



A LA CARTE MENU

the
dimblebee
catering
Co.





Starters

Includes rustic bread roll and butter

Game and pork terrine with frisée and spiced apple chutney

Melon, prosciutto and port reduction

Gin and dill cured salmon, pink grapefruit, caper berry, beetroot carpaccio

Confit duck croquettes with pickled red cabbage and coriander aioli

Terrine of ham hock, tarragon mayo, micro watercress

Chicken liver pâté with tomato chutney, crostini

Classic prawn cocktail

French onion soup, gruyere croutons

Brie, flatbread, apricot and ginger chutney, micros (v)

Goat's cheese and red onion tarte tatin (v)

Heritage tomatoes, buffalo mozzarella, caprese salad (v)

Asparagus and stilton tart, hollandaise, bitter leaves (v)



Pre-confirmed choice from one for all plus vegan/vegetarian alternative

Mains

Meat/fish/vegetarian

Braised feather blade of beef, fondant, carrot and orange purée, oyster mushroom, red wine jus

Locally sourced traditional roast beef, homemade Yorkshire pudding with all the trimmings and rich gravy

Pork loin, scrambled apple and pine nut crust, pommes anna, creamed savoy cabbage, gravy jus

Roast chicken suprême wrapped in pancetta, new potato cake, grilled carrots, chive sauce

Slow braised pork belly, grilled carrots, sage mashed potatoes, jus (gf)

Roast chicken breast, garlic butter sauce, leeks, parmentier potatoes (gf)

Roast salmon, crushed new potatoes, shrimp butter (*5.95pp supplement*)

Seabass fillet, asparagus and fennel, mussel chowder

Beetroot and butternut squash wellington, grilled carrots (ve)

Mediterranean vegetable slow roasted tart (ve)

Duck breast, pommes anna potatoes, caramelised orange jus

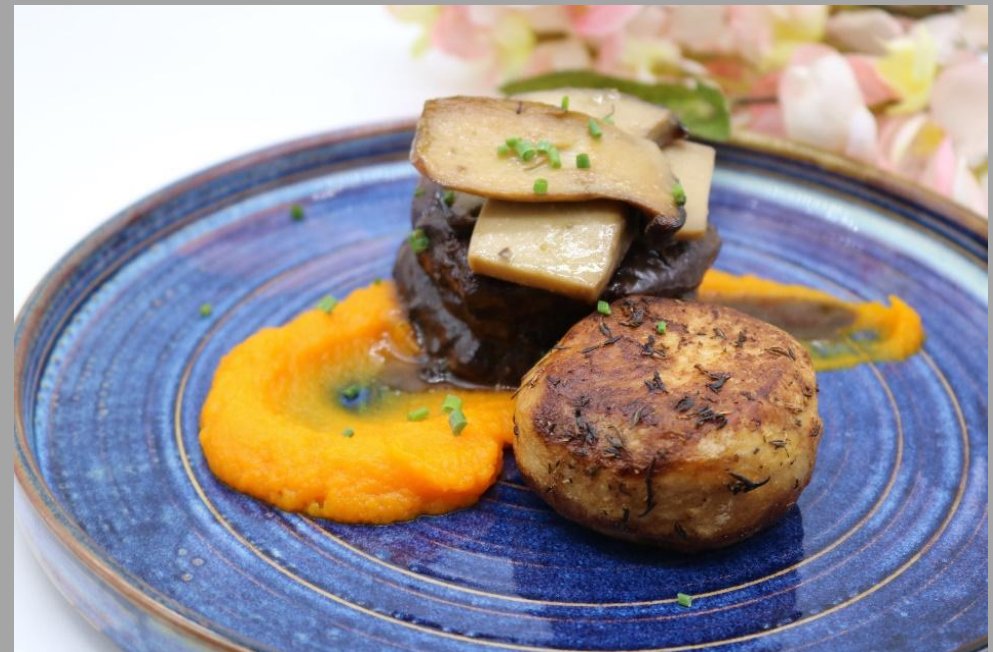
(£3.95pp supplement)

Rump of lamb, dauphinoise potatoes, pea and onion fricassée, jus (gf)

(£6.95pp supplement)

Slow cooked shoulder of lamb, mint jus, grilled carrots, sweet potato gratin (*(£7.95pp supplement)*)

Pan fried medallion of beef, wild mushroom, leek and potato rosti, baby carrots, port jus (gf) (*£8.95pp supplement*)



Pre-confirmed choice from one for all plus one vegan/vegetarian

Desserts

Stylish handmade desserts

Pre-confirmed choice from one plus vegan alternative if required.

Traditional Pimm's soaked strawberry Eton Mess (v)

Bailey's crème brûlée with mini heart shaped shortbread (v)

Trio of limoncello posset, mini lemon meringue cheesecake, macaron (v)

Trio indulgence of Biscoff mousse, mini chocolate brownie, macaron (v)

Duo of white & milk chocolate with Dulce de Leche and honeycomb (v)

Vanilla panna cotta with barriers

Deluxe Chocolate Tart (v)

Tarte Au Citron (v)

Citrus lemon syllabub with a honeycomb shard (v)

Vegan coconut passion fruit panna cotta (ve) (gf)

Cheese course

Selection of artisan cheeses with traditional accompaniments (9.95pp supplement)

Tea & Coffee

Fresh ground coffee, tea & fruit and herbal infusions included in a three-course meal.

