

QUALITY CATERING FOR CELEBRATIONS & EVENTS



HIGH QUALITY CARVERY STYLE HOT MEATS MENU 2019

**CARVERY STYLE
HOT MEATS MENU**



*Beautifully presented
carvery style
assisted buffet*

*Hot foods will require
staffing and crockery,
quote on request.*

Traditional roast pork with sage stuffing, apple sauce and gravy
Traditional roast rib of beef with creamy horseradish sauce and gravy
Baked honey and wholegrain mustard ham with gravy
Roast turkey crown, sage stuffing, cranberry sauce and gravy
Selection of butcher's own gourmet sausages and gravy
Fresh salmon fillets with lemon butter
Roast leg of lamb, fresh rosemary, mint sauce and gravy (£3 p/h supplement)

HOT SIDES



*Presented as a grazing
buffet*

Roast new potatoes with sea salt (v)
Creamy mashed potatoes (v)
Seasonal vegetable selection (v)
Fennel and leek crumble (v)
Cauliflower cheese with English Cheddar (v)
Honey and chestnut roasted squash (v)
Traditional butcher's own pigs in blankets (pork sausage and bacon)

COLD SIDES



*Presented as a grazing
buffet*

Homemade deli-style coleslaw (v)
Mediterranean roasted vegetable couscous salad (v)
Greek salad with feta (v)
Pasta salad with tomato, basil and roasted red pepper (v)
Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley & coriander (v)
Chive and cold new potato salad (v)
Mozzarella and tomato salad with balsamic (v)
Dressed panzanella Tuscan tomato, onion, bread and red pepper salad (v)
Mixed tomato and red onion salad with basil and olive oil (v)
Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)
Rustic Breads Selection (v)

Two choices plus three sides, £23.95 per head

Three choices plus three sides, £26.95 per head

DESSERT BUFFET

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*Why not add our luxury
desserts – made
to be enjoyed!*

Presented as a buffet

Strawberry cheese cake (v)
Tart citron with a mixed berry compote (v)
Popcorn panna cotta with salted caramel (v)
Individual banoffee pies (v)
Chocolate mousse with white chocolate soil and honeycomb crumb (v)
Fresh seasonal fruit salad (v)

£7.95 each

TEA & COFFEE

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Presented as a station

Fresh ground coffee, tea & fruit and herbal infusions

£2.50 per head

Prices exclude vat, delivery, staffing, travel, tableware and kitchen hire. Min 40 persons.
Vegetarian, gluten free, dietary and vegan options are available.

Winners – The Food Awards England, Best Caterers (Midlands), Winners – NICHE Magazine, Best Wedding Services,
Winners – Guides for Brides, 5* Customer Service Award – As featured in VOGUE

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Terms & Conditions which are available from our website. If you require further information on the allergen content of our foods
please ask and we will be happy to assist.