

# A<sup>to</sup> Zest

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Innovative ideas, delectable food, impeccable service



Menus 2022-2023





# Welcome

Borne out of a love of food and a passion for customer service we have been delighting clients for over a decade. We have achieved this by focusing on three crucial areas - quality ingredients, carefully executed kitchen skill and experienced service.

We carefully select the best ingredients from the wealth of fine produce that we find around us in Herefordshire.

Our lead chefs, Elliot and Gabor combine Michelin- starred flair with vast event catering experience.

Our event leaders and Front of House teams pay great attention to detail to deliver happy occasions with enthusiasm and a sense of fun.

In short you will find something pleasingly different at every stage of your event from first contact to final detail.

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'The food and service were impeccable  
- it had to be A to Zest.'

**Mrs T. Guest at The Hereford Cathedral Nave Dinner**

# Delivering Uncompromising Quality

Whether you are looking for classic menus or innovative ideas to delight your guests, the one thing A to Zest promises you is uncompromising quality.

We understand that to achieve excellence in food quality you have to use the best ingredients. Wherever possible the produce we use is locally sourced, high welfare and ethically sound.

## Always Lovingly Handmade

Our chefs make everything from scratch, starting with the basic building blocks such as stocks and sauces. From parfaits to patisserie, you will always find us lovingly handmade.

## Experienced Planning support

We provide one to one service with your own dedicated wedding planner. From design to execution on the day, you will only ever deal with one designated point of contact, ensuring absolute continuity of service. You can be assured that your special day will be delivered to your exact specification.

## Bespoke By Design

While we have a wide array of dishes available we also love to put together thoughtful, bespoke menus. It is important to us that we deliver personalised menus hallmarked with you own sense of style and character.

Quite simply our passion is to deliver tasty food, presented on the plate with creativity and flair, served by friendly people who love what they do.





## Modern Classic Weddings

For couples looking for traditional wedding breakfast menus, our modern classics offer formal dining options.

Our brides and grooms can choose from a vast array of dishes and creative ideas; from beautiful vibrant canapés through to carefully assembled, delicious three course menus. Modern classic dining has a timeless quality infused with style and elegance.



## Rustic Chic Weddings

Sharing platters, tabletop picnics, pie stations and a host of other creative ideas to match your desire for something different.

In recent years we have seen a greater demand for less formal styles of dining. Couples want to reflect a more relaxed and fun loving approach to their wedding celebrations.

Guests carving beef striploins at the table, themed dessert stations and even an ice cream bar using dry ice are some of the ideas we have brought to reality for our couples.



# Designing Parties from the Fun to the Fabulous

Parties present amazing opportunities to let your imagination and creativity run wild. We have a comprehensive range of exciting party menus to choose from but we also really love to work with our clients to create unique, personalised occasions.

From large milestone birthday occasions to small, intimate dinner parties our events team is on hand to help you plan everything from event timings to maximise guests enjoyment, to sourcing venues and marquees, linens and glassware, décor and bar services. Our approach is designed to offer you the ultimate support from start to finish.

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‘I would recommend A to Zest unreservedly to anyone looking for an approachable professional caterer with excellent chefs and a fantastic event manager who you want to be there with you on your special day.’

S. Townsend







# Bespoke Menus

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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

### Meat and Fish

- Mini Herefordshire Sausages glazed with Mustard, Tamari & Honey
- Crispy Breaded Pork Belly topped with Vanilla & Apple Compote & Crackling Matchstick
- Tempura of Prawns served with a Sweet Chilli & Cucumber Dipping Sauce
- Miniature Buttermilk Chicken Burger in a Sesame Bun topped with Chipotle Mayo & Smoked Cheddar
- Panko Breadcrumb Smoked Haddock served with Pea Purée
- Slow Cooked Pulled Ox Cheek & Red Wine Bon Bon
- Lobster Croquettes with Pickled Radish & Charred Lime Mayonnaise
- Triple Cooked Fat Chip, Herefordshire Beef Fillet & Béarnaise Sauce served on a Fork

## Cold Canapés

### Meat and Fish

- Confit Hoi Sin Duck Tartlet served with Plum Jam & Cucumber Ribbons
- Rare Herefordshire Roast Beef on a Potato Rosti with Horseradish Mousse & Parsley Shoots
- Gin & Tonic Cured Sea Trout, Preserved Lemon, Sweet & Sour Cucumber
- Mini Yorkshire Puddings Filled with Rare Herefordshire Beef & Red Onion Jam
- Coronation Chicken on a Sourdough Croute with a Toasted Almond Crumb
- Parma Ham, Cornichon & Cream Cheese Blini





# Vegetarian / Everything Free

Canapés are a lovely way to welcome your guests.

