



CATERING
EXPERIENCE

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



HOME ENTERTAINING PACKAGES

2024



For groups of 6 (or more)
(No crockery or cutlery is included, but can be hired on request)

The perfect solution for entertaining your family and friends without having the work of preparing the food. Our cooked meals are delivered chilled in the daytime for you to heat through yourself when your guests are ready to eat.

One or two course options are available.

See the Menus on following pages...

Option One

Meals are delivered chilled earlier in the day and need to be reheated by yourselves prior to serving

£8.50 per person (inclusive of VAT)

Option Two

Meals are delivered hot and ready to eat with an electric hot plate to keep the food warm on. Delivery is made approx. half an hour before you would like to eat.

£10.50 per person (inclusive of VAT)

(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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Menus

Please choose one or two options from the list below:

Steak, Bacon & Winter Vegetables in a rich Stout Sauce

Chicken Forestier [M]

(Chicken Breast with Wild Mushroom & Sage Cream Sauce)

Lamb & Root Vegetable Cassolet

Chicken, Chorizo & Butter Bean Stew

Seafood Cobbler [G F MC]

(Salmon, Cod & Prawn, topped with Herb Dumpling)

Mushroom, Broccoli & Pepper Stroganoff (V) [M C]

Moroccan Butternut Squash, Spinach & Lentils (vegan) [C]



Please choose one accompaniment from the following:

Pilaff Rice (vegan)

Bubble and Squeak [M]

Gratin Potato [M]

Cheese & Chive Stuffed Potato Skins [M]

Rosemary & Seasalt Roasted New Potatoes (vegan)

North African Minted Cous Cous (vegan) [G]



Served with either
Seasonal Vegetables or Tossed Salad
(please choose one)

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 You can add **DESSERTS** to your buffet meal
(for £4.50 per person)

Please choose one from the following dessert options:

Individual Eton Mess with Fruit Compote [E M]
Burnt Lemon Tart with Fruit Compote [G M]
Fruits of the Forest Cheesecake with Compote & Cream [G M]
Chocolate Brownie Torte with Compote & Cream [G E M]
Chocolate & Coconut Tart with Fruit Compote (vegan) [N]
Raspberry & White Chocolate Cheesecake with Fruit Compote [G M]

TO PLACE AN ORDER

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.
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.

OTHER INFORMATION

- A delivery charge will be applicable. The amount will depend on the delivery address.
- AHM Catering support local suppliers and use ingredients that come from trusted local sources.
- All of 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.

THANK YOU FOR YOUR ORDER AND CONTINUED CUSTOM

