



# Sit Down Menu

(2024-2025)



Contact us:

Chef Jon: 07724179812

thyme2dine101@gmail.com

www.thyme2dine.net

Socials:

FB: Thyme 2 Dine - Private Chef Services

Insta: thyme2dine101

Twitter: @DineThyme2



***Searching for the best catering experience for your event?***

***You've come to the right place!***

**We are Thyme2Dine, a family-run catering company with a passion for producing tantalizing food that will not only overwhelm your every senses ..... but be surprisingly affordable at the same time.**

**We cater for events of all sizes and we are committed to delivering impeccable service with affordable enticing food. We believe that's what makes us one of the premier catering companies in Staffordshire and beyond.**

***Only the best, local ingredients***

**Have you ever been to an event where the food looks great but tastes... well, just OK?**

**When it comes to great food, it's all about the ingredients. It's a simple formula – high quality food needs high quality ingredients.**

**At Thyme2Dine we follow this simple formula.**

**We're proud of the food that we offer, its simply where Creativity meets Quality.**

***Choosing Thyme2Dine as your caterer means that rest assured that your event is in capable hands.***

**Your guests are been served the most delectable food from one of the most reliable catering companies and enjoy as you watch the smiles spread across their faces.**



*Chef Jon*



## TRADITIONAL MENU

### THE STARTER

---

Leek and potato soup finished with toasted croutons.

Classic minestrone soup.

Chicken liver, sage and marsala pate served with toasted brioche and spiced red onion jam.

Smoked salmon and crème fraiche toast.

Sautéed wild mushrooms in a garlic and chive sauce, atop of a toasted bruschetta.

Melon and Parma ham drizzled with a honey syrup

### THE MAIN EVENT

---

**All the main dishes are served with a panache of seasonal vegetables**

Chicken breast wrapped in smoked bacon, with a brandy and Dijon sauce

Poached supreme of chicken, with a wild mushroom sauce

Lime crusted salmon, with a sticky honey and soy sauce

Baked fillet of fish, with creamed leek sauce and roasted lemon garnish

Slow roasted beef, yorkshire pudding with red currant and port jus

Beef wellington with burgundy and rosemary jus

Pork loin topped with black pudding, with cider and thyme jus

Slow roasted pork belly with apple rosti and cider and sage jus

## TRADITIONAL SIT DOWN MEAL



### THE DESSERTS

---

White chocolate and cherry mouse

White chocolate and raspberry panacotta

Classic tiramisu

Dark chocolate and salted caramel delice

Lemon and ginger cheesecake

Baileys laced bread and butter pudding with vanilla custard

Sticky toffee pudding with caramel sauce & sauce Anglaise.

---

**For every course the host chooses two options plus a veggie/vegan option (if required) for all the guests to pre-order from.**

---

**All dietary needs can be catered for on request**

---

**Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)**

---

## ITALIAN MENU

### THE STARTER

---

Garlic pizza bread with cheese on a tomato base (v)

Fegattini di pollo. Chicken liver pate with toasted bread served with cranberry sauce

Cocktail di gamberi. Prawn cocktail with marie sauce served with salad garnish

Funghi al aglio. Garlic mushrooms with a cream and white wine sauce (v)

Caprese with olives, tomatoes and mozzarella served with olive oil, balsamic glaze and pesto (v)

### THE MAIN EVENT

---

**All the main dishes are served with a panache of seasonal vegetables**

Pollo alla crema. Chicken breast cooked with mushrooms in a creamy sauce

Pollo caldo. Chicken breast cooked with Italian salami in a spicy tomato sauce

Salmon ai gamberetti. Salmon steak cooked with prawns and garlic in a tomato and cream sauce

Linguini with tiger prawns, courgettes and a shellfish sauce

Lamb shank served with a mint and red wine sauce

Medallions of Pork in an apple and calvados sauce

Beef meatballs al forno with pasta, smoked mozzarella, spinach and garlic cloves in a pomodoro chilli sauce

Beef braised in red wine

Spaghetti alla beef bolognese

Lasagne - Vegetarian or Beef

Risotto funghi with wild mushrooms (v)

## ITALIAN SIT DOWN MEAL



### THE DESSERTS

---

Hot, gooey chocolate pudding served with vanilla gelato Tiramisu

Zingy lemon and white chocolate cheesecake served with a raspberry and strawberry coulis.

