

DIKE & SON

Quality local food
hand-made to order



Entertaining

DIKE'S KITCHEN



Trust us to make
your day
perfect



Here at Dike's Kitchen in Stalbridge, north Dorset, our busy team of chefs not only make delicious fresh food from scratch every day for the shop and our in-store cafe, it's also the culinary hub of our catering business, which has grown over the past seven years into a thriving and trusted provider for every type of function, from weddings and fairs to exhibition launches, private parties, barbecues and funeral teas.

The full works

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We use quality ingredients, sourced locally where possible, to suit your budget, and can cater for all dietary needs, including gluten free and vegan (see Page 8).

We're happy to supply a fully staffed bar if required, or just drinks, with free glass hire included when you buy your drink from us. We also offer a full refund on any unused booze (terms apply).

Call us to book an appointment to discuss your catering needs on 01963 362204 or email us at catering@dikeandson.co.uk

Cover picture and main photographs: John Morley Photography, Stalbridge



We catered for this wedding at The Tithe Barn, Hinton St Mary, in June 2022, providing boxed afternoon teas followed by a barbecue in the evening. We also set up and ran the bar. On the same weekend we supplied food for two other events.



Why not hire our craft gin bar, complete with an expert mixologist!

Thirsty work!

From Champagnes, cocktails & Pimms cups, to kegs of ale and cider, we can supply all your event drink needs.

Hire our rustic bar, with staff or DIY – and there's no set up fee!

We offer a variety of options for running your bar, including free, subsidised or a pay bar, depending on your budget – and we can apply for the licence if you are going to be charging for your drinks.

Enjoy free glass hire and a full refund on any unused booze (terms apply).



WEDDINGS:
we'll greet your guests with a welcome drink, select the wines for the tables and then set up your free or pay bar for the evening.

VILLAGE EVENTS:
we're happy to deliver your drinks needs locally for village hall events, fetes, art previews and exhibitions, with free glass hire – call us on 01963 362204 to book.



"The guys set up everything and then cooked and served the best barbecue food. Dike's provided an absolutely brilliant service, we cannot thank you enough. I would recommend them to anyone who wants stress-free catering."

Barbecues and Build-a-Burger

Summer barbecues are a popular option for garden parties in the warmer months. We can bring literally everything – you just need to provide the guests to eat and drink it all! As these are staffed events, you can let us do all the work while you enjoy your party.

Younger customers really enjoy our Build-a-Burger nights, where they get to choose from a variety of burgers (including veggie options) and top them with their choice of yummy fillings. These events can take place outside or in a village hall or club house.





Savoury flavours

Whether it's a tray of canapés for a drinks reception or a full wedding spread for 200 guests, we'll help you design a menu to fit your occasion and budget. We're also set up to cater for most dietary requirements.

LOCALLY-SOURCED: our food is sourced locally where possible, with West Country cheeses, meats from Rawston Farm Butchery near Blandford and bread from Taylors of Bruton. We make all our quiches, sausage rolls, sandwiches and salads in-house at Dike's Kitchen in Stalbridge. See Pages 14-19 for menus & prices.



BOXING CLEVER: Our individual boxed meals are a brilliant solution for village hall suppers, garden parties and children's birthdays. Dietary needs can be individually catered for and there's no queuing for food or washing up! We're happy to put anything you like in, but popular requests are ploughman's lunches and afternoon teas. See Page 17.





Vegan Feasts

Everything on this page is vegan, made from scratch by us and is absolutely delicious! This is just a small taster of all the menu choices – you can include dips, our home-made vegan pizzas and for more special occasions, we offer our own bespoke vegan canapés. We're particularly proud of our home-made vegan sausage roll recipe!



Top: coleslaw made with vegan mayo, vegan slaw, Moroccan cous cous, new potato & chive salad, vegan mini-sausage rolls. **Above,** vegan sandwich and roll platter, including vegan cheese with slaw and BBQ sauce; onion

bhaji, tahini and salad; avocado, tomato and basil; vegan cream cheese with apricots, pineapple and sunflower seeds; peanut butter with cinnamon, grated carrot and raisins. See Pages 14-18 for details.



Not just for kids!



Create a fun party spread with our popular Harvey the cheese Hedgehog, home-made pizzas, cocktail sausage rolls and mini fruit kebabs, all freshly made here in Dike's Kitchen. If you're off to the beach or for a day out, our picnic party boxes are just the job!



