



DIVINE DINING

EVENTS CATERING




Sample menus

At Divine Dining we aim to give you the wedding of your dreams.

We only use the finest local ingredients, sourced right here in the west country. We offer bespoke menu creation to take your experience to the next level.

Sit back and relax as we take you through the steps to ensure you have the wedding experience you deserve.





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Services Offered



**2/3 Course
Plated Meal**

Canapes

Afternoon Tea

Hamper Breakfast

**Catering For Dietary
Requirements**

**2/3 Course
Sharing Boards**

Buffets

Evening Food

Hog Roast

BBQ



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Bespoke Catering



This is where the magic really happens, where your wildest dreams come to life. With our bespoke menu creation we can give you the wedding menu you have always wished for on your special day.

If you have a certain theme in mind, a favourite style of cuisine, or you have the perfect menu in mind already, we will work with you in the planning process, with guidance on seasonality, logistics and pairing flavours together to make your personalised menu a reality.

Some examples we have created for past couples include full tapas style menus, South African Braai, Greek Buffets, Week Long Fine Dining Experiences and the only limitation is your imagination.

As with all of our menus, the prices will include Crockery, Cutlery, our professional serving team and of course our delicious food.

To explore options for your special day, we will organise a phone call with you to get the best idea of what we can do for you and start the menu planning process from there.



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Sublime Set Menu

Set menu £52 per person + VAT

Starters

Duck and Orange Pate with Toasted Focaccia, Red Onion Chutney.

Balsamic Roasted Tomato and Pepper soup with Parmesan Crouton.

Mains


Butter Roasted Chicken, Carrot Puree, French Beans with Dauphinoise Potato and Sage Jus.

Cumin Roasted Courgette, Garlic Mash, Roasted Tomato with goats cheese Gratin.

Desserts

Triple Chocolate Brownie, Chocolate Orange mousse and Cornish Clotted Cream Ice Cream.

Mixed Berry Pavlova with Raspberry Colis and Mint Chantilly.





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Majestic Set Menu

Set menu £68 per person + VAT

Starters

Smoked Salmon with Beetroot, Horseradish Cream,
Olive Oil and Lemon Loaf.

Roasted Coconut and Fennel Cauliflower,
Mange Tout, Cucumber with Tzatziki.

Mains


Crispy Pork Belly, Scallion Crushed Potato, Braised
Red Cabbage, Roasted Squash.

Root Vegetable Wellington with Sautéed New
Potatoes, Tender-stem Broccoli and Tomato Dressing.

Desserts

Salted Caramel Cheesecake with Honeycomb,
Banoffee sauce and Fudge.

Lemon and Raspberry Tart with Meringue,
Crispy Raspberry, Orange Puree.





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Divine Set Menu

Set menu £80 per person + VAT

Starters

Chimichurri Monkfish, Pancetta Lardons and Pea Puree, Watercress.

Herb Gnocchi with Heritage tomato, Parmesan and Basil Pesto.

Mains

Braised Beef Short Rib, Wild mushrooms, Spinach, Baked Tomato, Root Vegetable Gratin, Red Wine Jus.

Shallot and Blue Cheese Tart with Asparagus, Rainbow Chard and Parmentier Potatoes.

Dessert

Trio of Desserts:

Lemon and Raspberry Tart
Chocolate and Orange Cheesecake
Pavlova with Passion Fruit and Kiwi





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Canapes

Meat

Cornish Beef and Roquette Slider
Mustard and Honey Chipolata
Hoisin Duck and Cucumber Pancake
Chicken and Chorizo Arancini

Fish

Smoked Salmon topped Watercress Scone
Salt and Pepper Squid with Lemon Aioli
Crab and Chive Crostini
Fish and Chip Cones

Vegan

Brie and Cranberry Tart
Falafel and Sweet Chilli
Cherry Tomato Flat Bread
Beetroot and Mint Bruschetta

A Choice of 3 for £13 Per Person + VAT

A Choice of 6 for £20 Per Person + VAT





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Sharing Boards

Starting from £56 per person + VAT

Starters

Selection of Cured meats

Fresh Olive Oil Focaccia

Tomato and Mozzarella Caprese Salad

Garlic Marinated Olives

Smoked Salmon Tian

Beetroot and Chickpea Hummus

Crudités

Mains

Roasted Loin of Cornish Pork with Smoked Tomato, Mange
Tout and Cider Sauce.

or

12 Hour Roasted Brisket with Balsamic Roasted Onion,
Asparagus and Béarnaise Sauce.

Vegan Options Available Upon Request

With Bowls of:

Herb New Potatoes.

