

A top-down view of a catering spread on a dark grey surface. In the top left, an octagonal silver tray holds clusters of purple and green grapes and several red and yellow apples. To its right, a white ceramic bowl with a blue floral lid is filled with dark brown rice. Further right, a blue and white patterned ceramic pot sits on a silver tray, containing a thick, yellowish soup. Below these are several smaller dishes: a white plate with a silver spoon, a white plate with a silver ladle, a white bowl with a blue rim containing a dark meat and mushroom stew, a white oval dish with green guacamole, and another white oval dish with a yellowish rice or vegetable mixture. A white rectangular plate with a fork is filled with golden-brown potato chips. The text 'DIVINE CATERING' is overlaid in white on the left side of the image.

DIVINE CATERING

Dining for pleasure

Our ethos is to cater beautifully crafted food that appeals to the palate and is deeply nourishing, leaving your guests feeling energised and happy.

Nataliya is a CNM trained natural chef with an instinct for beautiful presentation and flavour combinations that delight the senses. Your catering will be cooked fresh for you with love.

We take pleasure in combining multiple seemingly light dishes in a way that is deeply satisfying.



Sample menu 1

Pumpkin Dal with Coconut Raita

Green lentils, pumpkin, spinach, onion, ginger, garlic, black mustard seed, red chilli, curry powder, turmeric, coconut cream, cultured coconut, mint

Tuscan Kale Salad

Tuscan kale, curly kale, olives, pumpkin seeds, Himalayan salt, olive oil, ginger, tahini, maple syrup, miso paste, raw apple cider vinegar, tamari

Thai rice

Purple rice, brown jasmine rice, cumin seed, Himalayan salt, extra virgin olive oil

Miso avocado

Avocado, lemon juice, white miso paste

Celeriac coleslaw

Celeriac, carrot, parsley, lemon, vegan mayonnaise, black pepper, Himalayan salt, ground black, white, green, pink peppercorns

Strawberry icecream

Strawberries, banana, coconut cream, dates, vanilla, Himalayan salt



Sample menu 2

Mung bean dal, sweet potato, cashew

Mung beans, chana dal, coconut cream, white onion, tomato, garlic, ginger, fresh coriander, and lemon juice spiced with coriander, cumin, curry leaves, turmeric, black pepper, cinnamon, star anise, clove, chilli, caraway seed, fennel seed, black mustard seed, fenugreek seed, green cardamom, brown cardamom, Himalayan salt.

Buckwheat

Buckwheat, Himalayan salt, olive oil black cumin seed

Beluga lentil salad

Beluga lentils, pumpkin, plum tomatoes, wild rocket salad, dill, parsley, mint dressing

Salad with spiced chickpeas

Carrot, cucumber, bell pepper, parsley, and dill dressed with lemon, olive oil, agave nectar, salt, and pepper tossed with chick peas fried in ground chilli, coriander, cumin, and garlic.

Korean cabbage salad

White cabbage, carrot, garlic, turmeric, coconut sugar, Himalayan salt, chilli, coriander, white vinegar, extra virgin olive oil

Fusion fruit salad

Mango, strawberry, raspberry, blueberry, blackberry, passionfruit



Sample menu 3

Panch puran soup

Sweet potato, onion, cumin, nigella seeds, fenugreek seed, fennel seed, mustard seed, coconut cream

Tamari mushrooms

Chestnut mushrooms, oyster mushrooms, shallots, fresh thyme, fresh rosemary, fresh sage, fresh tarragon, tamari sauce

Bang bang cauliflower

Cauliflower, chickpea, red onion, extra virgin olive oil, ginger, fresh coriander, cornflour. Firecracker sauce: tamari sauce, black bean sauce, sriracha sauce, sweet chilli sauce, chilli flakes, honey, Himalayan salt

Summer mixed salad

White cabbage, cucumber, red pepper, green pepper, carrot, marinated ginger, dill, parsley, lemon, olive oil, Himalayan salt

Russian beetroot salad

Beetroot, garlic, Himalayan salt, ground black, white, green, pink peppercorns, walnuts, vegan mayonnaise

Thai mango chia dessert

Coconut milk, coconut water, chia seed, mango, passionfruit, maple syrup, vanilla, lime juice, Himalayan salt, chilli





Dining spaces

You can choose to have the drawing room set elegantly with tables, a friendly buffet in the gorgeous serving kitchen, or casual dining on the lawn or deck.

Contact

Contact Nataliya to discuss
your menu

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