

Email: hannah@ahmcatering.co.uk Text Hannah: 07967 511870 Call: 0117 957 6942





THREE COURSE 'CELEBRATION MEALS' **DELIVERED TO YOUR DOOR**

September - November 2024

If you have a special occasion this summer (a birthday, wedding anniversary etc.), AHM can deliver a three course cooked celebration meal to you, so you can dine in style from the comfort of your own home.

*Please note that for groups less than 4, the selections for the three courses need to be the same for each person. (with the exception of any special dietary requirements)

Please choose from our menus below:

STARTERS

(Please choose one)

Asparagus Spears wrapped in Parma Ham, served with dressed Roquette Leaves, Sundried Tomatoes & a Vermouth, Herb & Saffron Dressing [Mu E]

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Ham Hock Terrine with Dressed Leaves. Sea salt Crostinis & Piccalilli [Mu C G]

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Scottish Smoked Salmon with Lemon & Black Pepper served with Caper Mayonnaise & Soda Bread

[FGEMu] 00000

Herbed Ricotta & Vintage Tomato Tart, served with a Beetroot Hollandaise Sauce [G E M Mu]

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Chargrilled Red Pepper, Courgette & Houmous Tower served with mixed Leaves & Balsamic Dressing (v) (can be made vegan on request)

(V)=Suitable for Vegetarians (Vegan)=Suitable for Vegans

Allergen Codes

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts, G-Gluten + Cereals, C-Celery + Celeriac, SD-Sulphur Dioxide, **MC-Molluscs + Crustaceans**



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MAIN COURSES

(Please choose one)

Braised Rump Steak with a Red Wine, Tarragon & Mushroom Sauce finished with Sour Cream [M] 00000

Lamb Chump Hot Pot with Mint Gravy

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Pan Fried Chicken Supreme Forestier (Chicken Breast with a Wild Mushroom & Sage Cream Sauce) [M] 00000

> Salmon Delice with a Brioche & Pesto Crust, with a Saffron Cream Sauce [G M F]

> > 00000

Paprika Dusted Halloumi Set on a soya Bean & Root Vegetable Cassolet (V) [M So C] 00000

Butternut Squash, Lentil & Spinach Wellington served with a Chunky Tomato Sauce (V) (Vegan) [G C]

POTATO DISH ACCOMPANIMENTS

(... Then please choose one from the following ...)

Rosemary Roasted New Potatoes

Cheese & Chive Stuffed Potato Skins [M] **Gratin Potato** [M] **Crushed Herb New Potato Cake** [M]

All main courses are served with Seasonal Vegetables (Cauliflower Cheese, Carrots, Green Beans & Stem Broccoli) [M]

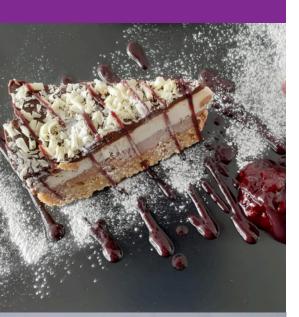
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DESSERTS

(Please choose one)

Chocolate Brownie Torte flavoured with Brandy, served with Fruit Compote & Coulis [GEM]

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Summer Pudding with Cornish Clotted Cream, Fruit Compote & Coulis [G M] 00000

> Honeycombe & Chocolate Cheesecake with Compote & Coulis [GEM] 00000

Mixed Berry Pavlova with Fruit Compote & Coulis [E M] 00000

Lemon Meringue Roulade with Fruit Compote & Coulis [GEM] 00000

> Vegan Raspberry Cheesecake with Compote & Cream (Vegan)

Further Gluten Free, Dairy Free and Vegan options can be provided on request

£24.00 per head for 3 courses (inclusive of VAT)

We prepare the whole meal for you and deliver it to you chilled.

The starters and desserts will be plated and ready to eat (all attractively presented on china plates).

The main course needs to be heated in your oven prior to serving (it comes with cooking instructions). The main course will be delivered in an oven proof dish, so once cooked, can go from oven to table.

We will pop back the next day to collect our crockery (we ask that you leave it outside for collection if possible please).

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OTHER INFORMATION

- For local deliveries there is a £2.50 delivery charge per drop, and a further £2.50 for collection of crockery.
- Delivery charges for other addresses will be calculated based on the distance from AHM.
- AHM Catering support local suppliers and use ingredients that come from trusted local sources.
- All our meals are cooked fresh at our commercial catering premises.
- This is good, honest, nutritious, locally produced food that you can trust and is prepared in our commercial kitchens which have been awarded a 5-star hygiene rating by the Local Food Standards Agency.
- An ingredient and allergen list can be provided on request.

TO PLACE AN ORDER

(OR FOR MORE INFORMATION ON OUR PRODUCTS)

E-mail: hannah@ahmcatering.co.uk Text: 07967 511870 (Hannah's phone) Phone: 0117 957 6942

16A SOUNDWELL ROAD, STAPLE HILL, BRISTOL, BS16 4QH

PAYMENT

PAYMENT IS DUE ON DELIVERY BY: CASH OR CHEQUE - (MADE PAYABLE TO 'AHM CATERING EXPERIENCE'). PLEASE NOTE THAT CHEQUE PAYMENTS WILL INCUR A £1.00 FEE TO COVER BANK CHARGES,

> OR YOU CAN PAY IN ADVANCE BY BANK TRANSFER (PLEASE SEND PAYMENTS TO 09-06-66, 42260392; A/C NAME IS 'AHM CATERING EXPERIENCE'). PLEASE PUT YOUR NAME AS A REFERENCE.

OR YOU CAN PHONE OUR OFFICE WITH YOUR CARD DETAILS TO MAKE PAYMENT PRIOR TO DELIVERY.

THANK YOU FOR YOUR CUSTOM