



Finer Dining
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About us

EXPERIENCE FINER DINING

We are a team of experienced chefs and catering specialists, focusing on quality, redefining taste, and innovation while providing exceptional food for corporate events, as well as personal or grand celebrations. Passionate about presenting a cuisine that is afresh and distinct, our aim is to make fine dining effortless by delivering a contemporary menu with an interesting twist to relish and impress.

Our dishes are carefully created by our expert chefs with the finest ingredients that are ethically sourced and procured locally where possible. We also take pride in offering a diverse selection of recipes for people under various meal plans such as keto, paleo, vegan, plant-based, vegetarian, and more.



Effortless Fine Dining

RIGHT TO YOUR VENUE

We serve pre-cooked meals with comprehensive and easy to follow cooking instructions for various corporate events such as cocktail parties, afternoon teas, conferences, Annual General Meetings, Christmas parties, VIP lunches, as well as events or celebrations, large and small — all delivered to your location.

With time, luxury, comfort and satisfaction in mind, our service provides you and your guests with an elegant alternative to your fine dining restaurant experience.

Our menu can also be tailored to fit your specific dietary requirements**.

***Please contact us to inquire about our offerings for different dietary plans.*







Menu

EXPERIENCE AN EFFORTLESS
CULINARY ADVENTURE

From country classics, fusion favourites, vegan treats, and delectable desserts exquisitely crafted by our experienced chefs, you and your guests will surely adore our fresh and exciting recipes.

FRENCH

Starters

Beef Tartare with Quail Egg and Pommes Frites

Tender, raw beef fillet served with fresh quail egg, capers, shallots, Dijon mustard and chili oil for an unexpected kick. Served cold with finely julienned Maris Piper potatoes that retain their crispness.

Allergens: egg, mustard

Foie Gras Terrine

Following the traditional French method and cooked in a terrine mould once seared in a pan. Served with a balsamic reduction sauce and apple & rocket salad. Accompanied by a sweet brioche.

Allergens: egg, fish, mustard

Langoustine Gratin

An elegant langoustine dish that is basted with a thick, creamy roux made of langoustine broth and grilled in the oven. Served with a basil pesto dressing for an unexpected layer of flavour.

No known allergens

Pan Seared Foie Gras with Toasted Brioche

Cooked in the same traditional French method as our Foie Gras Terrine but served warm with a balsamic and vanilla reduction. Accompanied by a micro cress salad and a fresh, julienned apple.

No known allergens

Salad Niçoise

A classic French composed salad with tuna, new potatoes, olives, tomatoes, mixed salad leaves and cos lettuce. Served with a French dressing of Dijon mustard, lemon juice and olive oil.

Allergens: egg, fish, mustard



FRENCH

Mains

Beef Fillet Steak with Mashed Potato

Prime Scottish beef fillet selected for exceptional quality, with a classic Béarnaise made of egg yolks and white wine vinegar with added tarragon. Served with creamy, fluffy mashed potatoes on the side.

Allergens: dairy

Coq au Vin in Champagne

The creamy, rustic French dish comprised of chicken traditionally cooked in burgundy gets a delicious, lighter upgrade by being cooked in champagne. Seared and cooked in a reduced broth with carrots, onions, celery, and pancetta.

Allergens: gluten

Lobster Gratin

600 grams of sweet, succulent, whole lobster, cooked in delicious gratin with lobster sauce. The lobster is deshelled, cooked, and constructed back into the shell in this beautiful dish.

Allergens: celery, crustacean, dairy, gluten

Magret de Canard aux Morilles

A classic French preparation found in Périgord and Lyon. Male duck breast seared and cooked to perfection according to your preference – medium, medium rare or well done, in a reduction of shallots. Served with a delicious morel sauce.

No known allergens

Pintade Rôtie aux Chataîgnes

Corn-fed chicken in half, cooked French style with onions, mushroom, bacon with red wine, balsamic vinegar, and tomatoes to make a chasseur sauce. Served with roasted vegetables.

No known allergens

Desserts

4 Profiteroles

Light as air, choux pastry filled with delicate Chantilly cream, topped with chocolate sauce.

Allergens: dairy, gluten

Chocolate Fondant

Tempting, gooey, volcano cake with a luxurious chocolate middle. Cut into it and watch delicious chocolate lava ooze out.

Allergens: dairy, eggs

Pear Tarte Tatin

Firm Nashi pears poached in sugar and vanilla syrup, then caramelised. Served with a crisp puff pastry on top with choice of clotted cream or vanilla/chocolate ice cream.

