

# Lemon Zest

## Menus



**Lemon Zest**  
**Contemporary Cuisine**

Unit 15, Buckingham Court, Network 43  
Brackley, Northants NN13 7EU  
01280 705228  
info@lemon-zest.co.uk  
www.lemon-zest.co.uk



## CANAPÉ SELECTION

Tortilla Spoon, Salsa, Guacamole (v, df)  
Tortilla Shell, Feta, Sundried Tomato, Basil Pesto (v)  
Fig & Gorgonzola Bruschetta (v)  
Ripe Brie & Cranberry Tartlets (v)  
Welsh Rarebit on Toast (v)  
Mini Onion Bhaji, Tangy Mango Chutney (v, gf, df)  
Duck & Orange Pate Crostini  
Boiled Quails Egg, Crispy Pancetta (df)  
Mini Cheeseburgers, Tomato Relish  
Toad in the Hole, Caramelised Red Onion  
Yorkshire Pudding, Shredded Beef, Horseradish Crème Fraiche  
Lamb & Pistachio Koftas, Mint Yogurt  
Cottage Pie Tartlets  
Spoons of Sausage, Mustard Mash  
Mini Beef Wellingtons  
Chicken Satay, Peanut Dipping Sauce (df, gf)  
Smoked Haddock & Salmon Fish Cakes, Sweet Chilli Sauce  
Mini Bagel, Smoked Salmon, Cream Cheese  
Tiger Prawn Skewers, Garlic, Ginger (gf, df)  
Tuna & Mango Ceviche, Pesto & Black Sesame Cones (df)



# WEDDING BREAKFAST

## STARTERS

Asparagus, Red Pepper & Spinach Tian, Poached Egg, Honey Dressing (v, df, gf)  
Goats Cheese, Roasted Beets, Rocket, Puff Pastry Tartlet, Balsamic Glaze (v)  
Ripe Brie, Roasted Red Pepper, Caramelised Onion Tartlet (v)  
Deep Fried Camembert Wedges, Orange & Cranberry Sauce (v)  
Tomato & Red Pepper Soup, Crumbled Stilton (v, gf)  
Mushrooms & Mozzarella Arancini, Sweet Tomato Relish (v)  
Sweet Potato Croquette, Pomegranate Molasses, Pea Shoots (v)  
Buffalo Mozzarella, Prosciutto, Caramelised Figs, Micro Cress + (gf)  
Brixworth Pate, Toasted Brioche, Onion Marmalade  
Pulled Ham Hock, Pea Custard, Pea Salad, Plum Dressing (gf)  
Crispy Potato Rösti, Crème Fraiche, Parma Ham, Black Olive Tapenade (gf)  
Spiced Slow-Cooked Duck Salad, Pomegranate, Almonds, Preserved Lemon (gf, df)  
Confit of Duck & Tamarind Terrine, Sweet Red Cabbage (gf, df)  
Lobster & Crayfish Quiche, Caper & Honey Dressing +  
Seared Tuna Niçoise, Smoked Paprika Potatoes, Green Beans, Caper Honey Dressing (gf, df)  
Smoked Haddock & Salmon Fish Cakes, Sweet Chilli Sauce  
Salmon & Crab Roulade, Pickled Cucumber, Turmeric + (gf)  
Retro Prawn Cocktail, Marie Rose Sauce, Rocket Bed

## SHARING PLATTERS:

### Antipasti

Prosciutto Di Parma, Salami Milano, Bresaola, Sun-Dried Tomatoes, Parmesan + (gf)

### Greek Mezze

Grilled Vegetables, Dolmades, Olives, Feta, Tzatziki, Houmous, Flatbreads +

### Seafood Platter

Smoked Peppered Mackerel, Pickled Roll Mop Herring, Beetroot Cured Salmon,  
Lemon Caper Mayonnaise + (gf)

+ Denotes Supplement Applies



## MAIN COURSES

Mille-Feuille of Mushroom Duxelle, Tomato Confit, Spinach, Welsh Rarebit (v)

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

Griddled Halloumi, Marinated Vegetables, Cherry Tomatoes, Wild Rice (v, gf)

Mushroom, Red Pimento, Feta & Spinach Tian, Poached Egg, Honey Dressing (v, gf)

