

HIGH QUALITY VEGAN WEDDING CATERING



VEGAN PLATED DISHES 2019

**VEGAN COLD
CANAPES**

.....
*Delicious and
handmade by our
chefs*

Guacamole on rye crisp
Edamame bean and pesto croquette
Tomato and spinach pesto tartlet
Mushroom, garlic, basil crostini

Canapes £2.25 each, Selection of three £6.75 per head

VEGAN STARTER

.....

Artichoke and roasted garlic soup
Hummus, olives, roasted garlic and red pepper sauce with flatbread
Walnut and chickpea pate served with crostini and green tomato chutney

VEGAN MAIN

.....

Risotto with glazed balsamic root vegetables
Baked aubergine with lemon infused couscous
South American style squash and vegetables ragu
Moroccan stuffed romano peppers with spicy harissa sauce
Asparagus, minted pea and caramelised red onion tart

VEGAN DESSERT

.....

Vanilla cheesecake with almond crust
Sicilian lemon mousse
Chocolate and orange tart
Coconut and custard tart

TEA & COFFEE

.....

Fresh ground coffee, tea & fruit and herbal infusions (£2.95 pp supplement if required)

Two Course Menus from £28.95 per head
Three Course Menus from £34.95 per head

Prices exclude vat, staffing, travel, tableware and kitchen hire. Min 50 persons.

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

© The Dimblebee 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.