






The Weekend Box

By Tandem at Home

Enjoy amazing dishes made popular at our events from this selection of dishes Handmade to order in our Surrey kitchen by our in-house event chefs. Ready to be finished quickly in the oven, garnished, plated and enjoyed!

-  **What's included:** One 3 course dinner, one lunch (or light supper) and one cake or sweet treat for tea
-  **How it works:** Choose your starter, main course and dessert (one of each), then choose your box size - each box serves either 2, 4 or 6 adults
-  **Optional extras:** Make your box even more special with an expertly matched wine (or other drink) locally arranged flowers or other Tandem sweet and savoury treats

STARTERS

Spiced crab with mango, avocado and lime with red chilli dressing

Crispy Duck salad with chicory and coriander salad and honey and red chilli dressing

Hot garlic prawn pots with fino sherry, parsley and crispy crumb topping

Heritage tomato and buffalo mozzarella salad with focaccia and olive oil and balsamic dip

Spiced butternut squash soup with kale crisps and spiced roasted seeds (v)

MAIN COURSE

Slow roast shoulder of lamb glazed with sumac and sticky pomegranate molasses served with tabbouleh, chopped salad and spiced yoghurt

Beef Bourguignonne with shallots, bacon and mushrooms served with potatoes with mint and butter, french beans

Pancetta wrapped free range chicken stuffed with sun-dried tomatoes, basil and mascarpone, Greek lemon potatoes, watercress and rocket salad

Confit of duck with potatoes parmentier and chicory and walnut salad

Luxury fish pie with prawns, hake, salmon, leeks and spinach with a rosti top served with pea puree

Mushroom and chestnut Wellington with a porcini cream sauce (V)

DESSERTS

Chocolate pave with pistachio crumb, espresso cream and chocolate sauce

Bakewell tart with amaretto cream and berry coulis

Passion fruit posset with orange sugar biscuits

Berry pavlova with whipped vanilla Chantilly cream

Lime and ginger cheesecake

LUNCH

Homemade soup (changes seasonally) (v) choose from tomato and roasted red pepper, chunky Tuscan bean, white bean and fennel, creamy leek and potato

Homemade tart (changes seasonally) tenderstem broccoli and goats cheese (v) or caramelised French onion (v)

Caesar salad OR Chopped green goddess salad

Fresh cut tropical fruit with coconut and chocolate macaroons

SOMETHING SWEET

Choose your cake (changed monthly): coffee and walnut, lemon drizzle, carrot and cinnamon, chocolate brownies, dark ginger sponge with sharp lemon icing

OPTIONAL EXTRAS

Together with your box we can deliver expertly matched wines, with champagnes, spirits, mixers, beers and soft drinks from our friends at Taurus Wines. POA

A selection of farmhouse cheeses, fruit, crackers and chutney. British or continental selection available. For 2 £20 | For 4 £30 | For 6 £40 | For 8 £50

A screw top pot of our signature New York Spiced roasted mixed nuts. Salty, sweet and mildly spiced. Perfect with a pre-dinner drink £7 per 100g pot

Tandem chocolate brownies (4) £6
Tandem Chocolate chip cookies (6) £6

A florist-designed 'jam jar' arrangement of seasonal flowers and foliage. Just add water! £25

PRICING

Prices for the Tandem weekend box: 3 course dinner, lunch and teatime cake.

For 2 - £135 | Dinner only: £95 For 4 - £180 | Dinner only: £150

For 6 - £250 | Dinner only: £225 For 8 - £320 | Dinner only: £300

Prices include local afternoon delivery. Please call to discuss dietary requirements or to see our range of children's menus. 01483 427329

