



# Lemon Zest

**OUR MENUS**



## CANAPÉ SELECTION

Tortilla Spoon, Salsa, Guacamole (vgn)  
Tortilla Shell, Feta, Sundried Tomato, Basil Pesto (v)  
Fig & Gorgonzola Bruschetta (v)  
Ripe Brie & Cranberry Tartlets (v)  
Mini Onion Bhaji, Tangy Mango Chutney (gf, df, vgn)  
Sweetcorn, Coriander, Fritters, Lime Dip (vgn, gf)  
Olive, Basil Beignet, Chilli, Lime Dip (v)  
Gruyere & Dijon Twice Baked, Crème Fraiche (v)  
Mini Cheeseburgers, Tomato Relish  
Tempura Cauliflower Bites, Saffron Aioi (vgn)  
Yorkshire Pudding, Roast Beef, Horseradish Crème Fraiche  
Smoked Paprika Lamb Koftas, Lime Yogurt (gf)  
Mini Beef Wellingtons, Mushroom Duxelle  
Hoisin Duck, Spring Onion Spring Rolls  
Pork Belly Bonbons, Green Apple Puree  
Korean BBQ Spiced Chicken Skewer, Soy, Honey Dipping Sauce (gf, df)  
Mini Bagel, Smoked Salmon, Cream Cheese  
Crab & Chilli Potato Cakes, Sweet Chilli Sauce  
Tiger Prawn Skewers, Garlic, Ginger (gf, df)  
Chorizo & Manchego Skewers (gf)

Antipasti Cone:

Salami • Manchego • Olives • Cornichons • Mini Breadstick +



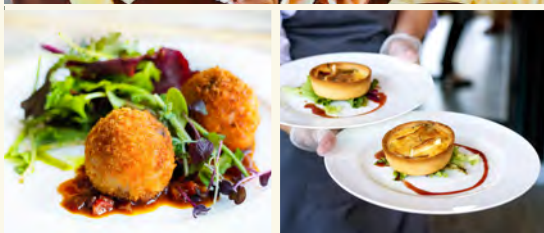


## PLATED STARTERS

- Sun-Blush Tomato & Basil Arancini, Roast Garlic “Crème Fraîche” (vgn)  
Sweet Potato & Red Lentil Dahl Cakes, Mixed Leaf Salad, Coriander Soubise (vgn, gf)  
Turmeric Butternut Squash Soup, Sage Croutons (vgn,df)  
Ripe Brie, Roasted Red Pepper, Caramelised Onion Tartlet (v)  
Wild Mushroom & Mozzarella Arancini, Sweet Tomato Relish (v)  
Deep fried Bocconcini Mozzarella Balls, Harissa Dressing (v)  
Chickpea & Sweet Potato Falafel, Pomegranate Molasses, Pea Shoots (vgn)  
Wild Mushroom Paté, Crusty Bread (vgn)  
Buffalo Mozzarella, Avocado Puree, Beef Tomato, Micro Cress (v, gf)  
Deep Fried Camembert Wedges, Sourdough, Pear Compote (v)  
Brixworth Pate, Toasted Sourdough, Onion Marmalade  
Pulled Ham Hock, Piccalilli Jam, Farmhouse Breads (df)  
Chinese Spiced Duck Breast Salad, Pomegranate, Preserved Lemon (gf, df)  
Smoked Haddock & Salmon Fish Cakes, Sweet Chilli Sauce (df)  
Retro Prawn Cocktail, Marie Rose Sauce, Rocket (gf)

+ Denotes Supplement Applies

**Sharing Boards Available – See page 6 for Options**







## PLATED MAIN COURSES

Goats Cheese, Asparagus & Red Pepper Wellington, Red Pepper Coulis (v)  
Cauliflower Schnitzel, Roast Garlic Olive Oil Pomme Puree, Roast Cherry Tomato Salsa (vgn, df)  
Sweet Potato & Butternut Curry, Coconut Rice, Lemongrass, Chilli, Coriander (vgn, gf)  
Roasted Butternut Gnocchi, Vegetarian Parmesan, Pesto (v)  
Balsamic & Lemon Chicken, Cherry Vine Tomatoes, Fondant Potato, Red Pepper Coulis (gf, df)  
Chicken Supreme, Pea & Pancetta Fricasse, Rosti Potato Cake (gf)  
Confit Duck Leg, Bubble & Squeak, Red Wine Jus (gf)  
12 Hour Brisket of Beef, Honey Carrots, Bubble & Squeak, Jus (gf, df)  
Beef Fillet, Banana Shallot, Fondant Potato, Red Wine Jus (gf, df) +  
Beef Wellington, Mushroom Duxelle, Dauphinoise Potatoes, Red Wine Jus +  
Sirloin of Beef, Roasties, Yorkshire Pudding, Parsnip & Horseradish Puree, Red Wine Jus  
Rump of Lamb, Kale, Black Pudding Potato Cake, Redcurrant Jus (gf) +  
Lamb Shank, Parsnip & Celeriac Mash, Charred Aubergine, Mint Jus (gf) +  
Cider Infused Pork Belly, Crispy Crackling, Herb Mash Potato, Rhubarb & Apple Jam (gf)  
Orchard Reared Pork Sausage, Creamy Mash Potato, Caramelised Onion Gravy  
Puff Pastry & Herb Crusted Salmon, Sorrel Sauce, New Potatoes Grilled Cod Loin,  
Bean Cassoulet, Salsa Verde (gf, df)

