

dine collection



making every event special

dine collection

Here at Dine we plan and co-ordinate all types of **private** and **corporate** events regardless of size, location or budget. Whether you are looking to host a Private Party, Wedding Celebration, Awards Dinner, **Product Launch** or **Team Building Day**, we will help to organise the perfect event with sensational results.

The whole team at Dine is focused on 'Making Your Event Special' and we do this by ensuring that each client experiences the 'Dine Difference'. We have always taken great care to ensure that each and every event we look after for our clients reflects their individual tastes, is memorable, fun and has quality throughout. We offer the very best in venues, marquees, catering, entertainment, and a host of additional spectaculars to ensure your event exceeds your expectations and impresses all your guests.

The Dine Collection menus are designed for our clients who expect high standards of food and the service and surroundings to match. As with our entire range of menus, these are intended simply as suggestions. We will be more than happy to write a menu based on your specific requirements.

Naturally, we also have a Dine wine list and our Sommelier will gladly advise on food and wines which complement one another.

As each Dine event is unique to you, we ensure meticulous planning and attention to detail are at the forefront. Remember, we have award-winning food and service at our core so the planning services come at no additional cost.

Call a member of our team now on 0345 450 4545, or visit www.dine.co.uk for more inspiration.



Bon Appetit

Daniel Gill
Managing Director





dine

is a member of the International Special Events Society, an industry body which promotes innovation and the highest standards of food and service.

the dine difference

Dine's experience and commitment to excellence is underlined by the fact that our Managing Director was voted one of the most influential people in the Events Industry.

The Dine Difference is made up of many elements and Dine's service encompasses every facet from finding the perfect venue, to marquees with beautiful views, from flowers and entertainment, to cakes and costumes; not to mention our award-winning food and service. For videos of some of our events and inspiration, see our website; www.dine.co.uk.

Dine is an award-winning company with years of special event experience. Our team have a fantastic range of creative ideas to ensure that your event reflects your personal style. Your Event Manager will assist you every step of the way.

"Daniel... I appreciated your support with this event and you truly made all the difference to the occasion."

Dine's complete planning service includes assisting you to perfect your schedule for the day, advice on table plans and providing inspiration for other details such as flower arrangements. This is all part of our service.

Dine will provide you with your own Event Manager and professional, friendly staff

who are always fully briefed on your event. This ensures that the day goes exactly the way you planned.

"The organisation of the event...was the best I have ever seen...both incredibly efficient and at the same time friendly, charming and patient."

Your Event Manager is on-site all day to offer support and will gladly undertake the role of toastmaster. Dine does not charge for this Event Planning expertise; it is all part of our service.

The menus which follow are designed to provide some initial inspiration. When planning your event with you, we listen carefully to your ideas and preferences and only then do we write menus based on your tastes to help you create a stylish and memorable celebration. We also offer the option of a tasting once you have confirmed your event.



dine making every event special...

Dine's service is based around our award-winning food and service. The Dine team can also plan your event from concept to completion, translating your chosen themes and personal preferences into reality.

We will ensure that you are left to enjoy the celebration. Our team have expertise in all aspects of planning an event, including;

- Venue finding
- Marquees
- Security & site management
- Designing stationery
- Managing the entire invite & RSVP process
- Sourcing & managing the best bands & entertainers from all over the world
- Designing a theme and implementing this through set design and build, lighting & special effects
- Logistics & safety management
- Floristry
- Scheduling & toast mastering
- Transport

In short, the Dine team can look after every detail and ensure that your next event is truly memorable. Dine...making every event special.

To discuss your requirements further, please call a Dine Event Manager on 0345 450 4545, who will be delighted to assist.

Visit www.dine.co.uk

from concept to completion

Here is a case study which demonstrates how we can make your next event special... On this occasion, our client asked us to meet them at home to discuss a forthcoming 21st Birthday Party.

Dine's Event Planner listened carefully to the brief at this first meeting, asking detailed questions. We also undertook a site survey as the party was to be hosted in a marquee overlooking a lake.

We used the brief and the survey to produce some marquee layouts and design boards which illustrate proposed aspects of the theming and ideas for food, drinks, floristry, stationery design and entertainment.

Using Dine's concepts the client was able to quickly and confidently progress their ideas and a theme was chosen. The Dine Event Manager then liaised carefully with the client, organised all of the elements including the co-ordination and contracting of all bands, security, transport, valet parking, floristry, power & heating, whilst ensuring that all of the details were dealt with perfectly and within the agreed budget.

The Dine Difference is all about delivering a party which makes the most of the client's brief and exceeds their expectations. We achieve this through constant attention to detail and innovation.

For inspiration see www.dine.co.uk



dine canapés & bowl food

Canapés and Bowl Food are an essential component of any successful party. The examples which follow are only a small selection from our full Canapé menus.

We always take great care to present these items in a memorable way which reflects the agreed style for your event, whether it be elegant mirrored platters, interactive iPad trays or funky uplit colour-changing perspex trays with dry ice.

excite and
delight
your guests
with these
delicious dishes

dine canapés

This is a small taster from our main Canapé and Bowl Food ideas - please ask to see the full menu.

Canapés and Bowl Food are also perfect on their own for a more informal party - try this format with one of Dine's flair barmen and backlit bars for a fun event.