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## Hot Canapés

### Vegetarian

- Gruyère & Chive Croquettes
- Parmesan & Mozzarella Arancini served with Tomato Relish
- Stilton, Port & Caramelised Red Onion Rarebits topped with Candied Walnut Crumbs
- Curried Red Lentil Croquettes

## Cold Canapés

### Vegetarian

- Ricotta, Roasted Tomato & Fresh Basil Pesto served on a Parmesan Shortbread
- Pea, Pecorino & Mint Purée served on Bruschetta
- Whipped Feta, Watermelon Radish & Oregano Shoots served on a Crostini
- Gorgonzola, Walnut & Pear Tartine
- Caramelised Red Onion Tart with Ragstone Goats Cheese Mousse

## Everything Free Canapés

### (Dairy, Wheat, Gluten Free)

- Confit Tomato, Artichoke & Black Olive Tart
- Fine Herb Arancini with Violife Prosociano & a Roast Red Pepper Pesto
- Cauliflower & Squash Fritters with Curried Coconut Cashew Dip
- Extra Virgin Olive Oil Tarragon Mushroom Duxelles served on a Sea Salt & Black Pepper Croute
- Roasted Onion Hummus, Charred Courgette & Sweet Sun Blushed Tomato served on a Fresh Basil Crostini
- Beetroot Falafels with Green Tahini Dip

# 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)
- Celeriac & Herefordshire Apple Velouté with Candied Walnuts (v)
- Herefordshire Ham Hock, Split Pea, Truffle & Lovage Soup
- Beef Consommé topped with Horseradish Foam
- Sesame Crumbed Pheasant Goujon, Chive & Chilli Hollandaise
- 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)
- Venison Croquette with Smoked Carrot Ketchup
- Native Lobster & Bisque topped with Vanilla Foam



# First Course

Please choose 1 option. All dietary requirements will be catered for.

## Menu 1

- Free Range Chicken Terrine, Sweetcorn Velouté, Chorizo Oil & Sourdough Bread
- Chicken Liver Parfait served with Green Tomato Chutney, Micro Leaf Salad & Artisan Breads
- Ricotta, Charred Spring Onion, Dill Pickled Cauliflower Toasted Sourdough Tartine (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)
- Smoked Salmon Roulade with Dill Pickled Cucumber, Basil Oil & Smoked Sea Salt Sourdough Crustini
- AtoZest Signature Prawn Cocktail with Avocado Mousse & Bloody Mary Gel
- Jerusalem Artichoke & Roasted Root Vegetable Rösti topped with Horseradish & Chive Vegan Cream & Crisp Garlic (vegan)
- Whipped Goats Cheese, Lemon Curd, Red Beets & Pickled Walnut (v)

## Menu 2

- Smokey Pulled Pork served with a Creamy Macaroni Cheese Croquette
- Cajun Crab Cake served with a Mango, Avocado & Coriander Salsa, Fresh Lime and Mizuna, Leaf Salad
- Pork Rillettes served with Sourdough Melbas & a Cornichon, Caper & Radish Salad
- Sea Trout Terrine, Pickled Samphire, Cockles and Dorothy Goodbodies Beer Bread
- Confit Duck & Pistachio Sausage Roll served with a Cranberry & Port Ketchup
- Goats' Cheese, Mediterranean Vegetable & Basil Pesto Terrine (v)
- Twice Baked Gruyère Soufflé with Romesco Velouté (v)
- Garden Vegetable Terrine with a Smoked Apple Purée & a Spring Onion Emulsion (vegan)



