

Dove's Delights

.....offering a relaxed dining experience

Dove's Delights Menus and Price Guide 2026 – 2027*

(*2027 prices subject to change)

CANAPÉ & LITE BITES GRAZING TABLE

Choose from:

Vegetarian

- Creamy mushroom filled tomato cones
- Creamy roast pepper tapenade filled charcoal cones
- Feta & sundried tomato cucumber cups with an olive oil & balsamic vinegar pipette
- Mozzarella pearls, olive, vine tomato & fresh basil skewers
- Brie & grape skewers
- Fresh seasonal fruit & berry pots
- Blue stilton filled pastry cups with grape topping & drizzled with honey
- Hummus & crudités pots sprinkled with smoked paprika

Fish

- Prawns and seafood sauce in a fuchsia pastry cup with a fresh lemon garnish
- Smoked salmon & cream cheese blinis with a dill garnish
- Homemade smoked mackerel pâté pastry cups with a cucumber garnish

Meat

- Homemade mini toad-in-the-hole - *available with Coton House Luxury Package only*
- Mini Yorkshire puds filled with horseradish sauce and topside of beef with a parsley garnish
- Charcoal pastry cups filled with homemade piccalilli, hand carved baked ham & vine tomato
- Cured meat, mozzarella, olive, vine tomato & fresh basil skewers
- Mini beef or lamb burgers - *available with Coton House Luxury Package only*

Lite Bites

- Homemade mini sausage rolls
- Pieces of locally made hand raised pork pie
- Pieces of handmade scotch egg

Package 1 Price £11.50 per guest

Pre-dinner for up to 1hr 30 minutes

Choose 3 canapés or lite bites per guest

Package 2 Price £14.50 per guest

Pre-dinner for up to 2 hours

Choose 5 canapés or lite bites per guest from the list above

Package 3 Price £23.50 per guest (Party Package)

Up to 3hrs

Choose 10 canapés or lite bites per guest from the list above

We can also cater for guests with dietary requirements please contact us to discuss options.

Your grazing table will include full tablescape adding an element of theatre, along with palm leaf boats and disposable cocktail napkins.

PERSONALISED GRAZING CUPS Price £10.50 per cup

Choose from :

- Fruit
- Fresh & dried seasonal fruit and berries skewers
- Savoury
- Handmade pieces of scotch egg, sausage roll, hand raised pork pie, mature cheddar and grapes skewer with salted tortilla chips
- Antipasti
- Cured meats, olives, mature cheddar, mozzarella pearls, fresh seasonal fruit & berries, crackers, and breadsticks

contents may vary depending on availability

Kid's cups are also available

Display your cups on our handmade stand adding a little rustic charm to your event allowing guests to help themselves whilst mingling.

*suitable for indoor or outdoor use, included when booking our personalised grazing cups

*We can also cater for guests with dietary requirements, an additional charge will apply

Price: £10.00 each

** Our handmade cup and glass holders will be available and included when booking our personalised grazing cups, allowing you a hand free to graze, sip and mingle!

Canape and Lite Bite Add-ons

New Add-Ons for our 2026 Canape & Lite Bites Menu

The 'Cheezel' – The combination of tangy spreading cheese presented on a help yourself table top easel, decorated with fresh herbs and edible flowers.

Serves up to 30 guests

Price £100

The Strawberry Tower – A conical tower covered in strawberries for a summer treat. Includes homemade chocolate dipping sauce.

Serves up to 50 guests

Price £100

WEDDING BREAKFAST OPTIONS

Grazing Platters - Trestle Tables Price from £30 per guest

Choose from Mediterranean or Traditional Graze

Mediterranean Inspired

Speciality cheeses including Manchego, brie, goat's cheese; cured meats, mozzarella pearl & vine tomato skewer, hummus & crudities, pate, melba toast, pakoras, falafel, new potatoes (Jerseys when in season) olives, sundried tomatoes, caramelised onion chutney, handmade bread, breadsticks, crackers, butter, fresh seasonal fruit & berries.

