



the
dimblebee
catering
Co.

A LA CARTE MENU



STARTERS

.....

*Delicious individual
 plated starters.*

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*Includes rustic bread
 roll and butter*

.....

*Pre-confirmed choice
 from one plus
 vegan/vegetarian
 alternative*

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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 courgettes with pickled red cabbage and coriander aioli

Terrine of ham hock, tarragon mayo, micro watercress and beetroot wafer

Chicken liver pate with tomato chutney, crostini

Classic prawn cocktail

French onion soup, gruyere croutons

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

Goat cheese and red onion tarte tatin (v)

Heritage tomatoes, buffalo mozzarella, caprese salad (v)

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

MAINS

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*Meat/ fish/
 vegetarian*

.....

*Pre-confirmed choice
 from one plus one
 vegan/vegetarian*

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

Roast chicken supreme 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

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 fricassee, jus (gf) (£4.95pp supplement)

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

DESSERTS



*Stylish handmade
desserts*



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



ASK ABOUT
ALLERGENS
AND
INTOLERANCES

Trio of lemoncello 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)

Traditional Pimm's socked strawberry Eton Mess (v)

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

Citrus lemon syllabub with a honeycomb shard (v)

Chocolate Ganache Tart (v)

Tarte Au Citron (v)

Tiramisu torte (v)

Mango Charlotte (v)

Vegan almond panna cotta (ve)

COURSE



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

TEA & COFFEE



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

*Vegetarian, gluten free, dietary and vegan options are available up on a request.
Supplement charges exclude vat*