Sticky chocolate and praline torte served with Italian coconut gelato

Gelato - 3 Scoops Choose from:

Vanilla / Chocolate / Italian Coconut / Mango / Sicilian Pistachio

---

**For every course the host chooses two options plus a veggie/vegan option (if required) for all the guests to pre-order from.**

---

**All dietary needs can be catered for on request**

---

**Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)**

---

## VEGETARIAN / VEGAN MENU

### THE VEGETARIAN STARTER

---

Leek and potato soup finished with a toasted croutons  
Garlic Mushrooms with a cream and white wine sauce  
Melon, feta and mint drizzled with a honey syrup  
Caprese with olives, tomatoes and mozzarella served with olive oil, balsamic glaze and pesto

### THE PESCATARIAN STARTER

---

Smoked salmon and crème fraiche toast  
Prawn cocktail with marie sauce served with salad garnish  
Smoked haddock served on bubble & squeak mash with a creamy sauce  
Crispy salt & pepper prawns and battered white fish goujons with a mild chilli

### THE VEGETARIAN MAIN EVENT

---

**All the main dishes are served with a panache of seasonal vegetables**

Mediterranean vegetable gateaux with pesto, lemon oil and goats cheese sauce  
Provençal vegetable tart with tomato and basil coulis  
Roasted vegetable and brie wellington with sundried tomato and pepper sauce  
Ravioli of mushroom with basil cream  
Risotto funghi with wild mushrooms

## NO MEAT SIT DOWN MEAL



### THE PESCATARIAN MAIN EVENT

---

**All the main dishes are served with a panache of seasonal vegetables**

Salmon steak cooked with prawns and garlic in a tomato and cream sauce  
Linguini with tiger prawns, courgettes and a shellfish sauce  
Baked cod fillet on a bed of pan-fried greens with a tomato and herb sauce  
Lime crusted salmon, with a sticky honey and soy sauce  
Baked fillet of fish, with creamed leek sauce and roasted lemon garnish

### THE DESSERTS

---

Classic tiramisu  
Dark chocolate and salted caramel delice  
Lemon and ginger cheesecake  
Baileys laced bread and butter pudding with vanilla custard  
Sticky toffee pudding with caramel sauce and sauce Anglaise  
Hot, gooey chocolate pudding served with vanilla ice cream  
Profiteroles served with rum flavoured chocolate sauce

**For every course the host chooses two options plus a meat option (if required) for all the guests to pre-order from.**

---

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## HOT POT BUFFET

.....  
**THE MAIN EVENT (choose 2 for all your guest to enjoy,  
including veggie/vegan)**

**Beef Chilli Con Carne.** Smokey Beef in a rich Chilli Tomato Sauce. Served with Braised Rice and Tortilla Chips

**Beef Lasagne.** Staffordshire Beef marinated in rich, delicious tomato sauce with and a few special veggies with lots of herbs. It is served with Seasonal Green Leaf and Crusty rolls

**Staffordshire Beef & Ale Casserole with Root Vegetables.** Slow Braised Beef and Vegetables in a Rich Ale Sauce. Served with Creamy Mash Potatoes and Crusty Rolls

**Chicken Tikka Masala.** Roasted Chunks of Chicken in a Medium Spiced Creamy Sauce. Served with Braised Rice and Flatbread

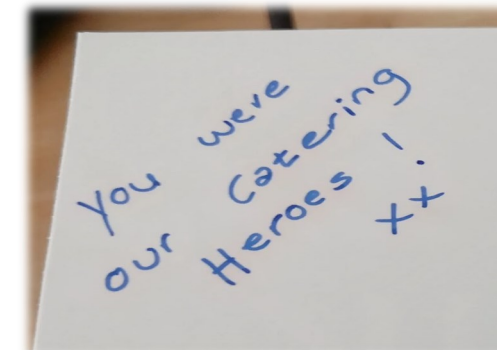
**Chicken Breast with a Leek and Bacon Cream Sauce.** Served with New Potatoes or Creamy Mash and Roasted Root Vegetables

**Cajun Chicken Bake.** Marinated Chunks of Chicken in a Spicy Deep-South American Sauce. Served with Braised Rice and Tortilla Chips

**Dirty Mac 'n' cheese (topped with BBQ Pulled Pork)**  
**Rich Creamy Macaroni Cheese topped with Slow Roasted BBQ Pork.** Served with Seasonal Green Leaf

