



the dimblebee catering Co.

FAMILY STYLE SHARING MENU







SHARING STARTER

British Mezze -

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

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

Mediterranean Mezze -

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

start to your meal.

Greek Mezze -

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

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

Middle Eastern Mezze -

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

SHARING MAIN

Honey and maple glazed shoulder of pork, peppercorn sauce

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

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

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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)

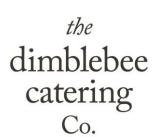
Herb crust rack of lamb, red currant jus (£9.95pp supplement)

French style duck cassoulet served in a large farmhouse casserole pot

Classic Spanish paella

Mediterranean vegetable paella (ve) (gf)

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



ASK ABOUT
ALLERGENS
AND
INTOLERANCES

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)

HOT SIDES

Three bowls for sharing

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

Large dessert to be shared and enjoyed

Choice from one dessert for all quests

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

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

TEA & COFFEE

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