



the
dimplebee
catering
Co.

FAMILY STYLE SHARING MENU



SHARING STARTER

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Our selection of sharing Mezze Platters are served to the centre of your tables for relaxed start to your meal.

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Please choose one Mezze for everyone, or have a choice of two Mezzes for additional £4.95 + vat

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SHARING MAIN

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Large sharing dishes served to the tables on a sharing board or from a buffet station

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Choose a one meat option plus one vegetarian/vegan option – accompanied by three side salads

British Mezze –

Homemade scotch egg, locally sourced traditional centenary pork pie, goat cheese caramelised onion tartlet, homemade chutney and piccalilli, rocket

Mediterranean Mezze -

Prosciutto Di Parma, Salami Milano, marinated olives, roasted red peppers and courgettes, rocket and parmesan salad and ciabatta bread with balsamic oil

Greek Mezze -

Mini lamb Souvlaki with tzatziki, lemon chicken kebab, marinated feta cheese, baba ganoush and hummus served with flatbread fingers

Middle Eastern Mezze –

Moroccan spiced puffed parcel chicken, hummus, chilli feta tabbouleh, falafel with mint yoghurt dip, served with flat breads and pressed lemon.

Honey and maple glazed shoulder of pork, peppercorn sauce

West country topside of beef with mustard and herb crust, horseradish mayo or brandy sauce

Beef brisket – 48hr slow cooked beef brisket with port, thyme, herb jus (gf) (df)

Jamaican jerk chicken with black eyed peas in a casserole pot

Pork loin with crackling and caramelised apple sauce, cider gravy

Lebanese chicken, olives and artichokes

Lemon roasted chicken with citrus and herb tabbouleh garnish topped with pistachios

Whole side of salmon with parsley, basil pesto and vine tomato whole roasted almonds salsa (£5.95pp supplement)

Pepper seasoned sirloin of beef served rare with salsa verde or a rich wine jus (£7.95 pp supplement)

Herb crust rack of lamb, red currant jus (£9.95pp supplement)

French style duck cassoulet served in a large farmhouse casserole pot

Classic Spanish paella

Mediterranean vegetable paella (ve) (gf)

ASK ABOUT
ALLERGENS
AND
INTOLERANCES

HOT SIDES

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*Three bowls for
sharing*

*Choose three
delicious handmade
hot sides to perfectly
match your main
course*

Tomato, aubergine and mozzarella parmigiana with pine nuts crumble topping (v)
Butternut, mushroom and chestnut wellington (v)
Goat's cheese and marinated beetroot quiche (v)
Portobello mushroom stuffed with leeks, topped with cheddar cheese (v)

Seasonal vegetables (ve)
Dauphinoise potatoes (v)
New potatoes with butter (v) (gf)
Sea salted roasted new potatoes (v)
Roasted root vegetables in honey glaze
Broccoli with toasted almonds (v)
Chunky chips with sea salt (v)
Sweet potato fries (v) (gf)

SHARING DESSERT

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*Large dessert to be
shared and enjoyed*

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*Choice from one
dessert for all guests*

Dimblebee's Eton Messy™, Pimm's soaked strawberries and mint cream (v)
Large handmade pavlova with cream and fresh seasonal mixed berries (v)
Luxury macaron tower and donut wall station (50/50 split)
Belgian dark chocolate profiteroles tower with luxury toffee sauce (v)
Triple chocolate brownie stack with dulce de leche (v)
Dimblebee's Dim-Brûlée™ giant vanilla crème brûlée (v)

CHEESE COURSE

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Selection of locally sourced cheeses with handmade chutneys, butter, grapes, celery, artisan biscuits (9.95 net pp supplement)

TEA & COFFEE

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