

A^{to} Zest

Innovative ideas, delectable food, impeccable service



Menus 2022-2023



A to Zest

— at —



Welcome

Borne out of a love of food and a passion for customer service we have been delighting clients for over 10 years.

We have achieved this by focusing on three crucial areas - our ingredients, kitchen and service. We carefully select the best ingredients from the wealth of fine produce that we find around us in Herefordshire.

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 conclusion.

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.

One to one service with your own 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.

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.



Canapés

Canapés are a lovely way to welcome your guests and are priced at £2.20 each.

We recommend 5 canapés per guest for a standard 1.5 hour wedding reception. Please remember this is just a guide so feel free to choose as many as you would like.

£2.20 Each



- Tanqueray Gin Cured Salmon, Preserved Lemon, Sweet & Sour Cucumber on Ciabatta Toasts
- Smoked Salmon & Cream Cheese Gougères
- Duo of Salmon - Poached & Smoked Salmon topped with Sour Cream, Dill Pearls & Keta Caviar
- Rare Herefordshire Roast Beef on a Potato Rösti with Horseradish Mousse & Parsley Shoots
- Coronation Chicken on a Sourdough Croûte with Toasted Almond Crumb
- Smashed Pea, Pecorino & Mint served on a Bruschetta (v)
- Mini Yorkshire Puddings filled with Rare Herefordshire Beef & Red Onion Jam
- Caramelised Red Onion Tart Tatin with Ragstone Goats Cheese Mousse (v)
- Whipped Feta, Watermelon Radish & Oregano Shoots served on a Crostini (v)
- Mini Herefordshire Sausages glazed with Mustard, Soy & Honey
- Parmesan Sablé with Ricotta, Sun Blushed Tomato & Fresh Basil Pesto (v)
- Panko Breadcrumb Smoked Haddock served with Pea Purée
- Gruyère & Chive Croquettes (v)
- Confit Tomato, Artichoke & Black Olive Tart (vegan)
- Extra Virgin Olive Oil Tarragon Mushroom Duxelle served on a Sea Salt & Black Pepper Croûte (vegan)
- Beetroot Falafels with a Green Tahini Dip (vegan)
- Cauliflower & Squash Fritters with Curried Coconut Cashew Dip (Vegan)



Menu 1

£57.00 per person

A relaxed 2 course menu with a rustic feel. Designed to be served along the tables for all of your guests to help themselves to

Main Course – Please choose 2 Main Options & 3 Sides from the options below

- Crispy Southern Fried Buttermilk Chicken Thighs.
- Pulled Barbecued Pork Croquettes.
- Korean Barbecued Beef Short Ribs.
- Sticky Maple Glazed Pulled Herefordshire Pork.
- Slow Smoked Herefordshire Beef Brisket glazed with Kentucky Bourbon.
- Smoked Standing Beef Fore Rib Roast (price on application).
- Goats' Cheese, Pine Nut, Honey & Orange Filo Pie. (v)
- Creamy Four Cheese Macaroni Cheese. (v)
- Buttery Succotash with Butterbeans, Corn & Roasted Red Pepper. (v)
- Sweet Chilli Marinated Haloumi Brioche Sliders with Pineapple Jam. (v)
- Spiced Mixed Root Vegetable Patties with a Lime & Date Dressing. (vegan)
- Charred Saffron & Turmeric Cauliflower Steak served with a Matcha Green Tea & Golden Raisin Dressing. (vegan)
- Tamarind, Lime & Chickpea Curry topped with Charred Lime Potato Salli. (vegan)



Sides

- Roasted Baby Jackets with Paprika Sour Cream & Chives. (v)
- Spanish Potatoes. (vegan)
- Smashed Cucumber, Mint & Pickled Watermelon Salad(vegan)
- Garden Salad with Soft Herbs. (vegan)
- Rocket, Feta & Fig Salad with Pomegranate Molasses & Toasted Almonds. (v)
- Giant Cous Cous with Dill, Cranberries, Raisins & Roasted Spring Onions. (vegan)
- Rainbow Slaw with Miso Sesame Dressing. (vegan)
- Kimchi Slaw. (vegan)
- Sticky Sweet Potato Wedges, Sour Cream & Sweet Chilli. (v)
- Charred Corn with a Tequila, Chilli & Lime Butter. (v)
- Charred Broccoli Salad with Avocado, Ponzu & Sesame. (vegan)
- Warm Garlic & Fresh Herb Focaccia. (vegan)

Dessert Course - Large Desserts served along the table – please choose 1 option

- Key Lime Pie.
- Raspberry Meringue Roulade.
- Banoffee Mess.
- Honeycomb & Chocolate Mousse.
- Limoncello & Berry Trifle.
- Vanilla Cheesecake with a Ginger Crumb Base served with a Black Cherry Compote.
- Chocolate Orange Profiteroles.
- ½ & ½ Boozy Baileys Panna Cotta & Coffee Panna Cotta.