### Menu 3

- Chicken & Herb Boudin wrapped in Pancetta served with a Caponata Dressing
- 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 (v)
- Twice Baked Fontina & Butternut Squash Soufflé (v)
- Beetroot Cured Salmon served with Asparagus Velouté, Mint Oil & Soft Leaf Salad
- Local Cured Salmon served with Dill Pickled Cucumber & Crème Fraîche
- Carpaccio of Herefordshire Beef Fillet served with Pulled Shin Croquette & Celeriac Remoulade



# Alternative to a First Course

## 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

### Herefordshire Picnic

- Quail's Egg Scotch Eggs
- Crispy Crackling
- Little Hereford Cheese
- Pickled Onions
- Home-made Pork 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

### Seafood

Shell on Prawns served in ½ Pint Pots with  
Garlic Butter

Smoked Mackerel & Horseradish Pâté

Poached Trout Mousse

AtoZest Beetroot Cured Salmon

Dill Pickled Cucumber Ribbons

Black Treacle & Caraway Seed Bread



# Main Course

Please choose 1 option. All dietary requirements will be catered for.

## Menu 1

- Braised Belly of Herefordshire Pork served with Champ Potato, Roasted Carrots, Pea Purée & an Oliver's Cider Jus
- Duo of Chicken – Butter Poached Breast & Crisp Thigh, Tenderstem Broccoli, Roast Cherry Tomato Sauce & Polenta Wedge
- 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, Charred Broccoli & a Red Wine Jus
- Herefordshire Orchard 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 Sliced New Potatoes, Tenderstem Broccoli & a Creamy Wild Mushroom Sauce
- Hake with Parsley Crushed Potatoes, Pea & Bacon Fricassée & a Beurre Blanc Sauce
- Brined & Roast Loin of Herefordshire Pork, Crackling Straws, Black Pudding & Potato Terrine, Apple Purée, Fine Beans & a Weston's Vintage Cider Gravy
- Tenderloin of Pork served with Roasted Squash Purée, Caramelised Granny Smith, Fondant Potato, Black Kale & a Vin Santo Pork Sauce
- Duck Two Ways – Roast Breast & Savoy Duck Parcel, Beetroot & Barley Risotto, Wye Asparagus\* & Pan Juices (\*when in season)
- 18 Hour Braised Herefordshire Beef Shin cooked in Local Stout with Hen of the Wood Mushrooms, Silverskin Onions, Parmesan Mash & Charred Tenderstem
- Fore Rib of Lamb with a Pomegranite Molasses & Herb Crust, Crisp Confit Shoulder Patty, Pommes Daulphinoise, Charred Tenderstem, Fresh Salsa Verde, Ruby Port Jus



### Menu 3

- Beef Two Ways, Braised Shin & Roasted 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
- Herb Crusted Rack of Lamb served with Thyme & Rosemary Boulangère Potatoes, Rainbow Chard & a Rosemary Jus
- Venison Sirloin & Bolognaise, Caramelised Summer Squash, Poached Black Fig & Pickled Walnut Salsa Verde
- Marjoram & Oregano Sous Vide Tenderloin of Pork, Pulled Pork Croquette, Potato Terrine, Glazed Vichy Carrots & a Herefordshire Perry & Vanilla Jus
- Duo of Duck - Seared Duck Breast, Braised Leg Fondant, Smoked Pomme Purée, Sprouting Broccoli, Clementine Salsa, Tawny Port Jus
- Sous Vide Fillet of Herefordshire Beef served with Home-made Triple Cooked Beef Dripping Chips, Vine Tomatoes, Watercress & Rocket Salad & Béarnaise Sauce
- Roasted Lobster & Frites served with a Lemon Mayonnaise





## Vegetarian

- 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
- Ricotta, Basil & Roasted Mediterranean Vegetable Parmigiana
- Corsican Pie with Toasted Golden Courgette Ratatouille, Wilted Spinach & Pecorino served with Summer Squash Velouté
- Baked Aubergines Stuffed with Roast Acorn Squash, Feta & Walnut served with a Sweet Red Pepper Sauce
- Roquefort & Buttered Leek Tart, Charred Shallot, Braised Red Cabbage, Béarnaise Sauce

