



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 coming up (a birthday, wedding anniversary or a get together with friends or family at home) 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)

**Bacon, Leek & Sun-dried Tomato Tart,
with Mixed Leaves & Dressing**

[G E M]
ooOoo

**Ham Hock Terrine with Dressed Leaves,
Sea salt Crostinis & Piccalilli**

[Mu C G]
ooOoo

**Crayfish & Prawn Salad with Baby Gem Lettuce
& Red Pepper & Lime Mayonnaise**

[F M C E Mu]
ooOoo

**Goats Cheese & Spiced Beetroot Salad
with a Red Pepper, Tomato & Herb Dressing (V)**

[Mu]
ooOoo

**Chargrilled Red Pepper, Courgette & Houmous Tower
served with mixed Leaves & Balsamic Dressing. (Vegan)**

(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)

Beef Olive

Battered out Steak stuffed with Pork, Smoked Bacon & Sage Stuffing,
served with a Rich Red Wine & Root vegetable Sauce

[G E]

ooOoo

Chicken Escalope served with a Provençal Sauce
with Roquette, Parmesan & Lemon Dressing Garnish
(can be made G/F on request)

[G E]

ooOoo

Pork Tenderloin stuffed with Chorizo, Thyme & Apple,
wrapped in Parma Ham with a Balsamic Jus
(can be made G/F on request)

[G M SD]

ooOoo

Paprika Dusted Pan Fried Cod Loin
on a Mussel, Prawn & Squid Provençal Sauce

[F M So C]

ooOoo

Paprika Dusted Halloumi
Set on a soya Bean & Root Vegetable Cassolet (V)
(can be made vegan on request)

[M So C]

POTATO DISH ACCOMPANIMENTS

We ask that all dinners have the same potato dish please.

Please choose one from the following:

Lyonnais Potatoes [M]

Crushed Herb New Potatoes [M]

Boulangère Potato

Gratin Potato [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,
with Fruit Compote & Coulis**

[G E M]

ooOoo

Red Velvet Cheesecake with Compote & Coulis

[G E M]

ooOoo

Honeycomb & Chocolate Cheesecake with Compote & Coulis

[G E M]

ooOoo

Open Apple Pie with Toffee Cream

[G E M]

ooOoo

Lemon Meringue Roulade with Compote & Coulis

[G E M]

ooOoo

Vegan Raspberry Cheesecake with Compote & Cream
(Vegan)

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

£25.00 per person 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 your property (where possible) for our driver to collect.

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OTHER INFORMATION

- For local deliveries there is a £2.75 delivery charge per drop, and a further £2.75 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