No known allergens

FUSION

Starters

Pan-Seared Quail in Raspberry Dressing

Quail leg and breast seared in the pan, glazed with fresh raspberry, and then skewered on rosemary sticks. A delicate, aromatic dish with refined flavours.

No known allergens

Rainbow Roll

An inside out roll with three (3) slices of fish – salmon, tuna and yellowtail, and avocado on the outside with snow crab, cucumber, and avocado, lined with spicy mayo inside.

Allergens: crustacean, egg, fish, sesame

Salmon Sashimi with Lime Tamari Dressing

8-9 slices of fresh salmon with a tangy lime tamarind dressing together with softened green tomatoes for added zing. A deliciously fresh and light introduction to your main meal.

Allergens: fish, sesame, soy

Spicy Salmon Roll

A simple and elegant inside out roll with sesame seeds on the outside. Chopped salmon, spring onions and spicy mayo on the inside.

Allergens: egg, fish, milk, sesame

Suzuki Roll

Asparagus, Japanese oba leaf and sea bass inside. Topped with salmon slices and lime zest on the outside. Comes with a delicious ponzu sauce.

Allergens: egg, fish, sesame



FUSION

Mains

Black Cod Miso with Fine Beans

A classic Japanese dish for black cod with miso marinade adding sweetness to the silky and buttery cod.

Allergens: fish, gluten, soya

Braised Veal Shank with Crushed Potato

Veal shank braised for 3 hours till it falls off the bone, then juices reduced and made into a teriyaki sauce, for a Japanese version of stew.

Allergens: gluten, soy

Pan-Seared Seabass with Seasonal Vegetables

Fresh, delicious seabass served with traditional Japanese lemon in butter sauce. Accompanied by tender courgettes, peas, pak choi, and cherry tomatoes for a hint of tang.

Allergens: dairy, fish

Pan-Seared Beef Fillet Steak with Foie Gras and Wild Mushroom Sauce

Scottish beef cooked on a sizzling hot pan. Served with warm, creamy mushroom sauce and foie gras.

No known allergens

Roasted Baby Chicken with Oriental Sauce

De-boned chicken roasted with vinegar, sweet and sour sauce, honey, garlic, mirin and gochujang, a sweet and spicy paste from Korea.

Allergens: gluten, soy

Desserts

Coconut Panna Cotta with Mango and Passion Fruit

A traditional panna cotta with an exotic coconut twist, set with mango and passionfruit coulis. Topped with red raspberry sauce.

Allergens: dairy

Exotic Fruits Slices

Over five (5) exotic fruits for a taste of tropical sunshine like dragon fruit, star apple, Galia melon, pineapple, mangoes, strawberries, and watermelon.

No known allergens

BRITISH

Starters

Chicken Liver Pâté

Indulgent and delicate chicken liver pâté served with a sweet and savory toasted brioche.

Allergens: gluten

Melon and Parma Ham Salad with Balsamic Dressing

Green-fleshed succulent Galia melon with delicate Parma ham, together with a delicious balsamic dressing of olive oil, balsamic vinegar, honey, mustard, shallot, garlic, salt, and black pepper.

No known allergens

Oysters with Lemon Jelly and Shallots

Raw oysters, so fresh you can taste the coastline. Served with a piquant lemon jelly and shallot topping sprinkled on the oysters for that desired zest.

Allergens: crustacean

Poached Egg with Smoked Salmon and Asparagus

A combination of flavourful smoked salmon together with a creamy poached egg makes this light and versatile dish healthy and delicious.

Allergens: egg, fish

Seared Tuna with Teriyaki Sauce

Thinly cut and quick-seared tuna with a crust of sesame seeds and teriyaki sauce. Gherkins, lime, and capers are added for a surprisingly refreshing flavour.

Allergens: fish, gluten, sesame, soy



BRITISH

Mains

Baked Salmon with Broccoli and Cherry Tomato Sauce

Fresh tomato sauce is reduced in the oven as the salmon cooks, resulting in a beautifully flavoured fish dish. Served with healthy steamed broccoli florets.

Allergens: fish

Beef Wellington with Spring Vegetables

Deconstructed beef wellington wrapped in mushrooms and delicate Parma ham. Served with fresh leeks, baby onions, baby carrots, petit pois, and cherry tomatoes.

Allergens: gluten

Lamb Shank with Pear and Caramelised Onion

Lamb shank braised for fifteen (15) hours, lamb jus reduced to make a sauce with caramelised onions, English mustard, red wine, and sweet grilled pears.

