

Lemon Zest



Lemon Zest Contemporary Cuisine

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SAMPLE MENU SELECTION

CANAPÉS

Tortilla Spoon, Salsa, Guacamole (v, df)

Tortilla Shell, Feta, Sundried Tomato, Basil Pesto (v)

Mini Cheeseburgers, Tomato Relish

Yorkshire Pudding, Shredded Beef, Horseradish Crème Fraiche

Mini Bagel, Smoked Salmon, Cream Cheese

Tiger Prawn Skewers, Garlic, Ginger (gf, df)

PLATED STARTERS

Deep Fried Camembert Wedges, Orange & Cranberry Sauce (v)

Wild Mushrooms & Mozzarella Arancini, Sweet Tomato Relish (v)

Brixworth Pate, Toasted Brioche, Onion Marmalade

Chinese Spiced Duck Breast Salad, Pomegranate, Preserved Lemon (gf, df)

Smoked Haddock & Salmon Fish Cakes, Sweet Chilli Sauce



PLATED MAIN COURSES

Goats Cheese, Asparagus & Red Pepper Wellington, Red Pepper Coulis (v)

Gnocchi with Roasted Butternut, Shaved Parmesan, Pesto (v)

Balsamic & Lemon Chicken, Coriander Pesto, Red Pepper Coulis (gf, df)

Sirloin of Beef, Roasties, Yorkshire Pudding, Parsnip & Horseradish Puree, Red Wine Jus

Pork Belly, Crispy Crackling, Caramelised Apples, Herb Mashed Potato (gf)

Saddleback Sausage, Mash, Caramelised Onion Gravy

PLATED DESSERTS

Served Cold

Eton Mess, Seasonal Berries

Lemon Tart, Fresh Raspberries

Baileys Chocolate Cheesecake, Crushed Honeycomb

Raspberry Tart, Seasonal Fruits, Crème Fraiche

Served Hot

Sticky Toffee Pudding, Salted Caramel Sauce, Raspberry Brittle

Apple Treacle Tart, Lemon Curd, Chantilly Cream



SAMPLE SHARING MENU

Sharing Platter Starters +

3 item sharing platter, for example:

Grilled Halloumi, Sweet Pepper Skewers (v)

Slow Braised Pork Belly Bon Bons, Green Apple Puree (gf)

Salt & Pepper Squid, Saffron Aioli

Served with pickles and breadsticks

Sharing Platter Main Courses +

Sharing Roast Platters – succulent joints of meat presented to your guests' tables for them to carve and serve. Served with Yorkshire Puddings, Roasted Potatoes, Jus, plus two sides

Sharing BBQ Platters – platters of BBQ meats and vegetables presented to your guests' tables. Served with Sea Salt & Rosemary Roasted Wedges, Red Onion Slaw, plus two sides

Duo Desserts

Lemon Posset, Baileys Chocolate Cheesecake

Raspberry Treacle Tart, Forest Fruits Pavlova

Lemon Meringue Pie, Chocolate Brownie, Chocolate Soil



EVENING FOOD OPTIONS

Evening BBQ Menu

100% British Beef Burgers,
Mature Cheddar Cheese

Cumberland Sausages

Vegetable Skewers, Basil Oil

New Potato Salad, Spring Onions

Mixed Leaf Salad, Honey Mustard Dressing

Hot Bap Selections

Pretzel Buns with one of the following–

Roast Pork, Stuffing, Apple Sauce

Cumberland Pork Swirl, Caramelised Onion

Smoked Back Bacon, Ketchup, HP

Toasties

Mature Cheddar, Honey Ham

Mature Cheddar, Vine Tomato

Three Cheese

Bacon, Blue Cheese

Brie, Sweet Chilli Jam

Goujons & Chips

Miniature Fish Goujons, Chips, Lemon Wedges,
Tartar Sauce

Chicken Goujons, Chips, Aioli

Paella

Chicken & Chorizo

Seafood Selection

Vegetarian

Mac N Cheese

Topped with two of the following:

Caramelised Onions, Crispy Bacon, Pickled
Jalapenos, Sweet Tomato & Basil, Sundried
Tomatoes, Olives & Parmesan, Crumbled Stilton,
Chilli Jam

Fresh Pizzas

14" Hand rolled Oven Pizzas

Feasting Table

Mature Cheddar, Brie, Stilton, Prosciutto, Salami,
Pork Pie, Pickled Onions

Fig Chutney, Grapes, Celery, Biscuits,
Fresh Bread

Prices for 60+ guests start from £52.00 + VAT per person

For more information and our full menus, please contact Lemon Zest
on info@lemon-zest.co.uk, we'd love to hear your ideas!