Skewers of Teriyaki Beef

Pickled Ginger & Mirin Glaze, served over our flaming volcano bowl

Giant Tiger Prawns

Sesame tempura batter & sweet chilli dip

Seared Tuna

Niçoise salad, marinated Pomodorino tomatoes

Ham Hock & Smoked Wensleydale Croquette

Apple Gel

Swordfish Ceviche (GF)

yellow courgette & yuzu lime salsa

Mini Croque Monsieur

Demitasse of Chilled Yorkshire Gazpacho

Basil Oil

Venison Tartare

Beetroot Waffle, Pine Oil

Truffled Scrambled Eggs

Brioche Solider, Shaved Truffle



dine canapés continued

"Carrie and I would like to thank yourself and your team for being a very big part of making our wedding the perfect dream day it was. You were just top notch. All the feedback from the guests at the wedding have been very complimentary towards your food, your service, everything. Perfect. So thank you."

Seared Scallop

Sorrel Puree, Seabass Skin Crisp

Hazelnut Crusted Crotin

Red apple & fennel salad, grain mustard dressing

Oriental Crab Toast

Sesame Seed, Plum & Mandarin Dip

Mini Cones of Chicken Liver Parfait or Mini Cones of Caprini Goat's Cheese

Cherry, brandy, micro thyme OR Sunblushed Pomodorino Tomato, Pesto & Toasted Pinenuts

Individual Chicken Holstein

Topped with a fried quail's egg, caper beurre blanc, slivers of fresh anchovy

Mini Filled Lattice Pies

Boeuf bourguignon, chicken & asparagus, leek & wild mushroom

Mini Club Sandwich

Chargrilled Chicken, Cripsey Pancetta & Mustard Aioli

Wild Mushroom & Truffle Arancini or Confit Duck Arancini with Pumpkin & an Amaretti Crumb



dine bowl food

"Just wanted to say possibly the biggest thank you of my life for making our wedding day so very special, we really can't thank you enough. From the very moment we met with you guys you were extremely accommodating and helpful...and lets face it we tested you!"

Mini Venison Burger

Brioche & Black Sesame Bun, Red Onion Relish

Mini Sausage & Mash

Beef & tomato, lamb & mint and pork & herb sausages, Dijon mashed potato, caramelised onions

Saffron Linguine

Clam & crab

Veloute of Minted Pea & Broadbean

Pea Shoots, Parmesan Gougere (vegan)

Roasted Cauliflower & Butternut Squash Massaman

Aromatic Cous Cous, Crispy Red Onion

Mini Roast Dinners in a Copper Pan:

Roast Chicken Dinner

Thyme stuffing, chipolata, mini roast potatoes, chicken gravy

Roast Fillet of Beef

Chateau potatoes, roast carrots, mini Yorkshire pudding, traditional gravy



dine bowl food continued

"I wanted to thank you officially for the hard work you and your team put in to make our event special. We received some excellent verbal compliments on both the overall event and specifically the food and cocktails. Once again it seemed both your food and drink were effortless and exceptional."

Mini Bamboo Steamer Basket

Lined with banana leaf & orchid, filled with pork, prawn & vegetable dim sum. Soy, honey & sesame dip

Frito Misto di Mare

Roasted lobster hollandaise

Risoto Milanese

Fresh pea & parmesan, creme fraiche & chive oil

Seared Tiger Prawn

On 'Pad Thai' - rice noodles with bean curd, coriander, egg, beanshoots

Salad of Smoked Duck Salad

Shaved heritage vegetables, 27-flavour dressings

Mini Fillet of Sesame Crusted Sea Bass

Lemon scented noodles, Tom Yum sauce

Slow Roasted Belly Pork

Camembert risotto

Lobster 'n' Chips

Served in a newspaper cone

Chicken Feijoada

Roasted Peppers & Black Bean. Lavash Flatbread



dine starters

These menus have been compiled from our years of experience and travels all over the world. It goes without saying that we use the finest ingredients available, with a preference for locally sourced and reared produce.

fresh,
interesting
and full
of the finest
ingredients

dine starters

"I wanted to write to say a huge thank you for everything you did last Saturday night. The whole party surpassed all my expectations and that included the food, the service... the whole professionalism and friendliness of the Dine team. You impressed us from start to finish."

Lobster & Tiger Prawn 'Cocktail'

Layers of king prawns & lobster tails, shredded wild rocket & purple basil with Shisu cress¹, sauce Marie Rose and lime vinaigrette

Ballotine² of Salmon

Classically presented with quenelles of crème fraîche & caviar

Potage of Wild Sea Bass & Truffles

Dill velouté, solfino baby vegetables & baby fennel

Filo Wrapped Goats Cheese

Chard salad, sweet balsamic dressing

Oak Roasted Salmon 'Paté'

Flaked with crème fraîche, grain mustard, dill, red onions & capers, tomato, lime & chilli salsa

Fillet of Beef Carpaccio

Roma tomato essence, parmesan & black pepper, extra virgin olive oil

Whitby Crab in a Tomato Aioli

Smoked paprika wonton, marinated Pomodorino tomatoes



dine foodie notes

1 Shisu Cress & Micro Leaves - the Dine team first spotted these in the greenhouses at Le Manoir aux Quat'Saisons. They are incredibly high in nutrients and flavour and therefore provide a delicious but relevant flourish for this dish.

2 A ballotine is a piece of meat, fish or poultry that has been boned, stuffed and then rolled and tied into a bundle. It is then usually poached or braised. Dishes include the breasts of chicken pressed between cling film and 'hammered' with a variety of stuffings.

