who are committed to creating a difference and helping to create hunger free and food waste free world

Our every growing group are all specialist's caterers or provide services to our group, our clients and b2b clients.

Cakery wonderland is home to our treasured afternoon tea catering team, guardians of this great British tradition and creators of award winning afternoon teas and our bespoke themed tea life Alice in Wonderland, Bridgerton and tea our afternoon tea and cream tea baking classes. . Its also home to our online retail offering and where you can order afternoon tea to be delivered to your door next day



Wonderland Experiences are creators of authentic and unique culinary experiences and we provide these experiences to our customers and to Get Your Guide Expedia and Airbnb- scan the QR Code to check our amazing experiences they make wonderful gifts



Tastes Good Dons Good Events formally Wonderland Events is home to our private and corporate caterers. with over 500 clients they have specialise in weddings, private dining, private events and corporate events as well as our 20 street food brands



Udderly Lush is our ice cream and frozen dessert brand, that is disputing the fun foods sector by offering net zero popup ice cream parlor giving guests a full range of frozen treats for the same price as hiring a Mr Whippy bar of ice cream van. £395 plus vat for unlimited menu for 2 hours and up to 100 guests



The Donutologists creators of amazing donut towers and walls, the do food festivals and markets and hyper local popups in residential buildings all over London, they also offer a range of unique event experiences and they offer online ordering via their website just scan the QR code to see their latest creations



Britain Loves Baking Academy is where all our masterclasses take place in or NW10 facility offering a range of masterclasses, free baking classes for kids and our professional food experience design course and bakery professional trainer courses



Cotton Candyland is our on demand candy floss business and flavoured sugar manufactures. We started with 10 commercial candy floss machines in London and offer a same day service from 2 hours to 6 hours unlimited candy floss and staffed by our Candy Angels.



A Wonderful life catering Our dedicated (our catering services are designed specifically for your needs and the needs of the family only) and specially trained team offer a thoughtful and compassionate service coupled with careful attention to detail so that every event runs seamlessly and is relaxed for our clients and their guests



Sugar Daddy London creators of desserts that taste good and do good, we specialise in creating unforgettable desserts and or all types of events and innovative fun food pop up and stands. We offer trend setting dessert experiences like no other, and with a mission that's as sweet as our treats





WHAT OUR FRIENDS SAY ABOUT US



Highly recommend, absolutely wonderful service and food. Great people to work with and Greg the main man was outstanding. Also gave a birthday gift to my wife which is extremely thoughtful and kind. Do not hesitate on these guys, just book them! **Alex A**

Greg and his team prepared and served our group of 9 adults a superb 4-course celebratory dinner. Each course was delicious and beautifully presented. He was able to accommodate a variety of food intolerances, one vegetarian and 2 pregnant guests among our group. The evening proceeded smoothly, was relaxed and a joy. The team were warm, friendly and approachable. They were respectful of our house and left it spotless when they departed. I had excellent communications with Greg over the choice of the menu and wines at the planning stage and regular contact throughout. I would heartily recommend Greg and Wonderland Events.

Lorraine Brookes

I cannot praise Greg and his team enough they made our son's 30th birthday party so special - so professional, friendly, helpful took all the worry and stress of doing it myself. The beef wellington cooked to perfection and the chocolate orange so delicious thoroughly recommend. The service and food top class - we definitely be recommending Greg to all our friends. **Maureen Bartlett**

After another caterer let us down last minute at Christmas, Greg and the Wonderland team stepped in and saved the day!. They were super helpful and accommodating, with only 3 days before the event, we thought they would give us a basic menu. Not at all, they proposed a four-course menu with a cocktail bauble tree filled with Christmassy cocktails, the lunch was truly delicious and the waiting team are all super helpful and did a brilliant job. When it came to dessert, we were treated to pre dessert bauble shots. They opened the partition to reveal their wonderland dessert experience and talk about WOW factor, it was out of this world and our creative director was gob-smacked. How they created this in 3 days is beyond us, Greg has been a joy to work with. We highly recommend his team, especially if you are looking for a truly memorable experience. **Nicky C**

