

A^{to} Zest



Bespoke Menus – A to Zest

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Canapé Menu

CANAPÉS ARE A LOVELY WAY TO WELCOME YOUR GUESTS

We recommend 5 canapés per guest for a standard wedding reception, and 8-10 canapés per guest for a canapé party. Please remember this is just a guide so feel free to choose as many as you would like.

Hot Canapés

- Mini Herefordshire Sausages glazed with Mustard, Soy & Honey
- Slow Braised Pork Belly served with an Apple & Vanilla Compote & Crispy Crackling Matchsticks
- Tempura of Prawns served with a Sweet Chilli & Cucumber Dipping Sauce(*)
- Crispy Buttermilk Chicken served with a Creole Mayonnaise
- Home-made Miniature Burgers served in a Sesame Bun topped with Tomato Relish
- Panko Breadcrumb Smoked Haddock served with Pea Purée
- Gruyère & Chive Croquettes
- Seared Haloumi & Watermelon Skewers served with a Mint Dressing
- Parmesan & Mozzarella Arancini served with Tomato Relish
- Goats' Cheese Tempura served with Gremolata, Preserved Lemon & Red Onion Marmalade

Cold Canapés

- Beetroot Cured Salmon served on Pumpernickel Bread with Sour Cream & Chives
- Mini Duck Terrine served on Crisp Rice Flour Pancake topped with Sweet & Sour Plum Ketchup & Chervil
- Duo of Salmon -Poached & Smoked Salmon served with Crème Fraîche & Onuga Caviar
- Chicken, Mango & Lime Noodle Salad served on a Thai Cracker
- Rare Herefordshire Beef topped with Celeriac Rémoulade served on a Truffled Croute
- Tuna Ceviche coated with Sesame Seeds served with a Wasabi & Avocado Salsa
- Parsnip Custard Tartlets served with Seared Pigeon & Diced Rhubarb (v)
- Ricotta, Roasted Tomato & Fresh Basil Pesto served on a Parmesan Shortbread
- Pea, Pecorino & Mint Purée served on a Crostini
- Lemon Scented Goats' Cheese wrapped in Beetroot Cannelloni

Amuse Bouche

A FRENCH WORD LITERALLY TRANSLATED AS 'MOUTH AMUSER', AMUSE BOUCHE IS A SMALL COURSE DESIGNED TO PERFECTLY COMPLIMENT THE FORTHCOMING MEAL.

Menu 1

- Sweetcorn Velouté topped with Chorizo Foam
- Wild Mushroom Soup topped with Mushroom Foam (v)
- Gazpacho served with Cucumber Jelly & Basil Oil (v)
- Celeriac & Herefordshire Apple Velouté with Candied Walnuts (v)
- Herefordshire Ham Hock, Split Pea, Truffle & Lovage Soup
- Beef Consommé topped with Horseradish Foam
- Tomato Essence with Podded Summer Peas & Broad Beans (v)

Menu 2

- Layered BLT in a Verrine
- Seared Scallop Mousse served with Thai Purée & Lemongrass Oil
- Herefordshire Asparagus Velouté served with a Soft Poached Quail's Egg (in season only)
- Langoustine Bisque topped with Vanilla Foam
- Native Lobster & Bisque topped with Vanilla Foam



First Course

Menu 1

Herefordshire Ham Hock Terrine served with Home-made French Bean Chutney & Sourdough Bread

Home-made Herb Flatbreads served with 3 Dipping Pots; Baba Ganoush, Black Olive Tapenade & Roasted Garlic Houmous (v)

Golden & Candied Beetroot served with Goats' Cheese Snow, Fresh Peas & Pea Shoots (v)

Lemon & Mint Marinated Feta, Fresh Pea Pesto Bruschetta & Pea Shoot Salad (v)

Warm Tart of Blue Cheese served with a Saffron Infused Williams Pear Salad & Candied Walnuts (v)

Lemon, Vodka & Mascarpone Risotto served with Thyme Butter & Toasted Almonds (v)

Chicken Liver Parfait served with Green Tomato Chutney, Micro Leaf Salad & Artisan Breads



