

the
dimplebee
catering
Co.

HIGH QUALITY WEDDING CATERING



PLATED DISHES 2020/2021

STARTERS



*Delicious individual
plated starters.*

*Includes rustic bread
roll and butter*

*Pre-confirmed choice
from two*

Butternut squash and coconut soup, coriander straw (gf)
Chicken liver paté served with sweet red onion chutney and crostini
Terrine of ham hock and baby vegetables with piccalilli dressing and beetroot wafer
Goat cheese tart, red onion chutney (v)
Asparagus and stilton tart, hollandaise, bitter leaves (v)
Cured salmon, gin and dill, pink grapefruit, caper berry, orange brioche
Heritage tomato, buffalo mozzarella, caprese salad (gf) (v)
Spinach, ricotta and pine-nut ravioli with a fine sage butter (v)
Chickpea and walnut parfait, pimento tapenade, flatbread (ve)
Prawn and crayfish cocktail with dill and lemon crème fresh (£2pp supplement)
Salt cured duck, rose and golden beets with blackberries and sherry (gf) (£2pp supplement)

MAINS



*fish / meat
vegetarian / vegan*

*Pre-confirmed choice
from one plus one
vegetarian*

Roast sirloin, Yorkshire pudding, baby vegetables, roast potatoes
Belly pork, crackling crumb, seasonal greens, chateau potatoes, cider jus (gf)
Herb crusted cod loin, chive gnocchi, baby leeks, lobster sauce
Pan fried breast of chicken, wild mushroom & garlic sauce, buttered mash and green beans
Maize fed chicken supreme, potato terrine, pancetta, seasonal greens (gf)
Moroccan spiced aubergine, sweet potato gratin, vegetable tagine (ve)
Butternut squash, sweet potato, tahini gratin with seasonal vegetables (ve)
Pan fried medallion of beef, wild mushrooms, leek and potato rosti, port jus with baby carrots (£3 pp supplement)
Beef wellington, fondant potato, baby carrots, red wine jus (£5.95pp supplement)
Rump of lamb, dauphinoise potatoes, pea and onion fricassee, jus (gf) (£4pp supplement)
Seabass fillet, asparagus and fennel, mussel chowder (£2pp supplement)

DESSERTS



*Stylish handmade
desserts*

*Pre-confirmed choice
from two*

Banoffee torte, banana mousse and caramel glaze and white chocolate (v)
Classic tart citron (v)
Homemade rich chocolate mousse with white chocolate soil and honeycomb (v)
Baileys crème brûlée with fresh raspberries and mini heart shaped shortbread (v)
Eton Mess in a kilner jar with edible flowers (v)
Citrus lemon syllabub with a honeycomb shard (v)
Chocolate and orange tart (ve, GF, lacto free)
Trio of lemoncello posset, chocolate coffee Opera cake, berry & vanilla meringue droplet (v)
Trio of cheesecakes – cookies and cream, white chocolate and strawberry quenelle and lemon meringue (v)

CHEESE COURSE



Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux with chutney, artisan biscuits, butter, celery, sea salt and grapes (£7.95pp supplement)

TEA & COFFEE



Fresh ground coffee, tea & fruit and herbal infusions.

Prices exclude vat, staffing, travel, tableware and kitchen hire. Min 60 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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