What a find! Delicious food, amazing design and just genuinely lovely people. We cannot thank Greg and his team enough, simply wonderful. Thank you so much. **Emily Foy**

I was totally blown away with the food and entire service by David to the point we've spent the entire morning talking about last night's food. Very professional and incredibly talented chef. **L Harold**

We asked 3 people for a recommendation for a private caterer and 3 times your name was mentioned, you and your wonderful team are truly talented. From the incredible levels of service to the delicious food, which everyone has been raving about how amazing the whole NYE experience was and the highlight was the Winter in Wonderland dessert, the video is the talk of the street. Your pragmatic organisation and problem solving with our tricky seating and the layout of the house etc. was amazing - Greg, you are without a doubt a genius and your ability to create outstanding experiences is inspiring, the whole family is looking forward seeing you again in 2025. **Claire and Oli,**

AWARDS & ACCREDITATION







WHY WORK WITH US

- We offer better value up to 35% better value than others of our size and we have no shareholders pockets to line and our pricing is checked independently
- We have 2600 sqf of production 5 star rated kitchen space and can cater up to 4,000 a day
- We pay our teams 25% more than min wages and they have a say in how we operate
- Look amazing on your ESG report as we feed back the outcomes from 15% of your spend, not mention your event will put nothing in landfill nor will your event have any food waste
- You never pay a hire charge with us as we won't hire you anything. You can borrow it for free and that includes our prop room and service ware stores.
- Most of all we are in the top 5 caterers on Bark with 100% of our reviews are 5 star and we are happy for you to talk to other clients we have worked.
- We are the only caterer to have an Imagineering team who dream up wonderful ideas for our clients and ideas to help up grow
- Can you caterers do this ?

PRIVATE DINING FOR 35 IN PUTNEY TO CELEBRATE A 60TH BIRTHDAY 5 COURSE DINNER AND PAIRED WINES





4 COURSE DINNER

BREAD

FRESHLY BAKED ROASTED ONION MINI BROICHE LOAF

AMUSE BOUCHE

GOATS CHEESE PANNA COTTA,

SICILAN LEMON AND PINK GRAPEFRUIT, ONION GRANOLA, CANDY BEETS

PAN FRIED LOCH FYNE SCOLLAPS

SMOKE HADDOCK CHOWDER, CHORIZO CRUMB

PAN-SEARED DUCK BREAST

CAULIFLOWER PUREE, ROASTED ROOTS, FONDANT POTATO, DUCK BON BON,
RED CURRENT JUS

BLACK FOREST

BLACK CHERRY, VANILLA AND DARK CHOCOLATE
CLASS OF CHAMPAGNE

PETIT FOUR

£95 PLUS VAT AND TRAVEL

£130 WITH WINE PLUS VAT AND TRAVEL

Food, water, full service, crockery, glassware, linen, menu cards, waiter, set up, service and clean down leaving you nothing do but relax and enjoy your evening.

MIN SPEND £1000



MODERN BRITISH 3 COURSE

BREAD

Black garlic and rosemary bread

TO START

Steak tartare

finely diced beef, capers, mustard onion, smoked chilli and confit duck egg yolk,
with crispy toasts.

MAIN COURSE

olive oil poached Cod

chive, dill, lemon risotto, crispy cod skin shard

SIDE SALAD

Rocket & romaine, aged balsamic

DESSERT

Berry Mess

Poached, compressed, marinated garden of England berries, tonka bean ice
cream, crème Chantilly, raspberry drizzle in a raspberry meringue

WINES

Asquith Gardens English sparkling

Denbies Rose

Chapel Down Flint Dry

Still & Sparkling water

min spend mid week is £750 and £1000 at weekends

£70 WITHOUT WINE PLUS VAT AND TRAVEL

£100 PER PERSON INCLUDES WINE PLUS VAT AND TRAVEL

Water, freshly made soft drinks, full service, crockery, cutlery glassware, linen, menu cards,
waiter, set up, service and clean down leaving you nothing do but relax and enjoy your
@home dining experience



