

We are a small family run business that loves what we do! The team at Tastes Divine are passionate about providing spectacular tasty food and amazing customer service. We believe in food that looks and tastes delicious and is served with enthusiasm and a smile! We never use agency staff. Our food is made from the very best ingredients sourced from our trusted local suppliers. Food is a major part of any event & whilst we offer an example set of menus, our service is completely bespoke & can be adapted to suit most requirements. We cater for all events from small intimate gatherings to larger parties & the lists below are by no means exhaustive.

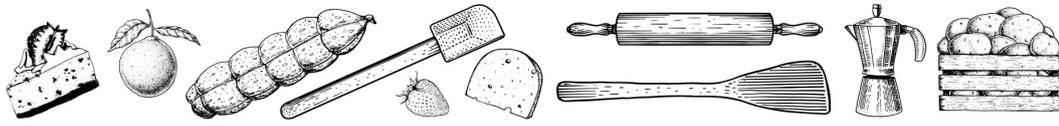
Here are a few ideas to have a look at but we are very happy to discuss your favourites & arrange a bespoke menu for you

CANAPES

Hoisin Duck wraps or sticky duck Plum wraps
Thai chicken cakes with coriander mayonnaise
Filo baskets with a prawn & mango salsa
Dill scones with smoked salmon & lemon mayonnaise
Cheese & chutney sour dough cracker
Yorkshire pudding with rare beef, onion marmalade & horseradish drizzle
Parmesan & black olive shortbreads with pesto, goats' cheese & sun blush tomatoes
Mini tomato, mozzarella & basil galettes
Asparagus tartlets with lemon mayonnaise
Prosciutto wrapped Figs
Red onion & balsamic marmalade tartlets with dolcelatte cheese
Roquefort & caramelized walnut stacks with garlic Boursin
Parmesan & poppy seed lollipops
Pesto palmier
Thai meatballs with a sweet chili dip
Spicy cumin crusted sausage rolls
Mini roasted red pepper, goats' cheese & mint wraps
Cheese & chutney scone
Smoked salmon & dill scone with lemon mayonnaise
Tomato & basil bruschetta (or any other variety of bruschetta you like)
Spicy gazpacho shots
Prosciutto, pear & gorgonzola wraps
Caprese salad balls
Rare garlic beef, roasted red pepper & caper berry
Sweet chili prawn & mange tout
Goats cheese, pistachio & crispy bacon bon bons
Sticky belly pork squares
Feta, watermelon, lime zest & fresh Mint skewers
Walnut, cranberry, chive & goats cheese skewer
Salmon & prawn tartlets
Glazed sausages
Bocconcini
Tuna ceviche
Chicken satay skewers
Sweet chilli salmon bites
Pear crisps, blue cheese & chutney

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Chicken & chorizo

Filo baskets with tapenade, baby mozzarella, basil & herbed tomato

Charcuterie cups

MAIN EVENT GRAZING FEAST MENU

A selection of rustic breads & crackers, chutney, butter, olives & dried fruits, cheeses and a selection of cured meats, pork pie, scotch eggs, sausage rolls, fruits, berries, pate, ham. (Guaranteed to wow your guests!)

Choice of your two favourite salads

MINI DESSERTS TO ACCOMPANY THE GRAZING FEAST

Salted caramel chocolate plant pots (these can be changed to mint chocolate, chocolate orange or cheesecake)

Eggs & soldiers

Lemon posset shots with summer berries

Mini Pavlova with Chantilly Cream & Summer Berries

Crème Brûlée (vanilla/lemon/white chocolate/lime - or choose your own favourite)

Sherry trifle shots

French fruit tartlets

Chocolate Ganache Tart

Macarons

Brownie Bite

Millionaire Shortbread

Lemon drizzle cake

Chocolate fudge cake

Fruit cake & cheese

Battenberg cake

Mini Cheesecakes (choose your own favourite)

Mini fruit crumbles

Mini Banoffee Pies

Chocolate Strawberries

Lemon Tart

GRAZING BREAKFAST (yes you do need to eat before your big day begins!)

