



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



THREE COURSE 'CELEBRATION MEALS' DELIVERED TO YOUR DOOR

Valid January-March 2025

If you have a special occasion coming up (a birthday, wedding anniversary, a get together with friends or family at home or to celebrate a valentines meal with your loved one), then AHM can deliver a quality 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)

Duck a L' Orange Parfait
served with Mixed Leaves, Plum Chutney
& Crispy Baguette (G/F without the baguette)

ooOoo

Tarte Lorraine (Bacon & Cheese)
served with Mixed Leaves & a Tomato Dressing

ooOoo

Smoked Salmon Parcel filled with Crab & Prawn
served with Mixed Leaves, Marie Rose Sauce and a Lime Wedge (G/F)

ooOoo

Crayfish & Asparagus Salad with Hollandaise Dressing (G/F)

ooOoo

Camembert, Red Onion & Cranberry Puff (V)
served with Mixed Leaves & Chutney

ooOoo

Chargrilled Red Pepper, Courgette & Humous Tower,
with Mixed Leaves & Balsamic Dressing (V) (G/F) (Vegan)



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MAIN COURSES

(Please choose one)

Braised Sirloin Steak Bourguignon Style (G/F)

ooOoo

**Chicken Ballotine stuffed with Redcurrant & Sage
wrapped in Bacon with a Red Wine Sauce**

ooOoo

Lamb Leg Steak Chasseur (G/F)

ooOoo

**Pan Fried Salmon Delice with Crayfish
Served with a White Wine & Dill Sauce (G/F)**

ooOoo

Mushroom Bourguignon Pie (V) (vegan)

ooOoo

**Stuffed Pepper filled with Moroccan Vegetables
Topped with Halloumi Cheese, served with a Provençal Sauce (G/F)
(can be made vegan using vegan cheese in place of halloumi)**



POTATO DISH ACCOMPANIMENTS

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

(We ask that all diners have the same potato dish please.)

Fondant Potato

Boulangere Potato

Gratin Potato

Lyonnais Potato

**All main courses are served with Seasonal Vegetables
(Cauliflower Cheese, Carrots, French Green Beans & Stem Broccoli)**



CATERING
EXPERIENCE

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DESSERTS

(Please choose one)

Strawberry & White Chocolate Torte with Compote & Coulis

ooOoo

Red Velvet Cheesecake with Compote & Coulis

ooOoo

Lemon Meringue Roulade with Compote & Coulis (G/F)

ooOoo

Irish Cream Crème Brulee with an Amoretti Biscuit
(Can be G/F without the biscuit)

ooOoo

Vegan Trillionaires Tart (G/F) (vegan)
(Vegan chocolate pastry case filled with a layer of toffee sauce
& a chocolate style ganache topping)

ooOoo

Selection of English & Continental Cheeses,
served with Grapes, Celery & Rustic Breads

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



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

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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