



Entertaining

DIKE'S KITCHEN

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Start planning here!
Choose your food and
find out about serving
sizes and ordering
deadlines

Fresh, quality food, hand-made to order

That's our promise. Here at Dike's Kitchen in Stalbridge, north Dorset, our team of experienced chefs make delicious food from scratch every day for parties, weddings, barbecues and wakes, as well as preparing fresh salads and sandwiches for the shop and our in-store café.

We are the trusted local provider for every type of function, using quality ingredients, sourced locally where possible, to suit your budget. We offer a wholly bespoke service – you can choose any combination

of dishes from our repertoire, or ask us to look at your wish-list and see what we can come up with! All dietary needs can be catered for, including gluten free and vegan.

When it comes to the drinks, we're happy to supply all your alcohol and soft drinks with free glass hire included when you buy your drink from us and a full refund on any unused booze (terms apply).

We can also set up your free or pay bar, with plenty of options for pricing and fully staffed if required.

DIKE'S KITCHEN AT DIKE & SON

Catering & Bar Hire across Dorset, Somerset & Wiltshire Call 01963 362204
to discuss your event requirements or email catering@dikeandson.co.uk



“We used Dike’s kitchen for our wedding. They supplied canapés, drinks, a buffet, BBQ and the bar. The food was absolutely fantastic and they couldn’t do enough to make sure the day ran smoothly”



A day to remember



Your wedding is one of the most important days of your life – and we’re here to help make sure it’s also the best! We’ll cater to your guests’ every needs from the reception drinks and canapés, wedding feast menus (which could include everything from our very popular

ploughman’s picnic boxes to a full buffet spread), supper ideas such as cheese wedding cakes with fruit and crackers or even a barbecue. We can provide the bar and staff throughout the day if required (see Page 8 for all the options). Call us for a chat on 01963 362204.

Pictures (main & box detail): Pip&clo Dorset Wedding Photographers



Cheddar spring water paired with ploughman’s picnic boxes for a West Country theme



Freshly-made canapés

Book our luxury barbecue



Traditional hot dogs made with succulent local sausages

We can put anything on the grill! While our locally-sourced hot dogs and burgers are always super popular, we're now offering chicken shish or halloumi skewers, pulled pork, mini sliders and much more. All of our meat and bread rolls, and many of our condiments and sauces come from local suppliers. Party in the garden? Festival in a field? We can bring the lot, cook it all for you and even do the bar. As these are staffed events, you can let us do all the work while you enjoy your party – and there's no washing up! Call us on 01963 362204 to book your luxury barbecue and we'll run through all the options with you.



“The Dike’s catering team are absolutely top notch... They served welcome drinks, then went on to cook up the most delicious BBQ of burgers and sausages, and an amazing range of fresh, colourful salads that everyone commented on”

The best bar none!

From reception cocktails and Champagne to kegs of ale and cider, we can supply all your drink needs for weddings, parties and corporate events. We offer free glass hire and a full refund on any unopened returned booze*, which means you can be sure to order enough for your event without worrying about going over budget. Why not hire our rustic bar, which you can run yourself, or let us supply experienced and friendly bar staff. We offer a variety of options to suit your budget, including free, subsidised



Our rustic bar can be decorated any way you wish for your event & we can make any cocktails you'd like!



See the hire options here



“We honestly can’t recommend Dike’s enough! We were able to choose the drinks we wanted served, set the prices, and make the bar feel really personal to us and our wedding”



or a pay bar with contactless payments, – and even better, you get to keep any profits made. If you need to apply for a

drinks licence for your event, leave the paperwork to us. As well as wines, beers, ciders and spirits, we can mix

up fresh cocktails, provide shots and a huge variety of soft drinks, plus tea and coffee. Call 01963 362204 today.



Clockwise from top left:
couscous salad, Caprese salad,
coronation chicken, Greek salad
and crudités with houmous



Left: sun-dried
tomato &
mozzarella salad
Right: whole
cooked salmon
and a selection
of freshly-filled
sandwiches and
rolls. Top right:
our beautiful
little gem salad
dressed with
edible flowers



Who said salads were boring?

Buffet food bursting with flavour! Our salads add colour and variety to a traditional spread, giving your guests more choice (which also helps with catering for dietary requirements), and reflects the trend towards healthier eating. Our chefs have devised an array of mouthwatering salads, sandwiches,

rolls and wraps (see Pages 19-22), but we're happy to explore new flavours as well. And of course we can make them vegetarian, vegan, or gluten free. Orders can be collected from the shop or delivered to your precise time frame – and they can be presented on returnable platters and bowls, or in recyclable boxes.



