

*the*  
dimblebee  
catering  
Co.  
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2018

*“The Rutland Water”*

*High Quality Wedding Banqueting*

Our high quality 2, 3 and 4 course a la carte menus can be tailored to suit your taste and style.

Three course menus start from £33.95 plus vat per head which represents excellent food value. Staffing, equipment, linens, tableware and travel then subject to an additional cost to suit your own timings, location and individual requirements.

*Recommended Starters*

Served with a selection of rustic breads and butter

*Broccoli and stilton soup (v)*

*Spinach, ricotta and pine-nut ravioli with sage butter (v)*

*Chicken liver paté served with sweet red onion chutney and crostini*

*Traditional style prawn cocktail*

*Heritage tomato and boccocini cheese, basil and pine-nut dressing and micro salad*

*Whiskey cured salmon with carpaccio of beetroot, dill emulsion and capers (£1 p/h surcharge)*

*Crab and mango tian with herb oil and mango gel*

*Poached salmon fillet with sea herbs served with a warm hollandaise sauce (£1 p/h surcharge)*

*Terrine of ham hock and baby vegetables with piccalilli dressing and beetroot wafer*

*Confit duck leg, salad Lyonnaise and olive tapenade*

*Compressed melon with strawberry gel, pimms steeped berries and black sesame (v)*

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*A La Carte Main Courses*

pre-confirmed choice of two plus one vegetarian, waited to guest tables

*Pan-fried salmon fillet, new potato and chive cake with hollandaise sauce*

*Fillet of sea bass fresh seafood linguini and a champagne beurre blanc*

*Baked cod fillet with herb crust, crushed ratte potato cake with lobster bisque butter sauce*

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*Pan fried breast of chicken with a wild mushroom and garlic sauce, sage buttered mash and green beans*

*Pan fried breast of chicken wrapped in bacon with a creamy tarragon sauce and a new potato stack*

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*Locally sourced traditional strip loin roast beef and Yorkshire pudding,  
all the trimmings and rich gravy*

*Beef wellington served with fondant potato and greens with a red wine sauce (£3 p/h surcharge)*

*Pan fried medallion of beef, saute wild mushroom, port jus with seasonal vegetables (£3 p/h surcharge)*

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*Roast leg of lamb, fondant potato, seasonal vegetables, rosemary and a redcurrant and port sauce*

*Locally sourced roast rump of lamb, potato and celariac dauphinoise, green beans  
and a rosemary and red wine jus*

*Venison loin, pickled blackberry, blackberry jus, purple sprouting broccoli, heritage carrots (£6 p/h surcharge)*

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*Blue cheese and butternut squash wellington, fondant potato and rich sun-dried tomato and basil sauce (v)*

*Goat's cheese and caramelized red onion tart tatin with a watercress and Jerusalem artichoke salad (v)*

- please ask about our Gluten Free and Vegan Banqueting options –

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*Individual Desserts*

*Tart Citron with a mixed berry compote*

*Chocolate mousse with white chocolate soil and honeycomb*

*Baileys crème brûlée with fresh raspberries & a mini heart shape shortbread biscuit*

*Eton Mess in a kilner jar*

*Cherry panacotta*

*Popcorn panacotta with salted caramel*

*Lemon syllabub with a honeycomb shard*

*Midlands Fine Cheese Course*

*Midland's fine cheese selection served with artisan chutney, cheese biscuits, butter, celery and grapes, beautifully presented.*

£7.95 per head

*Tea & Coffee Service*

*Fresh ground coffee, tea & fruit and herbal infusions*

£2.50 per head

*"We hope you like our recommended Menus as much as we do, however if you have a particular menu or style in mind we can always design a bespoke service tailored to your own requirements – call us today and let our award winning Chefs do the rest" – Dimblebee Catering, High Quality Outside Caterers*

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AS FEATURED IN  
**VOGUE**



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