

Dine With Style

QUALITY CATERING FOR EVERY OCCASION



BIRTSMORTON COURT MENUS

*Award
Winning
catering team*

Dine With Style WILL DELIVER BEYOND YOUR EXPECTATIONS



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About Us

Dine With Style is an award-winning catering company established in 2004, providing the best quality catering service available and using the finest local and seasonal ingredients.

We have been in partnership with Birtsmorton Court since 2009. Our team delivers dining and service experience second to none, with a reputation as one of the South West's finest caterers and wedding specialists.

Passionate about food, flavour and service, Dine With Style offers outstanding catering to a wide range of sectors and clientele, including weddings, corporate functions, gala events and dinner parties.

Our Service

Our highly experienced team of chefs and catering management will give you an unrivaled service in planning your menus, event details and co-ordination. Dine With Style is proud to provide exceptional, award winning food quality and service with renowned attention to detail, ensuring that you enjoy the most memorable experience on your very special day.

- Dynamic Award Winning catering team
- Handmade and Freshly prepared locally sourced seasonal produce
- Interactive menu and event preparation with our first class team
- Personalised food tasting
- Experienced Event Manager on-site throughout your special day
- Dedicated Event Coordinator to manage all correspondence
- High quality table linen and napkins
- Complete first class table dressing service
- Premium crockery, cutlery and glassware

Menu Pricing

THREE COURSE HOUSE MENU

2018 - £57.50

2019 - £60.25

The Menus are formatted in a way that offers you a good variety of dishes with an easy to understand upgrade system.

The sample menus are a guide to the dishes we offer, however if you have particular ingredients in mind we would be delighted to design a bespoke menu at no extra cost.

Prices Include VAT.





*Thank you so much for all your hard work putting together our wonderful canapes and wedding breakfast. The food and service was faultless, we have had many compliments from our guests.
A pleasure to work with your team from start to end.*



4 Canapés
2018 - £7.75
2019 - £8.15

6 Canapés
2018 - £10.50
2019 - £11.00

8 Canapés
2018 - £12.50
2019 - £13.15

Fish Canapés

Spicy Thai Fishcakes with Sweet Chilli Dipping Sauce
Smoked Salmon and Cream Cheese Blinis topped with Lemon Pearls
Crayfish Tail Croustades filled with Lemon and Sumac Crème Fraîche
King Prawns wrapped in Filo Pastry with Spicy Thai Dipping Sauce
Prawn and Sweet Chilli Beignet
Brixham White Crab Meat Croustade topped with Pink Grapefruit Mayonnaise
Beetroot Cured Gravavlax with Mustard and Dill Mayonnaise
Mini Haddock fillets in Parsley Breadcrumbs with Tartare Sauce

Meat Canapés

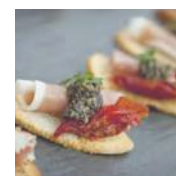
Honey Roasted Belly of Pork with Wasabi Mayonnaise
Salami di Milano and Provolone Cheese Picks
Duck Crostini topped with Salsa Verde
Oriental Spicy Chicken with Spicy Pesto
Mini Yorkshire Puddings filled with Beef and Horseradish Cream
Honey Glazed Pork Cocktail Sausages
Spiced Moroccan Lamb Meatballs with a Yoghurt and Mint Dip
Crispy Duck and Hoisin Wontons
Sundried Tomato and Feta Scones topped with Parma Ham and Fig Chutney

Vegetarian Canapés

Cheddar Beignet with Sesame Dressing
Parmesan and Rosemary Shortbreads with Roast Cherry Tomatoes, Feta Cheese and Balsamic Pearls
Mixed Vegetable Samosas
Mini Baked Potato with Spring Onion and Parmesan
Vegetarian Sushi with Pink Pickled Ginger
'Bloody Mary' Tomatoes (Marinated Cherry Tomatoes with Vodka, Tabasco and Worcestershire Sauce)
Mozzarella Bocconcini, Cherry Tomato and Basil
Balsamic Roasted Figs, Halloumi Cheese on Multi-Cereal Croute (available Sept - Dec)
Mini Goats Cheese and Spinach Roulade topped with Red Onion Confit

