



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

Roast chicken suprême wrapped in pancetta, new potato cake, green beans, chive sauce

Slow cooked shoulder of lamb, mint jus, seasonal vegetables, sweet potato gratin

Slow braised pork belly, seasonal greens, 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, seasonal greens (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)

(£4.95pp 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

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)

Dark chocolate and hazelnut sphere dusted with edible gold powder (v)

Tarte Au Citron (v)

Mango Charlotte (v)

Classic elegant tiramisu (v)

Chocolate Ganache Tart (v)

Citrus lemon syllabub with a honeycomb shard (v)

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

Pre-confirmed choice from one plus vegan alternative if required