Menu 2

Cajun Crab Cake served with a Mango, Avocado & Coriander Salsa, Fresh Lime and Mizuna Leaf Salad

Tomato, Basil & Pine Nut Baklava (v)

Pork Rillettes served with Sourdough Melbas & a Cornichon, Caper & Radish Salad

Honey & Goats' Cheese Cannelloni served with Watermelon & Aged Balsamic Vinegar (v)

Sea Trout Terrine, Pickled Samphire, Cockles and Dorothy Goodbodies Beer Bread

24 Hour Pulled Hereford Pork & Truffled Macaroni Cheese

Confit Duck & Pistachio Terrine served with Pickled Kumquat & Shizo Leaf Salad

Goats' Cheese, Mediterranean Vegetable & Basil Pesto Terrine (v)



First Course

Menu 3

Chicken & Herb Boudin wrapped in Pancetta served with a Caponata Dressing

Prawn Cocktail Verrine served with Bloody Mary Jelly & Avocado Mousse

Pan Fried Scallop, Braised & Pressed Belly of Pork served with Sweet Corn Purée, Chorizo Vinaigrette & Coriander Micro Cress

Smoked Duck served with Blood Orange Gel, Crispy Pork Crackling & Apple & Celeriac Rémoulade

Chargrilled Sourdough Bruschetta served with a Fricassée of New Season Garlic, Wild Mushrooms & Baked Ricotta

Beetroot Cured Salmon served with Asparagus Velouté, Mint Oil & Lanes Cottage Leaf Salad

Local Cured Salmon served with Dill Pickled Cucumber & Crème Fraîche

Carpaccio of Herefordshire Beef Fillet served with Wild Rocket, Parmesan Tuile & Truffle Oil



Alternative First Course Ideas

Dishes to Share:

French

French Charcuterie – Salami & Saucisson
Rustic Country Pâté
Whole Camembert Baked with White Wine, Garlic & Rosemary (v)
Cornichons & Capers
Artisan Breads with Herb Butter

Seafood

Shell on Prawns served in ½ Pint Pots with Garlic Butter
Smoked Mackerel & Horseradish Pâté
Poached Trout Mousse
Beetroot Cured Salmon
Dill Pickled Cucumber Ribbons
Black Treacle & Caraway Seed Bread

Herefordshire Picnic

Quail's Egg Scotch Eggs
Crispy Crackling
Little Hereford Cheese
Pickled Onions
Home-made Pork & Sage Sausage Rolls
Country Breads

Italian

Selection of Italian Meats – Prosciutto & Italian Salami
Sun Blushed Tomato, Buffalo Mozzarella & Wild Rocket Salad served with a Balsamic Dressing (v)
Chargrilled Artichokes & Red Peppers (v)
Marinated Olives (v)
Italian Breads served with Extra Virgin Olive Oil & Balsamic Vinegar



Main Course

Meat & Fish

Menu 1

Braised Belly of Herefordshire Pork served with Champ Potato, Roasted Carrots, Pea Purée & a Rich Jus

Lemon & Thyme Roasted Chicken Breast served with Niçoise Vegetables & a Roasted Cherry Tomato Sauce

Pan Roasted Fillet of Salmon served with Crushed Dill Potatoes, Charred Leeks & Green Sauce

18 Hour Slow Braised Ox Cheek served with Horseradish Mashed Potatoes, Whole Carrot & a Red Wine Jus

Waller's of Ledbury Traditional Pork Sausages served with Creamy Chive Mashed Potato, Beer Battered Onion Rings & a Cider & Caramelised Onion Gravy

Loin of Herefordshire Pork served with Al Forno Potatoes, Wilted Spinach & a Champagne & Portobello Mushroom Sauce

Pan Roasted Chicken Breast served with a Chorizo, Smoked Paprika, Olive & Butterbean Stew & Curly Kale

Menu 2

Pan Seared Guinea Fowl wrapped in Smoked Bacon served with Thyme Baked Anya Potatoes, Tenderstem Broccoli & a Creamy Wild Mushroom Sauce

Hake with Parsley Crushed Pink Fir Potatoes, Pea & Bacon Fricassee & a Beurre Blanc Sauce