No known allergens

Mint Crusted Rack of Lamb with Orzo Pasta

Four (4) mouth-watering racks of lamb roasted in the oven, classically served with a pilaf rice but modified with orzo pasta for a delicious new twist.

Allergens: gluten

Ox Cheek Stew in Red Wine and Smoked Bacon

A classic British dish of slow cooked ox cheek, gently braised in red wine and bacon.

Allergens: celery

Desserts

Banoffee Pie

Digestive biscuits at the base, condensed milk toffee reduced to a caramel colour. Served with fresh bananas, Chantilly cream, strawberries, and chocolate shavings.

Allergens: gluten, milk

Chocolate Brownie

70% dark chocolate, 54% milk chocolate, a cookie base with a soft middle — a divine end to your meal.

Allergens: egg, gluten

VEGETARIAN

Starters

Beetroot Gazpacho

A delectable, chilled soup made with summer vegetables including cucumber, tomato, beetroot, vinegar, and herbs such as parsley — all blended delightfully with truffle oil.

Allergens: celery, gluten

Grilled Vegetables with Feta cheese

Grilled courgettes, aubergines, sun-blushed tomatoes, layered with feta cheese to make a scrumptious terrine, with rocket salad and aged balsamic vinegar.

Allergens: celery, gluten

Main Veg Crudités with Hummus

Deconstructed crudités with asparagus, carrots, cos lettuce and cress. Served with the quintessential middle eastern hummus dip made by blending chickpeas, garlic, and tahini.

Allergens: celery

Mains

Ratatouille

Vegetables such as tomato, garlic, onion, courgette, aubergine, capsicum, and a combination of leafy green herbs stewed together for that time-honoured ratatouille taste.

No known allergen

Tian of Buffalo Mozzarella

Courgettes, aubergines, and tomatoes layered with buffalo mozzarella, roasted for 608 minutes (about 10 hours), and dressed in tomato and basil.

No known allergens

Wild Mushroom Risotto with Black Truffle

Arborio rice cooked in butter, garlic, dried porcini, and wild mushrooms such as trompette, girolle and oyster. Served with a generous drizzle of aromatic truffle oil.

Allergens: gluten

SUSHI

Beef Tataki Roll

Cucumber and avocado fill the inside while thin slices of beef fillet are used for the delicious beef tataki on the outside, along with teriyaki sauce.

Allergens: gluten, soy

Bluefin Tuna Roll

Chutoro or semi-fatty bluefin and regular yellowfin tuna together with spring onions and homemade chipotle mayo mixed with crispy fried shallots fill the inside. Topped with avocado and a dollop of our special mayo.

Allergens: egg, fish

Japanese Alaskan Roll

Melt-in-your-mouth salmon, light cream cheese and avocado on the inside. Topped with smoked salmon on the outside.

Allergens: fish, gluten, milk, soy

Rainbow Roll

An inside out roll with three (3) slices of fish – salmon, tuna and yellowtail. Avocado on the outside with snow crab, cucumber, and avocado lined with spicy mayo inside.

Allergens: crustacean, egg, fish, sesame

Yellowfin Tuna Roll

Exquisite yellowfin tuna, spring onions and homemade chipotle mayo mixed with crispy fried shallots. Topped with avocado on the outside and a dollop of our special mayo.

Allergens: egg, fish



SUSHI



Aburi Selection

Beef Tataki – Seared thinly sliced beef fillets, rice, wasabi, spring onions and teriyaki sauce.

Chutoro – Fish and rice nigiri, seared and topped with mooli or white radish.

Hamachi – Yellowtail seared and topped with yuzu kosho, a Japanese spicy and sour paste.

Scallops – Seared and topped with lime zest and lime juice.

Allergens: fish, gluten, mollusk, soy

Sashimi Selection

Three (3) delicious types of fish – chutoro or the semi-fatty blue fin tuna, scallops, and salmon.

Allergens: fish, mollusk

Suzuki Roll

Asparagus, Japanese oba leaf and sea bass inside. Topped with salmon slices and lime zest on the outside. Comes with a delicious ponzu sauce.

Allergens: fish

Unagi Dragon Roll

Unagi – marinated and broiled Japanese sea eel and teriyaki sauce on the outside, while prawn tempura and spring onions fill the inside.

Allergens: crustacean, fish, gluten, soy



Prices

STUNNING GOURMET MEALS DELIVERED
TO YOU COOKED, WITH CROCKERY AND CUTLERY

10-30

People

£60

Per Person

31-50

People

£54

Per Person

51-100

People

£42

Per Person

This menu can also be delivered to your venue staffed at a different rate.

