



Dine & Apna Khana

From the start

Before Dine was created, our team were scattered across the UK, busy working in high-end restaurants, hotels & event companies. Michael Gill, Dine's Chairman, ran a Michelin starred restaurant for 40 years and was often asked to provide outside catering.

As we all know, outside catering often means inside - offices, marquees, homes - but more importantly, it means freedom; a freedom to create something special and tailored exactly to the needs of our clients. So Dine was born in 1998.

You're in safe hands

As enquiries for cultural catering continued to grow at Dine HQ, the idea to collaborate with an award-winning caterer to bring an authentic taste of India to our venues was born.

We're proud to partner with Apna Khana, renowned for their authentic Punjabi cuisine and years of experience catering events across the UK. This exciting collaboration allows us to offer a unique and unforgettable culinary experience across our distinctive collection of venues UK wide.

Complete peace of mind

Your Dine Event Manager will work with you to provide our exclusive planning service from concept to completion, writing menus based on your favourites, helping to refine your schedule and advising on the all-important details, from stationery to the very best entertainment. To see our Dine Details, click here - [Dine Details](#). Your Dine Event Manager will also gladly assume the role of Toastmaster and run the day itself, ensuring everything proceeds perfectly.

A look to be proud of

Different menu options include a variety of display ware and there is always the option to take it to the next level - oversized wine glasses, drinks trays with iPads in them, displaying a collage of your favourite photos, square plates and LED up lit canapé platters can make your wedding or event stand out from the rest. Explore our full selection of menus - [Dine Menus](#)



Menu Options

Dine & Apna Khana - The options below include a fantastic level of food & service. We have also taken care to offer a range of options, which are carefully crafted to suit every style & budget.

Please refer to the Forget Me Not section for important details regarding booking and pricing - Forget Me Not - Dine

Cotton

£78.00 + VAT
Includes:

Your Dine Event Manager
Award-Winning Team

Event Planning
Toast Mastering

2 Vegetarian Starters
2 Non-vegetarian Starters
(Chicken or Kebab only)

2 Vegetarian Main Courses
1 Non - vegetarian
Main Course
(Chicken only)

Naan, Vegetarian Rice, Raita

1 Dessert

Smart Linen, China &
Glassware

*Swap Starters to Fish Option
for an additional £1.50 + VAT
per guest

Silk

£88.00 + VAT
Includes:

Your Dine Event Manager
Award-Winning Team

Event Planning
Toast Mastering

2 Canapes

2 Vegetarian Starters
2 Non-vegetarian Starters

2 Vegetarian Main Course
2 Non - vegetarian
Main Course

Naan, Vegetarian Rice, Raita

1 Dessert

Round Cut Smart
White Linen to the Floor
Elegant China
Uncut Crystal Glassware

Lace

£98.00 + VAT
Includes:

Your Dine Event Manager
Award-Winning Team

Event Planning
Toast Mastering

2 Canapes / Appertisers

3 Vegetarian Starters
3 Non-vegetarian Starters

2 Vegetarian Main Courses
2 Non - vegetarian Main
Courses

Naan, Vegetarian Rice, Riata

1 Dessert

Round Cut Smart
White Linen to the Floor
Elegant China
Uncut Crystal Glassware

Please allow an additional £620 + VAT for specialist equipment



Drink Options

The drinks options below are flexible enough to offer guests anything from a Orange & Cranberry Blush during your meal, to a cocktail or bottle of lager on arrival. You might also like to enhance your reception by adding our flair bartenders and a bespoke cocktail menu for an extra touch of theatre.