Roasted Pork Chop served with Black Pudding Boulangère Potatoes, Hereford Apple Purée, Fine Beans & a Fino Sherry Sauce

Roasted Loin & Rib of Local Lamb served with Rosemary Pommes Anna, Braised Peas & Bib Lettuce

Tenderloin of Pork served with Roasted Parsnip Purée, Poached Baby Apple, Fondant Potato & a Thyme Sauce

Duck Confit served with Puy Lentil Casserole & Rosemary & Orange Braised Endive

Beef Cheek served with Black Olives, Gremolata, Parmentier Potatoes and Fine Green Beans



Main Course

Meat & Fish



Menu 3

Beef Two Ways, Braised Shin & 54°C Sous Vide Sirloin served with Celeriac Dauphinoise Potatoes & Fine Green Beans

Roasted Rump of Lamb served with Savoy Cabbage, Fondant Potato, Onion Soubise & a Rosemary Scented Jus

Pan Fried Loin of Cod served with Braised Mustard Lentils, Crispy Potatoes, Roasted Cherry Vine Tomatoes & a Lemon & Caper Salsa Verde

Crispy Duck Breast served with Bok Choi & Black Bean Salad dressed with a Lime & Ginger Vinaigrette

Herb Crusted Rack of Lamb served with Thyme & Rosemary Parmentier Potatoes, Swiss Chard & a Rosemary Jus

Rolled & Stuffed Belly of Pork served with Chive Gnocchi, Sun Blush Tomato & Cavolo Nero Pesto

Roasted Fillet of Beef served with Home-made Chips, Vine Tomatoes, Watercress & Rocket Salad & Béarnaise Sauce

Roasted Lobster & Frites served with a Lemon Mayonnaise

Main Course

Vegetarian

Menu 1

Vegetarian Wellington - Caramelised Red Onion Layered with Baby Spinach, Wild Mushrooms & Thyme served with a Braised Cherry Tomato Sauce

Beetroot Risotto served with a Parsley Salad & Horseradish Crème Fraîche

Pan-Fried Gnocchi served with Petit Pois, Wilted Rocket, Feta Cheese, Buttered Sage & a Braised Tomato Sauce

Ballotine of Chargrilled Courgette, Mint & Goats' Cheese served with a Roasted Red Pepper Sauce

Tart of Slow Roasted Cherry Tomato, Caramelised Red Onions & Taleggio Cheese

Aubergine Parmigiana with Toasted Pine Nut & Baby Spinach Salad



Main Course

Vegan

Menu 1

Braised Artichoke, Preserved Lemon & Green Olive Stew

Chick Pea, Lime, Tamarind, Chilli & Coriander Curry served with Coconut Rice

Confit Onion & Roasted Aubergine Potato Cannelloni served with Sautéed Spinach & a Carrot, Cardamom & Vanilla Sauce

The majority of our dishes can easily be adapted to cater for gluten free and dairy free diets, along with other dietary requirements. Please get in contact for more information.

Main Course

Sharing Platter

Please choose one option below that is to be served on wooden boards for 1 allocated guest per table to carve:

Roasted Loin of Gloucester Old Spot Pork

Free Range Chicken

Slow Roasted Shoulder of Lamb studded with Rosemary & Garlic

Roasted Herefordshire Sirloin of Beef

Please choose any 3 accompaniments to be served in bowls to tables:

- Roasted New Potatoes dressed with Garlic & Thyme
- Crispy Paprika Sautéed Potatoes
- Roasted Butternut Squash served with Wild Oregano, Chilli & Garlic
- Roasted Root Vegetables
- Chunky Chargrilled Mediterranean Vegetables
- Sweet Potato Wedges served with Sweet Chilli Sauce & Crème Fraîche
- Creamy Cauliflower Cheese
- Salt Baked Beetroot
- Tenderstem Broccoli
- Kale dressed with Extra Virgin Olive Oil & Sea Salt
- Smashed Courgettes served with Mint & Lemon
- Buttered Swiss Chard
- Fine Green Beans
- Home-made Crunchy Coleslaw
- Green Bean, Summer Pea & Wild Rocket Salad
- Chargrilled Red Pepper, Aubergine & Red Onion Salad
- Tomato Panzanella served with Fresh Basil Pesto
- Potato Salad served with Capers, Cornichons, Whole Grain Mustard & Lemon Oil (v)
- Pomegranate, Mint, Lemon & Coriander Cous Cous
- Soft Herb & Green Leaf Salad served with Shallot Vinaigrette
- Tomato, Red Onion & Aged Balsamic Salad
- Orange, Shaved Fennel, Red Onion & Fresh Mint Salad

