



Lemon Zest

OUR MENUS



CANAPÉ SELECTION

Tortilla Spoon, Salsa, Guacamole (vgn)
Tortilla Shell, Vegan Feta, Sundried Tomato, Salsa Verde (vgn)
Courgette Fritters, Mint Dip (vgn, gf)
Mini Onion Bhaji, Tangy Mango Chutney (vgn, gf)
Smoked Tofu, Avocado California Rice Roll, Kecap Manis (vgn, gf, df)
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)
Chicken Liver Pate En Croute, Onion & Balsamic Chutney
Pea, Pancetta & Feta Tart
Smoked Salmon Blini, Lemon & Black Pepper Cream Cheese
Garlic & Ginger Tiger Prawn Skewers, Thai Coconut Dip (gf, df)
Smoked Mackerel & Beetroot Pate Filo, Horseradish Crème Fraiche
Hand Picked Crab Beignet, Sweet Chilli Yoghurt (gf)





PLATED STARTERS

Chickpea & Sweet Potato Falafel, Pomegranate Coriander Salad (vgn, gf)
Wild Mushroom Pâté, Pickled Mushrooms, Crusty Bread (vgn)
Whipped Tofu, Chopped Avocado, Heirloom Tomato, Micro Cress (vgn, gf)
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)
King Prawn & Hot Smoked Salmon Cocktail, Cocktail Sauce, Crisp Gem + (gf, df)

+ Denotes Supplement Applies

Sharing Boards Available – See page 6 for Options





PLATED MAIN COURSES

Spiced Roasted Cauliflower, Caramelised Cauliflower Puree,
Fennel & Pomegranate Salad (vgn, gf)

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

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

Roasted Butternut Squash & Broccoli Gnocchi Gratin, Vegetarian Parmesan, Salsa Verde (v)

Chicken Ballotine, Smoked Bacon & Caramelised Onion Farce, Mixed Bean Cassoulet (gf, df)

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)

Beef Fillet, Braised Banana Shallot, Fondant Potato, Wilted Spinach,
Wild Mushroom Jus (gf, df) +

Sirloin of Beef, Roasties, Yorkshire Pudding, Watercress Puree, Honey Roast Roots,
Red Wine Jus

Cannon Of Lamb, Pomme Anna, Roast Cherry Tomatoes, Wilted Spinach, Black Olive Jus (gf, df) +

Lamb Shank Osso Buco, Creamy Polenta, Braising Jus (gf) +

Confit Duck Leg, Braised Red Cabbage, Celeriac Puree, Red Wine Jus (gf, df)

Grilled Cod Loin, Bean Cassoulet, Salsa Verde (gf, df)

All served with Seasonal Vegetables

+ Denotes Supplement Applies





PLATED DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream

Chocolate Truffle Ganache Slice, Clementine Compote, Crème Fraiche

Double Chocolate Brownie, Chocolate Sauce, Chantilly Cream (gf)

Berry & Chocolate Eton Mess (gf)

Lemon Tart, Raspberry Coulis

Baileys Chocolate Cheesecake, Salted Caramel, Crushed Honeycomb

Raspberry Creme Brulée, Lemon Thyme Shortbread Biscuit

Apple Tarte Tatin, Salted Caramel Sauce, Chantilly Cream

Apple & Blackberry Crumble Tart, Custard

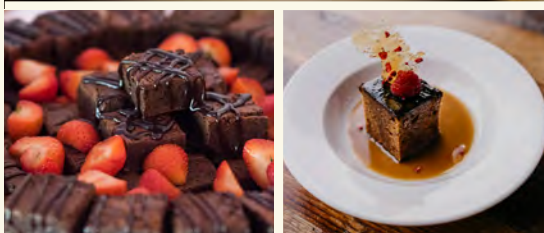
Banoffee Pie Tart, Caramel Sauce, Crème Fraiche

Chocolate Raspberry Slice, Coulis, Berry Compote (vgn, gf)

TRIO DESSERT +

St Clements Posset, Double Chocolate Brownie, Passionfruit Cheesecake

Eton Mess, Chocolate Truffle Ganache Slice, Lemon Tart





FEASTING MENU +

Choose 1 option from the following, served to the table for guests to share

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

English Ploughman's Platter -

Scotch Eggs, Pork Pie, Spring Onion & Mature Cheddar Croquette, Piccalilli, Farmhouse Breads, Wild Mushroom Pate, Assorted Pickles

ROAST PLATTERS +

Choose 1 option from the following, served to the table for guests to share

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)





FEASTING PLATTERS +

Choose 1 option from the following, served to the table for guests to share

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, plus two sides.

SIDES

Vegetable Panache (gf, df)

Roasted Roots, Garlic & Thyme (gf, df)

Roasted Mediterranean Vegetables, Balsamic Syrup (gf, df)