Soft Drink Option

£18.50 + VAT
Includes:

- A glass of Apple & Elderflower Spritz for during your drinks reception
- A choice of the following with your dinner -
 - Apple & Elderflower Spritz
 - Orange & Cranberry Blush
 - Tropical Fizz
 - Pink Lemonade
- 4 bottles of mineral water for each table of 10 guests
- A glass of non-alcoholic prosecco or a soft drink as above for your toast

Drinks Option 1

£26.50 + VAT
Includes:

- A glass of Pimms or bottle of lager for each guest during your drinks reception
- Half a bottle of our house wines with dinner
- 4 bottles of mineral water for each table of 10 guests
- Add a glass of sparkling wine for the toasts for £5.95 + vat*
- Add an additional reception drink for £4.95 + VAT*

Drinks Option 2

£34.00 + VAT
Includes:

- A choice of Pimms, sparkling wine or bottle of lager - serving 2 drinks to each guest
- Half a bottle of our house wines with dinner
- 4 bottles of mineral water for each table of 10 guests
- A glass of sparkling wine for the toasts
- Add an additional reception drink for £4.95 + VAT*

Why not include a soft drink or juice station - £4.90 + VAT per person

More drinks options are available, ask your event manager for more details.

Canapes & Appetisers

Canape Menu

These delicious bites per guest will ensure your drinks reception goes with a swing

Cocktail Samosa

Mini Aloo Tikki

Tandoori Gobi

Mini Springrolls

Paneer Fingers

Paneer Tikka

Mini Mutter Tikki

Mini Vegetable Kebabs

Mini Palak Rolls

Mini Corn Kebabs

Tandoori Fruit

Potli Samosa

Flair Canape Menu

These extra special flair canapés are guaranteed to add the 'wow' factor to your reception!
£1.50 + VAT each/additional

Pizza Samosa

Aloo Tikki Sliders

Chicken / Murgh: Roast Chicken Tikka

Jeera Chicken Tikka

Mango Chicken Tikka

Chicken 65

Lamb / Gosht: Sheekh Kebabs

Mini Shammi Kebabs

Shammi Kebab Sliders

Fish / Maachi: Fish Masala

Amritsari Fish

Fish Pakora

Mini Fish & Chips

Appetisers

Chaats:

Paphri Chaat
Fried Aloo Chaat
Fruit Chaat
Bhala Chaat
Samosa Chaat

Specials:

Gol Gappa
Fresh Fruit
Aloo Tikki Stall
(with Dhaj, Imli Chutney Gajar, Muli)
Pau Bhaji
Dhokla
Falafal in Pitta Bread

Dishes marked with an * are subject to an additional charge

Attention to
every detail



Starter Menu

Vegetarian

Palak Rolls
Aloo Tikki
Corn Kebabs
Vegetable Springrolls

Vegetable Khati Rolls
Paphri Chat
Paneer Pakora
Panner Tikka

Paneer Schezuen
Aloo Pakora
Gobi Pakora
Chilli Pakora
Mushroom Pakora

Hara Bhara Kebab
Chilli Paneer
Chilli & Garlic Paneer
Channa Masala

Chilli Noodles with Paneer
Potli Samosa
Cocktail Samosa
Pizza Samosa

Vegetable Samosa
Tandoori Mushroom
Tandoori Potato
Tandoori Gobi

Tandoori Baby Aloo
Chilli or Tarka Mogo Chips
Vegetable Manchurian
Gobi Manchurian

Non-Vegetarian

Chilli Chicken
Garlic Chicken
Achari Chicken

Roast Chicken Tikka
Jeera Chicken Tikka
Mango Chicken Tikka

Chicken Oriental
Chicken Schezuen

Sheekh Kebabs
Shammi Kebabs
Gloati Kebab

Keema Mutter Masala
Lamb Chops*
Achari Lamb*
Chilli Lamb*

Fish Masala
Amritsari Fish
Fish Pakora
Chilli and Garlic Fish

Dishes marked with an * are subject to an additional charge of £1.50 + VAT

Main Course Menu

Vegetarian

Palak Paneer
Shahi Paneer
Paneer Mutter Paneer
Mutter Mushroom Paneer

Kharai Paneer
Methi Malai Paneer
Butter Paneer

Paneer Masala
Paneer Balti
Channa Masala Malai Kofta

Bhindi Masala
Rajasthani Bhindi
Gobi Bhindi Masala
Aloo Gobi

Tandoori Aloo Gobi Masala Dum Aloo
Bombay Potato
Kerela with Gobi or Arbi
Aloo Baria Pakore