Roasted Cauliflower Cheese.

Honey and Paprika Root Vegetables.

Desserts

Lemon posset with Strawberries

Salted Caramel Brownie and Honey Combe

Raspberry and White Chocolate Pavlova





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BBQ Menu

Starting from £56 per person + VAT

Starters

Crispy Hoisin Duck Pancake Rolls
Sticky BBQ Wings, Sweet Chilli Dressing
Honey & Mustard Cocktail Sausages
Grilled Aubergine & Heritage Tomatoes

Mains


Cornish Beef Sliders with Cornish Yarg.
Chicken Shawarma.
Pulled Pork on Rosti with Caramel Apple.
Halloumi and Pepper Skewers.

With Bowls of:

Herb crusted Mac and Cheese.
Truffle and Lemon Coleslaw.
Traditional Garden Salad.

Desserts

Lemon posset with Strawberries
Salted Caramel Brownie and Honey Combe
Raspberry and White Chocolate Pavlova





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Starting from £52 per person + VAT

Starters

Cherry Tomato Flat Bread with Tahini and Garlic
Chickpea and Roasted Red Onion Crostini with Roquette and
Balsamic

Spicy Cauliflower Bites with Coconut, Cucumber and Mint
Tzatziki

Duo of Beetroot with Candied Walnuts, Chicory and
Grapefruit

Mains

Tofu and Shiitake Mushroom Miso Broth with Noodles and
Bok Choi

Courgette Spaghetti, Flame Roasted Pepper and Rainbow
Chard, Tomato and Basil Sauce.


Grilled Courgette, Aubergine and Tomato Moussaka with
Garlic Focaccia

Cauliflower and Cashew Katsu Curry with Garlic and Coconut
Rice

Desserts

Chocolate Dipping Pot with Strawberries and Mango
Passionfruit and Coconut Fool, Raspberry Sorbet

Peanut Butter Cookie Bar with Peanut Brittle
Nectarine and Raspberry Crumble Cake with Vegan Cream





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Hog Roast

Prices starting from £1200 +VAT
serves 75-100 people

Just the Hog £1200 +VAT


Full 8 hour Roasted Cornish Breed Hog
Brioche Baps
stuffing
Caramelised apple suce
Traditional condiments

Hog in the Garden £1500 +VAT

All of the above with:
Garden Salad
New potato and chive salad
Heritage tomato and balsamic salad
Moroccan style couscous
Roasted Pepper and Cucumber Salad
Anti Pasti board with meats and cheeses

Sweet Little Piggy £1800 +VAT

All of the above with:
Triple Chocolate Brownie
Soaked Lemon Cake
Raspberry and White Chocolate Pavlova



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FAQ



Q: Can we create a menu specially for you?

A: Yes we can, we always love to have a phone call with our couples, we find this is the best way to get to know you both and really create a menu personal to you.

Q: What will be included within your quote?

A: Divine Dining's prices includes our professional serving team, the crockery, cutlery and obviously the amazing food. If you require additional kitchen equipment then we can add this to your quote.

Q: Can we break up the payments?

A: We already have you covered, once you are happy with the menu we have created for you, we will send over your invoice. 15% of the total is to be paid within 2 weeks of your finalised menu, this secures Divine Dining as your Caterers. Then 6 months before your special day, we ask for up to 50% of the total, then final payment is due 3 weeks before along with any dietary requirements and pre orders if necessary.

Q: Do we have other Menus to get ideas from?

A: Yes we do, we always keep our menus from past couples who we have catered for as well as sample menus from the past. If you are stuck for Ideas or looking for alternative options then just ask.

Q: Do we offer Tasting Sessions ?

A: We do indeed, once you are happy with your menu, we will offer a date for you to come to our little Bistro to meet us and try your menu. Our tasting sessions cost £30 per person, invite family and friends to make an evening of it.