



dine

Sharing Menus



'Summer' Sharing Menu Ideas

Available within our Cotton option upwards

Canapés on arrival

Mini Yorkshire Puddings

With rare roast beef & creamed horseradish

Squares of Marinated Pork Belly

Skewered with choi sum

Vegetarian California Roll (vg)

Sharing Platters for the table

(Select 3 of your favourites)

The Seafarer

Tartlet of smoked Whitby haddock,
mini prawn cocktails & slices of beetroot smoked salmon

Roast Beef Platter

With potato salad, sunblushed tomatoes and a horseradish cream

Yorkshire Ploughman's Platter

Ham hock terrine, mature cheddar, Yorkshire blue,
apple waldorf salad, baby pickled onion

Sea Trout & Samphire Platter

Whole fillets of sea trout, sea salt, asparagus & samphire

The Kitchen Garden (v)

Crudités of carrot celery and cherry tomato with houmous & sour cream, individual
roast peppers filled with feta cheese, mini caramelised onion & goats cheese tart
and chargrilled asparagus

These cold options are presented on pressed palm leaf platters served to tables of 10
guests with Leaf Salad & Hot New Potatoes

Dessert

10 Puddings per table (5 of each):

**Lemon Possets
& Salted Caramel Chocolate Bites**

Coffee & Chocolates

Add a Late Night Treat

Dine's Bacon Sandwich

Crispy pancetta & tomato ragu
£6 + vat per guest

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Winter Sharing Menu

Available within our Cotton option

Canapés on arrival

Mini Yorkshire Puddings

With rare roast beef & creamed horseradish

Squares of Marinated Pork Belly

Skewered with choi sum

Vegetarian California Roll (vg)

King Prawns in Black Sesame Tempura

Oak Roast Salmon Crostini

Sharing Platters for the table

(Select 2 of your favourites and a side dish)

Luxury Lasagne with Slow Cooked Beef & Roast Tomato

Beef & Pork Meatballs in a Rich Tomato Ragu Sauce

Chicken Feijoada, Black Bean & Pepper Casserole

A warming South American casserole served with a lavash flatbread

Slow-cooked Braised Shin of Beef, Oxtail & Timothy Taylor's Ale Hotpot

Mediterranean Vegetable Moussaka (v)

Classic Fish Pie

Lamb Tagine

Roasted Chicken Pie

Sides include;

Bejewelled Cous Cous, Roasted/New/Boulangere/Fondant Potatoes, Greek Salad, Green Salad, Sugar Snap Peas & Edamame Beans or Heritage Roasted Carrots with Orange Butter

Dessert

An afternoon tea stand loaded with beautiful mini puddings:

Lemon Possett, Brioche Winter Pudding,
Salted Caramel Chocolate Slice

Coffee & Chocolates

Late Night

Pulled Pork Baps

Apple sauce & crackling

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Grazing Stations

Available with our Silk option

These Stations are built of Oak & Copper to present the food for your party.

Canapés with a twist

all served from stations that your guests can choose from;

Ham Hock & Cold Cuts

Piccalilli

Queen Scallops

On the shell, crushed peas, lemon oil

Flatbreads & Pâtés:

Beetroot & Quinoa (vg), Mushroom & Madeira (vg),
Cream Cheese, Garlic & Herb (v), Chicken Liver Pâté with Brandy

Soup Shots: (choose two)

Thai Style Broth with Enoki Mushrooms & Beansprouts (vg), Celeriac & White Truffle (vg), Yorkshire Gazpacho, Game Consommé, Wild Mushroom, Butternut Squash & Coconut (vg)

Main Courses

Firm favourites, finished at live cooking stations in front of your guests (choose 2);

Pie Station

Delicious shortcrust pies offered with pan gravy, heritage carrots, creamy mash & stir fried greens

Curry Bar

Balti pans filled with a choice of Chicken Tikka Masala, Lamb Aloo Saag, Cauliflower & Butternut Squash Massaman (vg).

Served with pilau rice, poppadums & onion bhajis

Pizza Station

Crisp pizzas loaded with a choice of toppings and presented with pea shoot & rocket salad and roasted vegetable antipasti

Noodle & Stir Fry Station

Oriental vegetable stir fry with a choice of Chilli Beef or Sesame Chicken served with noodles & spring rolls

Dessert

Ice Creams & Sorbets
Crumbles, Cakes & Clafoutis
Chocolate & Berries

Herbal Infusions, Coffees & Teas

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The Grill

Available with our Lace option

Once your guests have enjoyed drinks and nibbles they can dine at leisure from our griddle stations and laden antipasti & salad buffet:

Canapés on arrival

Mini Yorkshire Puddings

With rare roast beef & creamed horseradish

King Prawn in Sesame Tempura

Sweet chilli dip

Mini Cornettos of Goat's Cheese (v)

Tomato concasse, toasted pinenuts & pesto

On the Grill

(choose three)

Lamb Roast, citrus labne

Osso Bucco

Rib Eye/ Sirloin / Fillet Steaks with sauces galore

Whole Chickens with garlic & rosemary

Sliders

two styles from

Chopped Steak, Lamb & Feta, Pork & Tomato, Venison

On the Buffet

Roasted Vegetable Antipasti

New Potato Salad

Ciabattas & Flatbreads

Foraged Leaf Salad

Beets & Crumbled Feta

Cous Cous Salad with Lemon Oil & Pomegranate

'Chilled Out Puddings'

Coconut & Lime Rice Pudding

Gandujia Chocolate Hit

Berry Cocktail Laced with Raspberry & Chocolate Stoli

Coffee & Chocolates

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vegan wedding Menu

Available with our Cotton options upwards

The trend toward veganism offers some unique possibilities for memorable wedding feast. Choose from the following dishes to create your perfect menu.

Starters

Blood Orange & Grapefruit Salad

Charred endive, toasted pinenuts

Pea & Mint Soup

Lemon oil

Chargrilled Mushroom Brochettes

Salad of pak choi, bean sprouts, soy & onion seed dressing

Main Courses

Cauliflower & Coconut Massaman Curry

Fluffy rice, warm flatbreads

Chargrilled Courgette Roules

Filled with spiced rice, baby pepper slow roast with plum tomato, pink garlic and basil

Roasted Sweet Potato

Curry emulsion

Onion Risotto

Red wine & olive sauce

Puddings

Coconut Rice Pudding

Brûléed with candied pineapple

Berry 'Summer Pudding'

Presented in a martini glass

Sticky Toffee Pudding

Toffee sauce

Herbal Infusions, Coffees & Teas

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