

Lemon Zest at Manor Farm Barn



Lemon Zest
Contemporary Cuisine

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Sample Menu Selection

Canapés

Tortilla Spoon, Salsa, Guacamole (v, df)

Tortilla Shell, Feta, Sundried Tomato, Basil Pesto (v)

Mini Cheeseburgers, Tomato Relish

Yorkshire Pudding, Shredded Beef, Horseradish Crème Fraiche

Mini Bagel, Smoked Salmon, Cream Cheese

Tiger Prawn Skewers, Garlic, Ginger (gf, df)

Plated Starters

Deep Fried Camembert Wedges, Orange & Cranberry Sauce (v)

Mushrooms & Mozzarella Arancini, Sweet Tomato Relish (v)

Brixworth Pate, Toasted Brioche, Onion Marmalade

Pulled Ham Hock, Pea Custard, Pea Salad, Plum Dressing (gf)

Smoked Haddock & Salmon Fish Cakes, Sweet Chilli Sauce

Sharing Platter Starters +

Antipasti – Prosciutto Di Parma, Salami Milano, Bresaola, Sun Dried Tomatoes,

Parmesan, Breadsticks

Greek Mezze – Grilled Vegetables, Dolmades, Olives, Feta, Tzatziki, Houmous, Flatbreads

Combination – Serrano Ham, Chorizo, Sun Dried Tomatoes, Grilled Vegetables,

Manchego, Olives, Crispy Breads





Plated Main Courses

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

Gnocchi with Roasted Butternut, Shaved Parmesan, Pesto (v)

Free Range Balsamic & Lemon Chicken, Coriander Pesto,

Red Pepper Coulis (gf, df)

Sirloin of Beef, Roasties, Yorkshire Pudding, Parsnip & Horseradish Puree,

Red Wine Jus

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

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

Sharing Platter Main Courses +

Sharing Roast Platters

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

Served with Yorkshire Puddings, Roasted Potatoes, Jus, plus two sides

Sharing BBQ Platters

Platters of BBQ meats and vegetables presented to your guests' tables.

Served with Sea Salt & Rosemary Roasted Wedges, Red Onion Slaw, plus two sides



Plated Desserts

Served Cold

Chocolate Marquise, Salted Caramel Sauce

Eton Mess, Brandy Snap Basket, Fresh Seasonal Berries,
Freeze Dried Raspberries

Lemon Meringue Pie, Basil Strawberries, Raspberry Sauce
Bakewell Tart, Seasonal Fruits, Amaretto Crème Fraiche

Served Hot

Sticky Toffee Pudding, Butterscotch Sauce, Hazelnut Brittle
Toffee Apple Tart, Crème Anglaise, Cinnamon Crumble

Create a Duo or Trio of desserts with any cold options,
or why not have a dessert buffet for guests to help
themselves to?





Relaxed/Festival/Outdoor Menu

BBQ Stall

Cooked and served outside – choose a selection of seven items to include main, sides and desserts. Served with fresh bread rolls and garlic bread

Hog Roast Stall

Outdoor Reared Hog served with soft rolls, apple sauce, stuffing, tomato ketchup and HP sauce

Paella Stall

Cooked and served outside – choose from Chicken and Chorizo or Seafood along with 4 accompanying items to include sides and desserts

Sweet Stall or Mini Ice Cream Tubs

Fajitas Stall

Beef, Chicken or Vegetarian, Tortilla Wraps, Cajun Peppers, Onions, Sour Cream, Tomato Salsa, Guacamole, Grated Cheddar

Sides

Feta, Pea & Mint Salad
 Mediterranean Vegetables,
 Balsamic Syrup
 Butternut Squash, Tenderstem
 Broccoli, Tahini Dressing
 Warm Potato with Caramelised
 Shallots
 Handmade Coleslaw
 Mixed Leaf Salad with Honey &
 Mustard Dressing



Evening Food Options

Full Evening BBQ Menu

100% British Beef Burgers,
Jarlsberg Cheese
Cumberland Sausages
Vegetable Skewers, Basil Oil
New Potato Salad,
Spring Onions
Mixed Leaf Salad,
Honey Mustard Dressing

BBQ Stall

100% British Beef Burgers,
Cheddar Cheese, Seeded
Buns, Gherkins, Coleslaw,
Mayo, Ketchup, BBQ Sauce

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 or Brisket
Salted Beef

Selection of Sliders

Beef Burger, Smoked Bacon,
Red Leicester, Chicken Fillet,
Tomato Chutney

Fish Finger Sarnie

Sour Dough Bread,
Fish Goujons,
Homemade Tartar Sauce
or Ketchup





Toasties

Mature Cheddar, Honey Ham
Mature Cheddar, Vine Tomato
Three Cheese
Bacon Blue Cheese
Brie, Sweet Chilli Jam
Tequila Lime Chicken

Goujons & Chips

Miniature Fish Goujons,
Chips, Lemon Wedges,
Tartar Sauce

Chicken Goujons, Chips, Aioli

Paella

Chicken & Chorizo
Seafood Selection
Vegetarian

Pots of Frites

'Skin on' Sweet Potato Fried
Or
Smoked Paprika Salted
Skinny Fries

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, Pate, Pork Pies, Pickled Onions, Fresh Bread

Crudité Board

Houmous Dip, Toasted Pita

Evening Buffet

6 items from our evening buffet menu

Crepes

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, Goats Cheese

Steamed Bao Buns

BBQ Pork or Hoisin Pulled Chicken
Served with Spring Onions and Pickled Vegetables



For more information and our full menus, please contact Lemon Zest on info@lemon-zest.co.uk, we'd love to hear your ideas!