Sweet and High Tea Canapés

A selection of bite sized Sandwiches
Strawberry 'Cheesecake'
Mini Lemon Meringue Pies
Chocolate Dipped Strawberries
Mini Chocolate Éclairs
Raspberry Meringue Kisses
Homemade Scones with Clotted Cream and Strawberry Preserve



Starters

THREE COURSE HOUSE MENU

2018 - £57.50

2019 - £60.25

Cold House Starters

Smooth Duck Liver Pate with Spiced Apple Chutney, Baby Leaves and Toasted Brioche
Goats Cheese, Spinach and Pine Nut Roulade with a Dijon and Sundried Tomato Dressing (v)
Ham Hock and Fine Herb Terrine with Pickled Vegetables and Baby Leaves
Confit Chicken and Garlic Terrine with Red Onion Marmalade and Toasted Sour Dough
Posh Prawn & Crayfish Cocktail served with Sour Dough & Dill Butter

Warm House Starters

Twice Baked Cheese Soufflé with Toasted Pine Nuts, Baby Leaves and Char-grilled Sour Dough (v)
Garden Pea and Mint Soup with Chive Crème Fraîche and Parmesan Croutons (v)
Baked Aubergine and Mozzarella Tian with Baby Leaves and Balsamic Vinegar (v)
Smoked Haddock and Leek Fishcake served with Tartare Sauce
Baked Buffalo Mozzarella wrapped in Parma Ham with Rocket, Sun Blushed Tomatoes & Basil Oil
Smoked Cheddar, Red Onion Confit and Leek Tartlet with Rocket Salad and Aged Balsamic (v)
Shredded Duck Confit Salad with Sweet Chilli, Sesame and Coriander Dressing

Premium Starters and Platters

Supplement applies for the following dishes

2018 - £5.50

2019 - £5.75

Tian of Cornish Crab & Salmon with a Tomato and Coriander Salsa served with Sour Dough
Naturally Smoked Scottish Salmon served on a Toasted Bagel with Sour Cream and Chives
Lobster and Crab Ravioli with Chive Beurre Blanc
Roasted Peppers served with an Avocado Mousse and Grilled Artichokes, Baby Leaves and Balsamic Vinegar (v)
Goats Cheese and Pesto Ravioli with Butternut Purée and Basil Oil (v)

Antipasti Sharing Platter

Selection of Cured Meats, Buffalo Mozzarella, Char-grilled Aubergines, Courgettes and Peppers, Olives and Hummus

"We would like to say a massive thank you to you and your team for everything you did from start to end. It was all so great from the food tasting, to your continuous support running up to the day. The food was faultless, everybody has all said they have never had such amazing food at a wedding before".



Prices Include VAT. Supplements are per person on top of House Menu Price

All Starters are served with Freshly Baked Bread





We just wanted to say a huge thank you for doing such a fantastic job catering for our wedding. We were so pleased with the service and the food was delicious! Thank you for all your hard work and for making our day so special.



We simply cannot thank you enough for providing the most wonderful food and service on our wedding day. Your waiting staff couldn't have been more helpful, professional and friendly, making the day run so smoothly.