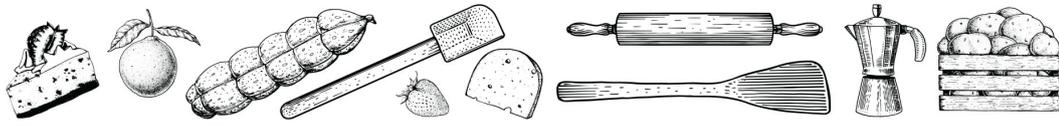
An awesome selection of pastries, croissants, breads, fruits, granola, yoghurt, butter, jam & marmalade

POSH PICNIC

An amazing hamper basket to feed 8-10 guests delivered to each of your tables, this will include cold ham, chicken & beef, pork pies, sausage rolls, scotch eggs, pickles, breads & butter, a choice of pate, crackers, cheese, kettle crisps, green salad, potato salad, roasted vegetable couscous & coleslaw. The menu can be adjusted to suit & we can add a full fish platter or antipasti platter

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etc depending on your favourites. Includes an assortment of mini desserts or an individual dessert from afternoon tea or main menu.

TRADITIONAL BUFFET

Rare Roast Beef Salad with Caramelized Shallots & Horseradish Cream
Roast Ham
Italian Stuffed Chicken
Antipasti platter
Pork Pies
Sausage Rolls
Scotch eggs
Choice of Homemade Pate Served with Melba Toasts
Seafood Platter – Kiln Roasted & Smoked Salmon, Tiger Prawns & Lemon Mayonnaise
Selection of salads or let us know your favorite
Lemon & Chive New Potatoes
Watermelon, feta, mint & lime salad
Couscous Salad with Roasted Vegetables
Homemade Coleslaw
French Dressed Mixed Green Salad
Garlic Scented Tomato & Basil Salad
Greek Salad
Assorted Bread Rolls & Butter
Marinated Olives & Crisps
Includes dessert selection from afternoon tea or main menu.

AFTERNOON TEA

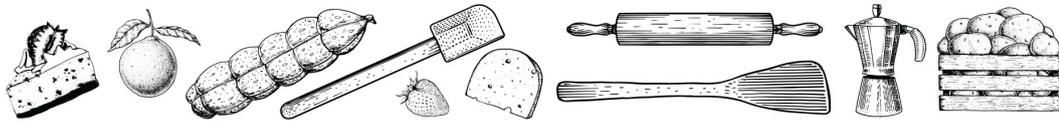
Includes a choice of five finger sandwiches per person, a scone with jam & clotted cream and two mini savoury items & four mini desserts

Sandwiches – Below are some suggestions but please let us know your favourite. Please select five fillings

Ham & Chutney
Cucumber & Cream Cheese
Pesto Rocket & Baby Tomato
Prawn Mayonnaise
Smoked Salmon & Crème Fraîche
Roast Beef, rocket & Horseradish
Chicken & Stuffing
Cheese & Onion

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Coronation Chicken
 Hummus & Red Pepper
 Traditional Egg & Cress
 Tuna & Mayonnaise

Savouries – choose two

Hot soup shot
 Sausage roll
 Pork pie Bite
 Scotch egg portion
 Cheese & chutney crackers
 Any of the canapes above can be included as part of the savoury selection

Mini Desserts – Below are some suggestions but please let us know your favourite. Please select four

Salted caramel chocolate plant pots (these can be changed to mint chocolate, chocolate orange or cheesecake)
 Eggs & soldiers
 Lemon posset shots with summer berries
 Mini Pavlova with Chantilly Cream & Summer Berries
 Crème Brûlée (vanilla/lemon/white chocolate/lime - or choose your own favourite)
 Sherry trifle shots
 French fruit tartlets
 Chocolate Ganache Tart
 Macarons
 Brownie Bite
 Millionaire Shortbread
 Lemon drizzle cake
 Chocolate fudge cake
 Fruit cake & cheese
 Battenberg cake
 Mini Cheesecakes (choose your own favourite)
 Mini fruit crumbles
 Mini Banoffee Pies
 Chocolate Strawberries
 Lemon Tart

