

QUALITY WEDDING CATERING



PLATED DISHES 2018

STARTERS

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*Delicious individual
plated starters.*

*Includes rustic bread
roll and butter*

*Pre-confirmed choice
from two*

Fresh elegant homemade creamy broccoli and Long Clawson stilton soup (v)

Spinach, ricotta and pine-nut ravioli with a fine sage butter (v)

Compressed melon with strawberry gel, edible flowers, berries and black sesame (v)

Mixed heritage tomato and bocconcini cheese salad, basil & pine-nut with micro shoots (v)

Homemade chicken liver paté served with sweet red onion chutney and crostini

Potted brown shrimp with granary bread, lemon and chive aioli

Whiskey cured salmon with carpaccio of beetroot, dill emulsion and capers

Cornish crab and mango tian with herb oil and mango gel

Terrine of ham hock and baby vegetables with piccalilli dressing and beetroot wafer

Confit duck leg, salad Lyonnaise and olive tapenade

MAINS

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*fish / meat /
vegetarian*

*Pre-confirmed choice
from one plus one
vegetarian*

Fillet of sea bass fresh seafood linguini pasta and a champagne beurre blanc

Baked cod fillet with herb crust, crushed ratte potato cake, lobster bisque butter sauce

Pan fried breast of chicken, wild mushroom & garlic sauce, buttered mash and green beans

Pan fried breast of chicken, pancetta wrap, masala cream, new potato stack, seasonal vegetables

Strip loin of roast beef and Yorkshire pudding, all the trimmings and a rich gravy

Beef wellington served with fondant potato and greens with a red wine sauce (£2 pp supplement)

Pan fried medallion of beef, sauteed wild mushrooms, leek and potato rosti, port jus with seasonal vegetables (£2 pp supplement)

Roast leg of lamb, fondant potato, seasonal vegetables, rosemary, redcurrant and port sauce

Roast rump of lamb, potato and celariac dauphinoise, green beans, rosemary and red wine jus

Pork belly with crackling crumb, apple emulsion and English cider jus, baby carrots and greens

Blue cheese and butternut squash wellington, fondant potato, rich sun-dried tomato and basil sauce (v)

Roasted vegetable wellington, fondant potato, basil and rich sun-dried tomato sauce (v)

Goat's cheese and caramelized red onion tart tatin, balsamic glaze, watercress and Jerusalem artichoke salad (v)

DESSERTS

.....

*Stylish handmade
desserts*

*Pre-confirmed choice
from two*

Tart citron with mixed berry compote, dark and white chocolate pencil (v)
Homemade rich chocolate mousse with white chocolate soil and honeycomb (v)
Baileys crème brûlée with fresh raspberries and mini heart shaped shortbread (v)
Eton Mess in a kilner jar with edible flowers (v)
Homemade popcorn panacotta with salted caramel (v)
Citrus lemon syllabub with a honeycomb shard (v)
Chocolate mousse with white chocolate soil and honeycomb (v)
Chocolate and orange tart (v)
White chocolate and passion fruit truffle tort (v)
Trio of lemoncello posset, chocolate coffee Opera cake, berry & vanilla meringue droplet (v)
Trio of chocolate deluxe (v)

CHEESE COURSE

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Lincolnshire Poacher, Colston Basset Stilton, Brie de Meaux with chutney, artisan biscuits, butter, celery, sea salt and grapes.

TEA & COFFEE

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Fresh ground coffee, tea & fruit and herbal infusions

Two Course Menus from £29.95 per head
Three Course Menus from £37.95 per head
Four Course Menus from £45.95 per head

Prices exclude vat, staffing, travel, tableware and kitchen hire. Min 75 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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