Pie Menu

The Pies

Traditional Steak & Kidney Pie

Steak with Barley & Hereford Pale Ale Gravy

Classic Chicken & Creamed Leek Pie

Lamb Hot Pot Pie – Lamb Shoulder, Red Cabbage & Charlotte Potatoes

Steak & Shropshire Blue Cheese

Mixed Game Pie with a Rich Port Gravy

Pulled Pork, Chorizo, Olive & Cannellini Bean

Hereford Hop Cheese, Caramelized Red Onion, Spinach & Butternut Squash

Confit Duck Leg, Lardons, Puy Lentil & Red Wine

Honey Roast Parsnip, Mature Cheddar & Chestnut



& The Sides

- Creamy Mashed Potato
- Garden Peas
- Buttered Savoy Cabbage
- Mushy Peas
- Roast Carrots
- Roast Potatoes
- Broccoli
- Roast Parsnips
- Creamed Leeks
- Fine Beans

Dessert Course

Menu 1

Glazed Lemon Tart served with a Preserved Raspberry Sauce

Sticky Toffee Pudding served with a Warm Butterscotch Sauce & Vanilla Ice Cream

Vanilla Panna Cotta served with a Black Cherry & Vanilla Bean Compote & a Bitter Chocolate Tuille

Crème Caramel served with Confit Blood Orange

Chocolate Fudge Brownie served with a Chocolate Sauce & Vanilla Bean Ice Cream

Classic Lemon Posset served with Strawberries

Honeycomb & Chocolate Mousse Verrine

Baked Vanilla Cheesecake served with Salted Caramel Sauce

Classic Eton Mess

Williams Pears Poached in Port with Classic Crème Anglaise & Hazelnut Biscotti

Menu 2

Tiramisu served with Coffee Granita & Mascarpone Sorbet

Rich Chocolate Tart served with Kumquat Marmalade & Clotted Cream

Pistachio & Polenta Cake served with Olive Oil Jelly & Crème Fraîche

Apple Tarte Tatin served with Caramel Sauce & Crème Fraîche

Brûlée Rice Pudding served with a Passion Fruit, Mint & Mango Sugar

Hazelnut Parfait served with a Salted Butter Caramel Sauce

Herefordshire Pear & Frangipane Tart served with Vanilla Crème Fraîche

Cappuccino Semifreddo served with Baby Doughnuts

Layered Apple Tart in a Glass served with Vanilla Bean Ice Cream

Fino Sherry & Lemon Syllabub Trifle

Raspberry Crème Brûlée served with a homemade shortbread

Strawberry & Lemon Posset topped with Mint Sugar

Ice Cream Sundaes – 3 Home-made Ice Creams served with Toppings



Dessert Course

Menu 3

Chocolate & Salted Caramel Tart topped with Peanuts & a Caramel Sauce

Pear & Thyme Tarte Tatin served with Amaretto Ice Cream

Passion Fruit Mousse served with Mango Coulis

White Chocolate Mousse served with Pistachio Crumb & Kirsch Marinated Cherries

Earl Grey Tea Parfait served with Honey Jelly with a Chai Espuma

Chocolate Torte served with Kirsch & Black Cherry Ripple Ice Cream

Mango & Passion Fruit Eton Mess served Chocolate Sauce

Pimm's Jelly served with Fresh Green Apple Sorbet

Trio of Chocolate Desserts – Milk Chocolate Jelly, Chocolate Pavé & a Chocolate Crumb served with Milk Ice Cream

Trio of Lemon Desserts – Limoncello Posset, Lemon Polenta Cake & Rich Lemon Curd Meringue

