

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 start from £33.95 plus vat per head which represents excellent food value. Staffing, equipment, linens, tableware and travel then subject to an additional cost to suit your requirements.

Brancaster Sharing Board Starter (1 board per 5 guests)

Smoked salmon with caper berries and fresh lemon, citrus and lime mayo, smoked mackerel pâté with beetroot relish, prawns with marie rose sauce served with rustic bread.

Rustic Country Sharing Board Starter (1 board per 5 guests)

Ham hock terrine with pickled vegetables, chicken liver pâté and spiced apple and ale chutney, homemade scotch eggs with chive mayo, served with toasted rustic bread.

Mediterranean Sharing Board Starter (1 board per 5 guests)

Baked Camembert, chorizo sausage, artisan crackers, bread with dipping oils, olives, tzatziki, garlic hummus.

Table Sharing Main Courses

- fun, relaxed, informal, can be served at the table by your nominated Guest -

Whole Moroccan spiced lamb shoulder

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

Bone in rib eye beef, field mushrooms, shallots, an extra jug of gravy on the side (£2 pp supplement)

Pepper seasoned sirloin of beef served rare with salsa verde (or a rich wine jus)

French style duck cassoulet served in a large farmhouse casserole pot

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

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)

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

Butterflied whole salmon stuffed with orange and cranberry, smoked garlic aioli.

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Side Dishes (choice of three)

Hot Bowls

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

Cold Bowls

Butternut squash and halloumi salad
Pea tabbouleh
Melon, cucumber and feta salad
Mixed sweet and vine tomatoes, roasted pepper and red onion salad
Mixed green leaf salad and parmesan cheese shavings

Rustic Breads Selection

Selection of rustic breads and butter
(£2.25 per head supplement)

Fun Large Sharing Desserts

'Oreo' cheesecake with cream
Dimblebee's classic Eton Messy™ with pimms soaked strawberries and mint cream
Mixed berry pavlova with sparkling fountain candle
Classic jam roolly polly with jugs of custard
Lemon syllabub with a honeycomb shard

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Why not compliment your dining 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 on boards for sharing.

£7.95 per head

Tea & Coffee Service

Fresh ground coffee, tea & fruit and herbal infusions

£2.50 per head

- please ask about our Gluten Free, Vegan and Vegetarian Banqueting options -

"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 award winning Chefs do the rest" – Dimblebee Catering, High Quality Outside Caterers

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AS FEATURED IN
VOGUE



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