

QUALITY WEDDING CATERING



BBQ BANQUETS FOR TABLE SHARING 2020/2021

## SEATED BBQ SHARING PLATTERS

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*Perfect for relaxed, informal  
sharing.*

*Compliment your choice with  
delicious hot or cold side bowls  
from the menus below.*

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



## STEAKS

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*Garnished with vine tomatoes and  
mushrooms*

**Handmade Burgers** – Served with pretzel bun, lettuce, tomatoes, gherkins, Monterey Jack cheese.

Quality gourmet beef burger

Spicy gourmet lamb burger

Mexican pulled jackfruit burger (vegan)

Quorn and beetroot burger (vegan)

### **Handmade Kebabs** –

Greek style lamb kebab, oregano and thyme, honey yoghurt

Kashmiri style spiced lamb kebab, mango chutney

Vegetable kebab - aubergine, peppers, onion, mushroom marinated in garlic, walnut pesto (ve)

Halloumi cheese kebab, peppers, onion, mushroom and courgette (v)

### **Handmade Marinated Chicken Skewers** -

Tandoori marinated chicken skewer with coriander yoghurt

Garlic and ginger marinated chicken skewer with Sriracha mayo

Greek style chicken skewer, oregano and lemon drizzle oil

BBQ salmon with mango salsa and coconut

### **Local Butcher's Own Gourmet Sausages** –

Lincolnshire sausage – coarsely ground pork with breadrusk and sage

Old English pork sausage – coarsely ground pork and lots of black pepper

Vegetable sausage (v) – quality vegetable sausage

Cooked medium, (subject to supplements, current pricing on request)

Sirloin (£3 supplement)

Rump (£5 supplement)

T Bone (£10 supplement)

Fillet (£8 supplement)

Barnsley chop (double sided lamb chop)

### HOT SIDES



*Choose three delicious handmade hot or cold sharing bowls to perfectly match your BBQ*

### COLD SIDES



### SHARING DESSERT



*Large dessert to be shared and enjoyed*

Seasonal vegetables

New potatoes with butter (gf)

Sea salted roasted new potatoes (gf)

Roasted root vegetables in honey glaze

Creamy buttered savoy cabbage

Chunky chips with sea salt

Roasted sweet potato fries (gf)

Homemade deli-style coleslaw (v) (gf)

Mediterranean roasted vegetable couscous salad (v) (ve) (gf)

Rainbow slaw with tahini dressing (ve)

Greek salad with feta (v) (gf)

Pasta salad with tomato, basil and roasted red pepper(v)

Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley and coriander (v)

Chive and new potato salad (cold) (v) (gf)

Mozzarella and tomato salad with balsamic (v) (gf)

Dressed panzanella Tuscan tomato, onion, bread and red pepper salad (v)

Mixed tomato and red onion salad with basil and olive oil (v) (ve) (gf)

Green bean and radish salad with crunchy chickpea dukkha nuts (v)

Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)

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)



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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