Please contact us to find out more about this offer.





Hire a Chef

Our hand-picked, highly trained, and qualified chefs have mastered the art of cooking different cuisines from British, French, Fusion, and more, as well as food that respects dietary preferences.

Versatile and with an extensive education when it comes to nutrition, our seasoned chefs can adapt our various recipes for health enthusiasts of all ages and create meals using only the freshest and premium ingredients sourced from local purveyors.

Pushing food and experience forward, our accomplished chefs and their culinary creations are sure to captivate you and your guests as you enjoy your celebration.





2-10

People

£240

One Chef

11-20

People

£480

Two Chefs

21-30

People

£720

Three Chefs

The price is only for chef service and does not include the cost of dishes.



Canapés

With flavours that will delight the palate of your guests, our refined selection of canapés is always an excellent choice for smaller parties and even larger celebrations.

1 Set includes
40 Canapés

£59⁹⁹

Add additional Canapés for only
£2.39 each

COLD

Aubergine Caviar en Croute
Beef Tartare aux Pommes
Beef Tataki Skewer
Foie Gras en Croûte
Goat Cheese and Tomato
Mini Mozzarella and Sun-Dried Tomato
Nigiri (beef, hamachi, salmon, tuna)
Prawn Tempura Roll
Salmon Roll
Salmon Tartare aux Pommes
Smoked Salmon Blinis Sushi
Tomato Skewer
Tuna Roll
Tuna Tartare aux Pommes
Veg Roll

HOT

Baby Sweet Corn Tempura
Crab Cake
Grilled Chicken Satay
Grilled Chicken Teriyaki
Grilled Queen Scallop
Grilled Salmon Teriyaki
Lady Finger Tempura
Mini Quiches
Mushroom Vol-au-Vent
Panko Prawn
Roasted Mini Sausage in Bacon Skewer
Seared Beef Skewer
Vegetable Tart

DESSERTS

Brownie with Raspberries
Mini Cheesecake
Mini Chocolate
Mini Chocolate Éclair
Mini Fruit Tartlet
Mini Lemon Meringue

Recommended
4-8 Canapés
Per Person



Afternoon Tea

Whether it is a leisurely afternoon or a celebration with panache, you and your guests can partake in a long-running English tradition with our assortment of fresh and delicate treats.

Finer Dining
COMPANY





SANDWICHES

Cucumber and Cream Cheese
Ham and Dijon Mustard
Heritage Hen Egg Mayo Brioche Roll
Prawn and Baby Gem Lettuce
Smoked Salmon and Cream Cheese

HOME BAKED SCONES

Apricot Jam
Clotted Cream
Strawberry Jam

MINI CAKES & SPONGES

Chocolate Praline Mousse
Lemon Drizzle Cake
Macaroons
Strawberry
Victoria Sponge

Price: £23.99 per person minimum order for 8 people







Wines & Champagnes

Indulge and choose the perfect bottle to pair with your course from our elegant and extensive list of champagnes and wines that will quench your inner oenophile.





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COMPANY



WINE OFFERING

Product Name & Tasting Notes	Country of Origin	Colour	Vegetarian	Price Per Bottle
<p>★ Anciens Temps Rosé</p> <p><i>A light and dry rosé that contain notes of white flowers, strawberries, and cranberries, with refreshing acidity that keeps things vibrant and energetic.</i></p>	France	Rosé		£9.60
<p>★ Bollinger Special Cuvée</p> <p><i>A rich, intense, and toasty style of champagne created by Bollinger. Aromas of red apples, hazelnuts, brioche, and warm bread precede a palate that is full and concentrated. Warm spices, baked apples and wholemeal persist on the long finish.</i></p>	Champagne	White		£55.80
<p>★ Château Favray Pouilly-Fumé</p> <p><i>Floral and fruity bouquet with crisp, citrus fruit, great length and piercing tones of limestone minerality. Round, lush and utterly elegant.</i></p>	France - Loire	White		£17.40
<p>★ Château Sainte-Marie Red Bordeaux Supérieur</p> <p><i>Beautifully vibrant, just-picked berry fruit aromas and flavours, with a hint of raspberry leaf tea that gives it a definite Bordeaux sense of place. Clean, refreshing, and silky smooth.</i></p>	France - Bordeaux	Red		£13.20