## Vegan

- 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
- 'Root En Croûte' – Roasted Roots, Salt Baked Beetroot, Butternut Squash, Caramelised Red Onion & Wilted Spinach served with a Carrot & Orange Velouté
- Charred Saffron & Turmeric Cauliflower Steak served with a Matcha Green Tea & Golden Raisin Dressing
- Pulled Cider Braised Jack Fruit Chasseur
- Marinated Tofu, Curried Puy Lentils & Roasted Red Onion Squash Stew

*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 Platters

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
- Porchetta - Stuffed & Rolled Italian Pork
- Roasted Herefordshire Sirloin of Beef

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

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



## Pie Menu

All pies are an individual single serving size, please choose 1 from the menu below. Please then add as many accompaniments from the sides menu as you wish. All items are individually priced.

## Pies

Traditional Steak & Kidney Pie

Steak with Barley & Hereford Pale Ale Gravy

70's 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 (v)

Confit Duck Leg, Lardons, Puy Lentil & Red Wine

Honey Roast Parsnip, Mature Cheddar and Chestnut (v)

## Sides

Creamy Mashed Potato (v)

Garden Peas (v)

Buttered Savoy Cabbage (v)

Mushy Peas (v)

Roast Carrots (v)

Roast Potatoes (v)

Broccoli (v)

Roast Parsnips (v)

Creamed Leeks (v)

Fine Beans (v)

# Dessert Course

Please choose 1 option. All dietary requirements will be catered for.

## 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
- Chocolate Fudge Brownie served with a Chocolate Sauce & Vanilla Bean Ice Cream
- Classic Lemon Posset served with Strawberries
- Honeycomb & Chocolate Mousse Verrine
- Vanilla Cheesecake served with Salted Caramel Sauce
- Classic Eton Mess
- Chocolate Orange Profiteroles with Dark Chocolate Sauce & Candied Walnuts
- White Chocolate & Apricot Bread & Butter Pudding served with Crème Anglaise, Candied Walnuts & Caramelised Orange Syrup
- Salted Chocolate & Coconut Tart (vegan)

## Menu 2

- Valrhona 70% Chocolate Delice with Cornish Sea Salted Caramel & Sesame Thins
- Apple Tarte Tatin served with Caramel Sauce & Crème Fraîche
- Mango & Passion Fruit Eton Mess
- Hazelnut Parfait served with a Salted Butter Caramel Sauce
- Herefordshire Pear & Frangipane Tart served with Vanilla Crème Fraîche
- Salted Caramel Cheesecake with a Pretzel Crumb
- AtoZest Cappuccino – Rich Coffee Mousse topped with Mascarpone Sorbet & served with a Buttery Madeleine
- Raspberry Crème Brûlée served with a Home-Made Shortbread
- Cherry Bakewell Tart with Thick Vanilla Cream
- Prosecco & Stem Ginger Poached Fruit with Vegan Vanilla Cream (vegan)

## Menu 3

- Fig & Star Anise Tarte Tatin, Caramel Sauce, Cinnamon Crème Fraîche
- Passion Fruit Mousse served with an Alphonso Mango Coulis
- White Chocolate Mousse served with Pistachio Crumb & Kirsch Marinated Cherries
- Chocolate Torte served with Grand Marnier & Orange Ice Cream
- Cherry Bakewell Tart with Clotted Cream
- Trio of Lemon Desserts – Limoncello Posset, Lemon Polenta Cake & Rich Lemon Curd Meringue
- Deconstructed Banoffee Pie – Dulce de Leche Cake, Caramel Mousse, Banana Ice Cream, Whipped Caramel Cream
- Roast Nectarines with Walnut Crumble, Ricotta & Herefordshire Honey
- Coconut Mousse with Passion Fruit, Lime & Roasted Pineapple (vegan)