Ballotine of turkey is considered a classic dish amongst the English aristocracy and is claimed to be the Queen's favourite Christmas lunch. The dish is becoming more popular with 'multi-bird roasts', which comprises a range of birds stuffed inside each other using the same technique.



dine starters continued

"Just wanted to say what a fantastic job your team did ...people were absolutely gushing about the food - better than many a Michelin star restaurant was someone's verdict! - and your team were excellent. Jenny did a superb job keeping it all on the road - you should be very proud of the team you've created."

Trio of Asparagus

New season asparagus, truffle oil & parmesan dressing,
shot of asparagus & tomato 'gazpacho',
filo tartlet of asparagus with ricotta,
salad of broad beans & minted peas, lemon oil dressing

Dine's Mini Copper Pan

Filled with gnocchi and a light blue cheese sauce,
baby spinach salad & walnut dressing

'Timbale' of Vegetable Antipasti

Layers of asparagus, roasted plum tomatoes,
balsamic shallots, red & yellow peppers,
portobello mushrooms, griddled aubergine & mozzarella,
topped with a parmesan crisp, red & green pesto

Chargrilled Fillet of Poussin

On a pistachio & smoked chicken mousseline,
salad of marinated baby vegetables, vegetable nage vinaigrette

Yorkshire Fish Soup

Flavours of gazpacho



dine starters continued

"I am writing this note to express the sincere appreciation of the whole contribution of the Dine team. Our guests were as impressed as my wife and I with the quality of the catering services and all your staff. It all came together with perfect sunshine to make a most memorable and enjoyable day."

Red Mullet Escabeche³

Warm potato salad & grain mustard dressing

Brandy & Black Pepper Chicken Liver Paté

With shavings of truffle, mini brioche loaf

Salmon Tartare

Pressed with dill and lemon oil & topped with a soft boiled quail's egg, quenelle of Sevruga⁴ caviar herb labné dressing

Large Individual Ravioli

Goat's cheese & black olives, asparagus, tomato fondue & basil oil

Terrine of Duck Confit & Foie Gras

Individual brioche loaf, apple & muscat jelly

A Plate of Organic Kinvara Smoked Salmon

Summer herb leaf salad, potato blini & horseradish cream



dine foodie notes

³ Escabeche is simply the Spanish word for 'pickled' and usually refers to fish that's been fried first, then marinated in a flavoured vinegar. Variations of the dish, using a panoply of different spices and flavourings, can be found all over Spain and Latin America. Red mullet is highly valued especially in the Mediterranean Region. Its best season is October to May. Good fresh specimens should have a bright pink colour streaked with gold and a black striped front dorsal fin. Nutritionally, it is rich in protein, iodine, iron and phosphorus.

⁴ The sevruga is the smallest sturgeon caught commercially. It grows to a maximum of 1.5m (5ft) and rarely exceeds 25kg (55lb) in weight. It has a snub nose with a long snout and two sets of barbels, just above its small mouth. Like the oscietre, the sevruga is an omnivore and bottom-feeds on algae and small crustacea.

It has very distinctive bony scales down its length, which resemble stars, and for this reason it is sometimes known as the star sturgeon. It has a striking backbone and mottled body, which may be deep blackish-brown, cinnamon-brown, ash-grey or nearly black. Sevruga are nearly always darker when living in the sea than they are in rivers. The eggs are grey-black with a fine grain, small and have the strongest flavour of all sturgeon eggs. Among connoisseurs they are the most highly appreciated for their unique taste.





dine starters continued

"Thank you so much for the excellent service you provided before and on our wedding day. Dine's quality and professionalism was noted by many of our guests. You made our wedding day an even greater pleasure."

Dine's Antipasti Sharing Platter

Loaded with chargrilled peppers, asparagus, queen olives, artichoke hearts, marinated Yorkshire feta, prosciutto, chorizo & mozzarella. Served with homemade warm bread, Wharfe Valley rapeseed oil, aged balsamic & sage butter

The Dine Ploughman's

Pressed ham hock terrine, piccalilli of baby vegetables, vintage Cheddar soufflé

Trio of Whitby Crab

Crab pannacotta, panco crab croquette, crab & pimento fondue

Classic Lobster Thermidor

French fried potatoes, chervil & pea shoot salad

Brioche of Creamed Wild Mushrooms

Garlic & shallot hollandaise, balsamic Pomodorino tomatoes

Three Fish Plate

Salmon trout confit, smoked haddock fishcake, mini sole terrine

Smoked Salmon & Mascarpone Mille Feuille

Green shoot salad, warm caper Marie Rose sauce



dine starters continued

"We have had a completely unexpected number of letters saying what a great day it was and many specifically refer to the excellence of the food, canapés, all three courses and the unobtrusive and efficient service provided by your team..."

Potted Whitby Crab

Topped with a tomato & chilli consommé jelly, mango salsa & toasted sour dough fingers

Yorkshire Blue & Leek Terrine

Granny Smith's apple jelly, filo & poppy seed tarte fine

Slow Cooked Pig's Cheek

White beans with a white bean, truffle & garlic puree, Parma ham 'crackling' & toasted cashew nuts

Crab & Lobster Bavares

Lobster bisque, solferino balls of spring vegetables, parmesan crisps

Eggs 'Cocotte'

Poached duck egg, morel cream & cep dust, truffled brioche loaf

Whipped Goat's Cheese

Thyme & walnut filo 'foil', caramelised beetroot, apple jellies, pea shoot salad

Chicken Liver & Foie Gras Parfait

Pineapple & passion fruit salsa



dine starters continued

Seared King Scallops⁵

Minted pea & broad bean puree

Fillet of Sea Bass

Fine asparagus, concasse⁶ of cold pressed olive oil, purple garlic, dill and red & yellow tomatoes

