











Dine in Style specialise in outside catering for all manner of events, no matter how big or small.

From weddings to directors' lunches, product launches to corporate dinners, we will cater at your chosen venue, whether it is a marquee, office, stately home or your own home.

We have achieved a reputation for delivering the highest quality for both our food and service.

Not only do we provide excellent cuisine but we add the finishing touch to your event with a flexible and personal management style.

From your first contact and throughout the planning process, we use our years of experience to exceed your expectations.

At **Dine in Style** we pride ourselves on using the very best available produce, responsibly sourced and locally supplied wherever possible, so you can rest assured that our food is of the highest quality.







FESTIVE BUFFET MENU SELECTOR

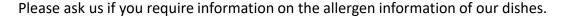


- Cranberry & Brie Wontons (V)
- Baby Pigs In Blankets served with English Mustard*
- Mini Steak & Ale*
- Chicken & Tarragon Pies*
- Mature Cheddar, Cranberry & Port Bites with a Walnut Crumb (V)
- Assorted Farmhouse Pate Crostini's
- Mini Bagels Filled with Smoked Salmon & Cream Cheese, Brie & Cranberry, Cucumber & Cream Cheese
- Selection of Indian savouries (samosas & bahjis etc)*
- A Selection of Crudités & Homemade Tortilla Chips with Assorted Dips (V)
- A selection of Mini Homemade Quiches & Tartlets (V optional)
- A Selection of Potato Skins Stuffed with Cheese & Bacon, Cheese & Onion, Cheese
 & Mushroom*
- Selection of Oriental Savouries with Sweet Chilli Dip (spring rolls & dim sum etc)*
- BBQ Chicken Skewers, Chicken Satay Skewers & Chicken Tikka Skewers*
- Sausage Rolls & Scotch Eggs served with Pickles
- Chicken Goujons, Spicy Cajun Chicken Bites with hone & mustard dip*
- Selection of Popcorn Shrimp, Oriental King Prawn Roll, Breaded King Prawns.
- Selection of Cheeses served with Crackers, Chutney, Celery & Grapes













- Mini Yorkshire Puds with Roast Beef and Horseradish
- Stuffing Balls and Turkey wrapped in Bacon with Cranberry
- Mozzarella Snowmen, with olives and peppers
- Cheese and Pesto Christmas Trees
- Pistachio and bacon Goats Cheese Lollipops
- Chorizo with Manchego cheese and Membrillo
- Spicy Prawn cocktail wreaths
- Cheese Straw Candy Canes with Bloody Mary Dips
- Duck Pate with Orange liqueur infused chutney
- Honey and soy pigs in blankets
- Pastry Christmas Crackers with a variety of sweet or savoury fillings
- Mini Meatball "Christmas puddings" topped with Cheese and Cranberries
- Blue cheese and Mulled Wine Pears with Parma Ham

SWEET

- Mini Christmas Puds
- Mince Pies
- Mini Cheese cakes
- Brownie and Rockie Road Pops







Prices from £1.50per Canape





Christmas Hot Fork Buffet

For a sumptuous buffet, choose any two meat dishes, and one vegetarian dish

Breast of Chicken Chasseur (Supremes of chicken, slowly cooked and served in a classic sauce of white wine, tomatoes, tarragon, mushrooms and shallots) Roast Norfolk Turkey with Chipolata Sausage, Bacon Rolls, Fresh Sage and Onion Stuffing Boeuf Bourguianon

(succulent pieces of prime beef, marinated in red wine, cooked slowly in its own juices, with button mushrooms and onions and lardons of bacon)

Breasts of Duck with Orange sauce

Tagine of Lamb with Apricots and Pine Nuts

Vegetarian:

Stuffed Aubergines with Ratatouille and Mozzarella Courgette and Pimento Lasagne A Cassoulet of Beans with Tomatoes Mushrooms and Peppers Vegetarian Moussaka

> Dauphinoise Potatoes A medley of Seasonal Vegetables

French, Granary, Wholemeal, Ciabatta and Foccacia Breads

Xmas Sherry Trifle or Profiteroles with Hot Chocolate Sauce flavoured

Home-made Mince Pies, Crackers, Hats and Party Poppers

Coffee and Chocolate Mint Crisps

Prices from £18pp

Please ask us if you require information on the allergen information of our dishes.



Sit down Menu Options

Menu can be as one choice or multiple choice selection prices on application

Winter root vegetable and barley broth
Roasted Vegetable and Goats Cheese Tart with Rocket and Balsamic Dressing.
Iced Grape and Melon Salad with Mango Sorbet
Stuffed Mushrooms with Tomatoes, Basil, Garlic and Glazed Mozzarella

Roast Norfolk Turkey with Bacon Roll, Chipolata Sausage, Fresh Sage and Onion Stuffing
Traditional Roast Top Rump of Beef with Yorkshire Pudding and Horseradish Sauce
Roast Leg of English Lamb with Fresh Rosemary and Apricot Stuffing
Breast of Pheasant with Red Onion Marmalade and Game Chips
Cornfed Chicken with veloute infused with Wild Mushrooms, Cream and Thyme
Vegetarian: Curried Butternut Squash with coconut rice and fried onions, celery and peppers

Baby Roasted Potatoes A medley of Chefs Seasonal Vegetables Baskets of French, Granary, Wholemeal, Ciabatta & Focaccia Breads with Butter

Christmas Pudding with Brandy Sauce
Chocolate tart with Raspberries
Exotic Fresh Fruit Salad and Cream
Warm Black Cherry pancakes

Fresh Lemon Tart, Seasonal Fruits Compote, Crème Fraiche

Home-made Mince Pies, Crackers, Hats and Party Poppers

Coffee and Chocolate Mint Crisps

Please ask us if you require information on the allergen information of our dishes.

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Prices from . £20pp

Party Packages and Bars Services

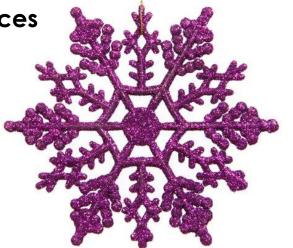


You can mix and match any of our menus to find the best package to suit your own style, taste and budget.



Festive Fairies to serve:

- Selection of Canapes
- Festive Fizz Cocktails or Mulled Wine
- Carving station with Roast meats, festive trimmings, homemade sauces served in a variety of breads
 - Mini desserts
 - Home-made Mince Pies
- Crackers, Hats and Party Poppers
- Coffee and Chocolate Mint Crisps



Party Package Example 2:

Festive Fairies to serve:

- Selection of Canapes
- Festive Fizz Cocktails or Mulled Wine
- Festive Buffet (hot and cold)
 - Full Bar Service
 - Festive mini mince pies
 - Mini desserts
- Crackers, Hats and Party Poppers
- Coffee and Chocolate Mint Crisps