Khate Achari Bengan with Arbi
Bengan Ka Bhartha

Aloo Bengan (M)
Achari Aloo Bengan (M)
Ras Misa Tindo*
Mixed Vegetables Masala

Methi Sweetcorn
Methi Aloo
Arbi Masala
Halwa Khata Mitha

Sarson Ka Saag (D)
Punjabi Kadi (D)
Soya Keema Mutter (S)*

Dishes marked with an * are subject to an additional charge of £1.50 + VAT

Non-Vegetarian

Chicken Masala
Karahi Chicken
Tawa Chicken
Butter Chicken
Chicken Makhani

Methi Chicken
Palak Chicken
Red Thai Chicken Curry*
Green Thai Chicken Curry*

Lamb Masala (D)
Lamb Rogan Josh (D)
Lamb Bhuna
Kharai Lamb

Lamb Pasanda
Methi Lamb
Palak Lamb
Keema Mutter Masala

Keema Achari
Keema Bahar

Kharai Fish



Award winning
dishes & service

Accompaniments

Breads

Garlic Naan
Tandoori Roti
Chapatti
Onion Kulcha*
Mini Kulcha*
Misay Naan*
Missi Roti*
Garam Bhatura*
Puri*

Rice & Chawal

Pilau Rice
Jeera Rice
Mithay Chawal
Hydrabadi Biryani*
Lamb Biryani*
Chicken Biryani*
Lamb Pilau Rice*
Chicken Pilau Rice*

Yogurt & Dhai

Raitha
Bundi Raitha
Jeera Raitha
Bhala Raitha*

Dishes marked with an * are subject to an additional charge of £1.50 + VAT

Desserts

Gulab Jamun
Gajar Halwa
Rasmalai
Badami Kheer
Moong Daal Halwa
Jalabi with Rabri Chocolate Samosa*
Gajar Halwa Springrolls*
Kulfi Falooda*
Mini Cheesecakes Shots*
Mixed Mini Fruit Glasses*
Fresh Fruit with Cream
Strawberries & Cream

Children

£40.00 + VAT

This includes a meal, an activity pack, a soft drink of choice at the reception & up to 2 further soft drinks with the main meal.

We normally recommend that we provide a smaller and simpler version of your chosen menu. However, should you wish to offer your younger guests (12 and under) a specific menu, this can of course be arranged.





Gujarati Menu

Experience the rich culinary heritage of Gujarat with our thoughtfully curated menu, offering a delightful blend of sweet, savoury, and spicy flavours. Rooted in tradition and seasoned with love, each dish reflects the vibrant culture and hospitality of western India. A breakfast menu is available, please ask your event manager for more details.

Available if booked in addition to a menu option from £13 + VAT per guest

Select 6-8 items including - 1 fried dish, 2/3 curries, 1 rice dish, 1 salad dish, 1 bread & 1 dessert

Farsan

Khaman Dhokla
Sev Khamni
Paturi (Khandavi)
Star Gathia
Batata Vada
Dal Vada
Methi Bhajiya
Petish
Mutter Petish
Dhal Kachori
Mutter Kachori
Fried Patrai
Dahi Wada
Sev
Poppadums

Vegetable

Vengan with Bateta
Bhindi Masala
Mixed Vegetable Masala
Malai Kofta
Aloo Gobi Bateta Shak (Dry or with Gravy)
Dudhi Chana
Mutter Paneer
Palak Paneer
Paneer Masala Sambharo

Dhal

Tarka Dhal
Channa Dhal
Toor Dhal
Tuver Dhal
Khadi

Bhaat

Tarka Dhal
Channa Dhal
Toor Dhal
Tuver Dhal
Khadi

Rasoi Se

Puri
Fresh Naan
Garam Bhatura
Chapatti
Plain Yoghurt
Bhundi Raitha
Jeera Raitha
Cucumber Raitha

Desserts

Gulab Jamun
Galar Halwa
Rasmalai
Jalabi
Moong Dhal Halva
Ice Cream
Kulfi Ice Cream
Shrikhand (Plain, Kesar or Mango)

Get in Touch

Chat to us

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Fancy a different style?

Dine offers a variety of menus to explore – [Dine Menus](#)

