

*the*  
dimblebee  
catering  
Co.  
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2017

*“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 £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.

*Recommended Starters*

Served with a selection of rustic breads and butter

*Homemade seasonal vegetable soup (v)*

*Poached salmon fillet infused with dill & lemon served with a warm hollandaise sauce*

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

*Homemade chicken liver and champagne pate served with sweet red onion chutney*

*Traditional prawn cocktail*

*Plum tomato & mozzarella stack with a basil and pine-nut dressing and micro shoots (v)*

*Crayfish and smoked salmon salad with a light horseradish & crème fraiche dressing and beetroot relish*

*Miso and soy salmon with edamame beans and udon noodles*

*Terrine of ham hock and baby vegetables with piccalilli dressing*

*Spinach & herb cream cheese roulade with spiced tomato compot and salsa verde (v)*

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*A La Carte Main Courses*

pre-confirmed choice of three, waited to guest tables

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

*Individual beef wellingtons served with buttered mash and red wine sauce*

*Beef Bourguignon pots (to serve tables of 10) with dauphinoise potatoes and French green beans*

*Pan fried medallion & slow braised blade of beef, wild mushroom & port jus with a leek and potato rosti*

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*Roast duck breast with seared asparagus, red wine sauce and caramelized shallot, buttered hispi cabbage*

*Roast leg of lamb infused with rosemary served with fondant potato and a redcurrant and port sauce*

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

*Venison wellington, braised red cabbage, butter fondant potato with a port & redcurrant jus (£3 p/h surcharge)*

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

*Tian of smoked trout, leek fondue and crème fraiche with a crayfish dressing*

*Fillet of wild 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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*Roast mediterranean vegetable wellington, new potatoes 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, Vegan and Vegetarian Banqueting options -

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*Individual Desserts*

*Tart Citron with a mixed berry compote*

*Chocolate trio mousse*

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

*Summer fruit pudding with cream*

*Baked vanilla cheesecake*

*Eton Mess*

*Blackforest roulard*

*Mixed berry pavlova*

*Apple pie & homemade custard*

*Midlands Fine Cheese Course*

*Midlands fine cheese selection served with artisan chutney, cheese biscuits & butter, celery and grapes beautifully presented on wood and slate.*

*Tea & Coffee Service*

*Fresh ground coffee, tea & fruit and herbal infusions*

*Petit Four*

*“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” – Dimplebee Catering, Award Winning Outside Caterers*

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