

QUALITY VEGETARIAN WEDDING CATERING



VEGETARIAN / VEGAN PLATED DISHES 2020/2021

## STARTERS

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*Delicious individual  
plated starters.*

*Includes rustic bread  
roll and butter*

*Pre-confirmed choice  
from two*

Fresh elegant homemade creamy broccoli and Long Clawson stilton soup (v)  
Homemade roast mixed vegetable and roasted garlic soup (v) (ve)  
Spinach, ricotta and pine-nut ravioli with a fine sage butter (v)  
Compressed melon with strawberry gel, edible flowers, berries and black sesame (v)  
Smoked grilled halloumi and avocado salad with mustard vinaigrette (v)  
Lemon hummus, rosemary, olives, roasted garlic, flat bread, roast pepper dipping sauce (v)  
Mixed heritage tomato salad, basil & pine-nut with micro shoots (v)  
Baked vegetarian brie with toasted wood fired flatbread fingers & micro herbs (v)  
Hummus, olives, roasted garlic and red pepper sauce with flatbread (ve)  
Walnut and chickpea pate served with crostini and green tomato chutney (ve)

## MAINS

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*Pre-confirmed choice  
from two*

Blue cheese and butternut squash wellington, fondant potato, rich sun-dried tomato and basil sauce (v)  
Roasted vegetable wellington, fondant potato, basil and rich sun-dried tomato sauce (v)  
Goat's cheese and caramelized red onion tart tatin, balsamic glaze, watercress and Jerusalem artichoke salad (v)  
Chickpea and butternut squash tagine, watercress, pomegranate, feta and couscous salad (v)  
Chestnut pate en croute, celeriac, garlic & thyme dauphinoise, fine beans, mushroom gravy (v)  
Harissa chickpea and pomegranate stuffed squash, artichoke, rocket and confit lemon salad (v)  
Pumpkin seed crusted tofu medallions, roasted sprout and brown rice, roasted pepper and pumpkin seed sauce (v)  
Baked aubergine with lemon infused couscous (ve)  
South American style squash and vegetables ragu (ve)  
Moroccan stuffed romano peppers with spicy harissa sauce (ve)  
Asparagus, minted pea and caramelised red onion tart

## 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)
- Trio of lemoncello posset, chocolate coffee Opera cake, berry & vanilla meringue droplet (v)
- Trio of cheesecakes – cookie & cream, white chocolate and strawberry quenelle and lemon meringue (v)
- Chocolate and orange tart (ve, GF, lacto free)
- Vanilla cheesecake with almond crust (ve)
- Coconut and custard tart (ve)

## TEA & COFFEE



- Fresh ground coffee, tea & fruit and herbal infusions (£2.95pp supplement if required)

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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