Butternut Gnocchi, Shaved Parmesan, Pesto (v)

Chicken Breast, Thyme, Garlic, Cherry Vine Tomatoes (gf, df)

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

Chicken, Leek & mustard Pie, Rosemary Mash

Confit Duck Leg, Bubble & Squeak, Red Wine Jus (gf)

100% British Beef Burger, Crispy Smoked Bacon, Red Leicester, Chunky Chips, BBQ Sauce

Beef Brisket, Honey Roasted Parsnips, Jus (gf, df)

Beef Fillet, Banana Shallot, Fondant Potato, Red Wine Jus + (gf, df)

Beef Wellington, Dauphinoise Potatoes, Red Wine Jus +

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

Beef & Ale Pie, Creamy Mash Potato

Rump of Lamb, Black Pudding, Kale, Pancetta, Crushed New Potato Cake, Redcurrant Jus + (gf)

Lamb Shank, Roast Carrot, Parsnip, Celeriac Puree, Mint Jus (gf)

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

Cumberland Sausages, Mash, Caramelised Onion Gravy

Herb Crusted Salmon En Croûte, Sorrel Sauce

Sea Bass Fillet, Tagliatelle, Broccoli Florets

Grilled Tuna Steak, Provençal Lentils, Salsa Verde (gf, df)

Monkfish Masala, Cumin Potatoes, Pickled Carrots, Coriander Yoghurt (gf)

+ Denotes Supplement Applies

### “SHARING ROAST PLATTERS” +

Succulent joints of meat presented to your guests' tables for them to carve and serve.

All with Yorkshire Puddings, Seasonal Veg, Roasties and Jus  
(or your preferred side)

#### Choose from:

Garlic & Rosemary Shoulder of Lamb

Minted Leg of Lamb

Sirloin of Beef

Topside of Beef



## SIDES

### POTATOES

Dauphinoise

Mash

Bubble & Squeak

Boulangère

Rosemary Roasted New

Herb Crushed Potato Cake

Fondant

Rösti

### VEGETABLES

#### October-March

**Roasted Roots:** Carrots, Parsnips, Swede, Red Onion, Roasted with Garlic & Thyme

**Traditional:** Carrots, Cauliflower, Broccoli, Green Beans

#### April-September

**Mediterranean:** Peppers, Aubergine, Red Onion, Courgette, Roasted with Garlic & Thyme

**Traditional:** Carrots, Sugar Snap Peas, Broccoli, Baby Corn

### SALADS

Warm Honey & Mustard New Potatoes, Fresh Parsley

Spinach, Feta, Pea, Raspberry Vinaigrette

Roasted Butternut, Beetroot, Pomegranate Seeds, Quinoa, Coriander Yoghurt

Mixed Green Salad, Toasted Almonds

Chargrilled Tenderstem Broccoli, Chilli, Garlic

Three Way Tomato Salad, Balsamic

Tabbouleh Salad





## DESSERTS

All lovingly crafted by our Lemon Zest Chefs

### SERVED HOT

Sticky Toffee Pudding, Butterscotch Sauce, Hazelnut Brittle  
Chocolate Pots, Clementine Syrup, Crème Fraiche (gf)  
Toffee Apple Tart, Crème Anglaise, Cinnamon Crumble  
Panettone Bread & Butter Pudding, Zabaglione Sauce

### SERVED COLD

Chocolate Marquise, Salted Caramel Sauce  
Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream  
Lemon & Lime Tart, Coulis  
Vanilla Panna Cotta, Blackberries, Marjoram Scented Orange Syrup  
Forest Fruits Pavlova, Fruit Compote, Chantilly Cream, Mint Syrup  
Eton Mess, Brandy Snap Basket, Fresh Seasonal Berries, Freeze Dried Raspberries  
Lemon Meringue Pie, Basil Strawberries, Raspberry Sauce  
Bakewell Tart, Seasonal Fruits, Amaretto Crème Fraîche  
Chocolate Banoffee Pots, Banana Cream  
Prosecco & Elderflower, Summer Berry Jelly  
Tiramisu, Crushed Amaretti Biscuits, Caramelised Orange Zest  
Baileys Chocolate Cheesecake, Crushed Honeycomb