WINTER LUNCH

BREAD

TUSCAN WHOLEMEAL BREAD COLD PRESSED PRESSED MACADAMIA
OIL

BY OUR IN HOUSE BAKERY

STARTER

DUCK LIVER PARFAIT

MICRO HERBS, COMPRESSED CHERRY & SHALLOT CONSERVE, MINI
BROICHE LOAF

VEGAN WILD MUSHROOM, CANNALINI BEAN PARFAIT

MAIN

AUGUS 21 DAY AGED BEEF WELLINGTON,

ROASTED BABY CARROTS,,TRUFFLE POMME PUREE,
BRAMBLE & RED WINE REDUCTION

MUSHROOM WELLINGTON

VENISON WELLINGTON £12 SUPPLEMENT

DESSERT

ALTERNATIVE ORANGE CHOCOLATE MARQUIS

BLOOD ORANGE GEL, GLASS & POPPING CANDY SHARD

PETIT FOUR

£70 PER PERSON PLUS VAT AND TRAVEL

£110 WITH CHAMPAGNE & WINE PLUS VAT AND TRAVEL

travel, full service, waiter, set up, service and clean down and leave the area spotless
staff arrive 1 hour before the service, and only require an oven and fridge space
we will take away any rubbish for recycling

MIN SPEND £750



WINTER LUNCH

BREAD

Garlic and herb mini broiche

STARTER

black garlic, truffle and wild mushroom soup , black truffle creme and herb crositni

MAIN

Rack of Welsh lamb, winter root vegetable galette, lamb & rosemary jus
sesonal vegetable side

DESSERT

Crumble & Crust

Rhubarb, ginger, vanilla & oatly nutty crumble
caramel, apple and cinnamon frangipane tart
in a puddle of creme anglaise

PETIT FOUR

£60 PLUS VAT AND TRAVEL PER PERSON

£70 WITH A CHEESE COURSE PLUS VAT AND TRAVEL

£100 WITH VINTAGE CREMANT AND WINE PLUS VAT AND TRAVEL

full service, waiter, set up, service and clean down and leave the area spotless
staff arrive 1 hour before the service, and only require an oven and fridge space
we will take away any rubbish for recycling, water, printed menu cards and glassware
inluded



EXPLORING ASIA MENU

canapae

Pan Asia crackers
Asian chicken lollipop
tofu lollipop
hot & sweet dipping sauce

starter

Crispy Duck & Watermelon Salad
crispy fake duck
Crispy Peking duck confit, compressed watermelon, bean sprouts, spring onion's
chopped roasted cashew nuts , and soy, ginger dressing .

main

"Jin Ju Legacy" Korean Fried Chicken
Korean fried cauliflower
Triple-fried chicken, trio of sauces in mini squeeze bottles
Apple, carrot and mooli slaw
Japanese sweet potato fritters
wok fried pak choi

dessert

Dragonfruit & Chocolate
This showstopper is a fusion of a classic French Chocolate Marquise
Toasted Coconut Crème Anglaise, Dragon Fruit Glass shard and spheres of tiny juicy
popping dragon fruit Boba

home made fortune cookies

£90 per persons plus vat and travel

£130 with paired wines per person plus vat and travel

Water, freshly made soft drinks, full service, crockery, cutlery glassware, linen, menu cards,
waiter, set up, service and clean down leaving you nothing do but relax and enjoy your
experience



fine dining menu

Canapes & Champagne

Crisp spicy lamb Bonbon and purple Carrot Purée dip
Home smoked salmon infused with Islay whisky lemon & dill curd on a beetroot scone
chicken mousse on a shard of crispy skin

chilled house champagne

Bread

Chive, black garlic & truffle

starter

Provolone and ricotta-stuffed squid
with yellow pepper sauce

Main course

Loin of Highland Venison
Cooked sous vide & pan fried, silky purple carrot puree, candy roasted beets , & red wine reduction

Cheese

Isle of Mull Cheddar, GF fig and walnut bread and slow-cooked figs
macerated in Single Malt.

