

Dine In Dulge
— weddings & events —

Wedding & Event Caterers



www.DineInDulge.co.uk

About

Dineindulge Weddings & Events is a Catering and Event Management Company for discerning clients who require the highest standard of catering and event planning, coupled with a discreet and friendly service.

Our clients have discovered the benefits of dealing with a catering company run by professionals and that is why they keep coming back time and time again.

We have over 30 years' experience in top level hospitality & catering events in luxury venues and beautiful private homes across the world and we work closely with you to understand your needs.

Our Values

Quality - this is embedded into every aspect of the service we deliver to you.

Our focus is on achieving a level of excellence in every area of the experience we create for our clients. From our initial proposal right down to the ingredients we use in our food, we believe in quality and are driven by a desire for perfection.

Experience - our goal is to deliver the ultimate catering experience from start to finish.

From supplying you with a free luxury tasting to the presentation of your meal on the day, our priority is you and making your event truly unforgettable. Organising an event with McBaile is seamless, stress free and simple so you can savour in the experience we'll create for you.

Trust - excellence is guaranteed allowing you to relax and enjoy the experience.

As a family run business, our values and philosophy haven't changed since the day we launched and are deeply embedded into the core of our business. So, you can trust in us to consistently deliver the highest standard of service every time.



Our Ideology of Food

Dineindulge, by its essence is a company born out of innovation with a drive to deliver an exceptional quality experience which innovates across multiple sectors, from customer service, to the food journey.

With a view to this we have developed an ideology of food based around some core principles. These are considered every time we construct a dish and ensure that we can consistently deliver innovative and world class food and service standards.

Perfection of execution - any and all dishes must follow a theme of perfection in the small things. If each individual item of *mis en place* is executed perfectly, then it follows that the final construction of the dish can be executed perfectly.

Inspirational - taking an established dish or idea and thinking about how we can innovate and make it better. Every dish we deliver should make us feel fantastic about sharing it with the world.

Taste - every single component should make you say "Wow!" This involves us tasting every single component to ensure that both individually and collectively they converge to create an otherworldly experience.

Texture - every dish is combined to contain at least two contrasting textures to ensure a balanced food experience.

Presentation - a combination of colours and textures are crucial. We keep the number of components limited to ensure that dishes can be efficiently plated whilst giving focus to clean, neat and delicate. Each component should be visible, and plates should be clean, uncluttered and beautifully composed.

Composition - simple, clean and fresh basic produce prepared or served in an interesting way is the foundation of any composition.

Colour - bright and natural. We aim for fresh, natural colours, minimum of 3 on the plate. We know that customers have a more intense flavour and texture experience when food is brightly coloured so this complements intense flavours and textures.



The Experience Hour

At Dineindulge we believe in creating a truly special and memorable experience for our clients and this all starts with the tasting of our food.

We've therefore created a purpose-built tasting room for you to experience who we are as a company and the standard of service and food we will deliver to you on your special day.

Anyone enquiring into our services is invited to a complimentary tasting in our exclusive shepherd's hut where our dedicated tasting chef and event management team will treat you to 6 dishes (plus 3 canapés) of your choice from our menu.

Our tasting room, set on a beautiful lakeside estate in the Cotswolds, allows you to indulge in an intimate meal of your choosing with friends and family and with heated floors and panoramic views across the lake our tasting room is designed to set the standard that you can expect to experience when booking with us.

Our Menus

Each of our menus is designed around our unique 'Ideology of Food' guaranteeing the highest standard of catering possible. Detailed in this brochure is our core menu offering: Canapés, 3 Course Plated Menu & 3 Course Sharing Menu.

We also offer a wider range of menu options to meet our client's requirements including: Children's menu, BBQ menu, Bowl Food menu, Hog Roast menu, Evening Food menu & Drink Packages.

For more information on these menu options or for bespoke menu requirements please contact our events team on weddings@dineindulge.co.uk

Canapés

Candy beetroot, Feta Cheese Mousse,
Blood Orange & Red Chicory (V)

Butternut Squash & Goats' Cheese Arancini,
Chardonnay vinegar & Honey Syrup (V)

Anchovy, Pecorino Cheese, Courgette & Basil,
Sesame Seed Polenta Crisp

Fish & Chips, Marjoram Pea Puree
& Tartare Sauce

Smoked Mackerel Pate, Seaweed Cone,
Horseradish & Seep-Fried Caper Salsa

Scotch Quail's Egg, Pea & Mint Sausage,
Game Chips & Tomato Chilli Jam

Pulled Pork Patties & Chipotle Mayonnaise,
Toasted Cumin Seeds

Lamb & Rosemary Pate, Mint Oil,
Sough Dough Croute & Samphire

Beef Wellington, Sweet Potato Puree
& Crispy Kale

Plated Menu

Starters

Chilli & Coriander Seed Spiced Aubergine Fritters, Toasted Pine Nuts, Apple & Pomegranate, Orange & Honeyed Greek Yoghurt (V)