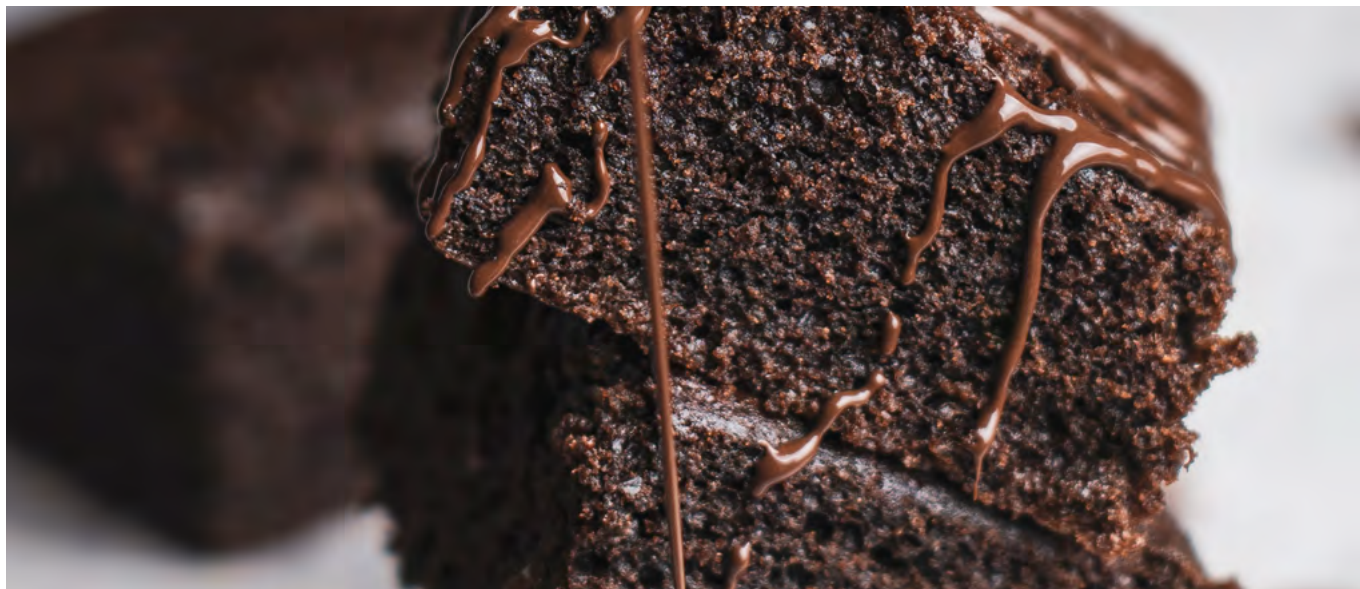
## Miniature Dessert Plates

Served on black slates & placed along the tables for guests to help themselves.

**Please choose 4 options from the list below;**

- Treacle Tart
- Salted Chocolate Orange Truffles
- Blondie Triangles
- Fudgy Chocolate Brownie
- Lemon Meringue Pie
- Macaroons
- White Chocolate Coconut Truffles
- Sticky Lemon Polenta Cake
- Mini Ring Doughnuts with Raspberry Dusted Sugar
- Turkish Delight
- Orange Custard Tarts with Rose Scented Jelly





# Children's Menu

For children aged 12 & under

Alternatively to the menu below, children may wish to have a smaller portion of an adult's meal.

## First Course

- Melon served with Fresh Raspberries (v)
- Cheese Tart
- Hummus & Pitta Bread (v)

## Main Course

- Herefordshire Sausages & Creamy Mash
- Fish Finger Wraps
- Spaghetti, Meatballs, Cherry Tomato Sauce, Grated Cheddar
- Creamy Macaroni Cheese (v)

## Dessert Course

- Fudgy Chocolate Brownie
- Buttermilk Waffle, Vanilla Ice Cream & Chocolate Sauce
- Fruit Salad



# Wedding Breakfast Extras

## Between Courses

### Sorbets

A selection of home-made 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

A selection of Freshly Ground South American & African Coffees

### Petit Fours

A Selection of Home-made Petit Fours:

- Chocolate & Honeycomb Truffles
- Salted Orange Chocolate Truffles
- 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 Hot Food

