

the
dimblebee
catering
Co.



MENUS 2019/20 Season

'truly special' - NICHE Magazine

'simply outstanding' – Rob McWhirter

'so many compliments, thank you' – Lady Alice Manners



You are in the best hands with the Dimblebee Catering Company

The multi-award winning Dimblebee Catering team deliver high quality outside catering with professional staffing for perfect handmade weddings and events. Our menus and services are flexible and the team will be delighted to assist.

We work with some of the best venues and brands in the UK and deliver the same level of passion and quality to you.

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AS FEATURED IN
VOGUE



CANAPE MENU

Choose three, four or five canapes per person

Cold Canapes

Smoked salmon, lemon sorrel, saffron pancake

Smoked salmon and cream cheese blini

Beef, micro herb and horseradish crostini

Aromatic duck roll, hoisin and cucumber

Quails egg and pickle dill herring

Crab croustades tartlets

Thai style fishcake with lemon grass

Halloumi sweet chilli crostini (v)

Goat's cheese tartlet, red onion chutney and vine tomato (v)

Filo tartlet with feta, olive, rosemary, lemon aioli (v)

Bruschetta with tomato and basil (ve)

Warm Canapes

Mini beef burger, mature cheddar, ale chutney

Spiced lamb samosa, mango dip

Honey and mustard glazed sausages

Prawn with sweet chilli flakes

Lamb kofta lollipop, harissa and mint yoghurt

Mushroom and saffron arancini balls (v)

Sweet potato tofu cake, tangy ponzu sauce (ve) (gf)

Spiced vegetable samosa, mango dip (ve)

Falafel ball, tzatziki dip (ve) (gf)

Mini halloumi burger, chilli jam (v)

THE BRADGATE MENU

3 courses – choose from a starter or three canapes
Alternatively, an optional upgrade to include canapes is available

STARTER

pre – confirmed choice from two

- includes rustic bread roll and butter -

Heritage tomato, bocconcini, parmesan crumb, basil oil

Melon, prosciutto, seasonal berries, elderflower dressing

Thai style fishcake with lemon grass

Ham hock terrine, piccalilli, mini brioche loaf

White onion soup, Swiss cheese choux pastry bonbon

Chickpea croquette, pickled walnut, mixed leaves (ve)

MAIN

pre – confirmed choice from two

Slow braised blade of beef, baby vegetables, horseradish mash, madeira jus

Pork loin steak, red cabbage, roasted chateau potato, crackling crumb, cider sauce

Breast of chicken, tarragon and wild mushroom sauce, fondant potato, vegetable parcel

Spiced aubergine vegetable tagine, pomegranate cous-cous (ve)

Red onion and asparagus tart (ve)

DESSERT

pre - confirmed choice from two

Eton Mess with edible flowers (v)

Trio chocolate mousse, chocolate cigar

Banoffee torte, rum and raisin syrup

Marbled chocolate brownie, clotted cream

Chocolate and orange tart, orange coulis (ve)

Tea and coffee service to the table included

THE RUTLAND MENU

3 courses – choose from a starter or three canapes
Alternatively, an optional upgrade to include canapes is available

STARTER

pre – confirmed choice from two

- includes rustic bread roll and butter -

Black bomber cheese goujeres puffs, chive and leek mousse

Classic prawn and crayfish tail cocktail, rye bread crostini

Chicken liver parfait, mini brioche loaf, sultana and hazelnut dressing

Gin and dill marinated salmon, pink grapefruit, caper berries, samphire

Stilton and asparagus tart, hollandaise sauce (v)

Pumpkin ravioli with sage nut brown butter (ve)

MAIN

pre – confirmed choice from two

Seabass fillet, fennel, colcannon potato, broad beans, vermouth cream

Rump of lamb, dauphinoise potato, onion and pea fricassee, minted red wine jus

Breast of corn-fed chicken, king oyster mushroom, baby corn, fondant potato, salsa verde

Roast beef sirloin, roast potatoes, vegetable parcels, Yorkshire pudding, red wine pan gravy

Roasted vegetable wellington, fondant potato, basil and rich sun-dried tomato sauce (v)

Aubergine confit with ratatouille, wild garlic dressing (ve)

DESSERT

pre-confirmed choice from two

Eton Mess in a kilner jar with edible flowers (v)

Lemon meringue pavlova (v)

Dark chocolate and caramel 'bar', white chocolate soil (v)

Blueberry crumble cheesecake, shortbread with forest fruits jam

Mango and apricot bavarois, pineapple and mint salsa (v)

Peach bellini sphere, prosecco anglaise (v)

