



Food by Dish 2024 – 2025

food by
dish

YOUR EVENT, YOUR VISION, OUR MISSION.

Dish is a leading event catering company in London with a small, dynamic team of experts offering luxury yet affordable events with a focus on innovative food, creative event styling and exceptional service.

We believe that food should be at the centre of every event. Our menus are British-focused with sustainability and provenance in mind using local, reasonably sourced produce wherever possible.

While we deliver fun and creative events with exceptional food, we're also committed to minimising our impact on the environment and local community. We take a forward-thinking approach to sustainability and are continually working hard to ensure our practices align with our values. Our mission is to be the most sustainable event caterer in London and give back at every opportunity.

We have a strong operational team that takes pride in delivering precision events and put our clients at the centre of everything we do, creating close partnerships.

Join us and let's create something extraordinary together.



MEET THE TEAM



We're a small team of approachable and friendly people who absolutely love what we do. We're a creative bunch who like to think outside the box. Our passion lies in creating unforgettable events and experiences. We always strive to build strong partnerships with our clients and take pride in delivering top-notch service.



Holly

Managing Director



Francesca

Sales Director



Jessen

Ops Director



Kara

Sales Manager



Kim

Exec Chef



Bayley

Events Manager



Georgia

Events Manager



Gina

Events Stylist



Charlotte

Events Assistant



Anja


Events Assistant




CANAPE MENUS

HOT CANAPES

Cull yaw crumpet, pickled onions 

Beef shortrib XO, bone marrow potato rosti 

Apple kombucha glazed pork belly, crackling

Bacon and egg muffin – bacon jam, cured egg yolk, English muffin 

Veal osso bucco arancini 

Chicken shawarma bon bon

Red prawn takoyaki, bonito and Japanese mayo

Salt and pepper squid bun, Szechuan pepper sauce

Crayfish and lobster thermidor tartlet

Smoked haddock arancini, Amalfi lemon

Chip shop curry cod croquette 

Cornmeal doughnut, Scotch bonnet and plantain chutney (VE)

Smoked pasilla jam and Keens cheddar croquette

Mondo's imperial stout rarebit tart

Samphire pakora (VE)

Potato and kombu caviar mille feuille (VE)

 *Ingredients sourced within a 30 mile radius of Dish HQ*

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CANAPE MENUS

COLD CANAPES

Korean beef and shiso wrap

Spiced pineapple, duck parfait tartlet

Corn fed chicken and barbecued sweetcorn, sunflower seed biscuit 

Salt beef, sweet pickles, Cornish Kern, rye crisp

Chicken skin, bacon jam, thyme 

Grilled peach and lardo skewer

Sardine tartine, Norfolk tomato jam 

Lobster and crayfish roll, pickled citrus compote

Rainbow trout taco, Meyer lemon kosho

Cider cured king fish, beetroot and green apple

Sepia tapioca, squid tartare, pickled jalapeno

Salted peach jam, parsley and walnut, charcoal cornette (VE)

Globe artichoke and pumpkin seed tartlet

Lovage and roscoff onion, potato taco 

Chickpea chaat, tamarind, coconut, black salt (VE)

Celeriac waldorf skewer 

Onion macaron, whipped goat cheese 


Compressed melon, aged balsamic, English feta





CANAPE MENUS

DESSERT CANAPES

"Eton pavlova" macerated raspberries, freeze dried raspberries, Chantilly 

"Jaffa" Chocolate tart, marmalade gel, sponge crumb 

Mini cherry bakewell, cherry gel, glacier cherries

Mango cheesecake cone with tropical fruit salsa

Dark and white chocolate brownie, vanilla mascarpone, macerated strawberry 

Classic crème brulee tart with glazed fig

Stem ginger cake, black treacle cream, ginger crumb 

Chocolate cup with strawberry ripple cream and baby basil 

 *Ingredients sourced within a 30-mile radius of Dish HQ*

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BOWL FOOD MENUS

HOT BOWLS

Smoked beef rendang curry, jasmine rice, grated coconut

Marshland lamb shoulder, Turkish rice, black garlic labnah, harissa

Soy chicken, sesame rice, ginger braised choy sum

Monkfish moqueca, coconut rice and coriander

Hake, butterbeans, tomato and chorizo, roast aliums 🌿

Beer battered haddock, warm tartare sauce, malt vinegar and seaweed potato scraps

