

the
dimblebee
catering
Co.

'Family Style' Table Sharing Menus

Beautifully presented high quality menus for your guests to share or carve in an informal, relaxed style. Three course menus from £32.95 plus vat per head which represents food value with staffing, equipment, linens and tableware hire then costed additionally to suit your own timings, location and individual requirements.

The Brancaster Paddle Board Starter

Smoked salmon with caper berries and fresh lemon, citrus & lime mayo. Homemade smoked mackerel pâté with beetroot relish. Half pint pot of prawns with homemade marie rose sauce served warm rustic bread.

The Rustic Country Board Starter

Homemade scotch eggs with chive mayo, ham hock terrine with pickled vegetables, chicken liver pâté and spiced apple & ale chutney served with warm toasted rustic bread.

(We can adapt this menu for vegetarians)

The Mixed Mediterranean Board Starter

Mini French sticks with dipping oils, olives, lemon & roasted garlic hummus, mini spicy warm chorizo sausages, baked camembert cheese with crackers for dunking.

Table Sharing Main Courses

Fun, relaxed, informal - served at the table by your nominated Guest

Whole Moroccan spiced lamb shoulder served with dukkha and chunky raita

Roast honey and garlic lamb leg with roasted baby roots and a rich redcurrant & port sauce

*Short back rib of beef, field mushrooms and shallots slow cooked in ale
with an extra jug of gravy on the side*

Whole pepper seasoned sirloin of beef served rare with salsa verde (or rich béarnaise sauce)

Delicious large beef bourguignon farmhouse pots

Roast loin of pork with crackling apple & sage stuffing and a jug of cider gravy

Whole salmon wellington with cucumber and dill with lemon yoghurt

Chickpea and butternut squash tagine, sweet pomegranate couscous (v)

Mixed mushroom stroganoff (v)

Goat's cheese, caramelised onion and spinach tart with balsamic dressed salad (v)

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Side Dishes (choice of three)

Hot Bowls

Dauphinoise potatoes
Red Leicester & spring onion mash
Creamy savoy cabbage & pan-fried bacon lardons
Roasted roots in honey glaze
Sea salted roasted new potatoes with garlic & rosemary
Sprouting broccoli with orange butter
Aubergine & tarragon gratin
Green beans & garden peas with minted butter
Butternut squash & halloumi salad

Cold Bowls

Kale and anchovy salad with lemon & garlic croutons
Pea tabbouleh
Melon, cucumber & feta salad
Mixed sweet & vine tomatoes, roasted pepper & red onion salad
Mixed green leaf salad & parmesan cheese shavings

Fun Large Sharing Desserts

'Oreo' cheesecake with cream in mini milk bottles
Dimblebee's Eton Messy™ with pimm's soaked strawberries & mint cream
Mixed berry pavlova with sparkling fountain candle
Jam rolly polly with jugs of custard
Trio of chocolate 'fondue' with dipping fruits
Large red velvet cutting cake with pouring cream

Tea and Coffee Service

Fresh ground coffee, tea & fruit and herbal infusions

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Why not treat yourself and finish your dining off with Dimblebee's wonderful cheese course

High Quality Cheese Sharing Course
Fine local cheese selection served with chutneys, cheese biscuits, butter, celery
and grapes, beautifully presented to the table for sharing.

£5.95 plus vat per head

"We hope you like our recommended Menus as much as we do, however if you have a particular menu or style in mind we can always design a bespoke service tailored to your own requirements – call us today and let our friendly Chefs do the rest" – Dimblebee Catering, Award Winning Outside Caterers

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