FRESH BAKED CUP CAKES: choose from chocolate, Biscoff, Oreo or vanilla, made by locally by Victoria O'Brien. We can arrange a special birthday cake to made to order by Lavender Blue Bakery and personalised if you wish.



Dessert Islands

All of these exquisite puddings are created locally for us by Victoria O'Brien, made freshly to order with quality ingredients. Cheesecakes and meringues can be whole or created as individual servings. Our desserts in glasses are also incredibly popular – see Page 19 for details.



**Most of our desserts
are suitable for
vegetarians and can
be made gluten free.
Please request this
when ordering.**

High Tea

We've seen many baking trends come and go since Harold Dike started his grocery business in 1851, but one thing's for sure, a proper afternoon tea with plenty of sandwiches, scones and cake has never gone out of fashion.

Mini quiches and sausage rolls have been added to the menu choices, as these transform it into a more substantial meal option for a wake or a high tea.

Every exquisite bite is freshly made to order, using quality local ingredients wherever possible.

See Pages 16-18 for details of prices and portions. We can also supply cake stands, tea urns and coffee flasks.



The finer details

Here's where you can start to plan your event and work out a price per head. The food variations are limitless, so the best option is to ring us on 01963 362204 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.

KEY TO SYMBOLS

- 3** How many days' notice required
- B** Arrives boxed and will need a plate
- P** Returnable silver platter, please wash up, thanks
- R** Returnable dish or bowl, please wash up, thanks
- V** Vegetarian or can be made suitable for vegetarians
-  Vegan option
- (V)** (In text) Vegetarian

Creative Canapés to delight your guests



Design your Canapés 12 pieces: £14.99

Topping choices:

Beetroot Cream Cheese & Quail's Egg (V)
Brie & Cranberry (V)
(Our Cheddar or Blue Vinny Scones are perfect topped with this!)
Goat's Cheese with Shallots & Chilli Jam (V)
Cheese & Onion Mayo (V)
Prawn & Guacamole
Smoked Salmon & Cream Cheese
Ham & Mustard Mayo
Pesto, Cream Cheese & Parma Ham
Chicken & Chorizo

Base options:

Pumpnickel, Blinis, White Bread Pillows
Locally-made Blue Vinny or Cheddar Cheese Scones

Vegan & Gluten Free Canape options are also available!

Individual Canapés 12 pieces: £14.99

Dolcelatte stuffed Figs wrapped in Parma Ham
Deville Quail's Eggs (V)
Smoked Salmon & Cream Cheese Rotollos
Bruschetta topped Sourdough Toasts (V)
Yorkshire Puddings stuffed with Beef & Horseradish, topped with Beetroot Relish

Baby Quiche Canapés

12 pieces: £14.99

Home-made from scratch! Garlic Mushroom (V), Goats' Cheese & Caramelised Onion (V) Sun-dried Tomato (V), Bacon & Cheese

New!

4 **B** **P** **V** 



Harvey the Hedgehog

Our cute cheese Hedgehog will delight the kids – topped with chunks of Barber's Mild Cheddar with Pineapple or Grapes

Serves 10-12: £7.99

3 **B** **V** 



Mini Fruit Kebabs

Strawberries, Grapes, Melon & Kiwi on a stick – or choose a mixed Salad Skewer instead.

Minimum order 10 Kebabs

Price per Stick: £1.29p

3 **B** **V** 

Kids' Sandwiches

Brown or white bread filled with Egg, Tuna, Houmous, Ham, Cheese or Jam (other fillings available)

20 triangles/rolls: £14

3 **P** **V** 

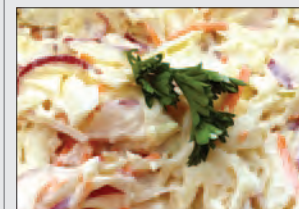


Crudités & Dips

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

Serves 10-12: £9.99

3 **P** **V** 



Salad Bowls

Florida Salad (V)
Moroccan Cous Cous (V)
Coleslaw (V)
Potato Salad (V)

Serves 6-8: £5.99

Coronation Chicken

Serves 6-8: £11.99

Mixed Green Salad (V)

