




Home House
CELEBRATING 25 YEARS

PRIVATE EVENTS
Spring-Summer 2024

CANAPÉS

VEGETABLE

COLD

Cauliflower panna cotta ^V
caviar

Sable of Roquefort ^V
cream of asparagus

Creamed goat's cheese ^V
pickled walnut purée

Red onion and chilli jam tartlet ^{VG}
vegan feta, black olive crumb

Smoked aubergine caviar,
pomegranate and harissa tart ^{VG}

HOT

Falafel pitta ^{VG}
tahini

Marinated tofu skewer ^{VG/GF}
sesame and pak choi

Ceps and aged Parmesan
croquettes ^V

Wild mushroom and
beetroot sausage roll ^{VG}

Spinach & blue cheese quiche ^V

FISH

COLD

Cornets of smoked
salmon Moscovite

Seared tuna
fennel pollen & caviar

Cured salmon ^{GF}
*lemon gel, pickled radish,
seaweed*

Dressed crab vol-au-vent
tarragon aioli

Caviar Tart
(£8 supplement)

HOT

Crispy prawns
Marie rose sauce

Black pudding and scallop fritter
apple

Melba crusted smoked salmon
lemon hollandaise

Fried scallop
tartare sauce

Arnold Bennett quiche

Cod brandade
aioli

Spinach and herb quiche
smoked salmon cream

MEAT

COLD

Foie Gras "Bon Bon"
almond and pistachio

Batons of York ham
savoury mustard

Melba toast
chicken liver

Pressed ham hock ^{GF}
red onion chutney

Steak tartare
truffle mayonnaise

HOT

Smoked ox-cheek croquettes
hot sauce

Cheeseburger slider

Pork croquette
Meaux mustard mayonnaise

Gochujang pork belly skewers
sesame

Sausage roll
pickled walnut purée

Chipolatas with mash

Crisp lamb belly
caper & mint mayonnaise

Mini poppadom
tandoori chicken, raita

Spiced chicken tulips

Slow cooked pork belly
spiced pear or mustard

SWEET

Strawberry and cream cone

Mini lemon tart

Almond tart
fruit jam

Salted caramel choux

Mini chocolate tart

For any allergy or intolerance information
please ask a member of staff.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

A 12.5% discretionary service charge will
be added to your bill.

All price inclusive of VAT.



PRIVATE DINING

We ask for the **one set menu** to be selected for the whole party, with one starter, one main and one dessert chosen.

We can, of course, cater for any dietary requirements that you or your guests may have.

Menus are priced £60, £70, £80 and £90 per person based on main course choice.

Supplements added where applicable.

All menus include tea, coffee, infusions and petit fours.

STARTERS

Home House smoked salmon
potato blinis, fromage blanc, caviar, dill oil

Gin marinated salmon
cucumber relish, crème fraiche

Grilled Scallop (£5 supp.)
tomato & herb dressing, babaganoush

Dressed Dorset crab
brown crab mayonnaise, melba toast

Pigs head & parsley terrine
artichoke and green pepper piccalilli

Prosciutto
celeriac, apple, endive & truffle remoulade

Burrata ^V
Peas, broad beans, pickled shallot, verbena dressing

Beef carpaccio
truffle dressing, rocket & parmesan

Salt baked Celeriac ^{VG}
apple, endive, and truffle remoulade

Asparagus ^V
gribiche dressing, crisp capers

MAINS

Beef Wellington
mash potato, grilled tender-stem broccoli

Stone Bass
tomato cassoulet, wilted spinach, garlic crumb, herb oil

Roast saddle of lamb
fondant potato, grilled banana shallot, green beans

Halibut
cauliflower purée, heritage cauliflower, golden raisin & curry dressing

Roast Chicken
wilted spinach, wild mushrooms, mash potato

Miso marinated salmon
Katsu curry and Pak choi, jasmine rice

Roasted gnocchi ^{VG}
wild mushrooms, peas & broad beans

Pea & mint ravioli ^{VG}
sage "butter"

Iman Byaldi ^{VG}
charred aubergine, spiced tomato, pomegranate

Red onion tart ^V
Wigmore cheese, salsa verde, rocket

Pea & herb risotto ^V

DESSERTS

Hazelnut & chocolate "bar"
hazelnut ice cream

Panna cotta
champagne poached strawberries

White chocolate cheesecake
yuzu and raspberry

Warm chocolate tart
milk ice cream

Vegan Chocolate tart ^{VG}
mandarin sorbet

Coconut milk panna cotta ^{VG}
blackberry compote

CHEESE

Add a cheese course for £12 per person or replace dessert for cheese for £4 per person.

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BOWL FOOD

£9.5 EACH

VEGETABLE

Hummus and crudité ^{VG}

Spiced pumpkin and chicory salad ^V
pickled figs, orange vinaigrette

Burrata ^{GF}
caramelised fig, pistachio, cherry molasses

Roast pumpkin & vegan feta salad ^{VG/GF}
pomegranate, baby spinach, mixed seeds

Coconut yellow curry ^{VG/GF}
jasmin rice, coconut crisps

FISH

Tuna "noodles"
avocado, radish, yuzu

Classic prawn cocktail

Hot smoked salmon

Miso cod
pak choi, soy, sesame, stem ginger

Fish & chips
tartare sauce

MEAT

Serrano ham ^{GF}
ricotta and figs, spiced honey

Beef Tagliata
wild rocket and chimichurri

Braised beef feather-blade ^{GF}
sauce bourguignon, mashed potato

Crispy duck
Puy lentils, root vegetables, braised red cabbage & apple

Gochujang chicken
salsa verde, N'duja butterbeans

Steak and triple cooked chips
béarnaise sauce

Cheeseburger slider

SWEET

Tiramisu

Apple crumble

Crème brûlée

LATE NIGHT SNACKS

£9 EACH

Croque Monsieur
English ham, Ogleshiel cheese, sourdough

Welsh rarebit ^V
sourdough

Buck rarebit ^V
sourdough

Hot Dog
American mustard, Sauerkraut, crispy shallots

Home House slider
smoky ketchup, tomato, lettuce, caramelised onions, pickles, fries

Halloumi slider ^V
sweet chilli, roasted red pepper, avocado, fries

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Home House



CHILDREN'S MENU

2 COURSE

£20 PER PERSON

MAIN

Battered haddock and
triple cooked chips
crushed peas

Home House cheeseburger
fries

Penne pasta ^V
olive oil and parmesan

Corn-fed chicken supreme
*green beans and parmentier
potatoes*

DESSERT

Chocolate brownie
vanilla ice cream

2 scoops ice cream or sorbet

FINGER FOOD

£20 PER PERSON

Your choice of three savoury
dishes with dessert included.

COLD

Duo of mini brioche rolls
*egg mayonnaise,
ham & Cheddar*

Vegetable crudité and dips ^V

HOT

Beef sliders & French fries

Cod bites & French fries

Fried chicken strips & French
fries

DESSERT

Chocolate brownie
vanilla ice cream

Home House

