

Menus and Drinks

The Dine Hospitality meeting menus offer an excellent quality of food and service; whether for in-meeting refreshments or for taking a break over lunch.

Dine Hospitality uses the best local produce wherever possible. Our Leeds City Centre venues' blend of coffee and tea are Fairtrade.

Please let us know if you have any special dietary requirements. The team at Dine are always refreshing our offer based on your feedback - ask for our [seasonal special](#) menu.

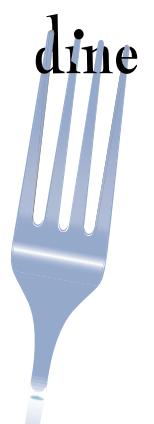
Our highly trained team will be on hand throughout your day to ensure everything runs as smoothly as possible.

**Please place your orders on-line at
www.dinehospitality.co.uk**

dine hospitality



TH10



Dine offer a range of beverages including:

Town Hall Fairtrade Blend Coffee

**Town Hall Fairtrade Blend
Decaffeinated Coffee**

Town Hall Organic Blend Coffee

Fairtrade Hot Chocolate

Fairtrade Blend Tea

All the above are available in a flask
for 5 guests @ £9.50 + vat

Decaffeinated Coffee is available
per guest @ £1.90 + vat

All hot drinks come with complimentary Biscuits.
If you would like more than one per
person then please order handmade Cookies from our Patisserie menu.

**A Dine Tea Box with a flask of hot water can be provided in your
meeting room, including:**

Yorkshire Tea
Decaffeinated Tea
Camomile
Peppermint

Per 5 guests @ £9.50 + vat

Still or Sparkling Mineral Water
£3.00 + vat per bottle



juice and smoothies

**An essential accompaniment to breakfast meetings,
and delightful at any time of day**

Fresh Orange Juice

Pink Grapefruit Juice

Cranberry & Orange Juice

All Juices £5.00 + vat per jug

**Invigorating Blueberry &
Blackcurrant Smoothie**

Refreshing Blueberry & Vanilla Smoothie

**Soothing Strawberry, Banana &
Vanilla Smoothie**

Energising Mango, Orange & Guarana Smoothie

All Smoothies £9.00 + vat per jug

Juices and Smoothies are presented in glass jugs to serve 5 people

All Prices are subject to VAT at the current rate

Please note that this menu must be ordered for a
minimum of 5 guests



patisseries and savouries

A selection of Patisserie items and Savouries to accompany your drink

Sweet Options

Individual Danish Pastries

Pain au Chocolat

Handmade Cookies

Mini Muffins in Blueberry or
Chocolate Chip

Mini Sticky Bun Collection

Mini Croissant

Available at £1.75 + vat each
(Two items per guest)

Savoury Options

Bacon Croissants
Plum Tomato Relish

Traditional Bacon & Sausage Butties

Croissants
filled with Crumbled Wensleydale and
Yorkshire Pickle

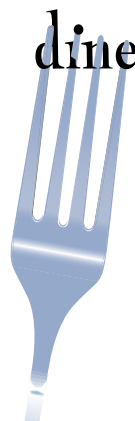
Available at £2.95 + vat each
Available before 11.00am

All savoury options are offered with a
selection of condiments

These options must be ordered in
conjunction with drinks



Please note that this menu must be ordered for a
minimum of 5 guests



traditional english

Treat yourself to a tasty selection of classic British Fare, complemented by a mouth-watering assortment of freshly made sandwiches now with new mini roll selection to include some of the following:

- v Chunky Cheddar, Pickle & Crisp Lettuce
- Roast Chicken with Thyme Stuffing & Cranberry Sauce
- Roast Beef & Horseradish
- v Vintage Cheddar & Spring Onion
- Tuna Mayonnaise & Cucumber
- v Egg Mayonnaise with Grain Mustard & Cress

Flaky Pastry Sausage Rolls & Mini Pork Pies

Tomato Sauce Dip, HP Sauce

Mini Quiches to include some of the following:

- v Cheese, Onion & Chive, Mushroom, Roasted Vegetable

Mini Scotch Eggs

Tomato Chutney

v **'Ploughmans Platter'**, to include:

Baby Pickled Dill Cucumbers, Pickled Onions, Cherry Tomatoes, Chunks of Mature Cheddar Cheese, Chunks of Crisp Cucumber, Salted Crisps

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Mini Muffin Selection

or

Fruit Basket

to include a selection of Clementines, Satsumas, Braeburn Apples, Bananas, Strawberries & Plums

£8.00 + vat per guest

v - suitable for vegetarians

All prices are subject to VAT at the current rate
Please note that this menu must be ordered for
a minimum of 5 guests



mediterranean fusion

A variety of individual Pitta Breads, filled with some of the following:-

Coronation Chicken with fresh Coriander,
v Roasted Mediterranean Vegetables with
Black Pepper Cream Cheese,
Flaked Tuna with Mayonnaise, Paprika &
Crunchy Peppers

