The

PRIVATE DINING MENU

AN INTIMATE CHEF'S EXPERIENCE

A curated, small-party menu bringing together our finest English and Afro-Caribbean dishes for an intimate evening at home.

DIDDI | CATERING

The

PRIVATE DINING MENU

Recommended for intimate gatherings of up to twelve guests.

To Begin

Your choice of 1 of the following to serve your guests:

Lobster and Asparagus Quiche

–

Asian Prawn and Celery Salad (GF)

Garnished Smoked Mackerel (GF)

–

Pepper Soup, Fresh Fish (GF)

Chef's Selection

Your choice of 1 of the following to serve your guests — Vegetarian option available upon request

Whole Dressed Salmon with Fresh Herbs (GF)

–

Curry Goat served with Coconut Rice (GF)

–

Roast Beef in Sauce Picante served with Roast Potatoes

–

Ayamase (Green Stew) with Ofada Rice, Choice of Meat, Chicken or Fish (GF)

Sides

Herbed Potato Salad (VG, GF)

–

Vichy Carrots (VG, GF)

Coconut Rice (VG, GF)

–

Green Leaf Salad (VG, V, GF)

To Finish

Your choice of 1 of the following to serve your guests:

Fresh Fruit Tart (VG)

–

Cheesecake (VG)

Chocolate Donut (VG)

–

Freshly Carved Seasonal Fruit (VG, V, GF)

Coffee & Tea

Freshly Brewed Roasted Coffee & Tea, After Dinner Mints, Milk, Cream, Sugar

For sales, enquiries, or preferences not listed on this menu, please contact us —
020 8521 5172 | 0798 454 9669 | info@diddicatering.com
15 Downsfield Road, Walthamstow, London E17 8BY

VG | Vegetarian V | Vegan DF | Dairy Free GF | Gluten Free