Traditional

Cheeses to include blue Stilton, mature Cheddar, smoked Cheddar, Hatton Butcher's baked ham or topside of beef, pate, melba toast, handmade sausage roll, scotch egg and hand raised pork pie, chicken skewer (marinated or plain), new potatoes (Jerseys when in season), homemade slaw, caramelised onion chutney, handmade bread, butter and crackers.

*You are welcome to mix up any of the above menus or contact us to discuss a bespoke package.

**If you wish to discuss a bespoke package please feel free to contact us

Choose from one of the above menus and we will present your graze on beautiful handmade oak platters as an edible centrepiece, ready for guests to dig in and enjoy, offering a real festival feel....

*Includes palm leaf plates, wooden cutlery, disposable napkins & service to table

Sharing Platters - Round Tables Price from £38 per guest

Choose from one of the above menus and we will present your graze on handmade raised oak sharing boards for two, offering a touch of laid back luxury.....

Includes linens, crockery, cutlery and service to table.

*We can also cater for any guests with specific dietary requirements

Add on's

Handmade savoury bakes **Price £3.00 per guest**

Bitesize savoury scone, choose from apple, Cheddar & walnut, mixed cheese, or brie and sundried tomato plus a parmesan breadstick.

What's available for the kids? Price £8.50 per box

For children age 10 and under we offer a picnic box including ham and cheese sandwiches, packet of Fridge Raiders, mini babybel, mini cheddars, Frube, mini box of raisins, mini packet of biscuits, also included is a Fruit Shoot (flavours will vary, contents of box may also vary)

GRAZING TABLE

Adding that WOW factor at any event this super sociable dining experience takes catering to a new level....

Choose from one of the menu options listed below:

Option 1 - Mediterranean Inspired Price from £22 per guest

Selection of cheeses to include mature Cheddar, Stilton, Brie, Wensleydale with cranberries, Wensleydale with apricots, Manchego, goats cheese, selection of crackers, cured meats, hummus with crudites, cous cous, falafel, pakoras, pitta breads, tzatzaki, breadsticks, freshly baked bread, sundried tomatoes, peppers stuffed with ricotta, mozzarella with tomato & basil salad, green leaf salad, Greek salad, new potatoes, homemade slaw, olives, pate, chutney, seasonal fresh fruit and vegetable garnish.

Upgrade Your Graze Price £4 per guest (min. 20 guests)

We've recently sourced a selection of delicious British made artisan charcuterie, which we're super excited to now be able to offer as an upgrade option, treating you and your guests to something a little extra special.

Add-ons:

Handmade Bakes - Bite sized savoury scones & parmesan breadsticks

Price £3.00 per guest (minimum order 20)

Savouries - Handmade pork pie, sausage roll, scotch egg

Price £4.50 per guest

Cold meats - Baked ham, topside of beef

Price £3.50 per guest

Option 2 - Traditional Price from £26.50 per guest

Selection of cheeses to include mature Cheddar, Smoked Cheddar, blue Stilton, Double Gloucester with chives & onions, Cheddar with caramelised onion, mature Red Leicester, Brie, selection of crackers, hand raised pork pie, handmade scotch egg, handmade sausage roll, marinated chicken, sliced topside of beef, sliced baked ham, new potatoes, green leaf salad, pate, freshly baked breads, homemade chutney's, homemade slaw, seasonal fresh fruit and vegetable garnish.

Add-ons:

Handmade Bakes - Bite sized savoury scones & parmesan breadsticks

Price £3.00 per guest (minimum order 20)

Homemade Quiche - Quiche Lorraine; Cheese & Onion Quiche

Price £2.50 per guest

Option 3 - Middle Eastern Inspired Price from £22 per guest

Lamb koftas, chicken skewers (marinated & plain), hummus, tzatziki & baba ganoush, pakoras & falafel, tabbouleh, fattoush & green leaf salad, Lebanese potatoes, stuffed vine leaves, artichokes, dates, figs & dried apricots, olives & sundried tomatoes, feta & halloumi, almonds, flatbreads & pittas, fresh fruit & vegetables.