Sweetcorn polenta, parmesan, San Marzano sauce, ricotta

Chestnut mushroom ragout, potato gnocchi, grilled leeks (VE) 🌿

Spinach and ricotta tortellini, orange butter sauce, pecorino

Chana masala, curry leaf pilaf, coriander chutney (VE)

🌿 *Ingredients sourced within a 30-mile radius of Dish HQ*

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BOWL FOOD MENUS

COLD BOWLS

Duck laap, Vietnamese coriander, palm sugar and lime, toasted rice

Ham hock and garden pea salad, soft boiled egg, English mustard and crackling 

Crispy corn-fed chicken thigh, pineapple and Scotch Bonnet salsa, jerk mayo

Barbecued beef skirt, coriander and tomatillo salad, queso fresco, fried corn tacos 

Sea bream ceviche, pine nuts, raspberry vinegar and bottarga

Hot smoked sea trout, cucumber kimchi, wasabi cream cheese

Cider soured mackerel, Jersey Royal and tarragon salad, elderflower mayo

Chickpea chaat, tamarind, black salt, coconut, iced coriander and mint broth (VE)

Watermelon ceviche, pasilla, pickled lime (VE)

Fennel, Buffalo mozzarella, green apple, dill crowns

Beetroot terrine, watercress coulis, salted ricotta 

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STREET FOOD MENUS

FISH AND CHIPS

Beer battered hake, sea bream or banana flower (VE)

Served with triple cooked chips, truffled pea puree or curry sauce, malt vinegar and sea weed salt

BAOS

Crispy duck, pickled cucumber and spring onion salad, hoisin

Koji brined pork belly, tonkatsu, carrot kimchi

Teryaki shitake mushroom, crushed peanuts and pickles (pickles) (VE)

SOUTH AMERICAN BBQ

Picanha churrasco, chimichurri

Roast chicken a la brasa, aji verde

Roast plantain, aji Amarillo salsa, corn farofa (VE)

Served with barbecued corn and palm heart salad (VE)





STREET FOOD MENUS

TACOS

Tuna ceviche, ancho mole and toasted corn

Carne asada, salsa verde and queso fresco

Frijoles, pico de gallo and cashew cream (VE)

CURRY

Lamb pasanda

Tandoori butter chicken

Chana masala with fresh methi (VE)

Saffron rice, poppadoms, green mango chutne

DAWGS

Parisian dawg – caramelised onions, grated gruyere, truffle mayo

Mexican dawg – nacho cheese, crispy onions, jalapenos

Freedom dawg – fried onions, ketchup and French's mustard


DINNER MENU

STARTER

Smoked duck, apple ketchup, brioche and Keen's cheddar, fresh green apple

Chopped dry-aged native beef, whipped bone marrow, salsa verde, toast 

Egg and soldiers with hand-picked Portland crab, brown butter custard, sourdough and Amalfi lemon

Smoked salmon mousse, elderflower compressed cucumber, orange and fennel 

Sea trout tartare, cucumber and green apple dressing, oyster emulsion 

Roasted diver-caught scallops, coriander and lime chutney, pol sambol

Wild flower fazzoletti, ricotta, basil and San Marzano tomatoes (V)

Oyster mushroom and pickled walnut tartare, summer truffle, puffed grains and sorrel (VE)

Panzanella - heritage tomatoes, tomato consommé, Haverstock White, basil, douce olives, sourdough (VE)


La Latteria burrata, broad beans, preserved lemon, pistachio gremolata (V)






DINNER MENU

MAIN COURSE

Native beef loin, bone marrow potatoes, smoked onion jam, heirloom herbs 


Lamb rump, crispy lamb potato, peas, asparagus, and Graceburn cheese 


Pasture raised chicken, roast leeks, chestnut mushroom ketchup, sage

Roast fillet of Scottish salmon, parsley, creamed potatoes and warm tartare sauce

Roasted sea trout, brown crab butter, braised fennel, Jersey Royals and samphire

Pan fried monkfish tail, fermented chilli XO, choy sum

London ricotta gnocchi with roasted heritage tomatoes and Nocellara olive tapenade (V) 

