

QUALITY VEGETARIAN WEDDING CATERING



VEGETARIAN PLATED DISHES 2019

**VEGETARIAN  
STARTERS**



*Delicious individual  
plated starters.*

*Includes rustic bread  
roll and butter*

*Pre-confirmed choice  
from two*

Fresh elegant homemade creamy broccoli and Long Clawson stilton soup (v)

Homemade roast mixed vegetable and roasted garlic soup (v)

Spinach, ricotta and pine-nut ravioli with a fine sage butter (v)

Compressed melon with strawberry gel, edible flowers, berries and black sesame (v)

Smoked grilled halloumi and avocado salad with mustard vinaigrette (v)

Lemon hummus, rosemary, olives, roasted garlic, flat bread, roast pepper dipping sauce (v)

Mixed heritage tomato salad, basil & pine-nut with micro shoots (v)

Baked vegetarian brie with toasted wood fired flatbread fingers & micro herbs (v)

**VEGETARIAN  
MAINS**



*Pre-confirmed choice  
from two*

Blue cheese and butternut squash wellington, fondant potato, rich sun-dried tomato and basil sauce (v)

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

Goat's cheese and caramelized red onion tart tatin, balsamic glaze, watercress and Jerusalem artichoke salad (v)

Chickpea and butternut squash tagine, watercress, pomegranate, feta and couscous salad (v)

Chestnut pate en croute, celeriac, garlic & thyme dauphinoise, fine beans, mushroom gravy (v)

Harissa chickpea and pomegranate stuffed squash, artichoke, rocket and confit lemon salad (v)

Pumpkin seed crusted tofu medallions, roasted sprout and brown rice, roasted pepper and pumpkin seed sauce (v)

**VEGETARIAN  
DESSERTS**

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*Stylish handmade  
desserts*

*Pre-confirmed choice  
from two*

Tart citron with mixed berry compote, dark and white chocolate pencil (v)  
Homemade rich chocolate mousse with white chocolate soil and honeycomb (v)  
Baileys crème brûlée with fresh raspberries and mini heart shaped shortbread (v)  
Eton Mess in a kilner jar with edible flowers (v)  
Homemade popcorn panacotta with salted caramel (v)  
Citrus lemon syllabub with a honeycomb shard (v)  
Chocolate mousse with white chocolate soil and honeycomb (v)  
Chocolate and orange tart (v)  
White chocolate and passion fruit truffle tort (v)  
Trio of lemoncello posset, chocolate coffee Opera cake, berry & vanilla meringue droplet (v)  
Trio of chocolate deluxe (v)

**TEA & COFFEE**

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Fresh ground coffee, tea & fruit and herbal infusions (£2.95pp supplement if required)

Two Course Menus from £28.95 per head  
Three Course Menus from £34.95 per head

Prices exclude vat, staffing, travel, tableware and kitchen hire. Min 60 persons.  
Vegetarian, gluten free, dietary and vegan options are available.

Winners – The Food Awards England, Best Caterers (Midlands), Winners – NICHE Magazine, Best Wedding Services,  
Winners – Guides for Brides, 5\* Customer Service Award – As featured in VOGUE

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