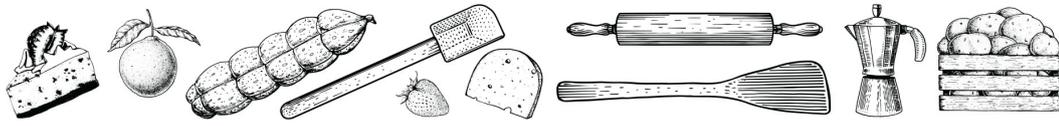
TRADITIONAL PLATED MENU

Starters (we are happy to offer a choice of 2 starters to your guests)

Tomato & basil soup
 Carpaccio of beef served with gremolata, rocket, Parmesan shavings & balsamic drizzle
 Parsnip and chorizo soup with parsnip crisps served with crusty bread
 Rainbow soups: pea, mint & rocket & roasted red pepper, chilli & tomato soup served with crusty bread
 Ham hock terrine served with crusty bread & pickles
 Mini ploughman's: An assortment of pates and accompanying chutneys & breads
 Chicken liver pate, pickles & crusty bread
 Assiette of salmon & prawns served with crusty bread
 Carpaccio of salmon with a fennel, baby leaf & grapefruit salad
 Melting cheese fondue pots served with crusty bread

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Potted Gorgonzola served with caramelised walnuts, figs & crusty bread
 Cauliflower & Gorgonzola soup with pickled pear relish
 Prosciutto e melon
 Fig, prosciutto & blue cheese salad
 Assorted melon balls in a rich lime syrup
 Broccoli soup served with goats' cheese
 Tomato, basil & Dolcelatte bruschetta
 Tomato, buffalo mozzarella & rocket salad served with a balsamic glaze
 Smoked salmon tian with an apple, fennel salad and dill dressing
 Blue cheese pannacotta with a crushed pistachio shell, poached pear and balsamic chutney
 Artisan Bread Basket served with olive oil & balsamic dips
 Posh prawn & smoked salmon cocktails
 Thai Salmon Fishcakes with a sweet chilli Dip
 French Onion Soup with Gruyere croute
 Mushroom pate served with red onion chutney
 Asian duck salad

Sharing Starters:

Antipasti Boards: Various Italian cured meats, Breads, Olives, Cheeses and Tomatoes
 Yorkshire Boards: Mini Pork Pies, Cold meats, pates, pickles, chutneys and bread
 Fish Boards:

Main Courses: all served with a choice of potatoes, vegetables & accompanying sauces

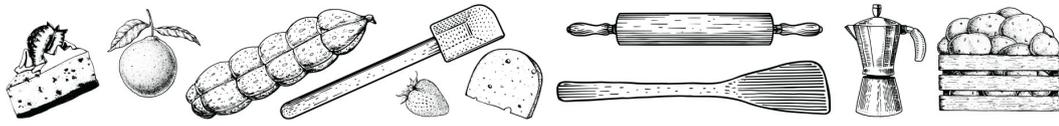
Mediterranean Stuffed pork served with roasted tomatoes, & port and redcurrant jus
 Fillet of Beef served with, onion puree, horseradish, Fondant Potatoes with a rich red wine jus
 Loin of lamb served on a shallot puree & port & red wine jus
 Beef in Rioja with a Manchego Cheese Scone
 Rich beef Bourguignon
 Pork loin served with apple puree, stuffing & crackling
 Steak & Ale Pie
 Chicken & Leek Pie
 Individual fish pies
 Crispy roasted belly pork served with caramelised apples
 Herbed chicken supreme served with a creamy white wine sauce
 Melting lamb shanks slow cooked in a rich red wine & mint jus
 Butternut squash wellington (Vegetarian/Vegan)
 Provencal Jalousie (Vegetarian/Vegan)
 Roquefort tart served with pesto drizzle, baby vine tomatoes (vegetarian)
 Tomato tart Tatin (Vegan/Vegetarian)

SHARING BOARDS/FOOD

Probably the most popular food for large gatherings are our sharing boards. These can literally be anything you like & can be served with an assortment of traditional accompaniments of vegetables, potatoes & Yorkshire puddings or why not switch things up with lovely salads, mac n cheese & assorted sauces & sides.