Sauternes Poached Peaches served with Brown Sugar, Lemon Thyme Cream, Raspberry Soup & an Almond Biscotti



Children's Menu

First Course

Melon served with Fresh Raspberries (v)

Cheese & Ham Tart

Main Course

Home-made Lasagne

Ham & Pineapple Pizza

Pasta served with Roasted Vegetables,
Home-made Tomato Sauce
and Parmesan Cheese (v)

Dessert Course

A Selection of Ice Creams

Fudgy Chocolate Brownie



Wedding Breakfast Extras

Between Courses... Sorbets

A selection of homemade sorbets. Ideal to serve as a palate cleanser between First and Main course. Our flavours include:

- Lemon
- Elderflower
- Raspberry
- Cider
- Champagne
- Cucumber
- Chase Gin & Tonic

After Dinner... Coffee

James Gourmet Coffee, A selection of Freshly Ground South American & African Coffees

Petit Fours

A Selection of Homemade Petit Fours. We offer a wide variety and please find some suggestions below:

- Chocolate & Honeycomb Truffles
- Strawberry Turkish Delight
- Coconut Tuiles
- Classic Madeleines



Evening Food

Cheeseboard

A Selection of Local & Continental Cheeses served with Savoury Biscuits, Freshly Baked Artisan Bread, Caramelised Walnuts & Grapes

Hand Held Food

Herefordshire Bacon Butties

Waller's of Ledbury Sausage Butties

American Hot Dogs served with Mustard & Crispy Onions

Pad Thai Noodle Boxes

Fish Finger Sandwich served with Home-made Tartare Sauce

Slow Cooked Pulled Beef served with our own 'Raging Bull' Chilli Sauce, Crunchy Coleslaw & Gherkins in a Soft Bun

Slow Cooked Pulled Pork served with our own 'Raging Bull' Chilli Sauce, Crunchy Coleslaw & Gherkins in a Soft Bun

Marinated Haloumi Wraps served with Wild Rocket & Sweet Chilli Dressing (v)



Evening Food

Gourmet Burgers

Burgers

Classic Chargrilled 6oz Herefordshire Beef Burger served with Tomato Pickle, Red Onion & Crisp Lettuce in a Brioche Bap

Classic Chargrilled Half Pound Herefordshire Beef Burger served with Tomato Pickle, Red Onion & Crisp Lettuce in a Brioche Bap

Portobello Mushroom Burger topped with Roasted Red Peppers & Goats' Cheese in a Brioche Bap

Please choose any 3 of the following topping options:

- Cheddar Cheese Slices
- Fresh Horseradish Relish
- Smokey Barbecue Sauce
- Perl Wen Blue Cheese
- A to Zest's own Home-made 'Raging Bull' Chilli Sauce
- Sweet Dill Peppers
- Crispy Bacon
- Guacamole
- Crunchy Coleslaw



Buffets

Cold Fork Buffets

Menu 1

Rare Herefordshire Beef served with Rocket & Parmesan Shavings

Honey & Whole Grain Mustard Glazed Baked Ham

Leek & Gruyère Tart (v)

Home-made Crunchy Coleslaw (v)

Green Salad served with Soft Herbs & a Shallot Vinaigrette (v)

Whole Grain Mustard, Caper & New Potato Salad served with a Lemon & Parsley Dressing (v)

Freshly Baked Artisan Breads

Classic Lemon Tart served with Raspberry Coulis



Menu 2

Char Grilled Chicken Caesar Salad (contains anchovies) topped with Parmesan Croutons

Poached Salmon Fillets served on Cucumber Ribbons with Home-made Salsa Verde

Potato, Red Onion, Spinach & Roasted Garlic Tortilla (v)

Roasted Aubergine Salad served with Mint Yoghurt & Red Onion (v)

Tomato Panzanella (v)

Freshly Baked Artisan Breads

Rich Chocolate Fudge Brownie served with Chocolate Sauce

Strawberry Posset served with Strawberry Soup & Mint Sugar



Buffets

Cold Fork Buffets

Menu 3

Strips of Crispy Duck served with a Roasted Walnut, Caramelised Orange & Rocket Salad

