



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 Aioli (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)
Tumeric 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

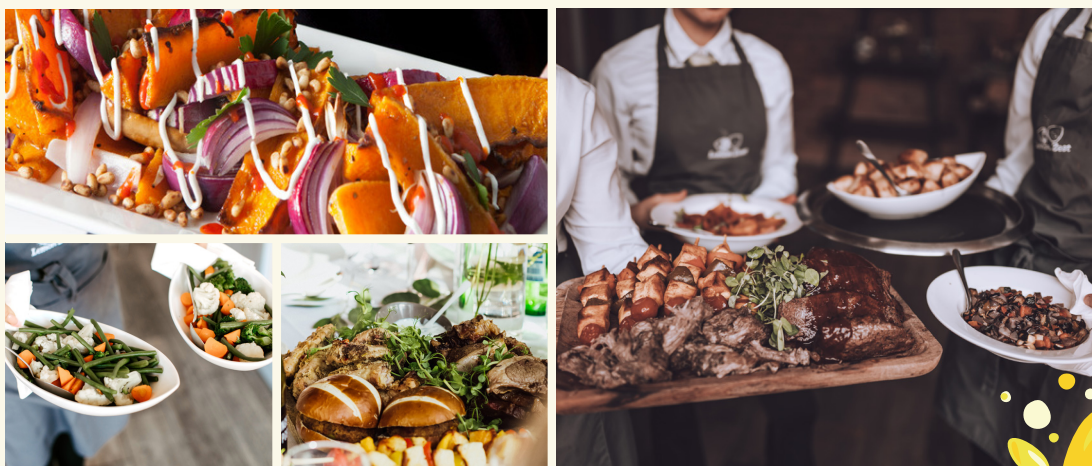
Mozzarella, Heritage Tomato, Basil

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





**RELAXED
TWO COURSE
MENUS**



RELAXED BBQ SHARING MENU

TWO COURSES

Choose from one main BBQ platter and one family style dessert for all your guests.

BBQ PLATTER

British Beef Burgers, Pork Sausages, Roasted Potato Wedges, Slaw

or

Buttermilk Chicken Burgers, Pork Sausages, Roasted Potato Wedges, Green Salad

Vegetarian alternative: Spiced Edamame Bean Burger, Lime Mayo (vgn)

DESSERT PLATTER

One large dessert served on the table for guests to help themselves to

Pavlova, Vanilla Cream, Seasonal Berries (gf)

Lemon Meringue Pie

Butterscotch & Chocolate Cheesecake

Tea & Fairtrade Coffee Station





RELAXED PLATED MENU

TWO COURSE PLATED MENU

Choose from one starter and one main for all your guests.

Or

Choose from one main and one dessert for all your guests.

STARTERS

Butternut Squash Soup, Sage Croutons (vgn,df)

Deep Fried Camembert Wedges, Cranberry, (v)

Brixworth Pate, Toasted Sourdough, Onion Marmalade

MAIN

Pork Sausage, Creamy Mash Potato, Onion Gravy

Katsu Chicken Curry, Coconut Rice

Beef & Ale Pie, Creamy Mash Potato

Sweet Potato & Butternut Curry, Coconut Rice (vgn, gf)

All served with Seasonal Vegetables

DESSERTS

Chocolate Brownie, Berries (gf)

Vanilla & Berry Cheesecake

Eton Mess, Seasonal Berries (gf)

Tea & Fairtrade Coffee Station





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