



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



THREE COURSE 'CELEBRATION MEALS' DELIVERED TO YOUR DOOR



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]

ooOoo

Pulled Chicken & Herb Terrine
served with a Red Onion Chutney, Mixed Leaves & French Stick
(Can be gluten free without the French stick)

[G]

ooOoo

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

[F G E Mu]

ooOoo

Herbed Ricotta & Vintage Tomato Tart,
served with a Beetroot Hollandaise Sauce

[G E M Mu]

ooOoo

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]

ooOoo

Lamb Chump Hot Pot with Mint Gravy

ooOoo

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

[M]

ooOoo

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

ooOoo

Paprika Dusted Halloumi
Set on a soya Bean & Root Vegetable Cassolet (V)

[M So C]

ooOoo

Beetroot Wellington with Mushrooms,
Lentils & Butternut Squash with Vegan Gravy (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**

[G E M]

ooOoo

**Summer Pudding
with Cornish Clotted Cream, Fruit Compote & Coulis**

[G M]

ooOoo

KitKat Cheesecake with Fruit Compote & Coulis

[G M]

ooOoo

Mixed Berry Pavlova with Fruit Compote & Coulis

[E M]

ooOoo

Burnt Lemon Tart with Fruit Compote

[G E M]

ooOoo

**Chocolate & Coconut Tart with Fruit Compote & Coulis
(suitable for Vegan & Gluten Free)**

[N]

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