

the
dimblebee
catering
Co.

2018

“The Rutland Water”

High Quality Wedding Banqueting

Our high quality 2, 3 and 4 course a la carte menus can be tailored to suit your taste and 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 own timings, location and individual requirements.

Recommended Starters

Served with a selection of rustic breads and butter

Broccoli and stilton soup (v)

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

Chicken liver paté served with sweet red onion chutney and crostini

Traditional style prawn cocktail

Heritage tomato and bocconcini cheese, basil and pine-nut dressing and micro salad

Whiskey cured salmon with carpaccio of beetroot, dill emulsion and capers (£1 p/h surcharge)

Crab and mango tian with herb oil and mango gel

Poached salmon fillet with sea herbs served with a warm hollandaise sauce (£1 p/h surcharge)

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

Confit duck leg, salad Lyonnaise and olive tapenade

Compressed melon with strawberry gel, pimms steeped berries and black sesame (v)

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A La Carte Main Courses

pre-confirmed choice of two plus one vegetarian, waited to guest tables

Pan-fried salmon fillet, new potato and chive cake with hollandaise sauce

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

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

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*Pan fried breast of chicken with a wild mushroom and garlic sauce, sage buttered mash and green beans*

*Pan fried breast of chicken wrapped in bacon with a creamy tarragon sauce and a new potato stack*

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*Locally sourced traditional strip loin roast beef and Yorkshire pudding,
all the trimmings and rich gravy*

Beef wellington served with fondant potato and greens with a red wine sauce (£3 p/h surcharge)

Pan fried medallion of beef, saute wild mushroom, port jus with seasonal vegetables (£3 p/h surcharge)

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

*Locally sourced roast rump of lamb, potato and celariac dauphinoise, green beans  
and a rosemary and red wine jus*

*Venison loin, pickled blackberry, blackberry jus, purple sprouting broccoli, heritage carrots (£6 p/h surcharge)*

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

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

Goat's cheese and caramelized red onion tart tatin with a watercress and Jerusalem artichoke salad (v)

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

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Individual Desserts

Tart Citron with a mixed berry compote

Chocolate mousse with white chocolate soil and honeycomb

Baileys crème brûlée with fresh raspberries & a mini heart shape shortbread biscuit

Eton Mess in a kilner jar

Cherry panacotta

Popcorn panacotta with salted caramel

Lemon syllabub with a honeycomb shard

Midlands Fine Cheese Course

Midland's fine cheese selection served with artisan chutney, cheese biscuits, butter, celery and grapes, beautifully presented.

£7.95 per head

Tea & Coffee Service

Fresh ground coffee, tea & fruit and herbal infusions

£2.50 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 award winning Chefs do the rest" – Dimblebee Catering, High Quality Outside Caterers

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AS FEATURED IN
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