

DINE COLLECTION



#DISTINCTIVELYDINE



WWW.DINE.CO.UK



WHEN ONLY THE
BEST WILL DO..



THE FINEST INGREDIENTS,
INNOVATIVE MENUS,
DELIVERED WITH DINE'S
IMPECCABLE SERVICE



"I cannot recommend them highly enough as a company who really understand what a client wants from their event to make it a memorable special day."



BOWL FOOD & CANAPES

ROSEMARY SKEWER OF BEEF FILLET
BLACK SESAME, LIME CHILLI & SOY

GIANT TIGER PRAWNS
SESAME TEMPURA BATTER & SWEET CHILLI DIP

SEARED SOY & SESAME TUNA
THAI SALAD, GINGER AROMA

MINI CROQUE MONSIEUR
VINTAGE CHEDDAR, HAM & MUSTARD
PARMESAN DUSTING

CONFIT DUCK ARANCINI
NORI & CRISPY DUCK CRUMB
SPICED PLUM CENTRE

SEARED SCALLOP
SPICED CARROT PUREE, CUMIN OIL,
TOASTED HAZELNUT CRUMB

HAZELNUT CRUSTED CROTIN (V)
RED APPLE & FENNEL SALAD, GRAIN MUSTARD DRESSING

NETTLE RISOTTO (VG)
VEGAN FETA, POLLEN & LAVENDER

SWORDFISH CEVICHE
PICKLED YELLOW COURGETTE & YUZU SALSA

TRUFFLED SCRAMBLED EGG (V)
IN THE SHELL WITH A BRIOCHE DIPPER



STARTERS

LOBSTER & TIGER PRAWN 'COCKTAIL'
PEPPERY MICRO SALAD, CUCUMBER GEL,
WHITE RADISH, BLOODY MARY FOAM

CRAB & SAFFRON RISOTTO
PAN FRIED SCALLOPS, TEMPURA SOFT SHELL CRAB

SOUS VIDE CRAB ROULADE
AVOCADOS MOUSSE, CUCUMBER SAUCE,
BASIL MAYONNAISE

'ICE & FIRE SALMON'
TWO ELEMENTS PRESENTED IN
ELEGANT GLASS STACKING BOWLS:

FLAKED HOT SMOKED SALMON,
HORSERADISH GOUGERES, CANDIED BEETROOT
TOMATO & GIN TEA POURED FROM A GLASS TEAPOT
SMOKED SALMON ROLLED WITH
BEETROOT GOAT'S CHEESE
SALMON TARTARE & KETA
LAVENDER SCENTED COLD SMOKE
POURED AT TABLE

WHIPPED GOAT'S CHEESE (V)
THYME & WALNUT FILO 'FOIL', CARAMELISED BEETROOT,
APPLE JELLIES, PEA SHOOT SALAD

SLOW COOKED PIG'S CHEEK
WHITE BEANS WITH A WHITE BEAN,
TRUFFLE & GARLIC PUREE,
PARMA HAM 'CRACKLING' & TOASTED CASHEW NUTS



MAIN COURSES

BAKED FILLET OF MONKFISH
TOPPED WITH PANFRIED QUEEN SCALLOPS & PRAWNS
TOMATO & FENNEL BISQUE

SLOW COOKED GOOSNARGH DUCK
SMOKED DUCK LEG CONFIT, TRUFFLE MASH POTATOES,
DUCK CRACKLING

'MIXED GRILL' OF NIDDERDALE LAMB
MINI LAMB CUTLET, LAMB RUMP, LAMB SAUSAGE PLUM TOMATO,
MOREL MUSHROOM, FRIED QUAIL'S EGG

RACK OF LAMB
ON A BROAD BEAN & PEA PUREE, BASIL & MINT OIL,
DINE'S MINI COPPER PAN WITH AN
INDIVIDUAL LAMB CASSEROLE & MINTED DUMPLING

SEARED OSTRICH
JUNIPER DAUPHINOISE, PEPPERED RED WINE JUS

CHATEAUBRIAND OF BEEF
CARVED & PLATED WITH A PORTOBELLO MUSHROOM,
MELTED PLUM TOMATO WITH GREMOULATA TOPPING,
PEPPERY LAND CRESS OFFERED WITH THREE SAUCES:
BÉARNAISE, CHATEAUBRIAND, PEPPERCORN
YOUR CHOICE OF FRENCH FRIES OR CHUNKY CUT CHIPS,
ROCKET & HERB SALAD WITH PARMESAN DRESSING

HAY SMOKED VENISON
WILD GARLIC & FORAGED MUSHROOMS, PURPLE
POTATOES, HERITAGE CARROTS, REDCURRANT JUS

AUBERGINE TARTE FINE (VG)
CELERIAC VELOUTÉ, CARAMELISED ONIONS & MINI
ONION RINGS, SPINACH & ONION POTATO CAKE, REDUCED
BALSAMIC, AUBERGINE CAVIAR & MICRO HERBS



DESSERTS

DARK CHOCOLATE & ROSEMARY TART
FENNEL ICE-CREAM, ORANGE SHERBET

A SWEET WALK TO AUTUMN
DARK CHOCOLATE TART
BLACKCURRANT JELLY WITH WHITE CHOCOLATE MOUSSE
VANILLA CREAMSICLE WITH APPLE MERINGUE DUST

DECONSTRUCTED ETON MESS
ORGANIC CHOCOLATE DOME BRUSHED WITH GOLD
AND FILLED WITH;
CHOCOLATE GANACHE, MINI BALLS OF BERRY SORBET
& VANILLA POD ICE CREAM
GUESTS 'FORAGE' FROM TREES IN THE MIDDLE OF THE TABLE
WHICH ARE LADEN WITH OPEN SIDED
GLASS BAUBLES CONTAINING GOODIES INCLUDING MERINGUE,
FREEZE DRIED BERRIES, POPPING CANDY & MARSHMALLOWS

TRIO OF YORKSHIRE RHUBARB
RHUBARB & GINGER CRUMBLE
RHUBARB CRÈME BRÛLÉE,
GLAZED RHUBARB & ORANGE FRANGIPANE TART
GINGER ANGLAISE

AUTUMN TOFFEE PUDDING
ORANGE & GINGER CARAMEL SAUCE
BABY TOFFEE APPLE, CINDER TOFFEE

PIMMS & PANNA COTTA
PIMMS POURED FROM GLASS TEA POTS ONTO SUMMER
BERRIES AND EDIBLE FLOWERS.
ORANGE AND SAFFRON PANNA COTTA WITH
STRASBERRIES, PINEBERRIES AND MERINGUE
LEMON AND LAVENDER SHORTBREAD, WITH MINT, MANGO
AND STRAWBERRY JELLIES.



DON'T JUST TAKE OUR WORD FOR IT..

"When planning our own re-brand party, Dine was an obvious choice. We were delighted with the results and received so many positive comments regarding the fabulous atmosphere created by having the Dine team onboard. The canapes were all so delicious and all members of the Dine team were so friendly and helpful. They simply made life incredibly easy."

"As event florists, we work with many caterers across a wide variety of venues. We have now worked with Dine for well over 13 years and Dine are simply brilliant at what they do – fabulous utterly professional service and beautiful interesting and exciting tasty food. We always know our clients are in very safe hands with Dine as their caterers. They and their guests will be truly delighted!"

Joanna Cairns, The Rarified



GET IN TOUCH

START PLANNING YOUR
PERFECT EVENT WITH DINE.
GET IN TOUCH WITH OUR
EXPERIENCED TEAM TODAY



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Part of the Dine Group

making every event special since 1998