Butternut Squash, Goats' Cheese & Roasted Red Pepper Salad sprinkled with Toasted Pine Nuts (v)

Shropshire Blue Cheese & Red Onion Tart (v)

Noodle Salad served with Bok Choi, Roasted Peanuts, Crunchy Carrot Ribbons, Spring Onions and a Hoi Sin Dressing (v)

Puy Lentil, Mint, Feta & Sun Blushed Tomato Salad (v)

Freshly Baked Artisan Breads

Classic Eton Mess

Fresh Fruit Salad served with a Caramelised Orange & Vanilla Bean Syrup



Buffets

Hot Fork Buffets

Menu 1

Slow Cooked Herefordshire Beef & Goodbodies Ale Casserole

Mushroom Stroganoff served with Smoked Paprika Crème Fraîche (v)

Garlic & Thyme Roasted New Potatoes (v)

Roasted Vegetables (v)

Freshly Baked Artisan Breads

Caramelised Orange Panna Cotta

Rich Chocolate Fudge Brownie Tower

Menu 2

Chicken & Braised Artichoke, Fennel, Tomato, Olive & Lemon Stew

Spicy Chick Pea, Lime, Tamarind, Fresh Chilli & Coriander Curry (vegan)

Garlic, Sea Salt & Rosemary Roast Potatoes (v)

Tomato, Coriander & Cucumber Salad (v)

Home-made Flat Breads with Roasted Garlic & Chilli Oil

Dark, Milk & White Chocolate Mousse

Lemon Meringue Pie

Menu 3

Sticky BBQ Pork Tenderloin with Sweet Corn Salsa

Seared Salmon Fillets marinated in Tequila with a Mango, Lime & Coriander Dressing

Red Onion, Black Bean, Goats Cheese & Spinach Quesadillas with Sour Cream (v)

Sweet Potato Wedges with Fresh Oregano and Chilli (v)

Rainbow Chard with Sherry Vinegar, Walnuts & Raisins

Pilaf Rice with Sun Dried Cranberries & Butternut Squash

Key Lime Pie

Selection of Local & British Cheeses served with Grapes, Caramelised

Walnuts & Savoury Biscuits



Barbecue

PLEASE CHOOSE ANY: 4 MAIN ITEMS, 3 SALADS & 2 DESSERTS.
ALL WILL BE SERVED WITH SOFT BUNS OR ARTISAN BREADS & A
SELECTION OF SAUCES. PRICES GIVEN ON APPLICATION.

Meats

Home-made 6oz Herefordshire Beef Burgers
Home-made Half Pound Herefordshire Beef Burgers
Herefordshire Pork & Leek Sausages
Sticky Barbecue Spare Ribs
Chorizo & Tomato Skewers
Smoked Paprika & Orange Marinated Chicken Drumsticks
Lemon, Rosemary & Garlic Marinated Lamb Kebabs
Slow Cooked Pulled Pork

Fish & Seafood

Tiger Prawn Satay Skewers
Fresh Sardines marinated in Lemon & Chilli Oil
Salmon Fillets marinated with Thai Spices

Vegetarian

Sweet Potato, Coriander & Roasted Red Pepper Burgers
Stuffed Field Mushrooms dressed with Melted Tarragon Butter
Rosemary & Garlic Mediterranean Vegetable Kebabs coated in
a Fresh Basil Pesto Glaze
Bell Peppers stuffed with Feta, Golden Raisins, Cous Cous & Fresh Mint



Barbecue

Salads

Home-made Crunchy Coleslaw

Green Leaf & Baby Herb Salad dressed in a Home-made Vinaigrette

Oriental Coriander & Lime Noodle Salad

Roasted Sticky Sweet Potatoes served with a Sweet Chilli Sauce

New Potato & Green Beans served with a Lemon & Caper Vinaigrette

Tomato, Rocket, Fresh Basil & Buffalo Mozzarella Salad served with an Aged Balsamic Dressing

