

Autumn Menus Delivered to Your Door

We can accommodate dietary requirements, please let us know.

Grazing boards to share between two or more

The Chef's Canapés – our creation of a delicious selection of canapés using seasonal ingredients, approx. 30 bites **£35.00**

Take us to the Sea – Parsley and garlic prawn salad, gin and tonic cured salmon, fennel and grapefruit potted shrimp, spiced dressed crab with Marie rose aioli and fresh bread **£75.00**

Sashimi and Sushi Platter – Tuna and salmon sashimi and maki rolls with edamame salad and sesame chilli prawns **£45.00**

La Fromagerie with antipasti – Artisan cheeses, fruits, stuffed vine leaves, roasted vegetables and fresh bread **£45.00**

Bountiful Butcher's Board - Seared beef, charcuterie and sausage rolls with crudités, salads and fresh bread **£45.00**

Second Summer Picnic Platters – £25.00 for 5 items and £30.00 for 6 items per person

Leek, sage and chilli sausage rolls with sesame

Flaked salmon with baby new potatoes, rocket and aioli – *GF, DF*

Mackerel and beetroot salad with cucumber and lemon cream cheese - *GF*

Roasted butternut salad with spinach, toasted barley and harissa yoghurt – *V, can be, DF and Vg*

Chilli and garlic shredded chicken on root slaw with sesame – *GF, DF*

Cumin cauliflower chickpea dip, and harissa red pepper dip with crudité and tortilla crisps – *V, Vg DF*

Moroccan couscous salad with pomegranate, courgette and coriander – *V, Vg DF*

Tomato, basil and watercress salad with pesto drizzle - *V, GF can be Vg*

Buttery raisin scones with clotted cream and homemade jam

Double chocolate chip brownies with a white chocolate drizzle

White chocolate and almond cookies

Poached plum fool with amaretto cream – *GF, can be vegan with coconut yoghurt*

Salads on the side, to serve two - £10.00

Little gem with roasted grapes, beetroot, honey carrots and a hazelnut plum dressing – *V, Vg, GF, DF*

Green bean medley with potatoes, anchovies, shallots, soft boiled egg and capers – *GF, DF*

Tomato, fig and watercress salad with flaked mackerel and a horseradish, mustard and dill dressing - *GF – supp. £2.00*

Toasted pearl barley with sweet potato, kale, herbs and roasted lemon – *V, Vg DF*

Wild rice and lentil salad with pomegranate, roasted butternut and mint – *V, Vg, GF, add chicken for £4.00*

Cous cous salad with mixed berries, goats' cheese, basil and a pickled watermelon dressing

Marvellously Marinated to serve two: perfect for the oven or BBQ

BBQ Bundle – Lemon and garlic shell on prawns, chilli and sesame chicken wings, Smokey rubbed bavette steak - *£ 40.00, serves two - four*

Whole braised octopus – *to be finished on the BBQ or under the grill - GF, DF - £ 30.00*

Berberé rubber beef sirloin with garlic chilli vinegar – *GF, DF - £ 15.00 for 400g*

Butterflied seabass in a Thai green curry marinade - *DF - £ 14.00*

Caper and parsley crusted salmon fillets with homemade tartare sauce - *DF - £ 14.00*

Hazelnut, lemon and thyme marinated chicken thighs with a lemon crème fraîche - *GF - £ 14.00*

One Pot Wonder to serve two (individually portioned on request):

Duck breast on sticky aubergine and shredded leaves with sesame and chilli - *DF - £ 18.00*

Braised chicken legs in rose with buttery potatoes and tarragon cream - *GF - £ 14.00*

Chicken and cauliflower cheese pie with puff topping – *£ 14.00*

Almond milk braised pork belly with wet polenta and greens - *GF - £ 18.00*

Chermoula swordfish steaks with roasted vegetables, mint and chickpeas – *GF, DF - £ 18.00*

Prawn and vegetable lentil dhal with mange tout and spinach – *GF, DF - £ 16.00*

Seed crusted salmon with coconut vegetable noodle broth - *DF - £ 16.00*

Baked feta with braised courgettes, potatoes and turnips with lemon – *GF - £ 14.00*

Anson Curtis

Feed your friends and family:

Soda bread with home churned salted butter - £ 6.00

Slowly braised beef bolognese – GF - 800g - £ 14.00

Cod, almond and polenta goujons – *can be GF on request* - £ 14.00 for 500g

Puff tart with beetroot, goats cheese, shallots, blackberries and herbs - £ 20.00

Cold beef Wellington with brandy mushroom duxelle and Parma ham, serves four - £ 80.00

Raspberry and white chocolate loaf cake - £ 15.00, *can be GF on request*

Chocolate drop brownies with white chocolate drizzle, bundle of 12 - £ 20.00

EMAIL CAROLINE@ANSONANDCURTIS.COM TO PLACE YOUR ORDER. Prices include VAT

We deliver within a 5 mile radius of our kitchen in Battersea for £10.00. A surcharge is applied for deliveries within the Congestion Zone and further afield.

We deliver on Tuesday, Thursday and Friday each week. You can collect Monday – Friday.

As everything is freshly prepared for you, we require a minimum of 48hrs notice for orders.

Anson and Curtis is 5* hygiene rated, and the upmost care is taken in preparing your dishes.

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