



Lemon Stone Events





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Welcome to the exciting world of Lemon Stone Events. We are a specialist event caterers who love planning and executing high quality events that amaze and excite. From curating intimate fine dining dinner parties to creating lavish weddings to be remembered, we are passionate about providing a seamless and quality experience for you and your guests. Here at Lemon Stone we understand that choosing the right supplier for your special day is a big decision.

Following 20 years' experience in the hospitality industry, I founded Lemon Stone with the aim of creating a unique and memorable experience for our customers. Whether you want to help design the menu, create engaging themes and table decorations. Working closely with our partner hotels we aim to give you the freedom build your perfect event experience.

Andrew Hendry,
Owner & Head Chef
Lemon Stone Events Ltd



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Events

We know that your event is a special occasion, so we have used our expertise to create delicious and flavoursome banquets for all your guests to enjoy. We want to help create a special experience for everyone involved and so have curated a seasonal menu that will ensure everyone is smiling by the time it comes to the end!

Hopefully our menus have given you an idea of what to expect from us at Lemon Stone, but we know you want everything to be perfect... what happens next?

Simple, get in touch and come and see us. We would be delighted to meet you and discuss the vision for your big day.

All Prices are Inclusive of VAT





Canapés

A little taste of what is to come. Our sensational canapés are sure to get mouths watering and set the standard for the event ahead. Each Canapé uses the best of seasonal produce to ensure perfect flavour payoff in every bite.

<p>Smoked Salmon Ballotine Served On A Blini With Keta</p> <p>Bresaola, Feta & Rocket Rolls (GF)</p> <p>Quail Egg Palmier With Cream Cheese & Chive (V)</p> <p>Mini Jacket Potato With Cottage Cheese & Spring Onion (V) (GF)</p> <p>Vegetable Spring Rolls With A Coriander & Chilli Dip (Ve)</p> <p>Banger & Mash 'Éclair'</p> <p>Parmesan Scone With Sun Blushed Tomato Cream Cheese (V)</p> <p>Garlic Tiger Prawn And Chorizo Skewer (GF)</p>	<p>Mini Yorkshire Pudding with Roast Beef & Horseradish</p> <p>Battered Prawns with a Sweet Chilli & Coriander Dip</p> <p>Ham Hock Croquette with a Grain Mustard Dip</p> <p>Mini Truffled Asparagus & Mozzarella Bruschetta (V)</p> <p>Crab & Apple Cones</p> <p>Mortadella & Sun Blushed Tomato Stack</p> <p>Warm Hoisin Duck in a Cucumber Cup (GF)</p> <p>Mini Vegetable Samosa with a Mango Chutney Dip (Ve)</p>
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3 Course Sit Down

Please Pick 1 Option from each course

(Any Dietaries can be catered for seperately)

Starters

Pea & Mint Soup with Lemon oil (VE)

Parma ham & Rocket salad with roasted Peppers and Balsamic dressing

Garlic Tiger prawns on a vine Tomato & Oregano Bruschetta

Gin Cured Salmon Gravavlax with Lemon crème fraiche and Rye bread

Smoked Chicken Terrine with Grape, Celery & Walnut salad

Tuna Carpaccio with Heritage Carrot, Daikon radish and Black Sesame salad with a Wasabi dressing

Salad of Tomatoes, shallots, black olives a la grecque and basil oil (Ve)

Mains

Roasted Rump of Welsh Lamb with buttered Leeks, Spinach and 'Pomme Anna' served with a Rosemary Jus

Roasted Fillet of Scottish Salmon served with buttered Spinach and 'Cassoulet de Toulouse'

Supreme of Chicken, Spring Onion mash, grilled peppers and a garlic & thyme jus

Sesame Crusted Leg of Duck with braised Red Cabbage, Gratin potatoes and a Blackberry Jus

Wild Mushroom & Taleggio Risotto with grilled artichoke (V)

Poached Fillet of Plaice stuffed with Mushrooms and Spinach served with Samphire, crispy Potatoes and a Brown shrimp and Cucumber sauce

Grilled Entrecote Steak with green beans, peppercorn sauce & crispy Parmentier potatoes (£3 supplement per person)

Desserts

Lemon Posset with Honeycomb and Raspberries

Classic Eton Mess

Chocolate Orange Torte

Vanilla Cheesecake with Strawberry Coulis

Pineapple Carpaccio with Coconut Sorbet (VE)

Fresh Hedgerow Berries set in Rose jelly, served with Chantilly cream

Dark Chocolate & Pistachio Brownie with vanilla ice cream (N)



From an intimate private dinner for 10 to an extravagant banquet for 150 we have a menu to excite and thrill your guests. Our Chef can help you choose your menu and work with you to accommodate your personal preferences and add any other dietary requirements for your big day.