Kilnsey⁷ Trout Saffron Confit

Fennel & apple salad, Wharfe Valley rapeseed oil dressing

Goosnargh⁸ Spiced Duck Rillettes

Cured duck breast, sour dough croute, fig & port chutney

Crotin De Chavignol⁹

Portobello mushroom, balsamic shallots, baby asparagus

Salad of Lobster

Vanilla apple, celeriac & orange remoulade, tarragon gel, roasted lobster hollandaise, cheese & mustard wafer

Dine Collection dishes are served with

Homemade Bread

all lovingly made by the Dine Team; here are some ideas, but ask if you have a favourite

Individual Saffron Breads

a soft milk dough with a hint of saffron

Mini Multi Seeded 'Hovis' Loaf

topped with cracked wheat

Warm Ciabatta & Focaccias

some with olives, parmesan & tomatoes

Welsh Claypot Bread

baked and presented in a terracotta pot

Individual Brioche Loaf

very rich classic all-butter brioche

Sweet Potato & Tarragon Loaf

a golden colour & close texture

Individual Loaves of French Herb Bread

'Provençal': oregano, thyme, garlic, shallots & parsley

dine foodie notes

5 Saint James was the brother of John and one of the 12 Apostles. The scallop shell was the symbol of the crusaders of the order of St James. Supposedly, his intervention saved the life of a drowning knight, who emerged from the sea covered with scallop shells. Scallops were therefore named 'Coquilles St. Jacques' in St. James' honour.

6 Concasse, from the French 'concasser', to crush or grind, is a cooking term meaning to rough chop any ingredient, usually vegetables. This term is most specifically applied to tomatoes, with tomato concasse being a tomato that has been peeled, seeded (seeds and membranes removed), and chopped to specified dimensions.

7 Kilnsey Trout is bred in incredibly pure spring water, 100% oxygenated and which is normally between 6-9 degrees centigrade, perfect for retaining this trout's unique flavour.

8 The famous 'Goosnargh' Duck can be tasted at many top restaurants throughout the country. It is produced in the Lancashire village of Goosnargh. The ducks are reared on feedstuffs which are free from chemicals and growth promoters.

9 Chavignol is a handmade cheese produced in the centre of France, right in the famous Sancerre wine growing region. Sancerre, in the north of the Cher department, rises on a rocky limestone outcrop.

"Some people have a foolish way of not minding, or pretending not to mind, what they eat.

For my part, I mind my belly very studiously, ...for I look upon it that he who does not mind his belly, will hardly mind anything else."

Samuel Johnson.

To discuss your requirements further, please call a Dine Event Manager on 0345 450 4545, who will be delighted to assist or see www.dine.co.uk



dine middle courses

If you want to turn your meal into a feast...

Champagne & Raspberry Granite¹⁰

Served in a frosted martini glass,
with a dash of Champagne poured by our wine butlers...

Demitasse of White Potato, Truffle & Thyme

Twice Baked Montgomery Cheddar Soufflé
Mustard & cream sauce

Quenelles of Sole

Sevruga caviar, pastry fleurons, Champagne beurre blanc

Crotin of Swaledale Goat's Cheese¹¹

Baby spinach salad, walnut dressing

dine foodie notes

¹⁰ See The Regency Spectacular Video on our website, www.dine-services.com for an example of the service of our Champagne & Raspberry Granite. Theatre combines with service to make this more than just an ordinary palate cleanser.

¹¹ The Swaledale range of cheese is handmade with dedication by David and Mandy Reed in the historic town of Richmond, the gateway to Swaledale. The origin of Swaledale cheese is shrouded in mystery, but popular belief is that it was first made in the local abbeys as far back as the 11th Century, by Cistercian monks who had travelled from Normandy.

www.dine.co.uk

In 1517, a Royal Proclamation was issued in an attempt to curb excessive feasting.

The number of dishes which could be served was regulated 'according to the rank of the highest person present', thus if the host, or one of the guests was a cardinal, nine courses could legally be served; if a lord of parliament, six courses; and if a citizen with an income of £500 per year, three courses.

Given that we are now in the 21st Century, we suggest that you choose as many as you will enjoy.

A Dine footman at Bramham Park

dine main courses

lovingly
created dishes
with a richness
and intensity
of flavours

"There is only one word to describe Paul's celebration - Spectacular...I could fault nothing - the fiery welcome of the blazing torches...the greeting by footmen and heavenly strings to transport our guests into the elegance of a far gone age...BUT the prize must go to the chef, who created a banquet worthy of the name, with course after course of perfectly prepared, beautifully presented, professionally served and simply delicious fare..."

dine main courses

"Thanks for the exceptional food and service that you delivered for our office launch party. Everyone commented on how good the catering was - we won't hesitate to use Dine again for the next one. The night was a huge success and Dine played no small part in making it a night to remember. Thanks to all the staff who worked so hard."

Fillet of Aromatic Angus¹² Steak

Seared & marinated in ginger, lemongrass, fennel & sichuan pepper, with oyster mushrooms, pak choi & sticky teriyaki beef wonton

Griddled Red Mullet¹³

On tomato consommé, baby new potatoes, chervil, fine asparagus

Chateaubriand of Beef¹⁴

Carved and 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

Have some fun: appoint one of the guests at each table
to carve the beef and serve it...