Menu 2

£63.00 per person

A three course meal with sharing 1st course & plated main & dessert.

First Course

Mini Bruschetta - served along the tables. Please choose 3 from the options below;

- Shropshire Blue Cheese, Pear, Candied Walnut & Radicchio. (v)
- Marinated Olive & Buffalo Mozzarella. (v)
- Smashed Avocado, Tomato & Chilli Flakes. (v)
- Pulled Beef & Blue Cheese.
- Nduja & Ricotta.
- Confit Tomato, Artichoke & Black Olive. (vegan)
- Roasted Onion Hummus, Charred Courgette, Sweet Sun Blushed Tomato & Fresh Basil. (vegan)
- Creamy Brie, Blushed Tomato & Serrano Ham.
- Smashed Pea, Pecorino & Fresh Mint. (v)



Main Courses – please choose 1 option plus a vegetarian option

- Slow Cooked Miso Glazed Beef, Ginger & Turmeric Mash, Spring Onion Sauce & Charred Broccoli.
- Braised Belly of Herefordshire Pork served with Champ Potato, Roasted Carrots, Pea Purée & a Rich Jus.
- 18 Hour Slow Braised Shin of Beef, Rosemary & Red Wine Risotto, Green Sauce.
- Pan Seared Free Range Chicken wrapped in Smoked Bacon served with Thyme Baked New Potatoes, Tenderstem Broccoli & a Creamy Tarragon & White Wine Sauce.
- 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.
- Caramelised Red Onion & Thyme Tart Tatin, Charred Courgette Ribbons, Parsnip Crisps. (v)
- Braised Fennel, Lemon, Tarragon & Borlotti Bean Cassoulet topped with Gremolata. (vegan)
- Sticky Miso Charred Aubergine, Tahini Mayonnaise, Spiced Kohlrabi & Dukkah. (vegan)
- Roquefort & Buttered Leek Tart, Charred Shallot, Braised Red Cabbage & Béarnaise Sauce. (v)

Dessert Course - please choose 1 option

- 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.
- Honeycomb Ice Cream Sundae.
- Sea Salted Caramel Tart with a Rich Chocolate Ganache Topping.
- Classic Eton Mess with a Chambord Syrup.
- Salted Chocolate & Coconut Tart. (vegan)
- Mojito & Mint Sorbet. (vegan)

Price includes 3 courses, cutlery, crockery, chefs, front of house staff & VAT

Menu 3

£75.00 per person

First Course – please choose 1 option plus a vegetarian option

- Beetroot Cured Salmon with Sweet & Sour Dill Pickled Apple & Crème Fraîche.
- Buffalo Burrata with Burnt Blood Orange, Mint, Pomegranate & Pistachio. (v)
- Herefordshire Asparagus (when in season) Hollandaise & Chive Tart.(v)
- Confit Duck & Pistachio Sausage Roll served with a Cranberry & Port Ketchup.
- 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.
- Smoked Mackerel with a Red Cabbage & Beetroot Salad & a Fresh Horseradish Crème Fraîche.
- Roasted Root Vegetable & Jerusalem Artichoke Rosti served with Crisp Garlic & a Horseradish Vegan Crème Fraîche. (vegan)

Main Course – please choose 1 option to be served on wooden boards for 1 allocated guest to carve

- Roasted Loin of Gloucester Old Spot Pork with Crispy Crackling.
- Free Range Garlic, Lemon & Bay Roasted Chicken.
- Slow Roasted & Shredded Shoulder of Lamb studded with Rosemary & Garlic.
- Roasted Herefordshire Sirloin of Beef. (supplement applies)
- Root En Croûte – Roasted Roots, Salt Baked Beetroot, Butternut Squash, Caramelised Red Onion & Wilted Spinach served with a Carrot & Orange Velouté. (vegan)
- Corsican Pie - Toasted Golden Courgette Ratatouille, Wilted Spinach & Pecorino served with Summer Squash Velouté. (v)
- Confit Onion & Roasted Aubergine Potato Cannelloni served with Sautéed Spinach & a Carrot, Cardamom & Vanilla Sauce. (vegan)