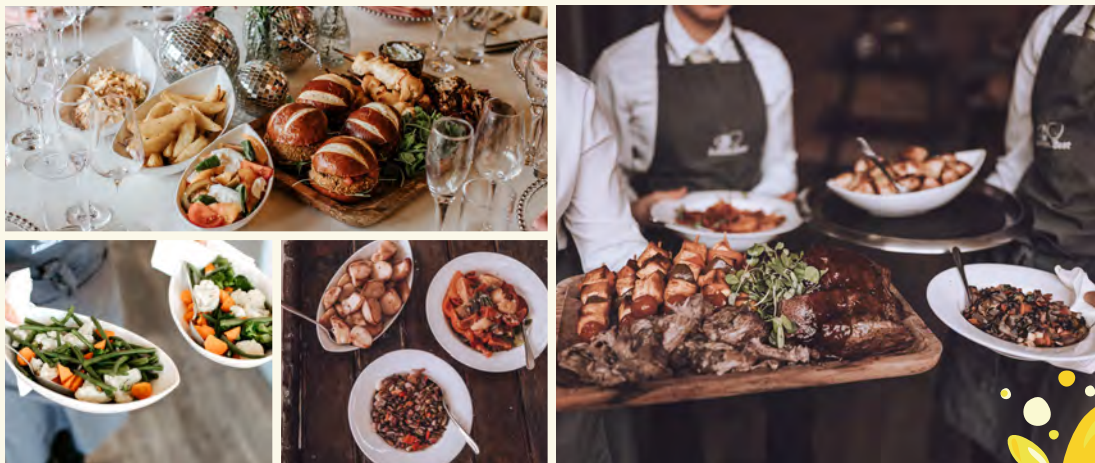
Ottolenghi Style Tomato, Roasted Lemon, Thyme, Red Onion (gf, df)

Bocconcini, Heritage Tomato, Basil, Sherry Vinaigrette (gf)

Honey Mustard Slaw (vgn, gf)

Butternut Squash, Tenderstem Broccoli, Rocket, Tahini Dressing (gf, df)

Baby Spinach, Feta, Garden Pea & Balsamic Dressing (gf)





BUFFET DESSERTS +

Choose three of the following mini desserts:

St Clements Posset (gf)

Double Chocolate Brownie Squares (gf)

Passionfruit Cheesecake

Lemon Tart

Chocolate Truffle Ganache Slice

Tiramisu

Eton Mess, Seasonal Berries (gf)

Banoffee Pie 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 (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)

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

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, vgn)
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)





EVENING FOOD OPTIONS

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

Hot Honey-Soaked Fig & Feta Baklava

MAC 'N' CHEESE

Mac 'n' Cheese Box topped with Caramelised

Onions and Smoked Bacon

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 (gf, df)

Halloumi Fingers, Salted Skinny Fries,

Tomato Relish (v)

TATER TOTS

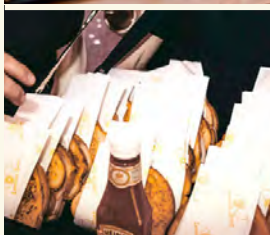
Topped with one of the following:

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.





CHILDREN'S MENU

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

Please choose one option for all children

British Beef Burger, Chips, Peas (df)

Chicken Goujons, Chips, Peas (df)

Fish Goujons, Chips, Peas (df)

Sausage & Mash, Peas, Gravy (df)

Mac 'n' Cheese

Pasta, Tomato Sauce (df)

Followed by a Dessert Box with one of the following:

Please choose one option for all children

Ice Cream, Chocolate Sauce, Sweet Selection

Chocolate Brownie, Chocolate Sauce

OR

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



Frequently Asked Questions

How many dishes can we choose for each course?

A standard wedding breakfast consists of one starter, one main and one dessert for all guests. You may offer your guests a choice of dishes for a £3.50 per person per course. To serve your food as efficiently as possible we would please ask that guests menu choices are clearly displayed on their name cards.

How many guests should we cater for in the evening?

We recommend catering for 80% of your guests attending all day and 100% of additional evening guests. However, we do suggest that with individual items (i.e. toasties, baps) you allow for one per person.

Are we able to feed our photographer and other suppliers?

We provide your photographers and videographers a portion of your main course. For any evening suppliers such as bands/DJ's we will provide them a portion of your evening food. Please contact your suppliers to check for any allergies/dietary requirements.

How many canapés should we choose?

From experience, we find that our canapé package of 3 canapés per person is perfect to keep your guests going through your drinks reception. However, you may add more canapés if you wish especially if you are foregoing a starter and going straight into main course for your wedding breakfast.

Can you cater for Vegetarians and Vegans?

Yes, for your vegetarian and vegan guests, you will choose one alternative from our menus for this choice.

How do you cater for allergies/dietary requirements?

Many of our dishes can easily be adapted to make them suitable for guests with allergies. Where this is not possible, we will provide chef's choice of a suitable alternative.

Can we have a menu tasting?

Yes, we hold all our tastings in our quieter months - January & February, the year of your wedding date. We will be in touch prior to this so keep an eye out in your inbox as tasting slots are allocated on a first come first serve basis and book up quickly. You may pick any four dishes from our menu, this includes dishes from our sharing board menu as well. We recommend trying one starter, two main courses and one dessert - however the choice is entirely up to you. Our chef will also prepare a selection of canapés for you to enjoy. Extra dishes can be chosen at an additional cost.

How long does the Wedding Breakfast last?

We allow up to 2 hours to serve a 3-course menu and 1 and a half hours to serve a 2-course menu.

Is Cutlery, Crockery, Staff and Linen included in the price?

Our price per head includes full table setting with white linen tablecloths, duni napkins, cruet sets, bread baskets and staffing for the wedding breakfast and evening food if Lemon Zest are providing.

When should we have our speeches?

We recommend your speeches take place after the wedding breakfast is finished or after main course to provide food that is cooked to the best standard. If you wish to have your speeches before the wedding breakfast, we kindly ask for speeches to be timed so we can let our chef's know when food needs to be ready.



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