Fillet of Cod

Thai yellow curry with saffron potatoes, aromatic lime oil

dine foodie notes

12 Aberdeen Angus Beef fillet has characteristic fine threads of creamy white fat, known as marbling, ensuring that superb flavour and tenderness are lent to this first class beef.

13 Red mullet is highly valued especially in the Mediterranean region. Its best season is October to May. Good, fresh specimens should have a bright pink colour streaked with gold and a black striped front dorsal fin. Nutritionally, it is rich in protein, iodine, iron and phosphorus.

14 There are few things about Chateaubriand that most sources agree. It is a recipe, not a cut of meat. It was created for Francois Rene Vicomte de Chateaubriand (1768-1848), French author and statesman. It was created by his chef, Montmireil, possibly in 1822. Most state that it was originally served with Béarnaise sauce, but some say the sauce was made with reduced white wine, shallots, demi-glace, butter & lemon juice. Finally, all agree the steak was served with Chateau potatoes (small, olive shaped pieces of potato, sautéed until browned).

dine main courses continued

"The food...was absolutely exquisite and was praised by all of our guests. Quite how such excellent quality is delivered on such a scale will always remain a mystery to me, but it must take a very special combination of professionalism and artistry."

Boned Rolled Poussin

With a smoked garlic & thyme mouselline, fondant potato

Rack of Lamb

On a broad bean & pea puree, basil & mint oil,
Dine's mini copper pan with an individual lamb casserole
& minted dumpling

Fillet of Angus Steak

Boeuf bourguignon 'pudding', caramelised button onions,
beetroot jus

Rack of Lamb with an English Mustard & Thyme Crust

Rosemary fondant potato, wild mushroom pudding,
redcurrant & port jus

Fillet of Angus Steak

Assiette de legumes, saffron potatoes, stock reduction

Dine Fish 'n' Chips

Baked fillet of cod, beer batter, tartare quenelle, pea puree,
sea salted chips

Fillet of Angus Beef Wellington

Wild mushroom & tarragon duxelle,
horseradish & shallot pithivier, red wine jus, Béarnaise sauce



dine main courses continued

Roasted Fillet of Wild Salmon

Saffron potato mash, fennel & crab bisque¹⁵

Seared Peppered Ostrich¹⁶

Juniper dauphinoise, red wine jus

Meyer Lemon¹⁷ Free Range Chicken

Crab & elderflower risotto

Fillet of Lamb 'Niçoise'¹⁸

'Niçoise Style' with queen olives, ripped basil, sunblushed Pomodorino tomatoes, flowering baby courgettes, saffron potatoes

Classical Roasted 'Fleur de Sel'¹⁹ Corn Fed Chicken

On sage & apricot stuffing, an individual pan of baby vegetables, chateau roast potatoes, thyme gravy

Tournedos Rossini

Truffled duck confit, parsley & shallot bread stick, Madeira sauce

Rib Eye Steak 'Surf and Turf'

Tender rib eye steak, brochette of king scallop, crevette & monkfish in pancetta, creamy dauphinoise potatoes or French fries, roasted tomato tartar sauce



¹⁵ Bisque is a thick, creamy, highly-seasoned soup of French origin, classically of puréed crustaceans. It can be made from lobster, crab, shrimp or crayfish. Also, creamy soups made from vegetables instead of seafood are sometimes called bisques.

¹⁶ The Ostrich, (*Struthio camelus*), is the world's largest bird living today. A satisfying alternative for red-meat lovers - the colour, flavor and texture of Ostrich meat is similar to Beef with two-thirds less fat!

¹⁷ The Meyer lemon (*Citrus meyeri*) is a citrus fruit, native to China, thought to be a cross between a true lemon and a mandarin orange or sweet orange.

dine foodie notes

¹⁸ Niçoise salad (IPA: (ni_swaz)), sometimes referred to as Salade Niçoise, is a type of French salad. As suggested by the name, it is a speciality of the region of Nice in France, and generally contains tomatoes, anchovies, garlic, and black olives, as well as green beans, tuna, new potatoes and hard-boiled eggs, served with a salad dressing.

¹⁹ Fleur de sel ("Flower of salt" in French) is a hand-harvested sea salt collected by workers who scrape only the top layer of salt before it sinks to the bottom of large salt pans. Traditional French fleur de sel is collected off the coast of Brittany (most notably in the town of Guérande - Fleur de Sel de Guérande, hand harvested from salt marsh water being the most revered), Noirmoutier, and also Camargue, and is slightly grey due to the sandy minerals collected in the process of harvesting the salt from the pans. Fleur de sel is one of most expensive salts in the world and is usually sold in jars as it is slightly damp.



dine main courses continued

"I would like to take this opportunity to thank you for all your help and advice leading up to the event and for the fantastic service that we received on the day. All our guests commented on the quality of the food and service and I would be grateful if you could pass our thanks on to the waiting staff involved."

Chermoula²⁰ Roasted Chicken Fillet
Asian lemongrass broth, braised baby pak choi

Slow Cooked Goosnargh Duck
Smoked duck leg confit, truffle mash potatoes, duck crackling

Assiette of Venison
Fillet, pie, croquette & sausage, glazed baby vegetables, juniper dauphinoise, blackberry jus

'Mixed Grill' of Nidderdale Lamb
Mini lamb cutlet, lamb rump, lamb sausage, plum tomato, morel mushroom, fried quail's egg



²⁰ 'Chermoula' is a marinade used in Algerian, Moroccan and Tunisian cooking. It is often made of a mixture of herbs, oil, lemon juice, garlic, cumin and salt. It may also include onion, fresh coriander, ground chilli peppers, black pepper and saffron.