Serves 4: £3.99

Vegan Salad Bowls

Coleslaw
Moroccan Cous Cous
Vegan Potato Salad
Vegan Slaw

Serves 6-8: £5.99

Mixed Green Salad

Serves 4: £3.99

3 **P** **R** **V** 



Home-made Pizzas

Our Standard 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 and Pineapple
Cheeseburger
Barbecue Chicken
Chilli Beef
Beef Ragu
Italian Meat
Meat Feast

Price per Pizza: £6.49

Vegan Pizzas

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

3 **P** **B** **V** 

BAR HIRE:

We can provide all your bar needs, with free glass hire (provided they are returned clean and undamaged) and a full refund on any unused booze!*

*terms apply

Our home-made Quiches are made freshly to order, using local eggs and cream. Choose from three sizes to suit your occasion*



Full size Quiches

10-inch quiche for large buffets or family lunches

Salmon & Asparagus
Cheese & Onion (V)
Quiche Lorraine
Roasted Vegetables (V)
Broccoli & Blue Vinny (V)

Serves about 12 people
1 Quiche: £22.99

3 B P V



Mini Quiches

3-inch quiches, perfect for a picnic or high tea

Goat's Cheese, Sweet Drop
Peppers and Caramelised
Onion (V)
Tomato & Basil (V)
Mediterranean
Vegetables (V)
Quiche Lorraine

Serves 1 or 2 people
1 Mini Quiche: £2.69



Baby Quiches

Our cute bite-size versions of our home-made quiches make delicious canapés or children-size party portions

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

12 pieces: £14.99

New!

Dike's Kitchen traditional oven-baked favourites, made freshly to order for your lunch or supper party – simply heat and serve!



Fish Pie

Our very popular fish pie, made with Smoked Haddock, Cod & Salmon in a Creamy Sauce, topped with Mashed Potato & Peas



Beef Lasagne

Local minced Beef Ragu, layered with a Béchamel Sauce and fresh Tomatoes, topped with Mozzarella & Parmesan Cheese

Roasted Veg Lasagne

Oven Roasted Vegetables layered with Béchamel Sauce, topped with Mozzarella & Parmesan (V)



Cottage Pie

Local Minced Beef in a rich Sauce with Mushrooms, Onions & Carrots topped with Creamy Mash & Dorset Red (Smoked Cheddar)

8 Servings per oven-baked dish: £39.99

3 R V



Cheese Platter (V)

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

Approx 45 pieces: £30.00

3 P V



Chicken Drumsticks and Thighs

Served cold
12 pieces: £13.99

3 P

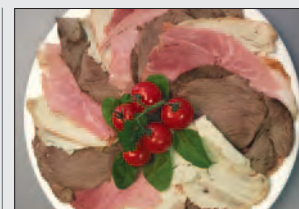


Cocktail Sausages

Rawston Farm Sausages with Chilli Jam or Red Onion Marmalade

Served cold
20 pieces: £11.99

3 P



Cold Meat Platter

Beef, Turkey & our own award-winning Gammon

Serves about 12-14
30 slices: £30.00

3 P



Chicken Breast Goujons

Home-made, served cold
12 pieces: £9.99

3 P



Mini Sausage Rolls

Plain, Onion Marmalade, Chilli Story Pig Rolls. Also Cheese & Onion/Vegan (V)

Served cold
20 pieces: £11.99

3 V P

Boxed meals for easy entertaining

New!



Ploughman's Lunch

Taylor's Cottage Roll & Butter, wedges of Barber's Cheddar, Apple & Grapes, Chutney, Slice of Gala Pie, Pickled Onion, with a Wooden Knife and a Napkin

1 Box (serves 1) £9.99

3 B V



Boxed Afternoon Tea

2 Triangle Sandwiches, 1 Taylor's Bridge Roll and 1 Taylor's Mini Roll with a selection of traditional fillings, plus 2 home-made Cocktail Sausage rolls (plain or onion marmalade,) and either a Chocolate Brownie or 1 Plain Scone with Jam, Cream and Butter, with a Wooden Knife and Napkin

