

QUALITY WEDDING CATERING



RELAXED FAMILY STYLE TABLE SHARING MENUS 2022

**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*

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.*

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.

Lamb tagine – 16 hour slow cooked spiced lamb shoulder, apricot and almond couscous, minted yogurt dip (£5.95pp supplement)

Beef brisket – slow cooked BBQ beef brisket with 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.

Atlantis 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 nuts crumble topping (v)

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)

Pepper seasoned sirloin of beef served rare with salsa verde or a rich wine jus (£8.95pp supplement)

HOT SIDES



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

Dimblebee's Eton Messy™ large Eton Mess, Pimm's soaked strawberries and mint cream (v)
Large handmade pavlova with cream and fresh seasonal mixed berries (v)
Triple chocolate brownie stack (v)
Dimblebee's Brûlée - giant vanilla crème brûlée (v)
Chocolate and almond, pistachios truffle torte (ve)

CHEESE COURSE



Selection of artisan cheeses with traditional accomplishments (9.95pp supplement)

TEA & COFFEE



Fresh ground coffee, tea & fruit and herbal infusions included in a three-course meal.

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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