Add-ons:

Vegetable samosa, onion bhaji & vegetable spring roll
Served with sweet chilli dipping sauce and mint raita dip

Price £3.00 per guest

Option 4 - *Surf & Turf* Price £35 per guest

Surf - Dressed fillets of salmon, dressed crab, crispy fish bites, seared tuna fillet with a ginger, soy and garlic glaze, langoustines, pastry cups filled with homemade smoked mackerel paté and a cucumber garnish, charcoal mini cones filled with homemade smoked trout paté and micro herb garnish, tempura battered prawns with homemade seafood sauce, smoked salmon blinis, samphire salad with tomatoes and balsamic vinegar, homemade tartar sauce, fresh fruit and vegetable garnish..

Turf - Chinese five spice pork belly, topside of beef with horseradish sauce, butcher's baked ham with English mustard, mini lamb koftas, marinated and plain chicken, loaded potato skins, hand raised pork pie, handmade scotch egg, homemade sausage rolls, selection of cheeses to include mature Cheddar, mature red Leicester, Long Clawson blue Stilton, Cotswold double Gloucester with chive & onion, smoked Cheddar.

Sides - Crushed herb and garlic potatoes, Asian inspired vegetable noodle dish, fresh green salad, broccoli slaw, freshly baked bread with butter, homemade rainbow slaw.

Palm leaf plates, wooden cutlery and disposable napkins are included. Serving utensils, including cheese knives, will be provided with all of the above services.

Have Yourselves a Picnic - Price **£34.50** per guest

Beautiful gingham lined baskets, filled with homemade savouries and breads, delivered to your tables along with platters and bowls of delicious delights. Suitable for sharing on **trestle tables**.

Picnics are a real sharing experience, so as the perfect ice breaker, we invite you to nominate one person on each table to be 'Mum' to help dish out the goodies. TO HAVE A BIT OF FUN, WE'LL EVEN PROVIDE A GINGHAM APRON!

Farmhouse Picnic Menu:

Hand raised pork pie, handmade scotch egg, handmade quiche Lorraine, homemade sausage roll, butcher's baked ham, handmade bread, butter portions, mature cheddar, blue stilton, smoked red Leicester, mixed green leaf salad, homemade coleslaw, homemade piccalilli, chutney and crackers, with a scrumptious freshly baked fruit scone with clotted cream and strawberry jam to finish off your feast.

Includes palm leaf plates, wooden cutlery and disposable napkins

*A member of our team will be 'Mum' for the top table if preferred.

The Posh Picnic - Price **£38.50** per guest

Beautiful gingham lined baskets, filled with homemade savouries and breads, delivered to your tables along with platters and bowls of delicious delights. Suitable for sharing on **round tables**.

Posh Picnic Menu:

Hand raised pork pie, handmade scotch egg, handmade quiche Lorraine, smoked salmon & cream cheese blinis, homemade sausage roll, butcher's baked ham, handmade bread, butter portions, mature cheddar, blue stilton, smoked red Leicester, mixed green leaf salad, homemade coleslaw, homemade piccalilli, chutney and crackers, with a scrumptious freshly baked fruit scone with clotted cream and strawberry jam to finish off your feast.

Includes china tableware, metal cutlery, table linen and linen napkins.

**The above packages includes serving staff for your event, clearing away and disposal of waste. This does not include bar-staff or glass collecting. Palm leaf plates, wooden cutlery and disposable napkins are also included.

Dietary Requirements - we also cater for your guests who have a specific dietary requirement; £3 supplement per guest will be applied.

DESSERTS

New for 2026 - Homemade Classic Comfort Puds

Something that we've been considering for a while now is to add a selection of homemade favourite classic comfort puds to our menu.

We've narrowed it down to three classics which we hope that you will love as much as we do.