Dessert

American thunder

Myers lemon and blueberry cheese cake Cheesecake, shards of
blueberry sugar glass, spiked with popping candy under a
suspended cloud of lemon candy floss

Petit four

macaron handbag

Fine Wines

les freres 2015 champagne
Chateau musar 2018
Petit Chablis Bernard Lagarrigue 2020
Château de Sainte Gemme 2017, Haut-Médoc
Samur 2022 Crémant du Loire

£155 per person includes wine, plus vat and travel
fully catered including crockery, cutlery tableware glasses and staff to set up serve and
clear down - leaving you know to do but relax
min spend £1000



PRIVATE DINING 4 COURSE

Amuse Bouche

Délice de Bourgogne fritter, truffle Honey drizzle

Bread

Rosemary garlic bread

Starter

Purple, white, green asparagus, steamed, air dried Parma ham and parmesan shard, black truffle Hollandaise

Fish Course

Crispy Salmon with Lentils du Puy and Two-Mustard Creme

Granita

Main Course

Venison/Lamb or Beef wellington with roasted root vegetables, truffle pomme puree & a wine Jus

Dessert

Raspberry & blood orange

£100 PER PERSON PLUS VAT AND TRAVEL

Food, water, full service, crockery, glassware, linen, menu cards, waiter, set up, service and clean down leaving you nothing to do but relax and enjoy your evening.





5 COURSE CELEBRATION MENU

AMUSE BOUCHE

WILD MUSHROOM CHOUX, TRUFFLE CREME

CRISPY HOISIN DUCK

WATERMELON, SPRING ONIONS, POMEGRANATE, PICKLED MOOLI, BEAN
SPROUTS, CANDY CASHEWS SPY GINGER DRESSING

SALMON FILLET

ON A WATERCRESS, ROSTED ONION POTATO CAKE, MINTED PEA PUREE,
MICRO HERB PEAS SHOOT SALAD

FILLET OF LAMB,

FONDANT POTATO, HERITAGE CARROOTS

CHEESE COURSE

DÉLICE DE BOURGOGNE, PAN ESPICE, FIG AND SHALLOT COMPOTE

A TROPICAL MESS

WHITE CHOCOLATE SPHERE, COMPRESSED TROPICAL FRUIT, RUM SYRUP,
CREME CHANTILLY, MERINGUE, FROZEN MANGO PEARLS, MANGO AND
PASSION PUREE

PETIT FOURS SELECTION

£130-PER PERSON PLUS VAT AND TRAVEL

Food, water, full service, crockery, glassware, linen, menu cards, waiter, set up,
service and clean down leaving you nothing do but relax and enjoy your evening.

we have our own in house sommelier and she is happy to recommend wine
to go with your meal either from our collection or yours



PRIVATE DINING FOUR COURSE

Canapés

Arancini mushroom and crème de truffe
smoked salmon on lemon and beetroot scone
chicken mousse on a crispy chicken skin and mico herbs
roast vegetable tikka tart fresh mango, lime, onion and chive salsa

BREAD

smoked garlic brioche
Roasted onion and herb wholemeal

STARTER

scallops, crab, beignet & lobster bisque.

MAIN

Duck 3 ways, pan roasted liver, sous vide breast, confit leg bon bon,
truffle & chive mash, Roasted Heritage Beets, blackberry Jus

DESSERT

Raspberry & Lemon

MACARON

SUGGESTED WINE

House Champagne
Domaine de Saint Ferréol 'Grande Réserve' Viognier 2019/22
Chateau Montlandrie Cotes De Castillon 2019
Château Filhot Sauternes 2015,

£140 PLUS FINE WINES VAT AND TRAVEL

Food, water, full service, crockery, glassware, linen, menu cards, waiter, set up, service and clean down leaving you nothing do but relax and enjoy your evening.

we have our own in house sommelier and she is happy to recommend wine to go with your meal either from our collection or yours



PRIVATE DINING 5 COURSE MENU

Canape & Chilled Champagne

Asian chicken lolly pop
Gin smoked salmon, lemon & tonic cream fraiche scone
Asparagus & chive tart