A Flatbread wrap filled with either

Beef in a Tangy Tomato, Basil & Roasted Onion Salsa
or
v Mozzarella with Sunblushed Tomatoes & Shredded Basil

Fillet of Chicken Kebab
Sweet Chilli Glaze

v Crisp Vegetable Samosa

Shredded Duck Spring Rolls
Plum Sauce & Cucumber

v Assorted Mini Poppadoms
offered with Minted Yoghurt & Mango Relish

Fruit Basket
to include a selection of Clementines, Satsumas,
Braeburn Apples, Bananas, Strawberries & Plums

or

Mini Fruit Tartlets

£8.00 + vat per guest

v - suitable for vegetarians

All Prices are subject to VAT at the current rate
Please note that this menu must be ordered for a minimum of 5 guests



'new york deli-cious'

A selection of mini 'sub' rolls and bagels, filled with some of the following:-

Smoked Salmon

Lime Cream Cheese

Bacon, Crisp Lettuce & Tomato

Mustard Mayonnaise

Peppered Pastrami

Shredded Pickles & Swiss Cheese

v Cheddar Cheese

Crunchy Coleslaw

v Sliced Egg

Chive Mayonnaise & Crisp Salad

v Tasty Trio of Goujons

Spinach & Feta, Monterey Jack Cheese & Onion, Carrot & Coriander
with Onion Relish

Manhattan Spiced & Fried Chicken Fillets

Caesar Mayonnaise

Mini Deep Base Pizza

Pepperoni & Cheddar, Roasted Pepper & Red Onion v

Mini Cheesecake Selection

New York Vanilla, Pecan, Raspberry, Chocolate & Orange

or

Fruit Bowl

to include a selection of Clementines, Satsumas,
Braeburn Apples, Bananas, Strawberries & Plums

£9.00 + vat per guest

All prices are subject to VAT at the current rate

Please note that this menu must be ordered for a
minimum of 5 guests



This buffet is reminiscent of holidays on the continent. Inspiring ingredients meet favourites such as Garlic & Herb Crusted Mushrooms and the buffet finishes with tasty fruit tartlets.

Deep Filled Croissants & Sliced Baguette:

v Herb & Garlic Cream Cheese
Provencale Roasted Chicken
Chicken Liver & Black Pepper Pate
Roast Beef with Burgundy Fried Onions
Smoked Salmon & Dill Mayonnaise
Brie & Grape

Garlic & Herb Crusted Mushroom

Sour Cream Dip

v Crunchy Crudités

Red & Yellow Pepper, Cherry Tomatoes, Cucumber & Carrots
Pesto Mayonnaise Dip

v Breaded Camembert

Tomato & Black Olive Concasse

Puff Pastry Feuilletes

Red Onion, Brie & Bacon, Roast Vegetable Salsa & Goats Cheese,
Spinach & Dolce Latté

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Mini Fruit Tartlets

Raspberry, Strawberry & Blackcurrant

or

Fruit Basket

to include a selection of Clementines, Satsumas,
Braeburn Apples, Bananas, Strawberries & Plums

£9.00 + vat per guest

v - suitable for vegetarians

All Prices are subject to VAT at the current rate

Please note that this menu must be ordered for a minimum of 5 guests



healthy option

The Healthy Option Buffet offers a lighter, reduced calorie alternative using fresh produce and taking inspiration from long summer lunches.

**Reduced Calorie Sandwich and Wrap Selection
to include the following:**

v Low Fat Cream Cheese & Roast Peppers
Roast Chicken Salad & Light Vinaigrette Dressing
v, n Houmous, Cucumber & Tomato
Ham Salad & Grain Mustard
Stir Fried Beef & Black Bean Wrap
Cream Cheese & Sunblushed Tomato Wrap

v **Mixed Vegetable Crudités**
Minted Yoghurt Dipping Sauce

Lime & Coriander Chicken Kebab

v **Greek Salad Skewer**
Tomato, Chunky Cucumber, Olives & Feta Cheese

v, n **Sunblushed Tomato & Pesto Bruschetta**

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Fruit Basket

to include a selection of Clementines, Satsumas,
Braeburn Apples, Bananas, Strawberries
& Plums

£8.00 + vat per guest

v - suitable for vegetarians, n - contains nuts

All Prices are subject to VAT at the current rate

Please note that this menu must be ordered for a
minimum of 5 guests



vegetarian menu

This fresh and summery buffet offers a fully vegetarian selection.