Above: Our stunning Mezze Platter arranged with charcuterie and cheeses
Right: hand-made chicken goujons, smoky barbecue drumsticks & thighs, scotch eggs, sausage rolls & pork pies



Savour the flavours

All freshly-made in Dike's Kitchen to order, using locally-sourced ingredients where possible



For prices and options scan the QR code



Dreamy desserts



Seasonal desserts made with the freshest ingredients! We make them all to order for collection on the day or delivery within your chosen time frame (you can also pick up some of our desserts from the special Dike's Kitchen freezer in the shop for last-minute arrangements).

Hand-made pavlovas, cheesecakes, lemon meringue pies, chocolate or fruit tarts and desserts in glasses (trifle, panna cotta & lemon possets) are also available to order – see Page 23 for more details.



“Everyone was impressed with the quality and quantity of the spread! I would highly recommend the home-made roulade”



Fruit, meringue and lashings of whipped cream – the perfect ingredients for a truly indulgent selection of desserts! Clockwise from top left: trifles in glasses, raspberry roulade, mini pavlovas, mini eclairs, chocolate cheesecakes and fresh fruit tarts



Corporate entertaining



Grazing cups are ideal for stand-up functions, filled with your choice of nibbles, see Page 18 for details

Corporate events are an integral part of our catering calendar – whether it's lunches or teas in the VIP marquee, drinks and nibbles for an exhibition preview or literary festival, school open days or staff parties at Christmas, we can lay on all the food and drink for your guests. Call us to discuss your event requirements on 01963 362204.



For prices and buffet options scan the QR code



Village hall functions and funeral catering

The answer to everything is cake. Our Victoria sponge is fluffy and light, our brownies are gooey and Taylors of Bruton supply us with an outstanding fruit cake. Add cream scones and sandwiches and you've got a lavish afternoon tea. For lunches or suppers add cold meats, cheese, salads



and quiches to create a substantial and filling spread. You can see all our buffet food on Pages 19-22.



Boxed picnics are a neat solution for village hall events, as dietary needs can be catered for – and there's no washing up!

“Dike’s provided an absolutely brilliant service. I would recommend them to anyone who wants stress-free catering”

Meet the team!

Our hard-working catering team are here to make sure your event runs smoothly and on time. They’re friendly, professional and very experienced, supported in Stalbridge by our Dike’s Kitchen chefs to provide a complete, seamless service for events across Dorset, Somerset and Wiltshire.



“Their attention to detail, fun and personable personalities and willingness to help, made our day extra special”

What's on the menu

Here's where you can start to choose your meal options. Once you have an idea of the number of guests and a price per head in mind, the next step is to ring us on 01963 362204 for a chat or to book a time to pop in to see us, where we can sit down with you over a cup of coffee and help you put together a menu to suit your budget. We can cater for vegetarian, vegan, gluten-free and dairy-free requirements. We do ask for a minimum of 5 days' notice for smaller orders and wakes; large-scale events will need a lot more planning, of course! The QR code below will help to give you an idea of our up to date prices.



Reception Canapés and Grazing Cups



Fresh Canapés

Beetroot Cream Cheese & Quail Egg on a Bread Pillow (V)
Brie & Cranberry on a Cheese Scone (V)
Prawn & Guacamole on a Bread Pillow
Pesto, Cream Cheese & Parma Ham on a Bread Pillow
Mini Yorkshire Pud with Beef, Horseradish Cream Cheese & Beetroot Relish

Hot Canapés

Examples include:
Pork Belly Bites
Tandoori Chicken Bites
Honey & Mustard Cocktail Sausages
Mini Hot Sausage Rolls
Many more options are available so please ask!

Minimum order for Canapés or Grazing Cups: 12

Dolcelatte-Stuffed Figs wrapped in Parma Ham
Smoked Salmon & Cream Cheese on a Blini
Hot Smoked Trout with Chive/Horseradish Cream Cheese on a Blini
Mini Mozzarella, Cherry Tomato & Basil skewer with Parma Ham
Triple Salami Skewer
Salami & Jarlsberg Skewer
See our Quiche Canapés on Page 20

Grazing Cups

A simple and tasty way to treat your guests! Design your own or mix and match from the following:
Charcuterie, Cherry Tomatoes, Mozzarella Balls, Cheese Straws, Manchego Cheese, Fruit Kebabs



Cheese on a Stick

Creamy chunks of locally-sourced Cheddar with Pineapple and Brie with Grapes on a Cocktail Stick (V)

Minimum order of 10



Mini Fruit Kebabs

Strawberries, Grapes, Pineapple & Kiwi on a stick – or choose a mixed Salad Skewer instead (V)

Minimum order of 10

Fruit Salad in Juice

Made with fresh fruit, typically including Apple, Oranges, Pineapple Strawberries & Grapes (V)

Serves 6-8

Fruit Platter

Made with fresh fruit. Slices of Pineapple & Melon with Strawberries, Blueberries & Grapes (V)