- Herefordshire Bacon Butties
- Herefordshire Orchard Sausage Butties
- American Hot Dogs served with Mustard & Crispy Onions
- Pad Thai Noodle Boxes
- Pulled Beef Loaded Fries
- Fish Finger Sandwich served with Home-Made Tartare Sauce
- Slow Cooked Pulled Herefordshire Beef served with Crunchy Coleslaw & Gherkins in a Soft Bun
- Steamed Asian Bao Buns with Slow Cooked Herefordshire Pulled Pork, Hoi Sin, Spring Onion, Cucumber & Crispy Onions
- Marinated Haloumi Wraps served with Wild Rocket & Sweet Chilli Dressing (v)
- Beetroot Falafel Wraps with Chimmi Churri Sauce (vegan)

## Gourmet 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 (v)

**Please choose any 3 of the following topping options:**

- Cheddar Cheese Slices
- Smokey Barbecue Sauce
- Perl Wen Blue Cheese
- Home-made 'Raging Bull' Chilli Sauce
- Sweet Dill Peppers
- Crispy Bacon
- Guacamole



# Buffets

## Cold Fork Buffets

### Menu 1

- Rare 28 Day Aged Herefordshire Beef served with a Parmesan & Herb Crust
- Honey & Whole Grain Mustard Glazed Baked Ham
- Fresh Basil, Summer Pea, Parmesan & Pancetta Tart
- Home-made Summer Vegetable Coleslaw (v)
- Green Leaf & Soft Herb Salad with a Raspberry Vinaigrette (v)
- Wholegrain 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
- Camomile Tea Poached Salmon Fillets served with a Brazil Nut Pesto
- Kale & Goats' Cheese Frittata (v)
- Moroccan Aubergine & Chick Pea Salad with Harissa Yoghurt (v)
- Heirloom Tomato & Rosemary Focaccia Panzanella (v)
- Freshly Baked Artisan Breads
- Rich Chocolate Fudge Brownie served with Chocolate Sauce
- Lemon Posset served with Strawberry Soup

### Menu 3

- Crispy Duck Salad with Fresh Daikon, Radish, Ginger & Coriander served with a Soy Honey Ketchup
- Wedges of Roast Butternut Squash with Charred Poblano Pepper Pesto (v)
- Taleggio, Wye Asparagus, Pea & Rainbow Chard Tart (v)
- Asian Vermicelli & Super Greens Salad with a Sesame & Ginger Vinaigrette (v)
- Barbecued Mediterranean Vegetable, Olive & Pearl Barley Salad with Lemon Dressing (v)
- Freshly Baked Artisan Breads
- Poached Rhubarb & Vanilla Custard Cream Eton Mess
- Fresh Fruit Salad served with a Caramelised Orange & Vanilla Bean Syrup



## Hot Fork Buffets

### Menu 1

- Slow Cooked Herefordshire Beef & Goodbodies Ale Casserole
- Creamy Mushroom & Madeira Stroganoff served with Smoked Paprika Crème Fraîche (v)
- Garlic & Thyme Roasted New Potatoes (v)
- Roasted Root Vegetable Medley (v)
- Fine Beans dressed with Lemon & Olive Oil (v)
- Coconut Panna Cotta with Passion Fruit Syrup
- Rich Chocolate Fudge Brownie Tower

### Menu 2

- Catalan Chicken Stew with Chorizo, Saffron, Olives, Artichokes, Tomatoes & Sherry
- Spicy Chick Pea, Lime, Tamarind, Fresh Chilli & Coriander Curry (vegan)
- Garlic, Cornish Sea Salt & Rosemary Roast Potatoes (v)
- Tomato, Coriander & Cucumber Salad (v)
- Home-made Flat Breads with Roasted Garlic & Chilli Oil
- Layered Triple Chocolate Mousse
- Margarita Cheesecake

### Menu 3

- Sticky BBQ Pork Tenderloin with Sweet Corn Salsa
- Blackened Salmon Fillets with an Avocado, Mango & Coriander Salsa
- Red Onion, Black Bean, Goats' Cheese & Spinach Quesadillas with Sour Cream (v)
- Sweet Potato Wedges with Fresh Oregano and Chilli (v)
- Kale Salad with Apples & Golden Raisins (v)
- Pilaf Rice with Sun Dried Cranberries & Butternut Squash (v)
- Goopy Mississippi Mud Pie & Caramel Whipped Cream
- Selection of Local & British Cheeses served with Grapes, Caramelised Walnuts & Savoury Biscuits

# Barbecue

Please choose any: 3 Main Items, 3 Salads & 2 Desserts. All will be served with Soft Buns or Artisan Breads & a Selection of Sauces.