House

Corn Fed Chicken Breast served with Creamed Leeks, Herb Potato Cake, Chantenay Carrots and Truffle Oil Emulsion
Honey Roasted Belly of Pork with Roasted Potatoes, Black Pudding Bon Bon, Sauté Savoy Cabbage and a Cider Apple Jus
Char-grilled Chicken Breast served with Cherry Vine Tomatoes, Fine Beans, Roasted New Potatoes and Basil Salsa
Trio of Gloucester Pork Sausages with Wholegrain Mustard Mash, Buttered Sugar Snaps with Red Onion and Merlot Gravy
Slow Cooked Beef with Buttered Spinach, Confit Shallots, Chantenay Carrots, Fondant Potatoes, Port and Merlot Reduction
Crispy Potato, Onion and Garlic Rosti, Roasted Cherry Vine Tomatoes, Sauté Wild Mushrooms and Buttered Spinach(v)
Wild Mushroom, Sweet Potato & Kale Wellington with Château Potatoes, Wilted Winter Greens and Chive Beurre Blanc (v)
Confit of Gressingham Duck Leg served with Puy Lentils, Smoked Lardons and Fine Green Beans

Supplement applies for the following dishes

2018 - £7.50

2019 - £7.95

Baked Fillet of Salmon with Buttered Spinach, Chive Mash and a Lemon Butter Sauce
Rump of West Country Lamb with Dauphinoise Potatoes, Fine Green Beans wrapped in Pancetta, Ratatouille and Rosemary Jus
Fillet of Sea Bass with Oven Baked Cherry Vine Tomatoes, Herb Crusted New Potatoes and Rocket Salsa
Breast of Gressingham Duck with Braised Red Cabbage, Château Potatoes and a Ginger Infused Jus
Herb Crusted Fillet of Sea Trout with Crushed New Potatoes, Fine Green Beans and Dill Cream
Roast Breast of Chicken, Sage and Apricot Stuffing, Pigs in Blankets with Château Potatoes and Roast Parsnip
Old Spot Pork Tenderloin wrapped in Parma Ham served with Sage Roasted Vegetables and a Madeira Cream Sauce
'Host a Roast' Pork Loin, Leg of Lamb or Rump of Beef with all the trimmings

(Great way to have guests interact, nominate a guest as carver with side options of your choosing served from sharing bowls).

Supplement applies for the following dishes

2018 - £12.25

2019 - £12.75

Noisette of Lamb with Fondant Potatoes, Pea and Mint Purée, Roasted Garlic and Pancetta Sauce
Grilled Fillet of Beef with Confit Potatoes, Buttered Spinach, Wild Mushrooms, Shallots and Smoked Bacon Sauce
Grilled Breast of Guinea Fowl served with a Spiced Bean Casserole, Roasted Vegetables and Thyme
Char-grilled Venison Steak with Roasted Carrots, Anna Potatoes and Wild Mushrooms
Rosemary Roasted Rack of Lamb with Ratatouille, Fine Green Beans wrapped in Pancetta and Dauphinoise Potatoes



"Thank you so much for all your hard work over the past two years. You played such a massive part in making our day so wonderful. Everything ran so smoothly and exactly how we imagined. We've had lots of comments on how great the food and service was."



"Thank you all for doing such a fantastic job of the catering at our wedding. It made the day knowing that we were in such safe hands! You were all a pleasure to have as part of our special day and we couldn't recommend you highly enough."



"We just wanted to express a heart felt thank you to all at Dine With Style for making our wedding day such a success. The food was awesome and the attention to detail truly amazing. We had a wonderful day, thank you."

House

Warm Chocolate Fondant served with Salted Caramel and Crème Anglaise
Vanilla and Amaretto Panna Cotta with Almond Crunch Caramel and Marinated Berries
Summer Fruit Pudding with Red Berries and Vanilla Infused Cream
Apple and Raspberry Crumble served with Vanilla Custard
White Chocolate Cheesecake served with Raspberry Coulis and Dark Chocolate Sauce
Praline Crème Brûlée served with Mini Cookies
Baked Vanilla Cheesecake with Strawberry Sauce and a Chocolate Flake
Warm Apple and Frangipane Tart served with Vanilla Custard
Rich Chocolate Delice served with Crème Anglaise
Heavenly Sticky Toffee Pudding served with Toffee Sauce and Vanilla Ice Cream
Rhubarb and Gooseberry Fool served with Cinnamon Shortbread
Steamed Pear and Vanilla Sponge Pudding with Custard
Vanilla Crème Brûlée served with Homemade Shortbread
Seasonal Eton Mess - Strawberries or Raspberries with Sweet Cream, Crisp Meringue and Homemade Shortbread

