



the
dimblebee
catering
Co.

PLATED MENU - OPTION 1



STARTERS



*Delicious individual
plated starters*



*Includes bread roll
and butter*



MAINS



*Based on a pre-
confirmed choice
from one starter/ one
main/ one dessert.*

*Plus
Vegan/Vegetarian
alternative if
required.*



DESSERTS



*Stylish handmade
desserts*



ASK ABOUT
ALLERGENS
AND
INTOLERANCES

Terrine of ham hock, tarragon mayo, micro watercress and beetroot wafer

Melon, prosciutto and port reduction

Chicken liver pate with tomato chutney, crostini

French onion soup, gruyere croutons

Goat cheese and red onion tarte tatin (v)

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

Roast chicken supreme wrapped in pancetta, new potato cake, green beans, chive sauce

Slow braised pork belly, seasonal greens, sage mashed potatoes, jus (gf)

Roast chicken breast, garlic butter sauce, leeks, parmentier potatoes (gf)

Roast salmon, crushed new potatoes, shrimp butter

Mediterranean vegetable slow roasted tart (ve)

Traditional Pimm's soaked strawberry Eton Mess (v)

Bailey's crème brûlée with mini heart shaped shortbread (v)

Citrus lemon syllabub with a honeycomb shard (v)

Red Velvet cheesecake with berry coulis (v)

Vegan almond panna cotta (ve)

Price:

60 to 80 guests: £45 inc vat per head

81 to 100 guests: £40 inc vat per head

101 to 120 guests: £38 inc vat per person

Note: Prices above based on 6hr service (day before table lay included). Excluding Bank Holidays.