

QUALITY WEDDING CATERING



RELAXED FAMILY STYLE TABLE SHARING MENUS 2020/2021

SHARING STARTER

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*Delicious table
platters to whet the
appetite.*

*We recommend one
style and two boards
per table of 10.*

*Includes rustic bread
roll and butter*

Antipasti Sharing Board -

Prosciutto Di Parma, Salami Milano, Olives, Sun-Dried Tomatoes, Rocket and Parmesan Salad and Ciabatta bread.

Mezze Sharing Board -

Grilled vegetables, beef kofta, chicken shish kebab, feta cheese, tzatziki and hummus served with flatbreads.

Large Rustic Country Sharing Board™ -

Ham hock terrine with pickled vegetables, chicken liver pâté and spiced apple and ale chutney, gin cured salmon, served with toasted rustic bread.

SHARING MAIN

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*Perfect for relaxed,
informal dining.*

*One style per table
(two boards per 10)*

*Please allow spaces
on each table for the
boards to be placed
for sharing – a raised
central beam is
perfect.*

Lamb tagine – 16 hour slow cooked spiced lamb shoulder, apricot and almond couscous, minted yoghurt dip.

Beef brisket – slow cooked smoked beef brisket, confit garlic mash, roasts mushrooms, herb jus.

Pork loin with crackling and caramelised apple sauce, roasted potatoes and cider cream sauce.

Lemon roasted chicken, stuffed with citrus and herb tabbouleh topped with tzatziki and pistachios.

Atlantic salmon fillet spiced Israeli couscous, roast vine tomatoes, broccoli, herb pesto.

Butternut squash, sage and chili risotto with coriander (ve)

Tomato, aubergine and mozzarella parmigiana with pine nut crumble topping (v)

Pepper seasoned sirloin of beef served rare with salsa verde or a rich wine jus (£3pp supplement)

French style duck cassoulet served in a large farmhouse casserole pot with ladle

Coq au vin, served in a casserole pot with grilled provencal vegetables (gf)

HOT SIDES

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*Three bowls for
sharing*

*Choose three
delicious handmade
hot sides to perfectly
match your main
course*

Seasonal vegetables

Dauphinoise potatoes

New potatoes with butter

Sea salted roasted new potatoes

Roasted root vegetables in honey glaze

Creamy savoy cabbage

Chunky chips with sea salt

Roasted sweet potato fries

**SHARING
DESSERT**



*Large dessert to be
shared and enjoyed*

Chocolate –
Triple chocolate brownie, dark chocolate and baileys tart, white chocolate mousse

Lemon -
Lemon meringue pie, mini lemon posset and lemon drizzle cake

Berries –
Mixed summer berry and elderflower jelly, blackcurrant cheesecake and mini fruit pavlova

Dimblebee's Eton Messy™ large Eton Mess, Pimms soaked strawberries and mint cream (v)

Chocolate and almond, pistachios truffle torte (ve)

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.

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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