Duo of Desserts

Supplement applies for the following dishes

2018 - £4.00
2019 - £4.25

Eton Mess and Warm Chocolate Fondant
Lemon Meringue Pie and Apple and Raspberry Crumble
White Chocolate Cheesecake and Summer Berry Fool
Sticky Toffee Pudding and Praline Crème Brûlée
Baked Vanilla Cheesecake and Cointreau Orange Trifle
Rhubarb and Gooseberry Fool, Cinnamon Shortbread and Warm Chocolate Fondant

Trio of Desserts

Supplement applies for the following dishes

2018 - £5.50
2019 - £5.75

White Chocolate Cheesecake, Eton Mess and Warm Chocolate Fondant
Vanilla Panna Cotta, Chocolate Truffle Cake and Lemon Sable with Marinated Berries
Warm Chocolate Fondant, Rhubarb and Gooseberry Fool and Baked Vanilla Cheesecake
Classic Lemon Tart, Chocolate Truffle Cake and Red Berry Eton Mess



Finishing Touches

Reception Drinks Nibbles 2018 - £5.25 2019 - £5.50

Peanuts and Mixed Roasted Nuts, Dried Fruits, Vegetable Crisps and Marinated Olives

Upgrade Rustic Bread Selection 2018 - £3.25 2019 - £3.50

Selection of Artisan Breads served with Dipping Oils

Amuse Bouche 2018 - £5.25 2019 - £5.50

Bespoke Amuse Bouche tailored to suit your menu

Sorbet Course 2018 - £6.00 2019 - £6.25

Refreshing Sorbet served in a Champagne Flute

Flavours available: Apple and Calvados, Peach and Cream, Elderflower and Fresh Berries

Fish Course 2018 - £9.50 2019 - £9.95

Rolled Lemon Sole, Buttered Spinach and Lemon Beurre Blanc Sauce

Garlic and Chilli Marinated King Prawns served with Saffron Risotto

Mini Cod Steak and Grilled Chorizo Salad, Spring Onion and Lemon Grass Dressing

Cheese Course 2018 - £7.75 2019 - £8.25

Selection of Cheeses, Bread, Biscuits and Homemade Chutney served with Grapes and Celery

Tea and Cafetiere Coffee

With Chocolate Mints

2018-£2.50

2019-£2.60

With Homemade Petit Fours

2018-£3.50

2019-£3.75

Supplier Meals

Sandwich Lunch

2018 - £10.50

2019 - £11.00

One Course Hot Meal (House)

2018 - £25.75

2019 - £27.00

Two Course Hot Meal (House)

2018 - £33.00

2019 - £34.75

Extra Linen 2018 - £15.00 2019 - £15.75

A Second Top Cloth can be added on the Wedding Breakfast Tables (Price Per Cloth)



(2 - 12 Year Old)

TWO OPTIONS:

Two course child friendly menu - £25.00
Smaller portion of the adult menu - £32.50

Main Courses

Homemade Chicken Goujons with Chips and Salad

Homemade Fish Fingers, Chips and Peas

Homemade Beef Burger and Chips

Sausage, Mash and Beans

Cod Fillet with a Light White Sauce and Mash

Penne Carbonara

Pizza, French Fries & Salad

Lasagne Di Carne

Vegetable Lasagne (V)

Desserts

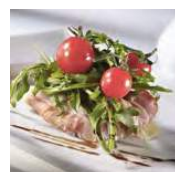
Ice Cream and Jelly

Warm Chocolate Brownie and Ice Cream

Chocolate or Strawberry Mousse

"We just wanted to send a thank you for all your hard work to make our wedding day run so smoothly and professionally. The quality of the food, the high standard of service and approachable manner of your staff ensured everyone had a fabulous day. All of the above were complimented by our guests, some commenting it was the best wedding breakfast they had ever had."