Chocolate and orange tart, orange coulis (ve) (gf) (lf)

Tea and coffee service to the table included

THE BELVOIR MENU

3 courses – choose from a starter or four canapes
Alternatively, an optional upgrade to include canapes is available

STARTER

pre – confirmed choice from two

- includes rustic bread roll and butter -

Smoked duck breast, trio of beetroot, seasonal micro herbs, cherry dressing
Smoked salmon, horseradish crème fraiche, caper berries, lemon, grissini breadsticks
Asparagus consommé, soft herb and pumpkin ravioli (v)
Wild mushroom and leek cassoulet, bacon crumb topping
Chickpea and walnut parfait, celery and grape salad (ve)

MAIN

pre – confirmed choice from two

Beef wellington, seasonal vegetable parcel, fondant potato, madeira jus
Herb crusted cod loin, chive gnocchi, baby leek, lobster glaze
Breast of duck, oriental spice, spring onion and potato croquette, baby leek, plum and hoisin jus
Breast of guinea fowl, royal potato, smoked bacon, baby onion, green beans, jus verde
Goat's cheese tart tatin, caramelized red onion, balsamic glaze, watercress and Jerusalem artichoke salad (v)
Aubergine confit with ratatouille, wild garlic dressing (ve)

DESSERT

pre-confirmed choice from two

Eton Mess in a kilner jar with edible flowers (v)
Citrus lemon syllabub with a honeycomb shard (v)
Chocolate sable dome, black forest garnish (v)
Lemon meringue pavlova (v)
Homemade popcorn panacotta with salted caramel (v)
Blueberry crumble cheesecake, shortbread with forest fruits jam
Mango and apricot bavaois, pineapple and mint salsa (v)
Peach bellini sphere, prosecco anglaise (v)
Chocolate and orange tart, orange coulis (ve) (gf) (lf)

Tea and coffee service to the table included

FAMILY STYLE TABLE SHARING MENU

3 courses – choose from a starter or three canapes
An optional upgrade to include canapes is available

SHARING STARTER

pre – confirmed choice from one plus vegetarian option

- includes rustic bread roll and butter –

Norfolk Sharing Board

Smoked salmon with cut lemon, peeled prawns, smoked mackerel pâté
beetroot relish with rustic bread.

Rustic Country Board TM

Ham hock terrine with pickled vegetables, farmhouse piccallili
Homemade scotch eggs, chive mayonnaise, sliced apple, toasted rustic bread.

Meze Sharing Board

Beef kofta, chicken shish kebab, grilled halloumi, grilled vegetables, mint yoghurt, tzatziki, hummus with flatbreads

Antipasti Sharing Board

Sliced prosciutto di parma, cut salami, mixed olives, sundried tomato, rocket and parmesan salad
with ciabatta, olive oil and balsamic dip.

SHARING MAIN

pre – confirmed choice from one plus vegetarian option

Sliced roast lamb leg with rosemary, sliced sage stuffing and a rich gravy

Sliced beef brisket – slow cooked smoked beef brisket with horseradish

Rich game stew served in a large farmhouse casserole pot with ladle

Sliced pork loin, crackling, caramelised apple sauce and English mustard

Lemon roast chicken portions, sliced herb stuffing and a pot of rich gravy

Chicken, chorizo and mixed seafood paella, paprika, garlic with lemon (can also be as a vegetarian option)

Rustic SlidersTM – beef, cheddar, tomato, salad, sweet chilli sauce in brioche (grilled halloumi as vegetarian option)

Lamb tagine – 16 hour slow cooked spiced lamb shoulder with a minted yoghurt

Chickpea and butternut squash tagine (ve)

Sliced goat's cheese and roasted pepper filo tart with balsamic glaze (v)

Sliced roasted vegetable wellington, basil and sun-dried tomato sauce (v)

HOT SIDES

pre – confirmed choice of three hot or cold

Seasonal vegetables (gf)

Dauphinoise potatoes (gf)

New potatoes with butter (gf)

Sea salted roasted new potatoes (ve) (gf)

Roasted root vegetables in honey glaze (gf)

Creamy buttered savoy cabbage (gf)

Aubergine and tarragon gratin (gf)

Chunky chips with sea salt

Roasted sweet potato fries

COLD SIDES

pre – confirmed choice of three hot or cold

Butternut squash and halloumi salad (v) (gf)

Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley and coriander (v)

Homemade deli-style coleslaw (v) (gf)

Apricot and almond couscous (v)

Chive and cold new potato salad (v) (gf)

Mozzarella and tomato salad with balsamic (v)