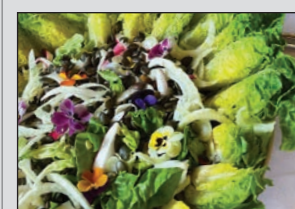
Serves 6-8



Crudités & Dips

Freshly cut Salad Sticks of your choice (Celery, Carrot, Peppers & Cucumber) with a Houmous or Sour Cream & Chive Dip (V)

Serves 10-12



Salad Bowls

Waldorf Salad (V)
Florida Salad (V)
Greek Salad (V)
Moroccan Couscous (V)
Caprese Salad with Balsamic Glaze (V)
Sun-dried Tomato & Baby Mozzarella Salad
Italian Pasta Salad
Coleslaw (V)
New Potato Salad (V)

Serves 6-8

Coronation Chicken
Chicken Caesar Salad served in little gems

Serves 6-8

Mixed Green Salad (V)

Serves 4



Home-made Pizzas

Thin crust 12-inch pizzas, made to order in Dike's Kitchen.

Toppings include:

Vegetable Supreme (V)
Cheese & Tomato (V)
Mediterranean Vegetable (V)
Triple Cheese (V)
Ham & Pineapple
Cheeseburger
Barbecue Chicken
Chilli Beef
Beef Ragu
Pepperoni
Meat Feast

Vegan Pizzas

Home-made to order, these are available on request, made with vegan bases, vegan cheese and a choice of any of the above vegetarian pizza toppings

We can also make a delicious selection of vegan or gluten free canapés, salads and dressings, so please ask when placing your order

Our Mezze Platters feature a choice array of cheeses and charcuterie, perfect for sharing! Bespoke options available

A tempting selection, including:

Charcuterie, Cheeses of your choice, Olives and assorted Nuts, Fresh or dried Fruit, Crackers and Butter

You can count on us to make you a perfectly balanced sharing platter, or by all means include your own suggestions

We can adjust for any dietary requirements

Mezze Platters serve 4 or 6



We bake our Quiches freshly to order, using local eggs and cream (these are also available from our Deli)



Hand-made Quiches

Our indulgent Quiches come in the following flavours:

Tomato & Basil (V)
Mediterranean Vegetables (V)
Stilton & Broccoli (V)
Cheese & Onion (V)
Caramelised Red Onion & Goats Cheese (V)
Quiche Lorraine
Salmon & Asparagus

Other recipes on request, including gluten free

These are available to order in 3 sizes:

10-inch (serves 10-12)
6-inch (serves 4-6)
3-inch (serves 1-2)



Quiche Canapés

These bite-size versions of our home-made quiches make delicious canapés or child-size party portions

Goats' Cheese & Caramelised Onion (V)
Sun-dried Tomato & Mozzarella (V)
Garlic Mushroom (V)
Bacon & Cheese

Serving size: 12 pieces

* Prices will vary depending on cheeses selected



Cheese Platter (V)

Example shows Cheddar, Dorset Red, Brie, Stilton & Wensleydale with Cranberries*

Our cheese boards and platters can be made specially to order with cheeses of your choice. Why not pop into the shop and taste some first?

Serving size: approx 40 pieces



Cold Meat Platter

Make your selection from four different locally sourced meats, arranged sliced on a platter: Choose from Pork with a Honey & Mustard Glaze, Beef, Turkey & our own award-winning Gammon Ham. We can make up single meat platters or mixed meats

Serving size: 30 slices, to feed about 12-14 people



BBQ Chicken Thighs and Drumsticks

Made with our own recipe Smoky Barbecue Sauce

Serve cold or warm up
Serving size: 10 pieces



Home-made Chicken Breast Goujons

Crispy Coated Chicken Pieces with a choice of Dips: Korean BBQ, Ranch, Sweet Chilli, Smoky BBQ and many more

Serving size: 10 pieces



Cocktail Sausages

Rawston Farm Sausages with Chilli Jam, Red Onion Marmalade or Hot Honey
Serve cold or warm up
Serving size: 20 pieces



Mini Sausage Rolls

These fly off the platters at parties! Choose from Plain, Onion Marmalade, Chilli, Hog Roast, Chorizo, Hot Honey or Brie & Cranberry Sausage Rolls We also make our own very delicious Cheese & Onion Rolls and Vegan Rolls (V)

Serve cold or warm up
Serving size: 16 pieces



Savoury Picnic Platter

Introducing our Dike's Kitchen home-made Savoury Platter with:

8 Mini Sausage Rolls
8 Quarters of our Luxury Pork Pie
8 Quarters of Scotch Egg

You can also choose to have a single platter with 16 of either Scotch Egg or Pork Pie quarters
Serving size: 16 pieces