"You were totally faultless and the food? We may as well have been at the Ritz! It was delicious, lots of people have commented on how good it was and that it was the best wedding meal they had ever had! You were totally amazing right from the beginning. Thank you so much."



TWO COURSE WEDDING BREAKFAST BUFFET MENU

2018 - £57.50

2019 - £60.25

PLEASE SELECT **THREE** OF THE FOLLOWING MAIN DISHES FOR YOUR BUFFET;

Cold Dishes

Dressed Salmon with Lemon Butter
Chicken, Mango and Spring Onion Platter
Dressed Honey Roast Ham
Homemade Quiches
Cold Meat Platter
Goats Cheese and Spinach Roulade (V)
Ham Hock Terrine with Homemade Piccalilli
Duck Liver Parfait with Homemade Chutney

Hot Dishes

Sauté Lamb with Root Vegetables
Chicken Breast with White Wine and Thyme Sauce
Baked Salmon Fillet with Basil Cream
Braised Pork with Mustard and Mushroom Sauce
Mediterranean Vegetable Casserole (V)
Lasagne Di Carne
Venison Sausages with Red Onion Gravy
Sauté Beef Bourguignon

PLEASE SELECT **TWO** OF THE FOLLOWING SIDE DISHES FOR YOUR BUFFET;

Cold Sides

Greek Salad
Pasta, Pesto and Chive
Tomato and Basil
Apple, Celery and Walnut
Classic Rice Salad
Traditional Coleslaw
Potato, Mayonnaise and Chive
Semi Dried Tomato and Garden Herb Cous cous
Cucumber, Tomato and Red Onion

Hot Sides

Herb Roasted Potatoes
Hot Buttered New Potatoes
Dauphinoise Potatoes
Steamed Basmati Rice
Roasted Vegetables
Fine Beans with Pancetta
Ratatouille
Winter Greens with Mushrooms

PLEASE SELECT **TWO** OF THE FOLLOWING DESSERTS FOR YOUR BUFFET;

Desserts

Baileys Crème Brûlée
Chocolate Truffle Cake
Apple and Raspberry Crumble
Strawberries and Cream
Chocolate Éclairs
Eton Mess
Lemon and Orange Fool
Baked Vanilla Cheesecake
Classic Lemon Tart



Day BBQ Wedding Catering

Group A - 4 BBQ items and 3 sides

2018 - £50.00

2019 - £52.50

Evening BBQ Wedding Catering

Group A - 3 BBQ items and 2 sides

2018 - £33.25 per person

2019 - £34.95 per person

EXTRA ITEMS CAN BE ADDED TO YOUR MENU.
PLEASE SEE SUPPLEMENTS DETAILED IN EACH CATEGORY

Group A £4.50pp per extra item

Pork Sausages
Venison Sausages
Sardines
Pork Loin Steaks
Chicken Kebabs
4oz Homemade Burgers
Rump Minute Steak
Chicken Satay
Grilled Mediterranean Vegetables (V)
Halloumi and Sweet Potato Kebabs (V)
1/2 Corn on the Cob with Butter (V)

Side Dishes £4.50pp per extra item

Greek Salad
Pasta, Pesto and Chive
Green Salad
Tomato and Basil
Apple, Celery and Walnut
Roasted Vegetables
Classic Rice Salad
Coleslaw
Potato, Mayonnaise and Chive
Cucumber, Tomato and Red Onion
Couscous - Sundried Tomato and Garden Herbs

Group B £7.50pp per extra item

6oz Sirloin Steak
Chilli Marinated Tiger Prawns
Chilli Beef and Pepper Kebabs Moroccan
Lamb Kebabs
Lamb Cutlets
Chinese Spiced Salmon Kebabs Butterfly
Chicken Breast
1/2 Roast Baby Poussin
Spiced Red Pepper and Tofu Kebabs (V)

