

Entertainment Menus



lemon zest[®]



Introduction

Lemon Zest Contracts was founded on the principle of delivering fresh, seasonal food every day.

We ensure that we use quality ingredients prepared for well thought out and balanced menus. Over the last few years there has been a real drive towards understanding the provenance of ingredients, where they hale from and the production methods used. We are passionately focused on sustainability offering reusable service ware, zero carbon emissions for delivery, using local, ethical suppliers who are like minded with their management of sustainability, not using ruminant meats and an extensive range of vegan products. Our focus remains on preparing the best balanced menus which showcase excellent produce responsibly sourced.

To help and encourage our chefs to consider the menu choices we promote seasonal produce.

SPECIAL OCCASIONS

Although we have created some menus within this document we also offer bespoke catering. Our Cafe Manager, and team are happy to discuss all your hospitality requirements with you on a personal basis and cater for all of your needs. Please call in to the cafe or email on: tony@lemonzestcontracts.com.



Terms & Conditions

We will require all of our Customers to...
Please complete the attached event enquiry form, please include specific details such as any dietary requirements, delivery location and timings. Please book your order to arrive 30 minutes before it is required and make sure there is suitable access to the room and a table provided for it to be set up on.

Confirming your booking
Once your order has been confirmed you will be sent a booking sheet detailing the items ordered and the delivery details. Please check that all of the information on the booking sheet is correct. We do ask that when booking you give as much notice as possible, preferably 7 working days, but we understand that occasionally bookings need to be made at the last minute. We will do our best to deliver at short notice but this may affect the items you are able to order and may incur a surcharge.

Allergens and special dietary requirements
We have a full list of ingredients and allergen information for all. We can cater for most dietary requirements just let us know what they are at the time of booking and our team will go through the alternatives available. Please note this may incur an additional cost.

Disposables
For all events we will provide the disposables necessary. All of our products are supplied from Vegware, and they are fully compostable. If you require china for your event please do state this on your booking form. We supply china up to numbers of 50 people to an easy accessible room within your designated building. To provide china above 50 there will be an extra charge.

Staff Charges
There are no delivery or setup charges for deliveries within our core operating hours, which are 10.00am to 3.00pm Tuesday - Saturday.
For staff to stay and serve events during these hours charges are £25.00 per hour for a minimum of 3 hours. Please ask a member of team to help with a quote if service is required.

For food orders outside of these times please speak to a conference advisor who will be happy to supply you with a quote.

Delivery & Minimum Orders
Orders under £100 may incur a service fee of £25.00

Final Numbers
Please confirm numbers two working days before event. We understand that things can change and we will try to accommodate where possible, however increases/reductions may incur a charge.

Changes to your booking & Cancellations
If you need to amend an order prior to your event please call quoting your booking reference number. The booking will be amended where possible and a new contract emailed.

Cancellations must be confirmed by email and charges are as follows:

More than 48 working hours:	No Charge
Between 24 and 48 working hours:	50% Charge
Less than 24 working hours:	Full Charge

Beverage Trays

ALL DAY TRAY

Fairtrade tea and coffee, herbal infusions, still & sparkling water, cordial & biscuits, cookies or shortbreads

THE MORNING TRAY

Fairtrade tea and coffee, herbal infusions, still & sparkling water, orange juice, freshly baked croissant, pain au chocolat & pain au raisin with local preserves

THE AFTERNOON TRAY

Fairtrade tea and coffee, herbal infusions, still & sparkling water, cordial & selection of cakes & sweet treats

THE REFRESH TRAY

Selection of freshly blended smoothies, ice tea & coffee, lemonade with high energy flapjacks, fresh fruit platter, seeds & nuts

All options can be made vegan, gluten free, vegetarian etc.

from
£2.40



Deli Boards

Choose from a selection of boards:

THE BOWHEAD

Vegetable Kebabs, Hummus, Gem lettuce with Faux Duck, Crudites, Chickpea Fritter, Beetroot Dip, Tomato Crostini, Olives, Dolmades & Peppadew

THE BLUE

Prosciutto, bresola, gorgonzola, olives, char-grilled peppers, caper berries, caponata served with ciabatta & focaccia breads

THE FIN

Smoked ham hock terrine, pork pie, scotch egg, mature cheddar, pickled red onions, piccalilli & rustic breads

THE GRAY

Peppered Mackerel, Smoked Salmon, King Prawns, Tzatziki, Olives & Caper Berries, Marinated Calamari & Taramasalata

All served with a selection of ciabatta, focaccia, Pitta and Soda breads

from
£18.00
per head



BELUGA

Sandwich Lunch

A selection of:

Broccoli Slaw, Veggies with Spicy Hummus
Curried Tofu & Salad
Minted Broad Bean Spread
Chickpea Shwarma Wrap
Beetroot, Hummus & Spinach
Falafel & Minted Yoghurt
Cheese with Onion Marmalade
Roasted Cauliflower & Romesco Sauce
Tempeh & Tahini Thousand Island Dressing
Roasted Mediterranean Vegetables
Fresh Herb, White Bean & Avocado

These will be served on/in a selection of Breads and Wraps

Fresh Fruit Platter

£9.00 per head

Please Note: All options are interchangeable and we can make them totally vegan or vegetarian, gluten free etc.