Barbecued hispi cabbage, asparagus, caramelised cauliflower and hazelnuts (VE) 

Asparagus and ricotta tortelloni, orange butter, grilled asparagus, broad beans and shoots (V)

Braised spinach and Haverstock White pithivier, green vegetable salad (VE) 

DINNER MENU

DESSERT

Tiramisu, chocolate cookie, espresso, mascarpone and lime 🌿

Coconut and black sesame cake, coconut ganache, passion fruit and basil

Blood orange meringue pie, lime and dulce de leche

Banoffee, milk chocolate and tonka ganache, cherry sorbet 🌿

Chocolate and pine nut delice, mandarin gel (VE)

Buttermilk cheesecake, peach and verbena compote, roasted almond streusel

Crème fraiche cake, fresh strawberry jam, basil, and brioche ice cream 🌿



FOOD PROVENANCE

Our headquarters in Battersea is a central hub to a variety of incredible local suppliers of which we use across all our menus.

COUNTY SUPPLIES

A family-based business in the heart of Covent Garden Market, County Supplies are proud to focus on surplus stock, from purple sprouting broccoli to spuds, they supply delicious, tasty produce that would otherwise be destined for landfill or left to rot in fields. They help educate customers as to what produce is in season and help reduce this waste. They also encourage the use of sustainable packaging, and are currently decommissioning all their diesel vehicles, with the aim of having an entirely eclectic fleet by 2030.

ISLANDS CHOCOLATE

Islands Chocolate are committed to producing high quality products without compromising on our sourcing. They use no artificial flavours or preservatives in their products, preparing tried and tested recipes according to best practice standards in the industry.

Their seed to bar concept allows them to offer complete transparency, so that they can remain accountable for their actions.



BETHNAL GREEN FISH

A family run fish supplier in the heart of East London, offering a personable service with the most sustainable fresh fish; this supplier is safe and local supplier approved and just a stone throws away from our Battersea HQ

GROWING UNDERGROUND

Below the streets of Clapham, the sustainable future of farming is growing. Fellow B Corp, Growing Underground, are food pioneers taking hydroponic farming to a whole new level. A level that's 33m underground in a disused air raid shelter. In their 100% renewably-powered shelter, Growing Underground's pioneering hydroponic farm grows a variety of incredible salad leaves and micro greens.

SOCIAL RESPONSIBILITY

At Dish, we prioritise operating responsibly and sustainably without sacrificing the quality of our events. We have an important role to play in creating a better future for the planet and society and have put a number of initiatives in place to support this.

SUPPORTING LOCAL COMMUNITIES

We've partnered with City Harvest and Plan Zeroes, two organisations that collect surplus food and redistribute it to charities that serve those in our community that are experiencing food insecurity.

We are also members of the volunteering charity OnHand, which supports the local community through ecological and social initiatives such as beach cleans, litter picking, and collecting shopping for the elderly. For every volunteering mission completed by our team, a tree is planted.

These partnerships and team involvement demonstrate our commitment to making a positive impact on both the environment and society.

onHand



SUPPORTING CHARITIES

For every guest we cater for we donate the cost of a school meal to a child living in one of the world's poorest communities via our charity partner, One Feeds Two. Born from the idea of using hunger to end hunger, we are delighted to be partnering with such an incredible charity and doing our part to help end the cycle of poverty.

We also only use coffee from Change Please – a London based social enterprise that uses 100% of its profits to support homeless people.



BUSINESS WITH ETHICS

We ensure that all our full-time, part-time, temporary, and permanent staff are compensated with a fair and liveable wage, exceeding the minimum wage requirement.

We genuinely value our employees and prioritize creating a positive work environment that promotes happiness, well-being, and enjoyment for everyone in our business family.

As a testament to our team spirit, we have established several cherished traditions. These include indulging in team lunch breaks together and celebrating "Frenchie Fridays" with our adorable team of French bulldogs.

We firmly believe that cultivating a workplace where our staff members feel cared for, respected, and empowered to grow and express themselves in a secure setting directly contributes to delivering high-quality products and services to our valued customers.