Bread

Rosemary & onion

Stater

Pan fillet of sea bass on creamy saffron dill risotto

Main Course

sous vide & pan seared fillet of lamb smooth parsnip purée, crispy parsnip chips,
and a rich lamb jus & spicy lamb & sweet potato bonbon

Cheese

comte, apple, oat crumble cake

Dessert

Fire & Ice

Petit four

wines

loval fontaine vintage 2018
Chateau Cap d'or Saint Emilion 2018
Petit Chablis Bernard Lagarrigue
Samur 2022 Crémant du Loire

£90 PP PLUS VAT AND TRAVEL

£130 PER PERSON INCLUDING FINE WINES PLUS VAT AND TRAVEL

Water, freshly made soft drinks, full service, crockery, glassware, linen, menu cards, waiter,
set up, service and clean down leaving you nothing do but relax and enjoy your evening



French fine dining menu

CANAPES & CHAMPANGE

Confit De Canard Croquette Fig-Balsamic Drizzle
Brie wild mushroom & truffle tarts
Mini lobster brioche rolls

Canard-Duchêne Vintage 2018, Champagne

Baguette Made By Out Bakers And Black Garlic Brioche

TO START

Duck Parfait, compressed black cherry relish Pain D'espice
Cave de Lugny Bourgogne Pinot Noir 2022/23

FISH

Pan-seared scallops, crab beignet, lobster bisque poured from a glass teapot
Chablis 1er Cru Vosgros

MAIN

Pavé de boeuf, Wine Jus, truffle pomme puree, asparagus tips
Chateau Musar Red, Bekaa Valley 2018

CHEESE COURSE

delice de Bourgogne, almond olive cake, shallot & fig chutney
Crémant de Bourgogne

LA FIN

80% Dark Chocolate Marquise, Chambord marinated raspberries, coulis and raspberry sorbet encased a chocolate sphere

Tokaji Aszú 5 Puttonyos:

PETIT FOUR

Our Macaron selection
we can arrange post dinner drinks should they be required.

£170 per person plus vat and travel wines included

pricing includes a sommelier, wait staff, on site chef and assistant, and any equipment we need, crockery, cutlery, linen napkins table clothes, your branded menu card, seating cards, printed seating plan and easel, glasses, tea coffee petit fours, still and sparkling water, soft and zero alcohol as well as all food and wine listed. our team would arrive up two hours before 3 hours service and 1 hour clear down and pack up, we take the rubbish away to our on site recycling centre

min spend £1000



5 COURSE SPRING MENU

CANAPES

INCLUDES A GLASS OF CHAMPAGNE

home-cured beetroot salmon gravlax, creme fraiche, beetroot & dill scone
asparagus & garden herb tart

FRESHLY BAKED BREAD

STARTER

**FOIE GRAS CREME BRULEE,
SOUR RED CHERRY COMPOTE**

Château Filhot Sauternes 2015,

FISH COURSE

**PAN FRIED SEA BASS
ON CREAMY SAFFRON LEMON DILL RISOTTO**

Seguin Pouilly Fumé Cuvée Prestige

GRAINTA

MAIN COURSE

**28 DAY BEEF FILLET
HERITAGE CARROTS, FONDANT POTATO & WHITE & BLACK PEPPER JUS**

Château les Eyquem Margaux 2020

DESSERT

**GOLD & BERRY SOUP
TOASTED CAKE TAOST**

Maury Tuilé 2017

TEA COFFEE & TRUFFLES

£170 INCLUDES WINE PER PERSON PLUS VAT AND TRAVEL

Food, Water, freshly made soft drinks, full service, crockery, glassware, linen,
menu cards, waiter, set up, service and clean down leaving you nothing do but
relax and enjoy your evening.

MIN GUEST IS 10





IF YOU HAVE ANY QUESTIONS OR YOU WOULD LIKE TO DISCUSS
YOUR NEXT EVENT FEEL FREE TO GIVE US A CALL ON 0775 3930 936



WWW.ATHOMEDINING.CO.UK
WINNERS OF THE 2022 SME ENTERPRISE AWARDS
LIVEWIRE DESSERT CATERER OF THE YEAR 2023
7-11 MINERVA RD
LONDON
NW10 6HJ