All served with Seasonal Vegetables

+ Denotes Supplement Applies

**Sharing Boards Available – See page 7 for Options**





## PLATED DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Raspberry Brittle  
Chocolate Pots, Clementine Syrup, Crème Fraiche  
Apple Normandy Tart, Lemon Curd, Chantilly Cream  
Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream  
Raspberry Pavlova, Fruit Compote, Chantilly Cream, Mint Sauce (gf)  
Eton Mess, Seasonal Berries (gf)  
Lemon Meringue Pie, Freeze Dried Raspberries  
Orange Treacle Tart, Chantilly Cream  
Banoffee Pots, Banana Cream, Caramelised Banana  
Baileys Chocolate Cheesecake, Salted Caramel, Crushed Honeycomb  
Raspberry Creme Brulee, Shortbread Biscuit  
Apple & Blackberry Crumble, Vanilla Cream or Custard  
Salted Caramel & Chocolate Tart, Caramel Sauce Passionfruit Cheesecake, Coulis  
Raspberry Chocolate Slice, Coulis (vgn, gf, df)

## TRIO DESSERT

Lemon Posset, Orange Treacle Tart, Chocolate Brownie  
Raspberry Pavlova, Lemon Meringue Pie, Passion Fruit Cheesecake





## SHARING MENU

### STARTER BOARDS TO SHARE +

Please choose 3 of the following items below to include one vegetarian option:

All served with pickles and breadsticks

- Sun-Blush Tomato & Basil Arancini (vgn)
- Indian Spiced Paneer Skewers (v, gf)
- Feta Stuffed Piquante Peppers, Green Olives (v)
- Creamy Burrata, Torn Basi, Olive Oil (v, gf)
- Cheddar & Spring Onion Croquettes (v)
- Harrissa, Grilled Halloumi, Sweet Pepper Skewers (v)
- Mixed Olives, Crumbled Feta, Sun-Blush Tomatoes (v)
- Hummus, Baba Ghanoush, Warm Flatbreads (vgn)
- Creamy Burrata, Torn Basil, Olive Oil (v) (gf)
- Rosettes of Parma Ham, Baby Capers (gf)
- Salami Milano, Pickled Cornichons (gf)
- Slow Braised Pork Belly Bon Bons, Green Apple Puree (gf)
- Handmade Scotch Eggs, English Mustard
- Chilli, Lime King Prawn Skewers, Sweet Chilli & Ginger Sauce (gf)
- Salt & Pepper Squid, Saffron Aioli

### SHARING ROAST PLATTERS +

Choose 1 option from the following:

- 30 Day Dry Aged Rib of Beef, Chimichurri Sauce
- Purston Leg of Lamb, Garlic & Rosemary (gf)
- Newbottle Sirloin of Beef, Horseradish & Mustard
- Cider Infused Loin of Pork, Sage & Onion Stuffing (df)

**Succulent joints of meat presented to your guests' tables for them to carve and serve.  
Served with Yorkshire Puddings, Roast Potatoes, Jus, plus one side.**





## SHARING BBQ PLATTERS +

Choose 1 option from the following:

Newbottle British Beef Burger, Smoked Cheese, Gherkin • Pork Sausage •  
Halloumi Vegetable Skewers

Lamb Chops, Minted Yoghurt • Jamaican Jerk Chicken Thighs, Lime Wedges •  
Spiced Edamame Bean Burger, Lime Mayo

Smoked Shoulder Pulled Pork, Boston Style • Chicken Souvlaki, Tzatziki • Chickpea Burger, Salsa

