



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

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.



Sharing Mains

Large sharing dishes served to your tables on a sharing board, choose 2 meat options and add your 3 favourite side salads.

Lamb koftas with tzatziki

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 chantenay carrots (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)

