



Lemon Zest



FOOD & DRINK



LEMON ZEST AT STRATTON COURT BARN

MENUS

CANAPES

Three per person £7.00 + VAT

Four per person £8.50 + VAT

THE BARN MENU FROM £62.00 + VAT PER PERSON

Three courses

3 Canapes OR Starter, Plus Main & Dessert

THE FEASTING MENU FROM £69.00 + VAT PER PERSON

Three Courses

4 Canapes OR Starter, Plus Main & Dessert

CHILDREN'S 2 COURSE MENU £25.00 + VAT

Main & Dessert - Suitable for under 10's

SUPPLIER MEALS £25.00 + VAT





CANAPES

Tortilla Spoon, Salsa, Guacamole (vgn)

Courgette Fritters, Mint Dip (vgn, gf)

Mini Onion Bhaji, Tangy Mango Chutney (vgn, gf)

Fig & Gorgonzola Bruschetta (v)

Sage & Gruyere Cheese Tartlets (v)

Sour Cream & Crispy Onion Potato Nest (v)

Mini Cheeseburgers, Burger Sauce

Pulled Beef Reuben Croute, Sauerkraut, Mustard Mayo

Smoked Paprika Lamb Koftes, Lime Yoghurt (gf)

Pork Belly Bonbons, Roasted Apple Puree (df)

Spiced Chicken Skewer, Garlic & Herb Yoghurt (gf)

Pea, Pancetta & Feta Tart

Smoked Salmon Blini, Lemon & Black Pepper Cream Cheese

Garlic & Ginger Tiger Prawn Skewers, Thai Coconut Dip (gf, df)





THE BARN MENU

3 COURSE WEDDING BREAKFAST

Choose from either 3 canapes OR a starter, plus one main and one dessert for all guests

STARTERS

- Sun-Blush Tomato & Basil Arancini, Roast Garlic Marinara (vgn)
- Wild Mushroom & Smoked Mozzarella Arancini, Tomato Chutney (v)
- Crispy Bocconcini, Tomato & Harissa Jam (v)
- Ripe Brie, Roasted Red Pepper, Caramelised Onion Tartlet (v)
- Deep Fried Camembert Wedges, Sourdough, Pear Compote (v)
- Mint, Lamb & Feta Croquettes, Baba Ghanoush, Lemon Dressing
- Smooth Chicken Liver Pate, Toasted Brioche, Balsamic Onion Marmalade
- Pressed Ham Hock, Petit Pois & Parsley Terrine, Piccalilli Gel, Crostini (df)
- Crispy Confit Duck, Pickled Watermelon Salad, Dill & Cucumber Dressing (gf, df)
- Hand Picked Crab & Salmon Fish Cakes, Asian Slaw, Sweet Chilli Sauce (df)

MAINS

- Spiced Roasted Cauliflower, Caramelised Cauliflower Puree, Fennel & Pomegranate Salad (vgn, gf)
- Sweet Potato & Butternut Curry, Coconut Rice, Lemongrass, Chilli, Coriander (vgn, gf)
- Garlic, Herb & Lemon Chicken, Bubble & Squeak, Glace Carrot, Red Wine Sauce (gf, df)
- Chicken Supreme, Pancetta & Pea Fricassee, Dauphinoise Potatoes, Tenderstem Broccoli (gf)
- 12 Hour Pork Belly, Crispy Crackling, Roasted Apple Jam, Herb Mash Potato, Savoy Cabbage, Jus (gf, df)
- Pork Fillet, Butternut Squash Puree, Roasted Apple, Fondant Potato, Cider Jus (gf, df)
- Orchard Reared Pork Sausage, Creamy Mash Potato, Caramelised Onion Gravy
- Blade of Beef, Honey Carrots, Mustard Mash, Bourguignon Sauce (gf, df)
- Sirloin of Beef, Roasties, Yorkshire Pudding, Watercress Puree, Honey Roast Roots, Red Wine Jus
- Confit Duck Leg, Braised Red Cabbage, Celeriac Puree, Red Wine Jus (gf, df)

DESSERTS

- Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream
- Chocolate Truffle Ganache Slice, Clementine Compote, Crème Fraiche
- Berry & Chocolate Eton Mess (gf)
- Lemon Tart, Raspberry Coulis
- Baileys Chocolate Cheesecake, Salted Caramel, Crushed Honeycomb
- Raspberry Crème Brûlée, Lemon Thyme Shortbread Biscuit
- Apple & Blackberry Crumble Tart, Custard
- Banoffee Pie Tart, Caramel Sauce, Crème Fraiche
- Chocolate Raspberry Slice, Coulis, Berry Compote (vgn, gf)
- Trio Dessert: St Clements Posset, Double Chocolate Brownie, Passionfruit Cheesecake
(Subject to supplement)





FEASTING MENU

Served to the table for guests to share
4 canapes OR starter, plus main & dessert.

