Dimblebee Christmas Menu





£35.95 net per person

Prices exclude vat, staffing, travel, tableware and kitchen hire.

Please choose one dish for majority of your guests. A dietary alternative can be chosen once you have all of your dietary requirements back.



(choice of one for all)

Broccoli and stilton soup, toasted almonds (v) (gf)

Chicken liver pate, cranberry and chestnut chutney, toasted crostini

Ham hock, picked carrot and mustard terrine

Honeydew melon, mulled fruit (ve) (gf)

Mains

(choice of one for all)

Traditional turkey dinner, pigs in blankets, sage and onion stuffing, served with season veg on the side

Roast chicken breast wrapped in pancetta, cranberry chestnut roasted sprouts, fondant potato and chive cream sauce (gf)

Twice cooked pork belly, glazed root vegetables and black pudding mash potato, cider sauce

Beetroot and butternut squash wellington, seasonal greens, mushroom gravy (ve)

Desserts

(choice of one for all)

Christmas pudding, brandy sauce Large mince pie, brandy sauce New York vanilla cheesecake with mulled fruit compote (gf) Winter Eton Mess, mulled wine fruits, brandy cream (gf) Vanilla panna cotta with berries (v) (available vegan) or Plated Cheese Course Midlands fine cheese board with crackers and homemade chutneys

Christmas Style Hot Buffet



2 choice menu, £16.95 net per person

Prices exclude vat, staffing, travel, tableware and kitchen hire. Vegetarian, gluten free, dietary and vegan options are available up on a request.

Christmas Style Hot Buffet

Turkey fricassee , sage & onion cobbler, glazed chestnut Beef bourguignon with mash potatoes Chicken parmigiana with roasted new potatoes Pasta carbonara with garlic bread Italian chicken and chorizo bake Beef lasagne with garlic bread Steak and ale pie with mash potatoes Spaghetti Bolognese with garlic bread Cumberland sausages with red onion gravy peas and mash potatoes Toad in the hole with peas and gravy

Christmas Style Hot Buffet

Thai lemongrass beef stew with rice (gf) Cajun Jambalaya with arborio rice Sweet and sour pork with rice (gf) (df) Pork chop with BBQ sauce and wedges Black bean beef with fried rice (gf) Mediterranean tart with seasonal greens, tomato and basil sauce (ve) Mixed vegetable stuffed portobello mushrooms with green salad (ve) Vegetarian beetroot wellington with greens (ve) Malaysian vegan curry (ve) (gf)

Add seasonal vegetablesAdd rustic breads and butter

Handmade Christmas Canapés



£2.95 net per person

Prices exclude vat and staffing.

Vegetarian, gluten free, dietary and vegan options are available up on a request.

Handmade Christmas Canapés

Chorizo toad in the hole Bloody Mary prawn shots (gf) Pig in blanket, caramelised apple puree Smoked salmon blini, clementine crème fraiche Chicken pate and cranberry chutney blini Turkey & stuffing terrine, chestnut ketchup Smoked ham, mandarin & stem ginger compote (df)



Handmade Christmas Canapés

Crayfish cocktail remoulade, smoked paprika, brown bread crumble Mini beef burger with mature cheddar (df) Mini halloumi burger with chilli jam (v) Mushroom and saffron Arancini bowls (v) Mini brie & cranberry tart (v)



Dimblebee's Christmas Style Mini Desserts



Vegetarian, gluten free, dietary and vegan options are available up on a request.

Dimblebee's Christmas Style Mini Desserts

Mini raspberries and prosecco posset (v) (gf) Mini Santa hat cheesecake (v) Caramel and chocolate ganache (v) Lemon posset (v) Selection of macarons (v) (gf) Christmas cake, eggnog cream

Dimblebee's Christmas Style Mini Desserts

Mini cherry brandy cheesecake Mini Christmas cheesecake Blueberry cheesecake shooters (no bake) Black forest cake in mini shot glass