**Served with Sea Salt & Rosemary Roasted Wedges, plus two sides.**

### SIDES

Seasonal Vegetables Roasted Roots, Garlic, Thyme

Mediterranean Vegetables, Balsamic Syrup

Ottolenghi Style Tomato, Roasted Lemon, Sage, Red Onion

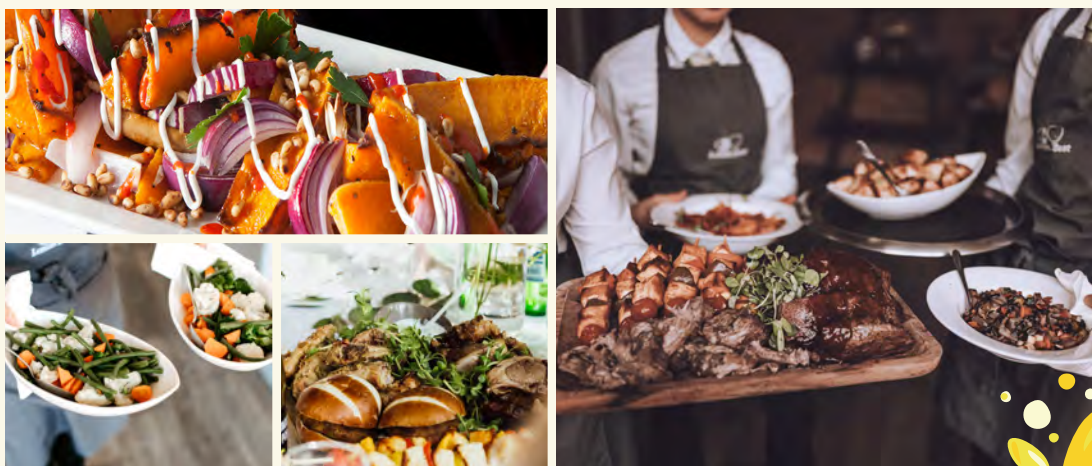
Mozzarella, Heritage Tomato, Basil

Red Onion Slaw

Butternut Squash, Tenderstem Broccoli, Tahini Dressing

Baby Spinach, Persian Feta, Garden Pea

Lemon Zest Potato Salad







## **BUFFET DESSERTS**

Choose three of the following mini desserts:

Lemon Posset, Popping Candy (gf)

Double Belgian Chocolate Brownie Squares (gf)

Passionfruit Cheesecake

Banoffee Pots, Banana Cream, Caramelised Banana

Lemon Meringue Pie

Chocolate Orange Mousse, Candied Orange

Tiramisu

Eton Mess, Seasonal Berries (gf)

Salted Caramel & Chocolate Tart

### **NOTES:**

Please note ice cream is not available at all venues

Please let us know of any allergies or dietary requirements and we will try our best to tweak our recipes to accommodate







## EVENING FOOD OPTIONS

### EVENING BBQ MENU

British Beef Burgers, Mature Cheddar Cheese  
Cumberland Sausages

Lamb Kofta

Aromatic Garden Burger, Spinach & Chilli (vgn)

New Potato Salad, Spring Onions

Mixed Leaf Salad, Honey Mustard Dressing

### HOT BAP SELECTIONS

Pretzel Buns with one of the following:

British Beef Burger, Mature Cheddar Cheese

12 Hour Pulled Pork, Apple Sauce

Warwickshire Sausage, Caramelised Onion

Smoked Bacon

### PAELLA

Two of the following:

Chicken & Chorizo

Seafood Selection

Mediterranean Vegetables

### 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

### TOASTIES

Two of the following:

Mature Cheddar, Honey Roast Ham

Mature Cheddar, Vine Tomato

Three Cheese

Brie, Sweet Chilli Jam





## EVENING FOOD OPTIONS

### GRAZING TABLE

Mature Cheddar, Brie, Stilton,  
Salami, Pork Pie, Pickled Onions,  
Fig Chutney, Grapes, Celery,  
Crackers, Fresh Bread

### GOUJONS & CHIPS

Miniature Fish Goujons, Salted Skinny Fries,  
Lemon Wedges, Tartar Sauce  
Chicken Goujons, Salted Skinny Fries, Aioli  
Halloumi Fingers, Salted Skinny Fries,  
Lemon Wedges

### FAJITAS BAR

Beef Brisket, Smoked Chicken or Refried Beans,  
Tortilla Wraps, Cajun Peppers, Onions,  
Sour Cream, Tomato Salsa, Guacamole,  
Grated Cheese

### DIRTY FRIES

Crispy Bacon, Cheddar Cheese,  
Mayonnaise & Spring Onion

### MAC 'N' CHEESE

Mac 'n' Cheese Bowls topped with  
two of the following:  
Caramelised Onions, Crispy Bacon,  
Pickled Jalapenos, Sweet Tomato & Basil,  
Sundried Tomatoes, Olives & Parmesan,  
Crumbled Stilton, Chilli Jam

### STICKS N WINGS

Buffalo Wings, Drumsticks, Buffalo Hot Sauce,  
Smokey Chipotle

### DIRTY DOGS

Frankfurter or Bratwurst Sausage, Onions,  
Mustards, Pretzel Rolls

### NACHOS

Nacho Boxes topped with  
Beef Chilli or Refried Beans,  
Tomato Salsa, Grated Cheese, Guacamole,  
Sour Cream

### GRILLED LAMB KOFTA

Shredded Onion, Lettuce, Chilli Sauce





## CHILDREN'S MENU

**Children's 2 Courses – Main & Dessert Only (under 10s)**

Please choose one option for all children

Homemade Burger, Chips, Peas

Chicken Goujons, Chips, Peas

Fish Goujons, Chips, Peas

Sausage & Mash, Peas, Gravy

Mac 'n' Cheese

Followed by a Dessert Box with;

Ice Cream, Chocolate Sauce, Mini Marshmallows

or

Fresh Fruit Skewers

**OR**

Children can have a smaller portion of the adult main course and adult dessert





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