Sandwiches, freshly-made and generously filled – we can mix and match them too



Sandwich Platters

Classic on White/Wholemeal

Ham & Tomato
Smoked Salmon & Cream Cheese
Egg Mayo & Cress
Cheese & Pickle
Chicken Mayo & Lettuce
Tuna & Cucumber

Serving size:
24 triangles

Luxury on White/Wholemeal

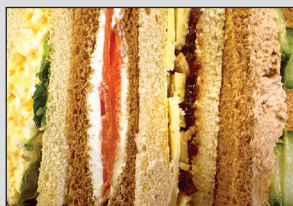
Beef, Horseradish & Rocket
Tuna Crunch
Coronation Chicken
Brie, Bacon & Cranberry
Cheddar Ploughman's

Serving size:
20 triangles

Taylor's Roll Platter

Chicken Caesar
Smoked Salmon & Cream Cheese
Ham, Cheese & Pickle
Beef & Horseradish
Cheese & Onion Mayo
Tuna Mayo & Sweetcorn
Egg & Cress

Serving size: 14 rolls



Finger Platter

White/Wholemeal Bread with the crusts cut off

Smoked Salmon & Cream Cheese
Egg Mayo & Cress
Tuna & Cucumber
Cheese & Pickle
Roast Beef & Horseradish
Chicken & Bacon Mayo with Tomato

Serving size: 18 fingers



Mini Wrap Platter

Chicken Caesar
BBQ Chicken
Chilli Beef
Falafel & Houmous
Coronation Chicken or Chickpea
Prawn Cocktail
(Choose any four from the above flavours)

Serving size: 16 wraps

We can make gluten free, dairy free, vegetarian and vegan sandwiches, cakes and desserts – please ask

Cakes, Slices and Fresh Cream Scones



Cake Slices (V)

Victoria Sponge
Coffee & Walnut
Lemon Drizzle
Chocolate Brownie
Taylor's Farmhouse
Fruit Cake
Double Chocolate Cake
Carrot Cake
Dorset Apple Cake

Fresh Cream Cakes (V)

Scones topped with Jam, Clotted Cream & Strawberries

Mini Fresh Cream Eclairs:
White Choc & Raspberry,
Zesty Lemon, Red Cherry
or Chocolate & Coffee

Lemon Meringue Pies
Mini Fruit Tarts
Mini Chocolate Tarts
topped with Fresh Cream & Raspberries

Minimum order 10 cakes

Cup Cakes (V)

Your choice of individual hand-made Cup Cakes

Minimum order 10 cakes

Velvety Desserts, whipped up with the freshest ingredients, to order as whole puddings or individual portions



Mini Profiteroles (V)

Sweet Choux Pastry filled with Cream and covered with a rich Belgian Chocolate Sauce

Minimum 6 servings
5 profiteroles per person

Mini Pavlovas (V)

Home-made Meringues filled with whipped cream and Fresh Fruit, decorated with Edible Flowers

Minimum 6 servings
Can be made as 3-inch individual or as a whole 10-inch pavlova

Did you know? A selection of our home-made desserts are also available to buy from our Dike's Kitchen freezer in the shop!

Cheesecakes (V)

Four gorgeous flavours:
Belgian Chocolate
Jamaica Lemon,
Vanilla topped with Fresh Fruit, or White Chocolate & Raspberry

Minimum 6 servings
8-inch: serves 6-8
6-inch: serves 4
3-inch: serves 1

Roulades (V)

Half or whole Roulades, in the following varieties:
Black Forest, Red Cherry, Raspberry, Biscoff, Lemon Curd, Chocolate Cream and Crunchie

Half roulade: serves 4-5
Whole: serves 8-10

Sweet Pastry Tarts (V)

We make these in the following flavours:
Chocolate Tart, Glazed Fruit Tarts or Tart au Citron with Seasonal Berries

Minimum 6 servings
Can be made as 3-inch individual or as a whole 8-inch tart

Desserts in Glasses (V)

Choose from Traditional Trifle, Chocolate Brownie Trifle, Lemon Posset, Panna Cotta topped with Strawberry Coulis, White Chocolate & Raspberry Mousse, Chocolate Mousse topped with Double Cream

Minimum 6 servings

For our current price list and details about ordering and delivery or collection, scan the QR Code or visit our website event catering page. Most of our food is supplied

in recyclable cardboard boxes or returnable platters, which we would ask that you wash up before returning. A tea urn, flasks & tiered cake stands can also be hired.



For more information visit www.dikeandson.co.uk or call 01963 362204



DIKE'S KITCHEN

WEDDINGS & COMMUNITY FUNCTIONS & BAR HIRE

Dike's Kitchen Event Catering at Dike & Son Superstore, Deli & Café, Ring St,
Stalbridge, Dorset DT10 2NB T: 01963 362204 catering@dikeandson.co.uk
www.dikeandson.co.uk Store open Mon to Sat 8am to 8pm, Sun 10am to 4pm