Desserts £6.00pp per dessert

Crème Brûlée
Dark Chocolate Tart
Apple and Raspberry Crumble
Strawberries and Cream
Chocolate Éclairs
Eton Mess
Lemon and Orange Fool
Pear and Almond Tartlet
Strawberry and Vanilla Cheesecake



Evening Catering

Bacon Baguettes 2018 - £7.50 2019 - £7.75

Freshly Baked Bacon Baguettes served with a selection of sauces

Posh Dogs 2018 - £7.95 2019 - £8.25

Italian Spiced locally produced Pork Sausages in a Crusty White Baguette with Red Onion Confit

Paninis Sandwich 2018 - £7.95 2019 - £8.25

Freshly Prepared Paninis, various fillings available

Cajun Chicken Pittas 2018 - £7.95 2019 - £8.25

Succulent Free Range Cajun Spiced Chicken Breast served in a lightly toasted Pitta Bread with Baby Leaves

Mini Fish & Chips 2018 - £9.50 2019 - £9.95

Beer Battered Fish served alongside Triple Cooked Chips in Cones with a Selection of Sauces

Cheese Boards 2018 - £8.50 2019 - £8.95

Selection of four Cheeses served with Freshly baked Bread, Biscuits, Celery, Grapes and Chutney

Pulled Meats 2018 - £7.95 2019 - £8.25

Pulled Pork served in Brioche Rolls or Wraps with Homemade Slaw

Pulled Beef served in Sour Dough Rolls with Red Onion Confit & Horseradish Cream

Pulled West Country Lamb served in Ciabatta Rolls with Mint Mayonnaise *(supplement of £1.50)*

Hot Buffet 2018 - £14.50 2019 - £15.25

Please select **One Dish** from below;

Thai Green Chicken or Vegetable Curry served with Rice (V)

Beef Bourguignon and New Potatoes

Vegetable Tagine and Apricot Couscous (V)

Pork, Cider and Wholegrain Mustard Casserole with Roasted Potatoes

Finger Buffet 2018 - £16.50 2019 - £17.00

Selection of Sandwiches and Five Finger Food Items;

Moroccan Lamb Kebabs

Chicken Satay Skewers

Mini Pork Pies

Homemade Vegetable Quiches (V)

Organic Pork and Herb Sausage Rolls

Crudities and Dips (V)

Hand Cut Vegetable Crisps (V)

Chilli Spiced Chicken Drum Sticks

Cornish or Vegetable Pasties (V)

Goats Cheese and Tomato Bruschetta (V)

Parma Ham and Rocket Bruschetta



BELOW ARE A FEW MORE SAMPLES OF THANK YOU LETTERS RECEIVED;

Justine and Theo

"The food was even better than I remembered from the tasting and the service was flawless. Many of the guests commented on how great the staff were and on how delicious the food was. One friend who is exceptionally hard to please and who never orders chicken in restaurants (as it's the most boring meat!) said that it wasn't only the best chicken dish she's ever had, but also the best wedding food full stop! - Praise indeed!"

Jonathon and Lucy Newton

"Everyone has been talking about the food and how amazing it was. You really are the cream of the crop when it comes to caterers."

Nick and Sophie Quin

"Your service was discreet and efficient; our glasses never empty, the fillet tender and the whole soirée executed with passion. Your presence, and personality, and attentive team, allowed us to relax and enjoy each step with our guests and provided us all with lots of happy moments and memories."

Sarah and Matt Smith

"All the food was exactly as we had hoped and we received many positive compliments from our guests."

Sandra Ashdown and Family

"The food you provided was the best ever - there were so many compliments about the menu and we have your team to thank for that. The day was truly memorable and words cannot express our gratitude enough."

Caroline and Chris Oliveira

"Such a professional job, and all your advice along the way in the planning sessions for timings of the day, quantities of wine, down to what Dad should announce in the marquee was impeccable. In fact we could not have held such a brilliant event without you."

