

*the*  
dimplebee  
catering  
Co.

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HIGH QUALITY WEDDING CATERING



PLATED DISHES 2022

## STARTERS



*Delicious individual  
plated starters.*

*Includes rustic bread  
roll and butter*

*Pre-confirmed choice  
from two*

Butternut squash and coconut soup, coriander straw (gf)  
Chicken liver paté served with sweet red onion chutney and crostini  
Terrine of ham hock and baby vegetables with piccalilli dressing and beetroot wafer  
Goat cheese tart, red onion chutney (v)  
Asparagus and stilton tart, hollandaise, bitter leaves (v)  
Cured salmon, gin and dill, pink grapefruit, caper berry, orange brioche  
Heritage tomato, buffalo mozzarella, caprese salad (gf) (v)  
Spinach, ricotta and pine-nut ravioli with a fine sage butter (v)  
Chickpea and walnut parfait, pimento tapenade, flatbread (ve)  
Prawn and crayfish cocktail with dill and lemon crème fresh  
Salt cured duck, rose and golden beets with blackberries and sherry (gf)

## MAINS



*fish / meat  
vegetarian / vegan*

*Pre-confirmed choice  
from one plus one  
vegetarian*

Slow braised blade of beef, baby vegetables, horseradish mash, madeira jus  
Belly pork, crackling crumb, seasonal greens, chateau potatoes, cider jus (gf)  
Herb crusted cod loin, chive gnocchi, baby leeks, lobster sauce  
Pan fried breast of chicken, wild mushroom & garlic sauce, buttered mash and green beans  
Maize fed chicken supreme, potato terrine, pancetta, seasonal greens (gf)  
Roasted vegetable wellington, fondant potato, basil and rich sun-dried tomato sauce (v)  
Moroccan spiced aubergine, sweet potato gratin, vegetable tagine (ve)  
Butternut squash, sweet potato, tahini gratin with seasonal vegetables (ve)  
Pan fried medallion of beef, wild mushroom, leek and potato rosti, port jus with baby carrots (£9.95 pp supplement)  
Beef wellington, fondant potato, baby carrots, red wine jus (£39.95pp supplement, 80 people max)  
Rump of lamb, dauphinoise potatoes, pea and onion fricassee, jus (gf) (£5.95 pp supplement)  
Seabass fillet, asparagus and fennel, mussel chowder

**DESSERTS**



*Stylish handmade  
desserts*

*Pre-confirmed choice  
from two*

- Trio of lemoncello posset, chocolate cake, berry & vanilla meringue droplet (v)
- Dark chocolate and hazelnut sphere dusted with edible gold powder (v)
- Chocolate and Seville orange truffle torte (v)
- Banoffee torte, banana mousse and caramel glaze and white chocolate (v)
- Bailey's crème brûlée with fresh raspberries and mini heart shaped shortbread (v)
- Classic Eton Mess with edible flowers (v)
- Citrus lemon syllabub with a honeycomb shard (v)
- Classic glazed lemon tart wedge (v)
- Chocolate and orange tart (ve)

**CHEESE COURSE**



- Selection of artisan cheeses with traditional accomplishments (£9.95pp supplement)

**TEA & COFFEE**



- Fresh ground coffee, tea & fruit and herbal infusions.

Prices exclude vat, staffing, travel, tableware and kitchen hire.  
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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