

the
dimblebee
catering
Co.



SAMPLE CHRISTMAS EVENT MENUS

2019

'truly special' - NICHE Magazine

'simply outstanding' – Rob McWhirter

'so many compliments, thank you' – Lady Alice Manners



You are in the best hands with the Dimblebee Catering Company

The multi-award winning Dimblebee Catering team deliver high quality outside catering with professional staffing for perfect Christmas events. Our menus and services are flexible and the team will be delighted to assist.

We work with some of the best venues and brands in the UK and deliver the same level of passion and quality to you.

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AS FEATURED IN
VOGUE



© The Dimblebee Catering Company Ltd. Co reg: 07827086, VAT 165 077 989. Prices exclude vat unless shown. All goods and services are supplied subject to our Terms & Conditions which are available from our website. High Quality Christmas Party Catering Services Christmas Party Menus Leicestershire and Midlands. *If you require further information on the allergen content of our foods please ask and we will be happy to assist.*

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CHRISTMAS PARTY EVENTS MENU - SAMPLE ONE

– call us today to discuss your custom menu -

Starter

Chicken and leek presse, piccalilli, mustard dressing, crostini

Cauliflower cheese soup, herb crouton

Duo of melon, spiced plum, mulled wine jelly, port poached pear (v)

Heritage tomato mozzarella, parmesan crumb, basil oil (v)

Main

Escalope of turkey, bacon lardon, mushroom jus and herb mash potato

Slow braised blade of beef, horseradish mash, Madeira jus, vegetable pearls

Woodland mushroom cassoulet, herb dumpling, honey roasted winter root vegetables (v)

Dessert

Traditional Christmas pudding, brandy sauce (v)

Marbled chocolate brownie, clotted cream (v)

Banoffee torte, rum and raisin syrup (v)

Coffee with Mince Pies

£34.95 plus vat per person

CHRISTMAS PARTY EVENTS MENU - SAMPLE TWO

- call us today to discuss your custom menu -

Starter

Gin, dill and palm sugar marinated salmon, pink grapefruit, caperberries

Stilton and leek tart, celery, grape and walnut salad (v)

Potted game and chicken liver parfait, 'boozy sultanas', hazelnuts, crostini

Cheese goujeres with white onion veloute (v)

Main

Corn fed chicken breast, oyster mushroom fondant potato, greens, chicken 'crackling'

Pork loin steak, plum compote, fondant potato, seasonal greens

Roast Norfolk turkey, pigs in blankets, sage and onion stuffing, roast potatoes, rich gravy

Sea bass fillet, colcannon mash, fennel, vermouth cream

Winter vegetable 'spring roll', celeriac fondant, five spiced vegetable pan gravy (ve)

Dessert

Dark chocolate caramel 'bar', chocolate sauce (v)

Lemon meringue dome (v)

Traditional Christmas pudding, brandy sauce (v)

Coffee and Mince pies

£44.95 plus vat per person

Min 60 persons. Prices above include staffing for max 5 hours service, crockery, cutlery and table glassware. Travel is included within 40 miles of LE2. Adjoining catering marquee min 6mx6m, floor, light and 15kw power is required (tbc, dependant on numbers). 1/3rd non-refundable booking deposit secures your booking, final details and matching balance then due by 3 weeks prior. Call today to discuss your event requirements and menus!