



Tandem Casual Dinner or Lunch

By Tandem at Home

Enjoy amazing dishes either at home, or away with Tandem's casual dinner boxes. Handmade to order in our Surrey kitchen by our in-house event chefs

-  **What's included:** A delicious hand made main course and dessert plus a Tandem grazing platter to start.
-  **How it works:** Choose one grazing platter, a main course and one dessert. Full instructions included. Handmade to order, hot dishes are supplied ready to be finished quickly in the oven, garnished, shared and enjoyed!
-  **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

PLATTERS

Italian: Proscuitto, salamis, figs, olives, heritage tomato with fresh buffalo mozzarella and smashed white beans with rosemary, olive oil and sea salt. Italian artisan breads and breadsticks

French: Whole baked camembert spiked with fresh thyme and garlic, crudités, olives, cornichons, coarse cut pâté. Baguettes and brioche.

Scandi: House - cured salmon (beetroot or gin cure), sweet cucumber and dill pickle, potato and red onion salad, radish and celeriac slaw. Homemade fennel and rye crackers

Spanish: A shot of icy gazpacho, serrano ham, olives, manchego cheese with quince paste, roasted red pepper, tomato and warm chorizo salad with sherry vinegar dressing, tortilla espanola.

MAIN COURSE

Tandem Chili con carne, handcut beef slow cooked with peppers and beans, served with rice, sour cream and green onions

Slow braised tagine of lamb with lemon, ginger and honey, butternut squash and chickpeas served with herbed couscous or saffron rice, spiced yoghurt and chopped salad

Lasagne al Forno. Rich beef ragu and fresh mozzarella, creamy bechamel between sheets of fresh pasta. Home made garlic bread and rocket salad

Local hand tied sausages, creamy mashed potato and caramelised onion gravy. Baby carrots and French beans

MAINS CONT.

Tandem luxury mac and cheese, our three cheese blend with bacon (optional) and a crisp panko and parmesan crumb topping. Grilled Provencal tomatoes and romaine salad

Baked garlic, lemon, honey and rosemary chicken, on roasted sweet potatoes. Sour cream and chives, courgette gratin.

Portuguese spiced chicken, herb buttered corn on the cob, garlic lemon potatoes and creamy citrus slaw.

Lentil moussaka with aubergine, ricotta and red peppers, served with minted buttered potatoes and Greek salad (V)

Steak and ale or chicken, mushroom and leek pie with a flaky pastry top. Creamy mashed potatoes and French beans.

DESSERTS

New York lemon and vanilla cheesecake

Sticky toffee pudding with sticky toffee sauce and whipped cream

Tandem chocolate brownies, warm chocolate fudge sauce and vanilla Chantilly cream

Pear and almond tart with amaretto cream

Eton mess with raspberry coulis

Chocolate and coffee roulade with berries

Tiramisu with shaved bitter chocolate and espresso cream

Rocky road served with strawberries and cream

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 dinner boxes: dinner main course, sharing platter and dessert

For 4 - £130

For 6 - £180

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