2 Course Buffets

Stunning Buffets to get the party going...

Designed to deliver full flavour and visual impact for your guests, our buffet menu is curated to deliver a rich assortment of tastes and a top quality experience.

Wow your guests with a rich assortment of items from our buffet menu. How about a dressed salmon or a hand carved ham? We can build a display to both impress and satisfy all your guests which will also cover all dietary needs.

Please Choose 3 Main Items, 5 Salad Bar Items & 3 Dessert Items to create your 2 course buffet:

Main Dishes

Supreme of Chicken Breast in a Mushroom & Cream Sauce with a medley of vegetables (GF)

Hand Carved Honey & Mustard Glazed Gammon (GF)

Whole Dressed Salmon with Lemon Mayo (£4 Supplement Per Person)

Hand Carved Slow Cooked Beef Brisket (GF)

Beef Bourguignon with Mashed Potatoes and Green Beans (GF)

Beer Battered Sausages with Chips and Curry Sauce

Beef Lasagne with Garlic Bread

Red Thai chicken Curry with Coconut Rice (GF)

Fish Pie with Green Beans (GF)

Mushroom Stroganoff with Vegetable Rice (V) (GF)

Vegetable Stir fry with noodles and toasted Sesame (VE)

Goan Prawn Curry with Lemon & Cardamom Rice (GF)





SALAD BAR

Please choose 5 items

Heritage Carrot, Fennel & Orange Salad (Ve)

Roasted Butternut Squash, Feta & Baby Spinach with Toasted Pine Nuts (V)

Beetroot & Horseradish Coleslaw (V)

Garlic & Rosemary Roasted Potatoes (V)

Chorizo & Potato Salad Dill Pickle and Cucumber Salad

Hard Boiled Quails Eggs with Truffle Mayonnaise (V)

Green Bean, Mango & Crayfish Salad

Mixed Leaf Salad with French Dressing (Ve)

Toasted Focaccia Bread with Olive Oil and Aged Balsamic (Ve)

Roasted Vegetable & Pasta Salad with Basil Pesto and Toasted Pine Nuts (Ve)

Waldorf Salad (V)

Mixed Bean Salad (Ve)

DESSERTS

Please choose 3 items

Red Velvet Cheesecake

Chocolate Orange Torte

'Lemon Stone' Limoncello Trifle

Exotic Fruit Salad

Eton Mess

Chocolate Brownies

Churros with Dark Chocolate Sauce

Crème Brulee

Cheese Board (£4 Supplement per person)



Sharing menus for the middle of the tables
(Main Course)

For a less formal but just as lavish meal, why not try our popular sharing menus. Succulent grilled meats, the freshest seafood and innovative veggies can all be accompanied by scrumptious salad and seasonal vegetable displayed beautifully on the table for all your guests to tuck into, socialize and enjoy themselves.





Mains - Please pick 4 options

Tandoori Chicken

BBQ Pulled Pork

Slow Cooked Brisket of Beef

Grilled Sliced Sirloin Steak with Chimichurri

Grilled Cypriot Haloumi With Honey

Zaatar Marinated Cod Cheek Skewers

Sides & Salads - Please pick 5 options

Heritage Carrot, Fennel & Orange Salad (Ve)

Roasted Butternut Squash, Feta & Baby Spinach With Toasted Pine Nuts (V)

Beetroot & Horseradish Coleslaw (V)

Cauliflower Cheese Croquettes (V)

Garlic & Rosemary Roasted Potatoes (V)

Chorizo & Potato Salad

Dill Pickle And Cucumber Salad (Ve)

Hard Boiled Quails Eggs With Truffle Mayonnaise (V)

Green Bean, Mango & Crayfish Salad

Mixed Leaf Salad With French Dressing

Please Choose a Starter and/or Dessert from the Selector Menu Above

Kids Menus

We can cater for all ages & know that keeping everyone happy at an event with dishes to meet all tastes is our top priority.