SHARING STARTERS

One of the following platters:

ANTI PASTI BOARD

Prosciutto, Salami Milano, Burrata, Basil Oil,
Marinated Artichokes, Mixed Olives, Sun-Blush
Tomato & Basil Arancini (v), Grissini

MIDDLE EASTERN BOARD -

Hummus, Baba Ghanoush, Warm Flat Bread,
Feta Stuffed Peppers, Lamb Kofte, Halloumi
Pepper Skewers, Ras El Hanout Chicken Kebab

MAINS

Roast Platters

Your choice of meat, carved and served to the table:
Slow Roast Lamb Shoulder, Garlic & Rosemary (gf, df)
Sirloin of Beef, Horseradish & Mustard (gf, df)
Overnight Ale Braised Beef Brisket (df)
Sage & Lemon Porchetta (gf, df)
Cider Infused Loin of Pork, Sage & Onion Stuffing (df)

Served with Yorkshire Puddings, Roast Potatoes, Seasonal Vegetables, Jus.

OR

Sharing Platters

One of the following platters:

British Beef Burger, Cheese, Burger Sauce, Gherkin • Pork Sausage
• Harissa Marinated Halloumi Vegetable Skewers
Lamb Kofte, Mint Yoghurt • Moroccan Chicken Thighs, Lime Wedges
• Spiced Falafel Burger, Garlic Lime Mayo

Pulled BBQ Shoulder of Pork • Fajita Spiced Chicken • Mixed Bean Burger, Pico de Gallo

Served with Sea Salt & Rosemary Roasted Wedges, Mixed Leaf Salad, Honey Mustard Slaw.

BUFFET DESSERTS

Choose three of the following mini desserts or one large dessert served to the table to share:

St Clements Posset (gf)
Double Chocolate Brownie Squares (gf)
Passionfruit Cheesecake
Lemon Tart, Berries

Chocolate Truffle Ganache Slice
Tiramisu
Eton Mess, Seasonal Berries (gf)
Banoffee Pie Tart

Prices are based on 60 adult guests.
Prices vary depending on date and final menu chosen.





EVENING FOOD OPTIONS

£10.00 - £15.00 + VAT PER PERSON

EVENING BBQ MENU (APRIL-SEPTEMBER)

British Beef Burgers, Mature Cheddar Cheese, Burger Sauce, Pretzel Bun

Bratwurst, Caramelised Onion, Pretzel Roll

Spiced Harissa Chicken Skewer (gf, df)

Aromatic Garden Burger, Spinach & Chilli (vgn) or Marinated Halloumi & Sweet Pepper Skewer (v, gf)

Lemon Zest Potato Salad (vgn, gf)

Honey Mustard Slaw (vgn, gf)

FRESH PIZZAS

14" Hand rolled Oven Pizzas:

Two of the following:

Mr & Mrs - Goats Cheese, Caramelised Onions, Rocket (v)

To Have & To Hold - Roasted Vegetables, Sundried Tomato (v)

Just Married - Pepperoni, Fresh Chillies

Honeymoon - Serrano Ham, Mushrooms, Mistoliva Olives

Happily Ever After - Honey Roast Ham, Pineapple

I Do - Pulled Pork, BBQ Sauce, Chilli Peppers

4Ever & Ever - Mozzarella, Goat Cheese, Pecorino, Gorgonzola (v)

CHIP SHOP

One of the following:

Miniature Fish Goujons, Salted Skinny Fries, Lemon Wedges, Tartar Sauce (df)

Chicken Goujons, Salted Skinny Fries, Herb Aioli (df)

Battered Chipolatas, Salted Skinny Fries, Curried Mayonnaise, Cornichon (df)

Halloumi Fingers, Salted Skinny Fries, Tomato Relish (v)

HOT BAP SELECTIONS

Pretzel Buns with one of the following:

Falafel, Tomato Chutney, Crispy Halloumi (vgn)

Southern Fried Chicken Goujon, Pickled Slaw (df)

British Beef Burger, Mature Cheddar Cheese

12 Hour Pulled Pork, Apple Sauce (df)

Smoked Back Bacon (df)

Fish Finger, Tartare Sauce

TOASTIES

Two of the following:

Mature Cheddar, Tomato Chutney (v)

Three Cheese (v)

Brie, Sweet Chilli Jam (v)

Goat Cheese, Caramelised Onion, Rocket (v)

Cajun Beef Brisket & Blue Cheese

Mature Cheddar, Honey Roast Ham

GRAZING TABLE

Crackers, Fresh Bread

Mature Cheddar, Brie, Stilton,

Fig Chutney, Grapes, Celery (v)

Salami, Pork Pie, Pickled Onions

MAC 'N' CHEESE

Mac 'n' Cheese Box topped with Caramelised Onions and Smoked Bacon

TATER TOTS

Topped with one of the following:

BBQ Pulled Pork (df)

Smoked Bacon & Cheddar Cheese

Sweet Chilli Jackfruit (vgn)



*For evening food, a chefs choice alternative will be provided for any allergies.



Lemon Zest

01280 705228

info@lemon-zest.co.uk

www.lemon-zest.co.uk