²¹ Round Green Farm Venison - this local farm is the longest standing venison farm in the country and their high standards reflect in the quality of the excellent venison they produce.

dine main courses continued

"As I mentioned to you at the time, we had high expectations of you and your team, given the references we had seen, but you surpassed those expectations and it was a great pleasure to have you in the house helping us out and delivering outstanding service".

Fillet of Beef

Cannelloni of braised ox cheek, root vegetable consommé, mini fondant potatoes

Roasted Fillet of Venison

Smoked potato puree, leek crisps & caramelised chestnuts, baby vegetables in thyme butter, rich port & juniper jus

Lamb Rack

Braised shank & tongue, peas a la française, garlic soubise

Pork Assiette:

Braised pig cheek, boudin noir, pork loin & handmade sausage, leek, mustard & chive étuvée, baby turnips & parma wrapped baby leeks

Salmon Tournedos

Pesto potato cake, pea & mint velouté, pea shoots

Aubergine Tarte Fine

Celeriac velouté, caramelised onions & mini onion rings, spinach & onion potato cake, reduced balsamic, aubergine caviar & micro herbs

Cannon of Nidderdale Lamb

Lamb shoulder croquette, Yorkshire root vegetables, light lamb broth



See our website for inspiration and case studies;
www.dine.co.uk





dine puddings

pure
indulgence,
desserts
that are
just divine

"It was in my view...the most enjoyable company event (in) 10 years...The food was excellent and the service from your...staff was also excellent."

"The food and service were wonderful and many people said how impressed they were."

dine puddings

Assiette of Bitter Chocolate Demitasse

With a rich ganache and griottine²² cherries,
tartlet of raspberries, macerated summer fruits

Timbale of Wild Strawberries & Summer Fruits

In a pink Champagne jelly, melon 'soup'

Chocolate & Cherry Bread and Butter Pudding

Organic white chocolate ice cream

Grand Marnier Soufflé²³

Orange & caramel sauce

Vanilla & Red Peppercorn Panna Cotta²⁴

Raspberry & strawberry compote, balsamic dressing

Rich Chocolate Terrine

Framboise dressing

Sticky Toffee Pudding

Cinnamon toffee sauce



²² Griottine Cherries - Pour 5lbs of pitted cherries in a large container, then coat them with 5lbs of sugar, the zest of one of each - orange, lime, grapefruit & lemon, one stick of ground cinnamon and a teaspoon each of whole cloves and allspice. Mix well. Pour in Brandy, enough to cover and place a plate on top of the cherries to keep them submerged in the liquid. Cover and store in a cool, dry place. They will be ready in about three months.

dine foodie notes

²³ Soufflé - the nature of this dish means it is possible to produce for large events, but that additional equipment and chefs will be needed. The word soufflé is the past participle of the French verb souffler which means "to blow up" or more loosely "puff up".

²⁴ Panna cotta is an Italian dessert made by simmering together cream, milk and sugar, mixing this with gelatine, and letting it cool until set. An Italian phrase which literally means "cooked cream", it generally refers to a creamy, set dessert from the Northern Italian region of Piedmont.



dine puddings continued

"I want to say a big thank you to you and all your staff. The food was superb, the service was excellent and your staff are wonderful. You made everyone feel they were dining in a 5 star restaurant. Good service is unobtrusive, observant and anticipatory and you have trained your staff well."

Individual Bread & Butter Puddings
Orange crème Anglaise

Old Fashioned Sherry Trifle
Presented in a tall cocktail glass

Individual Summer Puddings
Lime crème fraîche, berry compote

Valrhona Chocolate Fondant
Vanilla pod ice cream

Blueberry Cheesecake
White chocolate & vanilla dressing

Bitter Chocolate & Cardamon Tart
Ginger & orange dressing

Trio of Crème Brûlées:
Vanilla, white chocolate, raspberry

Brûléed Rice Pudding
Strawberry jam



dine puddings continued

"We were impressed by...Dine's flexible approach to designing and tailoring the day to meet (our) preferences. Most importantly we were very impressed by the positive and 'can do' attitude of Dine's Event Managers."

Pina Colada

Coconut & rum crème brûlée,
caramel shards, popping candy

Bread & Butter Pudding

Orange & lemon confit zest,
cointreau crème anglaise,
freeze dried raspberries,
raspberry sorbet

Pistachio Flavours:

Pistachio & olive oil cake,
pistachio mousse,
pistachio milkshake,
pistachio crumble,
pistachio ice cream,
lemon olive oil emulsion

Dine's Liquid Nitrogen 'Eton Mess'

A spectacular dessert, created in front of guests which involves the smashing of a chocolate sphere and includes a myriad of delicious ingredients & flavours, including raspberry sorbet, 'Nitro' meringue, freeze dried & fresh summer berries, blackberry sorbet, honeycomb brittle, blackberry compote, baby basil & mint gel



dine puddings continued

"I just wanted to say a huge thank you for the fantastic food at our wedding. All our guests commented at some point during the day about each of the three delicious courses, they were all beautifully presented and tasty. Everybody particularly enjoyed the trio of desserts, and I personally loved the touch of the heart biscuit in the presentation - very romantic!"