WINE OFFERING

Product Name & Tasting Notes	Country of Origin	Colour	Vegetarian	Price Per Bottle
<p>★ Il Molo Pinot Grigio</p> <p><i>Light lemony notes move on to joyous apple and pleasing pear. All the benefits of an orchard fruit salad with an added note of citrus fun.</i></p>	Italy - Veneto	White		£9.60
<p>★ Il Molo Pinot Grigio Blush</p> <p><i>Pinot Grigio Blush takes the soft, citrus, and floral characters from PG and combines them with the delicate, subtle red fruit flavours of a dry rosé. Light, easy and thirst quenching.</i></p>	Italy - Veneto	Rosé		£8.40
<p>★ Lanson Père et Fils Brut NV</p> <p><i>Refreshing and light with notes of citrus, brioche, and fruit. With its earthy palate and proper minerality, it offers a marvellous structure and complex nose. The finish is dry, crisp, and gentle, with effervescence for an excellent spring experience.</i></p>	Champagne	Sparkling		£45.00
<p>★ Laudun Chusclan l'Enfant Terrible Côtes du Rhône Rouge</p> <p><i>Quaffable, dark-hued Côtes du Rhône from the sunny southern part of the valley. Packed with red fruit, especially raspberries and with a floral nose that ends in a refreshing wash of eucalyptus.</i></p>	France - Rhone	Red		£10.80

WINE OFFERING

Product Name & Tasting Notes	Country of Origin	Colour	Vegetarian	Price Per Bottle
<p>★ Les Mougeottes Grenache Rosé</p> <p><i>This wine displays pale Provencal pink hue with raspberry and strawberry notes on the nose, hinting at a light touch of blossom. Refreshing on the palate displaying ripe red berry and peach flavours, this is an elegant Rosé with refreshing acidity.</i></p>	France - Languedoc	Rosé	●	£10.80
<p>★ Les Mougeottes Pinot Noir IPG Pays d'Oc</p> <p><i>Floral and fruity bouquet with crisp, citrus fruit, great length, and piercing tones of limestone minerality. Round, rich, and exquisite.</i></p>	France - Languedoc	Red	●	£10.80
<p>★ Olivier Tricon Chablis</p> <p><i>Keen, refreshing, and dry, this is a classic performance of cool climate Chardonnay. Apples, pears and a certain steeliness on the nose move to a refined and subtle palate. Bracing acidity with mineral notes, green orchard fruits and just a hint of lemon pith on the finish.</i></p>	France - Burgundy	White	●	£17.40
<p>★ Ramon Bilbao Rioja Rosado</p> <p><i>Floral, light, and fragrant, this grapefruit and rose petal driven Rosado is nice and dry with characters of pomegranate, wild strawberries and just a hint of fresh and pleasing minerality.</i></p>	Spain - Rioja	Rosé	●	£12.00

WINE OFFERING

Product Name & Tasting Notes	Country of Origin	Colour	Vegetarian	Price Per Bottle
<p>★ Tosti Asti Spumante DOCG</p> <p><i>Saccharine wine of old, but more balanced and not overblown. Sweet pear and apple flavours mingle with blossom and honeysuckle while having that dash of sweetness with enough acidity to keep it refreshing.</i></p>	<i>Sparkling</i>	Sparkling	●	£9.60
<p>★ Veuve Clicquot Yellow Label Brut NV</p> <p><i>A toasty and weighty style of champagne displaying red apple, brioche, plum and orchard notes. The palate is richly textured with a persistent mousse that has a subtle creaminess on the finish.</i></p>	<i>Champagne</i>	White	●	£55.80
<p>★ Vinamar Cabernet Sauvignon</p> <p><i>Cabernet should be driven by bold blackcurrant flavours with an undercurrent of green peppers. Alongside those characters, this wine has juicy plum and dark cherry flavours with the subtlest hint of toasty vanilla. A well-rounded palate makes this wine incredibly moreish.</i></p>	<i>Chile - Casablanca Valley</i>	Red	●	£8.40
<p>★ Yealands Land Made Sauvignon Blanc</p> <p><i>Shows notes of stone fruit and guava, underpinned with notes of fresh herbs. Palate is brimming with zingy fruit that is balanced with a long, crisp mineral finish.</i></p>	<i>New Zealand</i>	White	●	£9.36

Finer Dining COMPANY

At Finer Dining, each exquisite mouthful offers an interesting twist, where innovation meets taste. Our carefully crafted menus and services are sure to captivate and please the palate of your guests.

Visit our website or contact us to discuss how we can make your fine dining experience effortless and unforgettable.



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finerdiningcompany.com

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