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Carve at the table joints – Choose from turkey, beef, chicken, pork loin, gammon, lamb

Porky Board- An assortment of all things pig – Loin, sausages, belly pork, crackling, stuffing & apple sauce

Assorted Meat Board – any combination of joints

The slow cooked one- A slow cooked pork ribeye or lamb shoulder joint served with homemade pickled red onions & chimichurri

Salmon en croute

Serve at the table casseroles – choose your favourite comfort food

Lasagne & garlic bread

DESSERTS

There is no way that we can list all of the options available. Desserts should be the spectacular finale that your guests remember and you can choose from our long list of options or let us know your favourites. These can be presented as an individual plated version, a larger version for the table to or why not choose one of our extremely popular grazing dessert platters served at each table.

Alternatively, you could have a dessert station/table for your guests to help themselves.

Lemon tart citron

Salted caramel/mint chocolate/chocolate orange plant pot

Wicked chocolate ganache tart

Chocolate lemon souffle box

Mango & Lemon grass tart

Chocolate orange tart with a chocolate swirl

Rhubarb & custard tart

Apricot frangipane tart

Salted caramel tart with Maltesers

Lemon posset with summer berries a mini lemon meringue or lemon shortbread

Passion fruit delice

Raspberry coulis

Boozy berries in a Kilner jar

Chocolate brownie

Millionaire shortbread

Apple and blackberry/spiced apple/raspberry & apple crumble & mini custard or cream jugs

Plum & marzipan crumble & mini custard or cream jugs

Brandy snap basket with ice-cream and a homemade honeycomb

Tart au Citron

Raspberry champagne jellies accompanied with a lime syrup

Lemon brulee

Tiramisu macarons

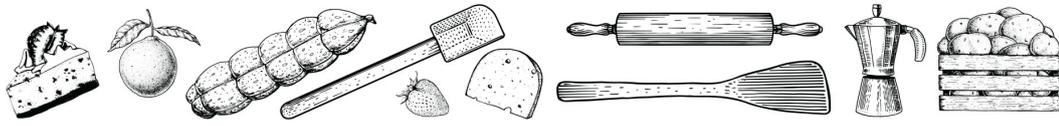
Chocolate and hazelnut cantucci

Blackcurrant delice

Vanilla/lime/lemon or tropical coconut Pannacotta

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Tropical fruit salad
Summer berry cheesecake
Millionaire's shortbread
Scones with clotted cream and strawberries
Apricot or pear and almond frangipane tart
Chocolate mousse teardrop
Ginger and apple sponge & toffee sauce
Sticky toffee pudding
'Egg and Soldiers' (lemon brulee, mango coulis & shortbread fingers)
Basil Pannacotta with white chocolate noodles, lemon curd & pine nut streusel
White chocolate & almond parfait served in a white chocolate collar & lime-soaked oranges
Tropical or summer fruit pavlova
Strawberry or assorted berry French tart
Tiramisu & Ferrero Rocher Tart
Boozy Truffles
Banoffee pie
Cheesecake- chocolate/strawberry/lime/lemon

LIGHT BITES & EVENING INSPIRATION

Sausage Sandwich, Fish finger or Bacon Sandwich / Vegetarian Sausages Sandwich

Grazing tables

A selection of rustic breads & crackers, chutney, butter, olives & dried fruits, cheeses and a selection of cured meats, pork pie, scotch eggs, sausage rolls, fruits, berries, pate, ham. (Guaranteed to wow your guests!)

Choose Your Own

If you have any special requests, please let us know, we can accommodate anything from pasta, pies, buffets, chilli, pie & peas etc