



the
dimblebee
catering
Co.

PLATED MENU - OPTION 2



STARTERS

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*Delicious individual
plated starters.*

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*Includes bread roll
and butter*

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MAINS

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

Plus

*Vegan/Vegetarian
alternative if
required.*

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DESSERTS

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*Stylish handmade
desserts*

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ASK ABOUT
ALLERGENS
AND
INTOLERANCES

Gin and dill cured salmon, pink grapefruit, caper berry, beetroot carpaccio

Confit duck courgettes with pickled red cabbage and coriander aioli

Classic prawn cocktail

Brie, flatbread, apricot and ginger chutney, micros (v)

Heritage tomatoes, buffalo mozzarella, caprese salad (v)

Heritage tomato and olive tian, red pepper coulis (ve)

Braised feather blade of beef, fondant, carrot and orange puree, oyster mushroom, red wine jus

Slow cooked shoulder of lamb, mint jus, seasonal vegetables, sweet potato gratin

Chicken supreme, wild mushrooms, confit garlic, chateau potato

Seabass fillet, asparagus and fennel, mussel chowder

Beetroot and butternut squash wellington, seasonal greens (ve)

Dark chocolate and hazelnut sphere dusted with edible gold powder (v)

Eton Mess seeped rose water strawberries and pistachio cream (v)

Tarte Au Citron (v)

Tiramisu torte (v)

Rich chocolate vegan tart (ve)

Price:

60-80 guests: £53 inc vat per head

81-100 guests: £49 inc vat per head

101-120 guests : £44 inc vat per head

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