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

- Roasted New Potatoes dressed with Garlic & Thyme. (vegan)
- Crispy Paprika Sautéed Potatoes. (vegan)
- Roasted Butternut Squash served with Wild Oregano, Chilli & Garlic. (vegan)
- Roasted Root Vegetables. (vegan)
- Chunky Chargrilled Mediterranean Vegetables. (vegan)
- Creamy Cauliflower Cheese. (v)
- Charred Tenderstem Broccoli with Dukkah Seasoning & Harissa Yoghurt. (v)
- Home-made Crunchy Coleslaw. (v)
- Green Bean, Summer Pea & Wild Rocket Salad with a Lemon & Caper Dressing. (vegan)
- Chargrilled Red Pepper, Aubergine & Red Onion Salad. (vegan)
- Tomato Panzanella served with Fresh Basil Pesto. (vegan)
- Potato Salad served with Capers, Cornichons, Whole Grain Mustard & Lemon Oil. (vegan)
- Pomegranate, Mint, Lemon & Coriander Giant Cous Cous. (vegan)
- Soft Herb & Green Leaf Salad served with Shallot Vinaigrette. (vegan)
- Tomato, Red Onion & Aged Balsamic Salad. (vegan)

Dessert Course – please choose 1 option

- Triple Chocolate Mousse Verrine.
- Apricot & White Chocolate Brioche & Butter Pudding served with & Home-made Crème Anglaise.
- Balsamic Herefordshire Strawberry & Vanilla Cheesecake.
- Chai Tea Panna Cotta topped with Vanilla Caviar & a Black Pepper Short Baked Biscuit.
- Chocolate Torte served with Grand Marnier & Orange Ice Cream.
- Valrhona 70% Chocolate Delice with Cornish Sea Salted Caramel & Sesame Thins.
- Coconut Mousse with Passion Fruit, Lime & Roasted Pineapple. (vegan)
- Lemon & Blueberry Polenta Cake Sundae. (vegan)

Price includes 3 courses, cutlery, crockery, chefs, front of house staff & VAT

Children's Menu

For children aged 12 & under

Instead of the options below, children may wish to have a smaller portion of an adult's meal at ½ the price. Alternatively, the meals below are available for children up to 12 years old.

First Course

£6.50 per child

- Melon served with Fresh Raspberries. (vegan)
- Cheddar Cheese Tart. (v)

Main Course

£9.50 per child

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

Dessert Course

£5.50 per child

- A Selection of Ice Creams.
- Fudgy Chocolate Brownie with Chocolate Sauce.
- Smothered Banana Split.
- Buttermilk Waffle, Vanilla Ice Cream & Chocolate Sauce.



Evening Food

£15.00 per person

Please choose 1 option plus a vegetarian option

- Crispy Buttermilk Chicken served in Brioche Buns with a Chipotle Mayonnaise.
- Slow Cooked Maple Glazed Pulled Beef served with Crunchy Coleslaw & Gherkins in a Soft Bun.
- Bao Buns filled with Sticky Slow Cooked Pulled Pork topped with Crispy Onions.
- Pots of Creamy Macaroni Cheese.
- Herefordshire Bacon Butties with Tomato & Brown Sauce.
- Hot Dogs served in Brioche Buns with French's American Mustard & Crispy Onions.
- Fish Finger Butties served with Crisp Lettuce & Home-made Tartare Sauce.
- Marinated Haloumi Wraps served with Wild Rocket & Sweet Chilli Dressing. (v)
- Beetroot Falafel Wraps served with a Chimmi Churri Sauce. (vegan)

Price includes chefs, front of house staff & VAT



Terms & Conditions and Additional Information

Pricing

All of the above prices are INCLUSIVE of VAT at 20%. Included in the price is cutlery, crockery, kitchen equipment, chefs, event manager, front of house staff.

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 21 days before the event. If party numbers decrease within 21 days of the event no cost reduction will be made.

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

Staffing

The price includes chefs & front of house staff to run your event. 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.



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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