

QUALITY WEDDING CATERING



BBQ BANQUETS FOR TABLE SHARING 2021

## SEATED BBQ SHARING PLATTERS

.....

*Perfect for relaxed, informal  
sharing.*

*Rustic bread roll and butter  
included*

*Compliment your choice with  
delicious hot or cold side bowls  
from the menus below*

*Please allow spaces on each  
table for the boards to be placed  
for sharing – a raised central  
beam is perfect.*



**Handmade Burgers** – Served with pretzel bun, lettuce, tomatoes, gherkins,  
Monterey Jack cheese.

Quality gourmet beef burger

Spicy gourmet lamb burger

Mexican pulled jackfruit burger (v) (vegan)

Quorn and beetroot burger (vegan)

### **Handmade Kebabs –**

Greek style lamb kebab, oregano and thyme, honey yoghurt

Kashmiri style spiced lamb kebab, mango chutney

Vegetable kebab - aubergine, peppers, onion, mushroom marinated in garlic,  
walnut pesto (ve)

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

### **Handmade Marinated Chicken Skewers –**

Tandoori marinated chicken skewer with coriander yoghurt

Garlic and ginger marinated chicken skewer with Sriracha mayo

Greek style chicken skewer, oregano and lemon drizzle oil

BBQ salmon with mango salsa and coconut

### **Local Butcher's Own Gourmet Sausages –**

Lincolnshire sausage – coarsely ground pork with breadrusk and sage

Old English pork sausage – coarsely ground pork and lots of black pepper

Vegetable sausage (v) – quality vegetable sausage

STEAKS



*Garnished with vine tomatoes  
and mushrooms*

Cooked medium, *(subject to supplements, current pricing on request)*

Sirloin

Rump

T Bone

Fillet

Barnsley chop (double sided lamb chop)

HOT SIDES



*Choose three delicious  
handmade hot or cold sharing  
bowls to perfectly match your  
BBQ*

Seasonal vegetables (v) (ve)

New potatoes with butter (gf)

Sea salted roasted new potatoes (gf)

Roasted root vegetables in honey glaze

Creamy buttered savoy cabbage

Chunky chips with sea salt

Roasted sweet potato fries (gf)

COLD SIDES



Homemade deli-style coleslaw (v) (gf)

Mediterranean roasted vegetable couscous salad (v) (ve) (gf)

Rainbow slaw with tahini dressing (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 (v)

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)

Green bean and radish salad with crunchy chickpea dukkha (v)

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

## SHARING DESSERT



*Luxury desserts to be enjoyed*

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)

Triple chocolate brownie stack (v)

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

Chocolate and almond, pistachios truffle torte (ve)

## TEA & COFFEE



Fresh ground coffee, tea & fruit and herbal infusions (supplement)

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

The Dimplebee Catering Company Ltd, Unit 10 Linwood Workshops, Linwood Lane, Leicester, LE2 6QJ  
Tel: 0116 283 3327  
e: [info@dimplebeecatering.co.uk](mailto:info@dimplebeecatering.co.uk)

© The Dimplebee Catering Company Ltd. Co reg: 07827086, VAT 165 077 989. All goods and services are supplied subject to our Terms & Conditions which are available from our website. If you require further information on the allergen content of our foods please ask and we will be happy to assist.