MINKE

Sandwich Lunch

A selection of:

Broccoli Slaw, Veggies with Spicy Hummus
Curried Tofu & Salad
Minted Broad Bean Spread
Chickpea Shwarma Wrap
Beetroot, Hummus & Spinach
Falafel & Minted Yoghurt
Cheese with Onion Marmalade
Roasted Cauliflower & Romesco Sauce
Tempeh & Tahini Thousand Island Dressing
Roasted Mediterranean Vegetables
Fresh Herb, White Bean & Avocado

These will be served on/in a selection of Breads and Wraps

Hand Cooked Crisps

Crudités & Dips

Fresh Fruit Platter

From £14.00 per head

Salad &...

For those meetings where you can sit and eat, and you're not looking for too much carbohydrate why not try a Salad Combo.

From
£16.00

This allows you to chose from three composite salads and three of the light bites below. The salads are all 'plant based' and therefore suitable for a Vegan diet.

Give them a go.

Choose from:

Roast Tomato, Cashew Ricotta and Black Beluga Lentil Salad
Quinoa, Avocado and Black Beans
Traditional Tabbouleh
Pea, Broad bean, Spinach and Snow Pea Salad
Vegetable Freekeh with Date Yoghurt
Butternut, Rocket and Broccoli Salad with Balsamic Dressing

Choose from:

Spicy Black Pepper Celery Bites, with Ranch Sauce
Broccoli Balls with Marinara Sauce
Smoky Black Bean Kebabs
Filipino Spring Rolls
Sesame Ginger Tofu Skewers with Peanut Sauce
Peking Tempeh Bao Burgers

Chicken Skewers with Sate Sauce
Caramelised Red Onion Tart
Chilli Sausage Roll



Canapés

If you are planning an event or meeting and you need some light bites, why not order some Canapés. Prices will vary according to the variety and number selected. Minimum orders may apply.

We can arrange a selection of the following:

Vegan:

Ciabattini Avocado salsa coriander red pepper
Roasted Vine Tomato, Pesto and Shallots Salsa on Grilled Zucchini
Bundle of Vegetable Julienne with a Vintage Balsamic Dressing
Fresh Asparagus Sundried Tomato and Black olive on Ficelle
Half Artichoke with Pepper Mousse and Fried Leek
Chargrilled Carrot Zucchini Tower Red Pepper Tapenade
Carrot Cup with Grated Celeriac Salad and Red Pepper
Caviar d'Aubergine on Rosti Potato
Mixed Roasted Peppers with Red pesto on Ficelle
North African Minted Couscous on Carrot

Vegetarian:

Roasted Vine Tomato with Pesto and Shallots Salsa on Grilled Zucchini
Waldorf Salad in Tortilla Cup with Apple and Pecan Nut
Grilled Artichoke with Humous and Chickpea on Herb Crostini
Vegetable Frittata with Humous and black olives
Aubergine wrapped with Sundried Tomato and Mozzarella
½ Baby Artichoke Heart, Porcini Mousse, Mixed Peppers
Poppy Seed Goat Cheese Yellow salsa & Chives on Triangle Toast
Avocado Mousse with Parmesan Black Olive on Mediterranean Bread
Goats Cheese with Italian Parsley and Sundried Tomato on Feuillate
French bread of Mozzarella Sunblushed Tomato and Pesto
Smoked Applewood Cheese Fan with Red Fruit Jam on Blinis
Diced Avocado Salsa Salad Caprice Ficelle
Focaccia with Mushroom Stroganoff and fried leek
Square Toast with Fresh Avocado and Chilli Jam
Parmesan Shortbread, Mozzarella, Sun-blushed Tomato & Pesto
Pistachio and mascarpone dome in cranberry tartlet with Pistachio dusting

Meat:

Chorizo and Red Pepper Mousseline with Spring Onion
Grilled Gammon with Mixed Peppers and Curly endive on Ficelle
Duck Parfait with Rhubarb & Ginger on Pain De Mie
The Bacon Lettuce and Tomato on Toast
Rosette of Smoked Salmon Lemon Zest on Blinis
Parma ham rose with mixed peppers and Flat Parsley on Feuillate
Glazed Cut Duck Parfait on Pain de Mie with Fresh Fig
Fig Wrapped in Parma ham, With Stick
Tortilla Cup of Marinated Baby Prawns with Lemon and Ginger
Classic smoked salmon with Cream Cheese & Keta on Potato Cake
Beetroot Marinated Smoked Salmon Roll with Avruga on Rye Bread
Tuna & sweetcorn toasted club triangle sandwich

Gluten Free:

Chicken Base Red Pepper Mousse with Yellow Salsa on a stick
Chargrilled Asparagus with Parma Ham and Sundried Tomato
Omelette Base with Smoked Trout & Lemon zest
Rosette of Smoked Salmon, Lemon zest on Rosti Potato
Mozzarella base sundried tomato Asparagus yellow Cream cheese Olive
Aubergine Parcel of Red Pepper and Caviar d'Aubergine
Half Artichoke with Mushroom Mousse, Mixed Peppers
Bundle of Vegetable Julienne with a Vintage Balsamic Dressing
Gluten Free Bread with Avocado Salsa and Fresh Tomato

Platinum:

Ham Hock with Port Jelly and Fried Parsley
Peppered Tuna Loin with Keta Caviar on Toast
Seared Tuna with Avruga on Mooli
Loin of Salmon with Crayfish, Ginger, Avruga Caviar
Middle Eastern Salad on Polenta Disc
Savoury Pastry Cone Goat Cheese, Roasted Red Peppers & Tiny Asparagus

Menu's can be bespoke if required, gluten free, Vegan and healthy afternoon tea available on request.

Afternoon Tea

CAKES, CHOOSE FROM;

Sultana and plain scones with preserves, butter and clotted cream
Raspberry and Almond Frngipane
Classic Chocolate brownie
Chocolate and Walnut brownie
Selection of macaroons

Cakes:

Carrot Cake
Chocolate Fudge Cake
Victoria Sponge
Coffee Cake
Orange, Lemon & Lime Cake
Apple Cake

A selection of Flapjacks:

Apple & Blackcurrant
Apricot
Apple & Cinnamon

Shortbreads:

Cherry
Apple & Date
Mincemeat
Chocolate & Caramel

CHOCOLATE AFTERNOON TEA

Fairtrade tea and herbal infusions
Milk chocolate éclair with espresso cream
Chocolate & Walnut Brownie
White chocolate and raspberry macaroons
Dark chocolate a scones with butter
Chocolate & Caramel Shortbread

from
£8.50
per head



Food Sourcing

FRUIT & VEGETABLES

Our current suppliers are Hilarys. They are both committed to utilising the best of British produce. They realise how complicated it often is to ensure that you are buying both seasonal and British so each week they produce a buying. The guide highlights the advantages of buying in season; namely:

1. Better value
2. Reduced carbon footprint
3. Tastes better
4. Less travel time and fresher product
5. Full field to plate traceability





FREE RANGE - ‘chocolate box farming’ - Kept outdoors open fields or large pens within fields (gives a good level of control), feed is grazing but may be supplemented by cereals. More natural to the animal as it can forage for food. Medium level of control but High welfare Standards.

ORGANIC - Same as free range but feeds are produced without artificial fertilisers and pesticides. However, these feeds are not free from such things. A field that is growing organic cereals will be influenced by wind and rain which will inevitably carry with them artificial fertilisers or pesticides. Therefore, the organic feed does not exceed a certain level of these substances.

BREAD

Our supplier, Barkers, is one of the premier bakeries in Cambridgeshire. Supplying customers within a 50 mile radius of their bakery in Cottenham. All the bread and pastries are hand-made in the Cottenham bakery. Local suppliers are used where possible, and re-usable delivery crates help the environment.

FAIRTRADE

Our supplier Bewley's specialises in Fairtrade products because growers in the developing world deserve a fair deal. Bewley's, established in 2000, offers a comprehensive range of over 350 Fairtrade, Organic and ethically traded products. All our tea, coffee, sugar and chocolate products are fair trade and this extends to speciality soft drinks and flavoured waters through ONE Water.





FREE RANGE EGGS

All our eggs are Freedom Food Assured. All free range eggs must be produced under the following conditions:

In brief these are:

1. Hens must have continuous daytime access to open-air runs via 'popholes' in the housing sheds.
2. These open-air runs must be mainly covered with vegetation and not be used for other purposes except for orchards, woodland and under certain circumstances livestock grazing.
3. The maximum stocking density of open-air runs must not be greater than 2,500 hens per hectare of ground (10,000sq m) available to the hens.
4. The open-air runs must not extend beyond a radius of 150 m from the nearest pophole of the building unless additional shelters are provided evenly distributed throughout the whole open-air run.

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