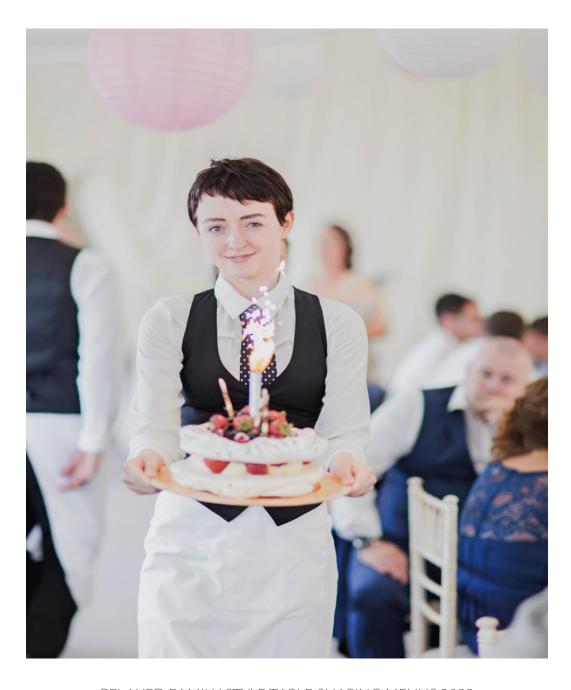


QUALITY WEDDING CATERING



RELAXED FAMILY STYLE TABLE SHARING MENUS 2022



SHARING STARTER

Antipasti Sharing Board -

Delicious table

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

platters to whet the appetite.

Mezze Sharing Board -

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

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

Includes rustic bread roll and butter

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

Perfect for relaxed, informal dining.

Beef brisket – slow cooked BBQ beef brisket with herb jus.

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

One style per table (two boards per 10)

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.

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

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

Seasonal vegetables

Dauphinoise potatoes

Three bowls for sharing

New potatoes with butter

Sea salted roasted new potatoes

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

Roasted root vegetables in honey glaze

Creamy savoy cabbage

Chunky chips with sea salt

Roasted sweet potato fries

SHARING DESSERT

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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)

Large dessert to be shared and enjoyed 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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