Individual Cherry & Frangipane²⁵ Tart
Griottine cherry compote

Summer Fruit Crumble
Crunchy zesty topping, vanilla clotted cream

You are welcome to replace or combine some of these ideas with cheese; please see our Dine Cheese Menu

Coffee & Petits Fours

Dine always carries a variety of herbal teas and has both Columbian & decaffeinated coffees available. Dine's attention to detail even allows you to choose your favourite coffee & tea, from Blue Mountain blend to Darjeeling large leaf.

You can also request our barista and espresso machine for your event.

Finish your meal with some of our Petits Fours, such as:

Florentines, finished in organic plain chocolate

Handmade chocolate truffles

Baby raspberry 'jammy dodgers' in hazelnut pastry

Turkish delights

Mini tarte framboise

Chocolate coated candied citrus zest

Salted caramel & roasted pistachio chocolate cups

Dine's freeze dried raspberry & popping candy lollies



dine foodie notes

²⁵ Frangipane is used commonly to refer to a filling tasting of almonds or made from almonds. This filling can be used in a variety of ways including cakes, tarts and other assorted pastries. An alternative French spelling from a 1674 cookbook is 'franchipane' with the earliest modern spelling coming from a 1732 confectioners' dictionary.

Originally designated as a custard tart that is flavoured by almonds or pistachios it came later to designate a filling that could be used in a variety of confections and baked goods. There is an unclear linguistic connection between frangipani the flower; Frangipani, the nobleman perfume maker to King Louis XIII of France and the food product.

"One cannot think well,
love well, sleep well, if one
has not dined well."

Virginia Woolf

To discuss your requirements further,
please call a Dine Event Manager on
0345 450 4545, who will be delighted
to assist or see www.dine.co.uk



Dine's famous Pudding Buffets are a spectacular way to finish your meal. A large buffet is adorned with lights, candles and perspex and topped with any mix of your favourite desserts, ice creams, fruit and cheeses that you might care to create. Ask your Event Manager to compile the pudding buffet of your dreams!

dine pudding buffet

Individual 'Spring Roll' Crêpes

With fillings to include:

Chocolate & hazelnut, raspberry compote, blueberry & citrus

Individual Fruit Tartlets

Blueberry, strawberry, raspberry

Glass Vases loaded with sweets and matched with:

'Ice Cream Ice Cream Ice Cream'

Giant ice urns filled with homemade ice creams - summer strawberry, vanilla pod, cinnamon, peanut butter, chocolate oreo cookie, marshmallow, smartie, malteser, jelly baby

British Pudding Brûleés

Presented in porcelain spoons, treacle pudding, apple pie, rhubarb crumble

White Chocolate & Brioche Bread & Butter Pudding

Orange crème Anglaise

Mini Ice Cream Cocktails

Layered with fresh fruit, coulis & ice creams, chocolate fudge sundae, vanilla & strawberry compote, raspberry sorbet with crème de framboise

Vanilla, Raspberry & White Chocolate Crème Brûleés

In mini glass cups

White & Dark Chocolate Demitasse

Griottine cherries

Fruit Art

A large perspex disc, loaded with an array of arranged fruits: raspberries, blueberries, charantais melon, pineapple, strawberries, mango...decanters of raspberry & mango coulis



dine cheese menu



"I have not eaten any better food in top class London hotels; it was simply breath-taking. Everyone who attended could not believe that food of such high quality was cooked on site in the adjoining marquee. You thoroughly deserve your reputation as the foremost outside caterer in the North and I now firmly believe that there is none better in the country."

Stilton, Colston Bassett Stilton Colston Bassett Dairy, Nottinghamshire

This is the King of cheeses, and the full-flavoured Colston Bassett Stilton is the creamiest to be found. Colston Bassett Stilton has velvet, close texture with a pale ivory paste, grading to amber at the edges and marbled with greenish blue veins. The rind is dry and crusty, grey-brown in colour, slightly wrinkled and with white powdery patches. The flavour ranges from mild with a sharp edge when young, to rich and tangy when mature.

Pont l'Évêque Normandy

The oldest of the Normandy cheeses. It is square-shaped, has a red-brown rind, smooth straw-coloured paste, savoury flavour and a rustic aroma. Can become pungent with age.

Brie de Meaux Ile de France

A fabulous, full-flavoured Brie with a plump, smooth paste.

Vignotte Champagne

A firm, triple-cream cheese with a rich flavour. Excellent when served warm.

Vacherin Mont d'Or Switzerland

This cheese is shaped in cloth-lined moulds, then encircled with a strip of spruce bark and washed in brine for three weeks. The spruce imparts a resinous flavour to the pale interior, which becomes almost liquid as it matures.

Torta Italy

Alternate layers of Mascarpone and Dolcelatte or Gorgonzola are pressed together like a gâteau. Mild and very creamy.

All our cheeses are presented with baby figs, mulled apricots, muscat grapes, warm breads, oatcakes, water biscuits and celery.

Cheese can be plated for each guest, served from a wooden board on each table or left as a tempting display after dinner.



dine cheese menu continued

"Graham and I enjoyed the evening very much and, more importantly, judging from the lovely cards we are receiving

from our guests, they enjoyed it too. Thank you very much for your efforts."

Montgomery Cheddar Somerset

Voted Supreme Champion Cheese at the Great British Cheese Awards.

Old fashioned, fruity cheddar made on Manor Farm in Somerset by James Montgomery and Steve Bridges. Bound in cloth and ready to eat at around 18 months. Montgomery's Cheddar is eating particularly well at the moment; creamy, tangy, it hits the teeth at first bite and then generously opens out to reveal a lingering rich flavour.

