

HIGH QUALITY A LA CARTE MENU



PLATED DISHES 2022

STARTERS



*Delicious individual
 plated starters.*

*Includes rustic bread
 roll and butter*

*Pre-confirmed choice
 from one plus
 vegan/vegetarian
 alternative*

Salmon crayfish and dill terrine, sorrel emulsion

Chicken liver pâté served with green apple chutney and crostini

Terrine of ham hock, tarragon mayo, micro watercress and beetroot wafer

Smoked Gressingham duck, rose and golden beets with blackberries textures, sherry dressing (gf)

Tomato Provençale mascarpone and pesto tart (v)

Asparagus and stilton tart, hollandaise, bitter leaves (v)

Cured salmon, gin and dill, pink grapefruit, caper berry, brioche

Heritage tomato, buffalo mozzarella, caprese salad (gf) (v)

Brie, flat bread, spiced tomato chutney, micro

Hereford hop souffle (v)

MAINS



fish / meat

*Pre-confirmed choice
 from one plus one
 vegan/vegetarian*

Braised feather blade of beef, potato fondant, carrot & star anise pure with mushroom ravioli, jus

Slow braised pork belly, seasonal greens, apple compote, sage mashed potatoes, jus (gf)

Seabass fillet, asparagus and fennel, mussel chowder

Roast chicken breast, garlic butter sauce, baby leeks, parmentier potatoes (gf)

Herb crusted cannon of lamb, white onion pure, crushed peas, mint jus (£5.95 supplement)

Duck breast, heritage carrots, caramelised orange sauce and sweet potato mash (gf)

Pan fried medallion of beef, wild mushroom, leek and potato rosti, baby carrots, port jus (gf) (£9.95 pp supplement)

Beef wellington, fondant potato, baby carrots, red wine jus (£39.95pp supplement) 80 people max

Rump of lamb, dauphinoise potatoes, pea and onion fricassee, jus (gf) (£5.95 pp supplement)

DESSERTS



*Stylish handmade
desserts*

*Pre-confirmed choice
from one plus vegan
alternative if required*

Trio of lemoncello posset, lemon meringue cheesecake, mini vanilla panna cotta

Trio of chocolate - Dark chocolate & orange ganache, praline quenelle & caramelised white chocolate dome

Dark chocolate and hazelnut sphere dusted with edible gold powder (v)

Brandy steeped Eton Mess with rose and pistachio cream (v)

Chocolate and Seville orange truffle torte (v)

Banoffee torte, banana mousse and caramel glaze and white chocolate (v)

Bailey's crème brûlée with fresh raspberries and mini heart shaped shortbread (v)

Citrus lemon syllabub with a honeycomb shard (v)

Classic glazed lemon tart (v)

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 up on a request. Supplement charges exclude vat.

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

The Dimplebee Catering Company Ltd, Unit 10 Linwood Workshops, Linwood Lane, Leicester, LE2 6QJ
Tel: 0116 283 3327
info@dimplebeecatering.co.uk

© The Dimplebee Catering Company Ltd. Co reg: 07827086, VAT 165 077 989. All goods and services are supplied subject to our Terms & Conditions which are available from our website. If you require further information on the allergen content of our foods please ask and we will be happy to assist.