**Spicy Pork Meatballs in Tomato Sauce.** Hand-made Meatballs in a Fiery Tomato Sauce, with Plain Pasta and Garlic Bread

## HEARTY HOT POT BUFFET



## HOT POT BUFFET

.....  
**VEGAN / VEGETARIAN ALTERNATIVES**

**Vegetarian Pasta-bake with Feta.** Pasta cooked in Spicy Tomato Sauce with Mediterranean Vegetables. Served with Garlic Bread and Seasonal Green Leaf

**Vegetable Balti.** Mediterranean Vegetables cooked in a Medium Spiced Sauce with a little kick of Chilli. Served with Braised Rice and Flatbread

**Vegetarian Sausage & Ale Casserole.** Root Vegetables cooked together with Vegetarian/Vegan sausage and in a Rich Ale Sauce. Served with Creamy Mash Potatoes and Crusty Rolls

**Vegetarian Lasagne.** Veggie/Vegan mince marinated in a rich, delicious tomato sauce with and a few special veggies with lots of herbs. It is served with Seasonal Green Leaf and Crusty rolls

**Dirty Macaroni Cheese.** Rich Creamy Macaroni Cheese topped with BBQ'd Mediterranean Vegetables. Served with Seasonal Green Leaf

*(Gluten free: Dairy free on request)*

**Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)**

# BRUNCH .. Start the day with a good hearty breakfast !

## BRUNCH

### THE MAIN EVENT

Pork Sausage

BBQ'd Bacon

Free-Range Scrambled Eggs

Roasted Tomatoes and Mushrooms

Potato Hash Browns

Seasonal Fresh Fruit Platter

Freshly Baked Danish

### THE SIDES

Toast

Butter and Preserves

Fresh Fruit Juice

### VEGAN / VEGETARIAN ALTERNATIVES

Veggie / Vegan Sausage

*(Guests get one of everything!)*

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)



# TESTIMONIALS .... Just look at what others have said about us!

★★★★★

What a place to have a hen do, I am so glad I was recommended this place. I would recommend Thyme 2 Dine - Private Chef Services their food was insane and there is lots of it. I can't recommend this place enough great venue and what a gem in Staffordshire

Rosie (Aug 23)

.....  
*Would like to say a massive huge thank you to  
Thyme 2 Dine - Private Chef Services !*

*You were amazing all weekend ❤️ the food was  
absolutely beautiful! And there was plenty for  
us all 😂*

*If anyone is looking for catering for any occasion  
give these guys a shout ! Such lovely people to*



*Thanks again xx  
Sarah-Jayne (July23)*

.....  
Absolutely beautiful food. I was at that hen party and would  
highly recommend Thyme 2 Dine 😊 Ann (May23)

★★★★★

We had the full catering package from  
Thyme2Dine for my hen weekend and the food was amazing!

The guys were so friendly and made sure we had everything we  
wanted, they were very efficient with set up, serving and cleaning and it  
made everything so easy.

The food was delicious and everyone was catered for with lots of really  
good choices, thank you!

Sasha (Aug 23)

★★★★★ Thyme 2 Dine - Private Chef Services came and  
cooked our Hen party an amazing BBQ on Saturday!!  
There was soooo much food and it was all amazing!! They  
provided all the utensils and condiments you could want!  
And even left all the food that wasn't eaten so we could  
have midnight snacks 😊 So lovely!! 100% recommend

Holly (Aug 23)

.....  
★★★★★ Thank you so much Jon for all of the food provided this weekend  
at Hannah's Hen Do.

Your attention to detail for the Harry Potter theme afternoon tea was amazing  
and something I think you should definitely offer in the future.

The breakfasts were delish and those homemade burgers on the bbq were spot  
on!! Thank you so much for your help too on little bits and pieces to make this  
weekend so special for our friend. I will certainly recommend you to others

Emma (July 23)

.....  
★★★★★ We chose Thyme 2 Dine to cater for our Hen Party at  
the weekend and they were absolutely amazing.

From the BBQ on Friday evening to the wonderful cooked break-  
fasts, croissants and fresh fruit on Saturday and Sunday, packed  
lunches and Street Food (we opted for Burritos) on Saturday night  
the food was nothing short of amazing. 😊

They were happy to cater for our Vegetarian guests and went the  
extra mile to cook chicken Nuggets and Chips for our Bride. The  
food was hot, fresh and plentiful and all of the guests, 28 in total,  
were full of praise and compliments for our Chefs Jon, Jane and  
Kesley and to Charlotte who helped with service on Saturday.

You were amazing and helped make the event extra special.  
Thank you. Anna (July 23)