Chargrilled Corn on the Cob served with a Chilli, Lime & Coriander Butter

Roasted Potatoes served with Garlic & Sea Salt

Greek Salad

Broad Bean, Summer Pea & Orzo Salad

Roasted New Potatoes served with Fresh Thyme & Garlic

Desserts

Herefordshire Strawberries served with Mint Sugar & Cream (seasonal)

Traditional Tiramisu

Layered Dark & White Chocolate Mousse

Profiteroles served with a Milk Chocolate Sauce

Lemon Posset served with Summer Fruit Compote

Home-made Mini Doughnuts served with Cinnamon Sugar

Fudgy Chocolate Brownie served with Whipped Vanilla Cream

Seasonal Fruit Salad served with a Fresh Ginger & Prosecco Syrup

A Selection of Local & Continental Cheeses, Grapes, Savoury Biscuits & Caramelised Walnuts



Additional Information and Services

Quotations

All prices are inclusive of VAT at 20%.
All quotations are valid for 2 months from the date of quotation.

Deposits

All clients are required to pay a 20% non-refundable deposit to secure their booking with A to Zest. This deposit is to be paid within 14 days of receipt of their invoice. A second deposit of 40% of the total is required 6 weeks prior to the event and a final deposit of 40% 7 days prior to the event. Any alternative payment terms must be agreed in writing prior to this date.

Cancellation

If a confirmed event is cancelled the following charges will apply: Within seven working days of event - 100%

Within fourteen working days of event - 75%

Within twenty-one working days of event - 50%

Within twenty-eight working days of event - 25%

Final Confirmation of Details

Final guest numbers, along with menu choices and any dietary requirements are required at least 14 days before the event. If party numbers decrease within 14 days of the event no cost reduction will be made.

Minimum Numbers

We cater for a minimum of 16 guests.

Loss & Damage

The client is responsible for all equipment from the time of delivery until it is collected by A to Zest, a subcontractor, or returned by the client. Any breakages, loss or damage, however caused, will be charged in full to the client at full replacement value, and must be paid in full on presentation of our invoice.

Force Majeure

No liability is accepted by A to Zest Events due to circumstances beyond A to Zest's control.

Corkage and Bottle Disposal

A to Zest does not charge corkage. Please bear in mind disposal of glass bottles - we are unable to clear away empty bottles unless we have supplied your drinks.

Staffing

Staffing costs can vary considerably depending on the duration of the event and the number of guests. If the event continues beyond the agreed finish time, supplementary staff costs will apply. Each member of staff will be charged to the client at their corresponding hourly rate or part hour thereof.

Dietary Requirements

We can cater for all dietary requirements. The majority of our menus can be adapted for wheat free or gluten free diets and we have included vegetarian and vegan choices within our pack.

Hire Service

For larger events, or events held in a marquee, crockery, cutlery, glassware and table linen may have to be hired in at a separate cost to the menu quote.

We have a fantastic relationship with local hire companies and do this regularly so can advise on what you will need to make sure nothing is forgotten. Please discuss your hire requirements with us and we will list this separately in your quote.

At the end of the event we will clear and pack away as much as we possibly can. However, please be aware that your guests may still require the use of the hired glasses, or if you are providing your own evening food that is served after we have left, it will not always be possible to clear away all items.

Once our staff have left for the evening it is the responsibility of the client to ensure that all hire items are returned to the crates that we will leave neatly stacked in the catering marquee/kitchen.

We also ask that any linen that we were unable to clear away is placed in the clear linen bags, again left in the catering marquee/kitchen. All hired equipment will be collected by the hire company via prior arrangement with ourselves.

Marquee and Venue Information

When catering for a marquee event there are a few things we will require:

A 9m x 9m (30ft x 30ft) marquee kitchen. In here we would require a minimum of 10 trestle tables (6ft x 2ft 6inches) and access to a minimum of 6 electric points.

We will require access to a water supply, preferably within 50 metres of the catering marquee, and the ability to park our catering vans close to the catering marquee.

Remember to bear in mind the refrigeration of drinks. We would advise hiring a chiller van to transfer all your drinks into. We are more than happy to discuss our requirements with your marquee company and can discuss the hire of any extra tables, chiller vans etc with our suppliers.