Dressed panzanella salad, tomato, onion, bread and red peppers (v)

Mixed tomato and red onion salad with basil and olive oil (ve) (gf)

Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (gf)

SHARING DESSERT

pre – confirmed choice of one per table

Black cherry cheesecake with pouring cream

Dimblebee's Eton Messy™ large Eton Mess, pimm's soaked strawberries and mint cream (v)

Large handmade pavlova with cream and fresh seasonal mixed berries (v)

Chocolate and caramel brownie stack (v)

Citrus lemon panna cotta with honeycomb crumb (v)

Chocolate and orange tart (ve) (gf) (lf)

Dimblebee's Dim-Brûlée™ giant vanilla crème brûlée (v)

Tea and coffee station during dessert is included

SEATED BBQ TABLE SHARING PLATTER MENU

2 courses – choose from 3 BBQ selections and 2 desserts
An optional upgrade to include canapes is available

BBQ SHARING CHOICES

pre – confirmed choice of three

Handmade Burgers

Quality gourmet beef burger (gf)

Spicy gourmet lamb burger (gf)

Spicy Mexican pulled jackfruit burger (ve)

Vegetable gourmet burger (v)

Beetroot and quinoa burger (ve)

Handmade Kebabs

Thai style pork kebab with chilli, coriander and lime mayonnaise (gf)

Greek style lamb kebab, oregano and thyme (gf)

Kashmiri style spiced lamb kebab (gf)

Vegetable kebab - aubergine, peppers, onion, garlic mushroom (ve) (gf)

Halloumi cheese kebab, peppers, onion, mushroom and courgette (v) (gf)

Ras al hanout dry rub tofu kebab with aubergine (ve) (gf)

Marinated Chicken Skewers

Tandoori marinated chicken skewer with coriander and mint yoghurt (gf)

Garlic and ginger marinated chicken skewer with fresh lime (gf)

Greek style chicken skewer, oregano and lemon drizzle oil (gf)

BBQ smoked chicken skewer (gf)

Gourmet Sausages

Cumberland pork

Lincolnshire

Old English pork

Pork and jalapeno

Pork and leek

Quality vegetable (v) (gf)

Smoked squash and sweet potato (ve) (gf)

HOT SIDES

pre – confirmed choice of three hot or cold

- Seasonal vegetables (gf)
- Dauphinoise potatoes (gf)
- New potatoes with butter (gf)
- Sea salted roasted new potatoes (ve) (gf)
- Roasted root vegetables in honey glaze (gf)
- Creamy buttered savoy cabbage (gf)
- Aubergine and tarragon gratin (gf)
- Chunky chips with sea salt
- Roasted sweet potato fries

COLD SIDES

pre – confirmed choice of three hot or cold

- Butternut squash and halloumi salad (v) (gf)
- Homemade deli-style coleslaw (v) (gf)
- Greek salad with feta (v) (gf)
- Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley and coriander (v)
- Chive and cold new potato salad (v) (gf)
- Mozzarella and tomato salad with balsamic (v)
- Dressed panzanella Tuscan tomato, onion, bread and red pepper salad (v)
- Tomato and red onion salad with basil and olive oil (ve) (gf)
- Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (gf)

PLATED DESSERT

pre-confirmed choice from two

- Eton Mess in a kilner jar with edible flowers (v)
- Lemon meringue pavlova (v)
- Dark chocolate and caramel 'bar', white chocolate soil (v)
- Blueberry crumble cheesecake, shortbread with forest fruits jam
- Mango and apricot bavarois, pineapple and mint salsa (v)
- Peach bellini sphere, prosecco anglaise (v)
- Chocolate and orange tart, orange coulis (ve) (gf) (lf)

Tea and coffee station during dessert is included

AFTERNOON TEA MENUS

Gluten free, vegan and vegetarian options available

Classic Menu

Selection of elegant handmade finger sandwiches –
Classic British traditional free-range egg and cress
Traditional English ham with Coleman's English mustard
Roast beef and creamy horseradish sauce
Mature English cheddar cheese and local chutney (v)

Elegant handmade vanilla scones –
Strawberry preserve (v)
Clotted cream

Selection of mini tea cakes –
Chocolate brownie (v)
Victoria sponge (v)
Chocolate eclairs
Orange and polenta cake (gf)

Savoury Menu

Selection of elegant handmade finger sandwiches –
Classic British traditional free-range egg and cress
Traditional English ham with Coleman's English mustard
Roast beef and creamy horseradish sauce
Mature English cheddar cheese and local chutney (v)