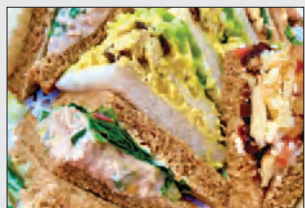
1 Box (serves 1) £9.99

Minimum order 2 boxes

3 B V

*Gluten free Quiche options also available

Freshly-made platters of generously filled Sandwiches, Rolls and Wraps



Sandwich Platters

Classic on White/Granary

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

24 Triangles: £23.99

Luxury on White/Granary

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

20 Triangles: £23.99

Mini Roll Platter

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

14 Rolls: £21.99



Mini Wrap Platter

Piri-piri, BBQ or Caesar Chicken, Falafel & Houmous, Chilli Beef & Guacamole, Prawn Cocktail (Choose 4)

16 Wraps: £25.99



Finger Platter

White/Brown 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

18 Fingers: £24.99



Vegan Platter

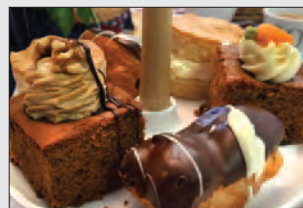
Vegan Cheese with Slaw & Barbecue Sauce, Onion Bhaji, Tahini & Salad, Avocado, Tomato & Basil, Vegan Cream Cheese, Apricots, Pineapple & Sunflower Seeds, Houmous & Beetroot, Peanut Butter, Cinnamon, Grated Carrot & Raisins

12 Triangles & 8 Rolls: £23.99

We can make variations of all these platters, just ask!



Cakes, Slices and Cream Scones



Mini Cakes & Slices

Gluten Free Chocolate Brownie (contains nuts), Gluten Free Orange Drizzle, Lemon Drizzle, Carrot Cake

Victoria Sponge with Jam and Buttercream

Chocolate Fudge Cake

Boiled Fruit Cake

Vegan Brownie

Minimum order 10 cakes

10 cakes: £20.99

Fresh Cream Cakes

Mini Scones with Clotted Cream and Strawberry Preserve

Lemon Meringue Pies

Mini Fruit Tarts

Double Chocolate Eclairs

Coffee & Chocolate Eclairs

Minimum order 10 cakes

10 cakes: £20.99

Cup Cakes

Biscoff, Oreo, Chocolate, Vanilla with Sprinkles

(Pictured on Page 9)

Minimum order 10 cakes

10 cakes: £19.99



Exquisite Desserts, made with the freshest ingredients, hand-made to order by Victoria O'Brien in Wincanton (See Pages 10-11)



Profiteroles (V)

Minimum order 6 servings, 3 Profiteroles per person

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

Meringues (V)

Can be individual or as a whole, minimum 6 servings

Meringues filled with cream and Fresh Fruit *

Fruit Tarts

Minimum order 6 servings
Can be individual or baked as a whole tart

Tart au Citron with Seasonal Berries
Glazed Fruit Tarts

Desserts in Glasses (V)

Minimum order 6 servings

Traditional Trifle
Black Forest Trifle
Lemon posset *
Seasonal Panna Cotta *

Price per portion: £4.99



Cheesecakes (V)

Can be individual or as a whole, minimum 6 servings

Raspberry & Chocolate *

Malteser

Lemon *

Roulades (V)

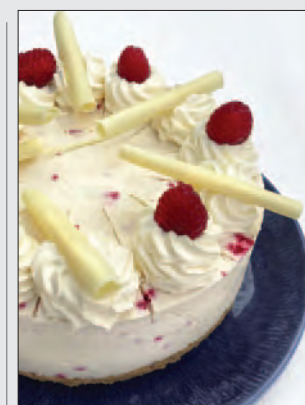
Minimum 6 servings

Black Forest *

Nutella & Toasted Hazelnuts

Raspberry *

Summer Fruits *



** These are or can be made Gluten Free, please request when ordering your desserts*

All our prices are based on collection of food and drink from our Stalbridge store, but we are happy to deliver locally at a small extra cost. Much of our food is supplied in returnable dishes or platters, which we would ask that you wash up before returning (breakages will need to be paid for). A tea urn, flasks & tiered cake stands can be hired at an additional cost. For bar hire options, see Page 4.

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



DIKE & SON

Dike & Son Superstore & Event Catering, Ring Street, Stalbridge Dorset DT10 2NB
Tel: 01963 362204 Email: catering@dikeandson.co.uk www.dikeandson.co.uk
Open seven days a week: Monday-Saturday 8am to 8pm, Sunday 10am to 4pm