Goat's Cheese & Beetroot Parfait, Black Olive Crumb, Beetroot Salsa, Pickled Mushrooms, Basil Oil, Date & Hazelnut Toast (V)

Confit of Duck & Black Pudding Terrine Wrapped in Bacon, Five Spice Plum Chutney & Crispy Duck Skin Bonbons

Venison Pate, Pheasant Rilletes, Champagne Jelly, Cherry Compote, Pancetta Crisp & Mini Sourdough Toast

Braised Quail, Sweetcorn Puree, Maple Roasted Pancetta & Chorizo Crumb

Mackerel Ceviche, Sorrel Pesto, Pickled Rhubarb & Radish Salad

Beetroot & Orange Gravlax of Salmon, Candy Beetroot Salsa, Citrus Crème Fraiche & Thyme Gremolata

Mains

Baba Ghanoush Croquettes, Carpaccio of Courgette, Medjool Date Chutney & Green Chilli Pesto (V)

Maple & Chilli Roasted Butter Squash, Goat's Cheese Fritter, Basil, Dried Cranberry & Pumpkin Seed Salad (V)

Fillet Steak, Horseradish Rosti Potato, Smoked Shallots, Thyme Jus & Shallot Onion Rings

Slow Cooked Lamb, Rosemary & Confit of Garlic Mash, Sweet Roasted Chantenay Carrots, Savoy Cabbage, Roasting Jus & Tuscan Mint Oil

Pork Tenderloin, Bubble & Squeak, Honey & Grain Mustard Cream, Apple Tuile

Wild Seabass, Confit New Potatoes, Cherry Tomatoes, Baby Spinach, Samphire & Citrus Butter

Monkfish, Basil Mash Potato Cake, Sun Blushed Tomato Pesto, Chargrilled Courgettes & Deep Fried Leeks

Manchego Cheese, Chorizo & Roasted Red Pepper Stuffed Chicken Breast, Sweet Potato Puree, Courgette Rosti & Salsa Verde

Desserts

Coconut & Thai Basil Posset, Mango & Red Chilli Salsa, Salted Peanut Brittle (V)

Chocolate & Harissa Pressed Cake, Poached Figs, Rose Jelly, Sweet Roasted Pistachios & Orange Water Icing

Almond Tart, Quince Jam, Caramelised Apples & Clotted Cream

Dark Chocolate Mousse, Raspberry Jelly, Peanut Butter Ganache & Basil

Warm Treacle Tart, Spiced Poached Fruit & Ginger Labneh

White Chocolate & Passion Fruit Cheese Cake, Fresh Seasonal Berries

Vanilla Crème Brule Basil Sugar & Blackberry Compote





Sharing Menu

Starters

Selection board of buffalo mozzarella, prosciutto, fennel salami, balsamic steeped aubergine, roasted baby plum tomato, extra virgin olive oil, aged balsamic & rosemary & olive focaccia

Fruity lamb koftas, cracked wheat & pomegranate salad, dolmades, hummus, garlic yoghurt, sesame flatbread

Coln valley smoked salmon, poached prawns, horseradish mayonnaise, mustard dill dressing, beetroot crème fraiche salad, rye bread & crispbreads

Sharing platter of polenta croquettes, honey drizzled crumbed bococini, prosciutto & mushroom mini calzone, chestnut pesto & autumn leaves, smoked tomato mayo

British summer basket of “posh” Sausage Rolls, Old Spot scotch eggs, Bramley apple pork pies, Montgomery cheddar, summer salad, poppy seed rolls, piccalilli & chutney

Mains

Sharing whole joints of beef, spiced red cabbage, honey roast chantenay carrots, rosemary roast potatoes, buttered greens, Yorkshire puddings & real pan gravy

Dry rubbed & roasted West Country chicken, carved for all to share with roasted sweet potatoes & seasonal greens

Roast leg of lamb, salsa verde, rosemary & garlic parmentier potatoes, seasonal greens

Sharing Main of table carved porchetta stuffed with apricot, red onion & sage, garlic roasted potatoes, apple sauce & seasonal vegetables, cider gravy

Roasted vegetable & feta Wellington ready carved & served with roasted vine tomatoes & creamed potato (V)

Desserts

Coconut & vanilla arancini, raspberry dipping sauce

Bitter chocolate mousse bowls, roasted plum, burnt orange, Chantilly

Tropical platter of grilled pineapple & mango, passionfruit curd, coconut sponge & rum & raisin shortbread

‘Chocolate & Coffee’- thick hot chocolate shots, coffee truffles, chocolate cake pops, chocolate coffee beans, vanilla semi freddo

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*A Quality & Trustworthy
Catering Experience*



    dineindulge

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