Cheese and chive scones
Served with herb butter and piccalilli

Melton pork pie
Provençal vegetable quiche
Pork, sage and apple sausage roll
Mini scotch egg and chive mayonnaise

Tea, fruit teas and coffee service to the table included

An optional upgrade to include a flute of prosecco per person is available for a £4.95 supplement (inc vat)

CHILDRENS MENU

*Two or three course plated menus for ages 4-10 years
pre-confirmed choice of one*

STARTER

- includes rustic bread roll and butter -

Crudités and dips (v)

Garlic bread fingers with tomato salsa dip (v)

Creamy seasonal vegetable soup (v)

Melon slices and grapes (v)

MAIN

Breaded chicken goujons with potato mash and peas

Pork meatball and tomato pasta bake

Butcher's pork sausages and creamy mash and peas

Fish goujons with potato mash and peas

Homemade seasonal vegetable lasagne (v)

DESSERT

Fresh fruit salad (v)

Strawberry cheesecake (v)

Chocolate mousse (v)

FOOD & SERVICE PRICES

Quality menus and service, min 60 persons.

CANAPE MENU

Choose three, four or five canapes per person

Three per person £6.99 inc vat - Four per person £8.95 inc vat - Five per person £9.99 inc vat

THE BRADGATE MENU

3 course – choice from starter or three canapes

Alternatively, an optional upgrade to include canapes is available

£49 inc vat per head

THE RUTLAND MENU

3 course – choice from starter or three canapes

Alternatively, an optional upgrade to include canapes is available

£59 inc vat per head

THE BELVOIR MENU

3 course – choice from starter or four canapes

Alternatively, an optional upgrade to include canapes is available

£69 inc vat per head

FAMILY STYLE TABLE SHARING MENU

3 course – choice from starter or three canapes

Alternatively, an optional upgrade to include canapes is available

£62 inc vat per head

SEATED BBQ TABLE SHARING MENU

2 course – An optional upgrade to include canapes is available

£55 inc vat per head

AFTERNOON TEA MENUS

Classic Menu - £24.50 inc vat per person

Savoury Menu - £25.95 inc vat per person

CHILDRENS MENU

Plated menus for ages 4-10 years

Plated two course menu £19.95 inc vat, three course menu £24.50 inc vat per head

Smaller portion of adult menus – half price per head

EVENING MENUS

*Quality handmade evening food, served on disposables.
Min 60 people, priced to be taken in conjunction with the day service above*

Build your own Gourmet Sausage Butties Station

Butcher's own gourmet sausage with soft white roll and sauces.
Quality vegetable sausages (can be vegan) (v)
£6.95 pp inc vat

Jacket Potato Station

Jacket potato with a selection from three toppings
grated cheese (v) beans (v) coleslaw (v) beef chili, vegetarian chilli (v) tuna, curry sauce (v)
£7.25 pp inc vat

The Famous Dimblebee Catering Pork Pie and Cheese Wedding Cake

A fine selection of cheese and cut pork pie with rustic breads,
butter and chutney. Presented as a self-serve grazing station
£7.95 pp inc vat

Build your own Pulled Pork Rolls Station

Delicious pulled pork and apple sauce served in a bagel.
Gourmet vegetable burger (can be vegan) (v)
£7.95 pp inc vat

Mini Fish 'n' Chip Cones

Served with mushy peas, tartar sauce, curry sauce and ketchup
Vegetarian sausage and chips (v)
£9.95 pp inc vat

Evening Finger Buffet

Prawn skewers with chilli and ginger dip, homemade spicy falafel sausage rolls (v)
Chicken tikka skewers – bhaji and pakora selection with mint yoghurt (v)
tomato focaccia breads, mini halloumi and sweet chilli jam pretzel (v), mini pizza bruschetta (v)
£9.95 pp inc vat

Festival Style Take Away Boxes

Mini fish 'n' chips with mushy peas - Vegetable paella (ve)
Chicken katsu curry with rice - Louisiana chicken jambalaya (gf)
Beef rendang curry with coconut rice - Mini steak and ale pie with gravy
Butcher's sausage and mash (can be vegan) - Mac and cheese (can be vegan) (v)
choice of one, £10.80 pp inc vat

Prices above include vat at 20%, staffing for 6 hours (day service), crockery and cutlery, and 3 hours staffing if evening catering.

We are not able to supply linens or glassware however we can recommend suppliers. Travel is included within 40 miles of LE2.

Adjoining catering marquee min 6mx6m, floor, light and 15kw power is required (tbc, dependant on numbers).

1/3rd non-refundable booking deposit secures your date, final details and matching balance then due by 3 weeks prior.