



Z E S T X L D N
P R I V A T E C H E F S

Wedding Packages

Included In Your Menu Package

Set Up & Clean Down Service

Waiting Staff

Crockery & Cutlery Hire

Glassware Hire

Michelin Star Trained Chefs

5* Waiting Staff

Printed Menus



ZESTXLDN
PRIVATE CHEFS

Reception Canapés

Selection of 5 - £10pp + VAT

MENU

Loch Duart Smoked Salmon, Cream Cheese & Dill Bilini

Mini Goats Cheese & Caramelised Shallot Tarte Tatins (V)

Isle Of Wight Tomato & Mozzarella Bruschetta With Fresh Basil Pesto (V)

Chorizo & 'Nduja Sausage Rolls

Grilled Prawn & Avocado Tartlet

Smoked Duck Breast & Cherry Chutney

Kalamata Olive Crostini (Ve)

Caramlised Onion & Stilton Tartlet

Aberdeen Angus Beef Fillet Carpaccio, Parmesan Mayo & Crispy Shllots



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GOLD MENU

£100pp + VAT

Starters

Native Lobster Bisque X Torched Lobster Tail X Chilli Oil X Preserved Lemon

Smoked Duck Terrine X Cherry Compote X Pistachio X Orange & Celeriac Remoulade

Pan Seared King Trumpet Mushroom Tart X Truffle Butter Sauce (V)

Mains

Herb Crusted Rack Of Lamb X Pea & Mint Puree X Creamy Mashed Potato X Redcurrant & Rosemary Jus

Loch Duart Salmon En Crouete X Purple Sprouting Broccoli X Lemon, Caper & Butter Sauce

Brown Butter Roasted Celeriac X Celeriac Puree X Black Garlic, Celery & Almond Pesto X Lemon Sauteed Swiss Chard (V)

Desserts

'Eton Mess' X Strawberry & Cream Parfait X Basil Oil X Meringue Shards (V)

Glenmorangie Poached Pear X White Chocolate & Fennel Ganache X Fennel Pollen (V)

Rhubarb & Ginger Panna Cotta X Honey Comb X Rhubarb Compote X Crystallised Ginger



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SILVER MENU

£75pp + VAT

Starters

Aberdeen Angus Beef Tartar X Truffle Confit Egg Yolk X Toasted Brioche

Spider Crab X Radish X Lemon Emulsion X Dill

Goats Cheese, Pistachio & Beetroot Parfait X Aged Balsamic X Fig X Pear X Pistachio (V)

Mains

Aberdeen Angus Beef Short Rib X Celeriac Puree X Confit Shallots X
Crispy Shallot X Horseradish X Red Wine Jus

Wild Cornish Turbot X Pommes Anna X Crispy Kale X Champagne
Beurre Blanc X Charred Samphire

Grilled Cauliflower Steak X Nasturtium Pesto X Charred Spring Greens X
Garlic & Chive Buttered Jersey Royal Potatoes X Cauliflower Puree (V)

Desserts

Caramelised White Chocolate Mousse X Mint & Basil Syrup X Macerated Raspberries

Smoked Salt Sticky Toffee Pudding X Black Treacle X Tonka Bean Creme Anglaise (V)

Salted Caramel & Dark Chocolate Tart X Toasted Hazelnut Ice Cream (V)



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BRONZE MENU

£50pp + VAT

Starters

Heritage Tomato & Basil Soup X Creme Fraiche X Garlic & Herb Crouton

Grilled Tiger Prawn Cocktail

Ham Hock, Mustard & Parsley Terrine X Piccalilli X Sourdough

Mains

72 Hour Braised Beef Cheek X Wild Mushrooms X Truffled Mashed Potato X Fennel Seed Roasted Winter Vegetables

Lemon Thyme & Brown Butter Roasted North Atlantic Cod X Fondant Potato X Sauteed Greens X Caper & White Wine Butter Sauce

Winter Vegetable Pithivier X Maple Glazed Parsnips X Celeriac Puree X Red Wine Jus (V)

Desserts

Lemon & Vanilla Posset X Raspberry Shortbread

Espresso Martini & Dark Chocolate Parfait X Brownie Crumb X Hazelnut Brittle (V)

White Chocolate Panna Cotta X Raspberries



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