TERMS & CONDITIONS

"The Company"	means DISH Catering Limited.
"The Customer"	means any person, body of persons, firm or company that the Company enters a contract with for the provision of services.
"The Price"	means the total price payable to the Company for the services.
"The Services"	means any service or goods supplied to the Customer or sold by the company under contract.
"The Contract"	Acceptance of Terms & Conditions Receipt of these terms or written acceptance by the Company of the customer's order and deposit shall be deemed to constitute unqualified acceptance of these conditions.

DEPOSIT

The Client agrees to pay 50% of the estimated full balance on confirmation of the booking. A booking is only confirmed upon receipt of this signed/completed contract and receipt of the specified deposit amount. The deposit is calculated on the total estimated price of the event; and cleared funds must be in the Company's bank before the event. Any monies paid are non-refundable upon cancellation. The Company reserves the right to release unconfirmed bookings.

INVOICE

The remaining 50% of the contracted invoice elements is payable 4 weeks prior to the event date. If the payment has not been received by the due date, the Company reserves the right to charge interest at the rate of 3% per annum over the base rate of Lloyds TSB, current at the time payment falls due.
All prices within the contract are subject to VAT at the current rate. The Company charge a 1.8% service fee on all Corporate Credit Card/Amex payments.
Should you be confirming your booking within 6 weeks of the event date, 100% of the contract value will be payable upfront in line with our payment terms and conditions.

CHANGES TO JOB SPECIFICATION

Should the event change from the original quoted job specification then your job will be re-costed accordingly. This applies to change of numbers, venue or event date

CANCELLATION

The minimum cancellation charge is 25% of the estimated bill. This will increase to 50% if cancelled within fourteen days of the event date and 100% if cancelled within seven days of the event date. If the Company has engaged sub-contractors on your behalf, their individual and cancellation charges will apply

CONDITIONS OF HIRE

The client shall be liable for any loss or damage to equipment or property provided by the company or by its subcontractors, or within premises rented on their behalf. We will try to mitigate any losses as far as possible and will pass on any charges at cost.

WINES

Are subject to market availability, and vintages and prices may be altered.

LATE FINISHES

Any taxi charges to transport staff home safely after 11pm will be passed on at cost. We endeavour to keep this to a minimum, but this is for the safety of our staff, many of whom are young and female.

TERMS & CONDITIONS CONT.

FORCE MAJEURE

The Company shall make reasonable efforts to perform their obligations under contract but shall not be liable for any delay or other failure to perform any part of the Contract as a result of factors outside of the Company's control. The Company reserves the right to pass any additional costs incurred from the Company's suppliers' or in-house expenses due to unforeseen demand, restrictions or requirements to fulfil the contract.

FINAL NUMBERS

Invoices are based on final numbers confirmed at least 4 weeks before the function, or on the numbers catered for, should this be higher. Should final numbers decrease within 4 weeks, the higher original figure will be charged for. Should the numbers rise during this time, we reserve the right to charge a re-booking charge. The fee will be calculated on a 15% charge of all costs relating to the increase, i.e. staff, food, drinks, and equipment. This is to take into account additional ordering and kitchen time and any penalties levied by our sub-contractors.

CLAIMS

A claim that the services are not in accordance with the Contract will not be accepted by the Company unless written notice is given to the Company within five days of the provision of the services, stating the grounds of the claim and enclosing any supporting evidence.

Property, title and ownership in all goods and materials sold subject to these terms and conditions shall not be passed to the Customer until all sums of money owing by the Customer to the Company of any nature whatsoever shall have been paid. The risk in the goods or materials shall have been paid. The risk in the goods or materials shall pass to Customers upon delivery..

DELIVERY

Any time or date stated by the company for delivery or removal of goods required in the provision of the services is an estimate only and shall not be essential term of the contract. Delivery and collection will be attempted to all reasonable areas at a venue or facility. However, should the access be restricted, or additional time, personnel or facilities be required, any additional costs will be passed on to the client

FOOD ALLERGIES

The Company cannot guarantee that any produce on our menu is totally free from nuts, nut derivatives or other ingredients to which guests may have a serious allergic reaction as we cannot operate in a nut free environment. We would therefore advise guests with a severe allergy to nuts or other ingredients to talk to us directly to arrange an alternative to the chosen meal.

CONTACT US:

Team Food by Dish

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Please consider the environment before printing.