Heler Cheshire Shropshire

Crumbly with a fresh tangy flavour. Cheshire cheese predates all other English cheese and its heritage stretches back to Roman times. Its fame was sealed forever with a mention in the Domesday Book a thousand years later.

Appleby Red Cheshire Edward Appleby, Shropshire

One of the oldest cheeses made in England. Crumbly with a tangy flavour. As a good Cheshire should be! Un-pasteurised. Made using non animal rennet.

Shepherd's Purse Wensleydale Thirsk, North Yorkshire

Developed by monks during the 12th century. This sheep's milk cheese has a clean sharp flavour. Pasteurised. Made using non-animal rennet.

Yorkshire Blue North Yorkshire

This cow's milk cheese has a rich, buttery/slightly sweet flavour. A medium bodied Blue cheese. Pasteurised. Made using non-animal rennet.

organic menu & wines

It is generally believed that fresh organic produce, as well as being farmed by more ecologically responsible methods, contains up to 50% more vitamins, minerals and nutrients. Many would say that this contributes to a fuller and more authentic taste.

Dine's Executive Chef and Sommelier have collaborated to create this mouth-watering menu, which makes the most of the wonderful flavours on offer from fresh organic produce.

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."

Luciano Pavarotti and
William Wright

If you would like us to create other organic options for your event, please do not hesitate to ask your Event Manager. Call us on 0345 450 4545 or see www.dine.co.uk

dine organic

"We want to say a huge thank you for giving us the wedding of our dreams. From our first enquiry I was so confident that our wedding would be wonderful but we were still blown away on the day.

All the staff were so lovely and the entire day was faultless."

Canapés

Welsh Rarebit Beignets
Grain mustard hollandaise

Mini Toasted Muffin Topped with a Poached Quail's Egg
Baby leaf spinach, herb hollandaise

Mini Steak Sandwich Rare Roast Beef
Dijon mustard & caramelised onions

Individual Chicken Holstein
Topped with a quail's egg, caper beurre blanc

Cava Brut 'Petit Albet', Albet i Noya NV ~ Spain

A very high class, dry sparkling wine from Penedes. Displaying crisp apple and melon flavours alongside a fine mousse and a persistent finish.

dine wine notes

There are plenty of natural ways to ensure the fruit is undamaged; these can vary from planting plum trees in the vineyards to attract Anagrus wasps and keep them off the vines, to the humble ladybird and its prolific aphid eating.

By keeping man made substances away many believe that the fruit is much better, yet the winemaker's skill is still incredibly important in taking that fruit and ensuring a high quality wine.

dine organic continued

Starter

Organic Salmon Tartare
Quenelles of lime crème fraîche, organic blinis and bronze basil

Warm Saffron Bread

Domaine de la Croix Senaillet, Macon Davaye ~ France

Fully organic since 2006 this Domaine is famed for its crisp, pure, intensely flavoured wines. This particular wine comes from 8 parcels of land which average 30 years old. A gorgeous example of oak-free Burgundy winemaking at its best.

Main Course

Organic Cannon of Lamb
Niçoise style, with roasted garlic, melted plum tomatoes, marinated queen olives & saffron potatoes, mini wild mushroom pie, redcurrant & port jus

Bodegas Artesa Organic Rioja ~ Spain

A large family owned estate with vineyards in some of the best zones of Rioja Baja. Rich, ripe plum and cherry characters combine with spice and gentle tannins. This is a classic Rioja, full flavoured with dark fruit and spiced mulberry characters.

Pudding

Organic Yorkshire Chocolate Demitasse

Bitter chocolate tart topped with raspberries & a framboise glaze
shot of organic white chocolate & blueberry ice shake

Bonterra Organic Muscat ~ USA

The grapes for this wine come from the Bartolucci family vineyard which is a fully certified organic partner to Bonterra. The nose displays intense floral characters with honeysuckle and apricot. The palate is rich and displays a perfect balance between sweetness and crisp acidity. Apricots, peaches, floral notes and a touch of spice.



making every event special

dine



Notes on all menus

Please note that certain items may become unavailable at short notice; for example, due to poor weather or supply difficulties. In this case, Dine will substitute an item as necessary.

With thanks to Schott's Food & Drink Miscellany for the 'Bon Mots' and various internet sources for some of the 'Foodie Notes'.

'Dine have verified their Copyright for this document in accordance with the Copyright, Designs and Patents Act 1988.' Dine will act to protect its intellectual property.

Our Event Managers organise everything effortlessly for you. Call 0345 450 4545 or see www.dine.co.uk for further inspiration.

elegant marquees...

"I was in London last week with the ambassador at his residence. Both the ambassador and Fabien Rey-Jolly couldn't speak highly enough of the lunch you put on for them."

for every occasion

Dine's service is geared to offering a seamless service so that you can enjoy the celebrations. Shades of India is part of the Dine Group and offers elegant marquees which provide the perfect setting for your party.

Simply call 0845 450 4545 to speak with a Dine Event Manager and we will visit you to start planning everything in meticulous detail, from the marquee, to the theming, lighting, entertainment, stationery; in fact every detail according to your personal preferences.

"The secret of Dine's service is that you deal with everything and delivered a spectacular party. You even took care of the logistical challenges which we hadn't considered, not least the power, access and supervision of the band."

Daniel, thank you for not only making it such a great party but also for ensuring things were so smooth!"

Visit www.dine.co.uk see what our clients say about us.

www.dine.co.uk