## **DUO DESSERTS**

Chocolate Orange Mousse, Chocolate Soil; Lemon Meringue Cheesecake, Verbena Gel  
Summer Prosecco Trifle Slice; Strawberry Pimm's Tartlet

## **TRIO DESSERTS**

Lemon Posset, Bakewell Tart, Chocolate Brownie  
Forest Fruits Pavlova, Lemon & Lime Tart, Passion Fruit Cheesecake

## **TO FINISH**

Fair Trade Filter Coffee, Selection of Teas, Truffles or Shortbread

### **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

100% British Beef Burgers

Cumberland Sausages

Vegetable Skewers, Basil Oil

New Potato Salad, Spring Onions

Mixed Leaf Salad, Honey Mustard Dressing

### EVENING HOG ROAST

Outdoor Reared Hog

Pretzel Buns, Stuffing, Apple Sauce, HP, Ketchup

### HOT BAP SELECTIONS

Pretzel Buns with -

Smoked Bacon

Cumberland Pork Swirl

Pulled Pork

Salted Beef

### STEAK & CHEESE CIABATTA

Caramelised Onion, Dijon Mayonnaise

### SELECTION OF SLIDERS

Beef Burger, Smoked Bacon, Red Leicester

Chicken Fillet, Tomato Chutney

### FISH FINGER SARNIE

Sour Dough Bread, Homemade Tartar Sauce or Ketchup

### TOASTIES

Fillings to include;

Mature Cheddar, Honey Ham, Tomato

### FISH & CHIPS

Miniature Fish Goujons, Chips, Lemon Wedges, Tartar, Ketchup, HP Sauce

### FAJITAS

Beef, Chicken or Vegetarian, Tortilla Wraps,

Cajun Peppers, Onions, Sour Cream,

Tomato Salsa, Guacamole, Grated Cheese

### PAELLA

Chicken & Chorizo

Seafood Selection

Vegetarian

### JERK CHICKEN JAMBALAYA

Coconut, Caribbean 'Rice & Peas', Tangy Sauce

### KENTUCKY DRUMMERS

Kentucky Chicken, Hickory Sauce

### POTS OF FRITES

'Skin On' Sweet Potato Fries

or

Smoked Paprika Salted Skinny Fries





## **CRISPY POTATO SKINS**

Sour Cream, Cheese, Bacon

## **BRITISH BAR SNACKS**

Pork Pie, Apple & Ale Chutney

Scotch Egg, Tarragon Mayo

Pork Scratchings

Spicy Nuts

## **CHEESE BOARD**

Classic: Mature Cheddar, Brie, Stilton

Premium: Black Bomber, Oxford Blue, Brie de Meaux

Celery, Apples, Grapes,

Signature Chutney, Biscuits, Fresh Bread

## **CHARCUTERIE BOARD**

Cured Meats, Pâté, Pork Pies, Pickled Onions,  
Fresh Bread

## **CRUDITÉ BOARD**

Houmous Dip, Toasted Pita

## **INDIVIDUAL MOVENPICK**

### **ICE CREAM 175ML CUP**

#### **Three of the following:**

Maple Walnut

Vanilla Dream

Strawberry

Swiss Chocolate

Caramelita

\*Supply is venue dependant

## **EVENING BUFFET**

### **Six of the following:**

Onion Bhaji

Vegetable Samosa

Vegetarian Quiche Selection

Scone with Houmous & Sundried Tomato

Sausage Rolls, Caramelised Red Onion

Spring Rolls, Hoisin Sauce

Bacon & Brie Mini Croissants

Honey & Mustard Glazed Sausages

Cajun Chicken Goujons

Tempura King Prawns, Sweet Chilli

Salmon & Cream Cheese Bagel

## **CRÊPES**

### **Three of the following:**

#### **Sweet:**

Seasonal Berries, Cinnamon Sugar,  
Fresh Lemon Juice, Sliced Banana,  
Toasted Pecan Nuts, Maple Syrup,  
Caramelised Apples, Whipped Cream

#### **Savoury:**

Honey Roasted Ham Slices,  
Grated Mature Cheddar Cheese,  
Spinach & Blue Cheese,  
Mediterranean Vegetables,  
Goat's Cheese

