

*the*  
dimblebee  
catering  
Co.  
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*“The Rutland Water”*

*Wedding Banqueting Recommended Menus*

Our high quality traditional 2, 3 and 4 course menus can be tailored to suit your taste, service and budget.

Three course menus start from £29.95 pp which represents the food value. Our commissions vary wildly in their individual requirements for staffing, equipment, linens, tableware, glassware, guest numbers and timings and so we will work with you to quote these additional items to meet your own requirements.

*Recommended Starters*

Served with a selection of rustic breads and butter

*Homemade Soup of your Choice*

*Poached Salmon Fillet infused with Dill & Lemon served with a warm Hollandaise Sauce on a bed of Rocket &*

*Roasted Cherry Tomatoes*

*Spinach, Ricotta and Pine Nut Ravioli with Sage Butter (v)*

*Homemade Pâté made with Chicken Livers and Champagne served with Sweet Red Onion Chutney*

*Traditional Prawn Cocktail Salad with Fresh Lemon*

*Plum Tomato & Buffalo Mozzarella Stack with a Basil and Pinenut dressing, dressed with Micro Shoots*

*Crayfish and Smoked Salmon Salad with a light Horseradish & Crème fraiche, Beetroot Relish*

*Chicken Parfait with Sourdough Toast and Apple & Ginger Chutney*

*Warm maple, soy cured Salmon, New Potato and Chive Salad with Micro Leaves*

*Terrine of Ham Hock and baby Vegetables & a Piccalilli dressing*

*Spinach & Herb Cream Cheese Roulade spiced Tomato Compot, Sauce Verge (v)*

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*Recommended Main Courses*

*Locally sourced Traditional Strip Loin Roast Beef & Yorkshire Pudding, all the trimmings & rich gravy*

*Individual Beef Fillet Wellingtons served with buttered Mashed Potato and Red Wine Sauce*

*Beef Bourguignon Pots (to serve tables of 10) with Dauphinoise Potatoes and French Green Beans*

*Pan Fried Fillet Medallion & Slow Braised Blade of Beef, Wild Mushrooms & Port Jus with a Leek Potato Rosti*

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*Roast Duck Breast with Seared Asparagus, Red Wine Sauce and Caramelized Shallot, buttered Hispi Cabbage*

*Twice Cooked Pork Belly, glazed Root Vegetables and Black Pudding Potato Mash with Cider Sauce*

*Roast Leg of Lamb infused with Rosemary served with Garlic Fondant Potato & Redcurrant and Port Sauce*

*Locally sourced Roast Lamb Rack, potato & celariac dauphinoise potato, green beans, rosemary & red wine jus*

*Locally sourced Venison Wellington, braised Red Cabbage, butter fondant potato with port & redcurrant jus*

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*Pan-fried Salmon Fillet, new potato and chive cake with Hollandaise sauce*

*Tian of Smoked trout, leek fondue and crème fraiche with a crayfish dressing*

*Fillet of Wild Sea Bass Fresh Seafood Linguini Champagne Beurre Blanc*

*Baked Cod fillet with Herb Crust, crushed ratte potato cake, lobster bisque butter sauce*

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*French trim Chicken Breast with Wild Mushrooms and Garlic Sauce, sage buttered mash and green beans*

*Chicken Supreme wrapped in Bacon with a Creamy Tarragon Sauce & a new potato stack*

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*Pan fried Spinach and Ricotta Cheese Rotolo buttered leek compote tomato coulis (v)*

*Mediterranean Roasted Vegetable Wellington, Roasted New Potatoes and rich sun-dried  
Tomato and Basil Sauce (v)*

(Please ask about our Gluten Free, Vegan and Vegetarian Banqueting options)

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*Recommended Dessert Courses*

*Tart Citron with a mixed berry compote*

*Chocolate Trio Mousse*

*Baileys Crème Brûlée with fresh Raspberries & a mini heart shape Shortbread Biscuit*

*Summer Fruit Pudding with Cream*

*Baked Vanilla Cheese Cheesecake*

*Eton Mess*

*Blackforest Roulard*

*Mixed Berries Pavlova*

*Apple Pie & homemade Custard*

*Retro Ice Cream Sundae*

*Midlands Fine Cheese Course*

*Midlands Fine Cheese selection served with artisan chutneys, cheese biscuits & butter, celery and grapes beautifully presented on a natural wood and slate paddle.*

*Tea & Coffee & Treats*

*Freshly Ground Coffee, Teas & Fusion Teas*

*Petit Fours or sweet treat Chocolate Dunk Strawberries*

*“We hope you like our recommended Menus as much as we do, however if you have a particular ingredient or service in mind we can always design a bespoke menu tailored to your own requirements – call us today and let our friendly Chefs do the rest” – Dimblebee Catering, Award Winning Outside Caterers*

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