A Selection of Sandwiches in a range of sliced Granary, White and Wholemeal Breads, including:

Low Fat Cream Cheese & Roast Peppers
Vintage Cheddar & Spring Onion
Sliced Egg & Cress & Chive Mayonnaise

Mini Pitta

filled with Mozzarella, Basil & Sunblushed Tomato

v Ploughmans Platter to include:

Baby Pickled Dill Cucumbers, Pickled Onions, Cherry Tomatoes,
Chunks of Mature Cheddar Cheese, Chunks of Crisp Cucumber,
Salted Crisps

Vegetarian Spring Roll & Sweet Chilli Dip

Sweet Potato Madras Parcels

Vegetarian Dim Sum

Hoi Sin Sauce

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Fruit Basket

to include a selection of Clementines, Satsumas, Braeburn Apples, Bananas,
Strawberries & Plums

or

n Mini Vanilla Cheesecake

£8.00 + vat per guest

n - contains nuts

All prices are subject to VAT at the current rate

Please note that this menu must be ordered for a
minimum of 5 guests



afternoon tea

**This traditional English Afternoon Tea
makes a splendid option for afternoon meetings**

Town Hall Fairtrade Blend Coffee

The Dine Tea Box

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**A Selection of Sandwiches in a range of sliced
Granary, White, Wholemeal Breads and Mini Rolls
to include some of the following:**

Egg Mayonnaise with Grain Mustard & Cress
Ham with English Mustard & Tomato
Roast Beef with Horseradish & Mixed Leaf
Black Pepper Cream Cheese & Cucumber
Mature Cheddar with Apple Chutney

Mini Patisserie Selection

Handmade Biscuits

Sultana Scones

Vanilla Cream & Strawberry Jam

£8.00 + vat per guest

Available from 2.30pm

All Prices are subject to VAT at the current rate

Please note that this menu must be ordered for a
minimum of 5 guests



italian hot

A selection of warm Paninis, to include:-

Ham, Cheese & Tomato
Italian Chicken & Chargrilled Vegetable
v & n Mozzarella, Red Onion, Rocket Pesto & Spinach

v Hot Mozzarella Melts

Tomato & Herb Dip

Italian Garlic Battered Chicken

v Warm Tartlet of Roasted Vegetables & Salsa

v & n Italian Mini Chocolate Cups to include:

Sicilian Lemon,
Roma Raspberry
Tuscan Tiramisu

or

Fruit Basket

to include a selection of Clementines, Satsumas, Braeburn Apples,
Bananas, Strawberries & Plums

£11.50 + vat per guest

Please note that for orders over 100 guests you will
require additional staff and equipment

v - suitable for vegetarians, n - contains nuts

Please note that this menu must be ordered for a
minimum of 5 guests

All Prices are subject to VAT at the current rate

This buffet is available at The Town Hall, Leeds Museum &
The Civic Hall



cold cuts

Charcuterie Selection

A Platter of sliced continental meats
Sunblushed Tomatoes, Baby Pickled Dill Cucumber,
Chunks of Mature Cheddar & Honey Roast Ham

v **Roast Onion & Stilton Quiche**

Smoked Salmon

Lime & Saffron Mayonnaise

Warm Continental Breads

- v **Seasonal Green Salad with Vinaigrette**
- v **New Potato, Chive & Spring Onion Salad**

Baked Vanilla Cheesecake

Berry Compote

Fruit Bowl

(British Cheeseboard with Water Biscuits,
Oatcakes & Celery
available @ £4 + VAT per guest)

to include China, Cutlery & Delivery
please note this does not include service,
drinks or linen

£17.50 + vat per Guest

v - suitable for vegetarians, n - contains nuts

Please note that this menu must be ordered for a minimum of 25 guests



Please choose two items from the following:

Classical Lasagne Verdi al Forno

Garlic Bread & Herb Leaf Salad

Beef Goulash & Herb Dumplings

Buttered Long Grain Rice

v **Mushroom Stroganoff**

Finished with Creme Fraiche & Cherry Tomatoes

Mediterranean Pasta Bake v

Arriabatta Sauce

Garlic Bread & Herb Leaf Salad

Pot Roasted Chicken Casserole

Buttered Long Grain Rice

Fresh Seasonal Fruit Basket

or

Mini Patisserie Selection

£22.50 + vat per guest

To include China, Cutlery & Delivery

Please note this does not include service, drinks or linen

Please note that this menu must be ordered for a
minimum of 25 guests

All Prices are subject to VAT at the current rate

This buffet is available at The Town Hall, Leeds Museum &
The Civic Hall



Carved Fillet of Thai Chicken

Infused with Green Chillies, Lime & Coriander

Medium Rare Sirloin of Beef

Creamed Horseradish

Griddled Fillets of Salmon

Pesto Mayonnaise

New Potato Salad

Creme Fraiche & Chives

Roasted Red Onion & Tomato Salad

with a Balsamic Vinaigrette

Pasta Salad with Mozzarella

Sunblushed Tomatoes & Basil

Mixed Leaf Salad

Lemon & Herb Vinaigrette

Warm Continental Breads

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Individual Chocolate Marquise

Bitter Orange Coulis

or

Bruleed Lemon Tart

Berry Compote

£28.50 + vat per guest

to include china, cutlery and delivery.

Please note this does not include service, drinks or linen.

All prices are subject to VAT at the current rate

Please note that this menu must be ordered for a minimum of 25 guests