Choices are:

- Sticky Toffee Pud
- Bread and Butter Pud
- Apple Crumble

So how does it work?...

We'll set up a pudding self-service table

The puds will be served warm in large oven to table dishes with serving spoons at the ready.

There will be pouring cream, vanilla custard and toffee sauce available.

Palm leaf bowls, wooden spoons and disposable napkins will be included*

*If you prefer crockery and cutlery, there will be an additional charge of £1.50 per guest

All you need to do is tell us how many guests you'd like us to cater for and we will take care of the rest.

Choose one, two or all three delicious options.

Price £6.95 per guest

DESSERTS - Trio of Puds

Add a trio of handmade puds served to table **Price £10 per guest***

*palm leaf plates included

If you require crockery & cutlery an additional £1.50 per guest will be added

Choose from a delicious array of filled pots, pastries and bitesize cakes

Trio of Puds example menu :

- Mini lemon meringue tart
- Bitesize chocolate brownie
- Mini banoffee tart
- Sticky toffee pud pot
- Eton mess pot
- Cheesecake pot (lemon, strawberry or vanilla)
- Fresh fruit & berry trifle pot
- Black forest pot
- Mini Bakewell tart
- Vanilla cake pops

price includes 1 pot and 2 other options

Please choose from the above examples. If you have a favourite pud for either the Trio or Dessert Table, please get in touch.

*We can also cater for guests with dietary requirements, an additional charge will apply:

Trio of puds - £3.00 per guest

Bespoke Dessert Grazing Table - Price from £7.50 for two puds per guest

Cream Tea Price £6.50 per guest served to table*

*Palm leaf plate & wooden knife is included

If require crockery & cutlery additional £1.50 per guest will be added

Handbaked fruit scone with strawberry preserve, clotted cream, butter and fresh strawberries when in season.

*Plain scones available on request

TEA & COFFEE

Hot drinks station - £3.50 per guest

Served to the table - £4.95 per guest*

*Includes chocolate mint for each guest

EVENING FOOD

Grazing Table - Price from £22 per guest

Choose from one of four delicious menus, please see full details on Wedding Breakfast options.

Homemade Chilli & Rice with Tortilla Chips - Price £8.50 per guest

Homemade Chicken Curry & Rice with Naan Bread - Price £8.50 per guest

Wood Fired Pizza - Price £11.00 per guest

Choose three flavours from:

- Margherita
- Pepperoni
- Ham & Pineapple
- Meat Feast

Bacon Cobs - Price £7.50 per guest

Proper thick cut Hatton's Butchers' bacon with Heinz tomato ketchup or HP sauce (of course!) served on a large Adkins Barney cob, butter portions also included as well as wooden knives, disposable plates and napkins.

Vegetarian - choose either baked halloumi with homemade chutney and rocket or cheesy field mushroom with homemade chutney and rocket

Vegan - field mushroom with homemade chutney and rocket

Locally Handmade Pie with Mushy Peas - Price £6.95 per guest

Choose two flavours from the list below:

- **Chicken, Ham & Leek**
- **Minced Beef & Onion**
- **Steak & Kidney**
- **Steak & Potato**
- **Cauliflower, Broccoli & Cheese (V)**

Pies are handmade by Marks Butchers of Ashbourne.

*Guests with dietary requirements can be catered for, however pies will not be handmade.

SNACKING OPTIONS

Also available to hire are our handmade **Cheese Cart** and **Ice Cream Cart**, offering savoury and sweet treats for you and your guests.

Perfect during reception drinks, an afternoon treat or evening snack. We will set up and serve at a time to suit you.

Please visit to our website www.dovesdelights.co.uk for full details

Cheese Cart Prices from £475 for up to 60 guests

Ice Cream Cart Prices from £425 for up to 50 guests



Although every effort is made to avoid cross contamination, our products are prepared in a kitchen where all allergens are present

Please note that some of our products are subject to availability

Alternatives will be offered where required.

Contact us:

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