



## FAMILY STYLE SHARING MENU

*the*  
dimplebee  
catering  
Co.

## FAMILY STYLE SHARING MENU

*Our show-stopping Sharing Boards are always a winner & offer the ultimate social dining experience! Served to the middle of tables, guests can tuck in & help themselves.*

### STARTERS

Please choose 1 Mezze for everyone, or have a choice of 2 Mezzes for additional £4.95pp + vat

#### British Mezze

Homemade scotch egg, locally sourced traditional centenary pork pie, goat's cheese caramelised onion tartlet, chutney, piccalilli, rocket, ciabatta bread with balsamic oil

#### Mediterranean Mezze

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

#### Greek Mezze

Chicken Souvlaki with tzatziki, grilled halloumi skewer, marinated feta cheese, baba ghanoush 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.





## Sharing Mains

*Large sharing dishes served to your tables on a sharing board, choose 1 meat options and add your 3 favourite side salads.*

Roast sirloin beef with red onion chutney  
Slow cooked Coca Cola pork belly, apple sauce  
Moroccan style beef kebabs with chunky hummus  
Honey and maple glazed shoulder of pork, peppercorn sauce  
West country topside of beef, mustard and herb crust,  
horseradish mayo

Beef brisket – 48hr slow cooked beef brisket with port, thyme, herb jus  
Jamaican jerk chicken with black eyed peas in a casserole pot  
Pork loin with crackling, caramelised apple sauce,  
cider gravy  
Lebanese chicken, olives and artichokes  
Lemon roasted chicken with citrus and herb

Classic Spanish paella  
Mediterranean vegetable paella (ve) (gf)  
Tomato, aubergine, mozzarella parmigiana with pine nuts  
crumble (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)



## Cold sides



## Hot Sides

- Homemade deli-style coleslaw (v) (gf)
- Mediterranean roasted vegetable couscous salad (v) (ve)
- Greek salad with feta (v) (gf)
- Pasta salad with tomato, basil and roasted red pepper(v)
- Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley and coriander
- Chive and new potato salad (cold) (v) (gf)
- Mozzarella and tomato salad with balsamic (v) (gf)
- Dressed panzanella Tuscan tomato, onion, bread and red pepper salad (v)
- Mixed tomato and red onion salad with basil and olive oil (v) (ve) (gf)
- Mixed green leaf salad, parmesan shavings, olive oil & balsamic vinegar (v)
- Red cabbage slaw (v) (gf)
- Honey glazed carrots salad (v) (gf)
- Coconut and coriander rice (v) (gf)
- Roasted Mediterranean vegetables (v) (gf)
- Cauliflower cheese (v)
- Fennel spiced savoury cabbage (v) (gf)
- Seasonal vegetables (ve) (gf)
- Dauphinoise potatoes (v) (gf)
- New potatoes with saffron butter (v) (gf)
- Sea salted roasted new potatoes (v) (gf)
- Chunky chips with sea salt (v) (gf)
- Sweet potato fries (v) (gf)
- Traditional braised red cabbage (ve) (gf)

*Pick your favourite 3 bowls to be served in the middle of the table for your guests to share.*





## Sharing Desserts

*Choice from 2 desserts for all guests to enjoy*

- Dimblebee 's Eton Messy™, Pimm's soaked strawberries, mint cream (v)
- Large handmade pavlova with cream and fresh seasonal mixed berries (v)
  - Large milk chocolate trifle with bourbon custard (v)
  - Triple chocolate brownie stack with dulce de leche (v)
  - Large classic tiramisu (v)
  - Large limoncello posset with fresh raspberries (v)
- Large Belgian dark chocolate profiteroles with luxury toffee sauce (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.