## Meats

- Home-made 6oz Herefordshire Chuck & Brisket Burgers
- Home-made Venison & Smoked Pork Belly Burger
- Hereford Orchard Pork Sausages
- Low & Slow Sticky Spare Ribs
- Mini Chorizo Skewers with Chimichurri Dip
- Topside of Lamb Kebabs marinated in Lemon, Garlic, Rosemary & Black Pepper
- Texas Cut, Dry Rubbed Hereford Beef Ribs
- Fresh Lemon & Herb Marinated Chicken Drumsticks
- 24 Hour Cola Marinated Pulled Pork Shoulder

## Fish & Seafood

- Tiger Prawn Satay Skewers
- Fresh Sardines marinated in Lemon & Chilli Oil
- Salmon Fillets glazed with Hoisin, Chilli & Ginger
- Mackerel Fillets in a Tandoori Masala
- Baby Squid with Smoked Sea Salt, Garlic & Cumin
- Oysters in their Shell with Lemon & Parsley Butter

## Vegetarian

- Stuffed Field Mushrooms dressed with Melted Tarragon Butter
- Rosemary & Garlic Mediterranean Vegetable Kebabs in a Fresh Basil Pesto Glaze
- Bell Peppers stuffed with Feta, Golden Raisins, Cous Cous & Fresh Mint
- Smoked Pulled Jackfruit in a Tangy BBQ Sauce
- Chipotle Marinated Tempeh & Pineapple Skewers
- Jerk Halloumi Sliders with Chilli & Lime Jam

## Salads

- Home-made Crunchy Coleslaw
- Heart of Romaine & Red Gem Salad with Shallot Vinaigrette
- Miso, Sesame & Lime Asian Noodle Salad
- Whole Roasted Tandoori Cauliflower
- Giant Cous Cous with Pomegranate, Flaked Almonds, Parsley & Lemon
- Lemon & Mint Marinated Courgettes
- 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
- Char Grilled Corn on the Cob served with a Chilli, Lime & Coriander Butter
- Roasted Potatoes served with Garlic & Sea Salt
- 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
- Rum & Raisin Cheesecake with Caramel Sauce
- Morello Cherry Pie with Jersey Pouring Cream
- Pistachio Polenta Cake, Roast Strawberries & Rosewater Crème Fraîche
- BBQ Nectarines with Vanilla Cream & Bourbon Maple Syrup
- A Selection of Local & Continental Cheeses, Grapes, Savoury Biscuits & Caramelised Walnuts

# Terms & Conditions and Additional Information

## 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 before any initial deposit is made.

## 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 20 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 Zests 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. To give an approximate indication, staffing an average event would cost an extra £16 per guest. Please note staff retained after midnight will be charged at time + ½.

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.

## 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. All specific dietary requirements must be agreed in writing at least 14 days before the event.

## 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.



## Our Team of Experts

From our kitchens, through to pre event planning and on to event management on the day we have gained many years of experience. Our lead chefs have managed numerous event kitchens in a wide variety of environments from country stately homes to remote marquees.

Our pre event planning team ensures that every event is handled with detailed precision and prompt efficiency. Your designated planner then becomes your event leader on the day to guarantee absolute continuity from first meeting to completion. During your celebrations our carefully trained Front of House teams provide seamless service that is friendly and attentive.



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‘Absolutely exceptional catering for our wedding. Our wedding meal was faultless and we had amazing comments. Would highly recommend to any brides to be!’

**J. Muntz - Lennon**

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enquiries@atozest.co.uk  
01432 341120

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**atozest.co.uk**