We have a set kid's menu although if you know the child has certain allergens or requirements then please let us know and we can design the menu to suit them.

Please pick 1 dish from each course:

Starters

Garlic Bread (V)

Melon & Parma Ham Skewers

Mains

Chicken Goujons, Chips & Peas

Ragu Bolognese with Penne Pasta

Vegetable Bean Burger with Chips (V)

Desserts

Ice Cream Sundae

Chocolate Brownie with toffee sauce

Fruit Salad

Veggie & Vegan Menus

Our team can always have a chef's choice for your dietary needs so you don't have to worry about picking and choosing for your guests, below is an example of what we can offer:

Starters

Sweet Potato & Tamarind Soup With Red Onion Bhaji (Ve)

Heritage Tomato & Black Olive Salad with a Basil Grenita (Ve)

Stuffed Piquillo Peppers With Pearl Barley, Black Olives & Houmous (Ve)

Mains

Courgette & Lemon Risotto With Tempura Courgette Chips (Ve)

Cumin & Ginger Roasted Heritage Carrots With A Fennel, Dandelion And Blood Orange Salad (Ve)

Lentil Charlotte with Roast Potatoes, Medley of Vegetables & Vegan Gravy (Ve)

Desserts

Cider Poached Pear With Pistachio And Vegan Vanilla Ice Cream (Ve)

Churros With Dark Chocolate Dip (Ve)

Vegan Ice Creams (Ve)



Afternoon Tea

For a modern take on this classic British treat, enjoy our ever popular afternoon tea menu. The elegant way to show good taste.

Sandwiches

Roast Beef, Horseradish & Water Cress

**Honey Roasted Ham & Grain Mustard
Coleslaw**

Smoked Salmon & Beetroot Cream Cheese

**Truffled Duck Egg Mayo with Salted
Cucumber (v)**

**Celeriac Rémoulade, Baby Gem Lettuce &
Pickled Walnut (v)**

Savouries



Sweets

**Homemade 'Scotch
Egg'**

**Goats Cheese & Red
Onion Quiche**

Chicken Satay Skewer

**Coronation Tiger
Prawn**



**We can provide the following
options:**

Full menu

Full menu without savouries

Sandwiches & Scones only

**Homemade Scones
With Clotted
Cream & Jam**

Mini Battenburg

**Lemon & Poppy
Seed Drizzle Cake**

**Dark Chocolate &
Pistachio Brownie**

**Blood Orange
Crème Brulee**



Finger Buffet Menu

To make things simple we have separated the below finger buffet menu to 3 options to give you the best range of options at easy prices:

Option 1 - Sandwiches and a selection of 6 items

Option 2 - Sandwiches and a selection of 8 items

Option 3 - Sandwiches and a selection of 10 items

Selection of freshly made sandwiches

Sausage rolls

Mini vegetable samosas with mango chutney dip (Ve)

Spring rolls with sweet chilli dip (Ve)

Piquillo peppers stuffed with whipped Goat's cheese (V) (GF)

Chicken satay skewers (GF)

Chicken goujons with BBQ dip

Potato wedges with sour cream (V)

Mini cheese & tomato pizzas (V)

Mini lamb koftas with mint yoghurt (GF)

Lemon Possets (GF)

Mini chocolate brownies

Mini Eton Mess (GF)

Mini Crème Brulee (GF)

Carrot cake slices (GF)



Easy Alternative Options...



Big British BBQ

British Beef Cheeseburgers in a Floured Bap
Cumberland Sausages in a Hot Dog Bun
Harrissa Vegetable Skewers (V)

Salads

Mixed Crunchy Salad (V)
Cabbage & Red Onion Coleslaw (V)
Balsamic Tomato & Cucumber Salad (V)
Mediterranean Pasta Salad (V)

All Served with condiments

Hog Roast

Nothing beats a traditional hog roast, we roast the 75kg hog from scratch on the day for around 6/7 hours. We then hand-carve and serve with the all favourites:

Pulled Pork from the Hog
Savoury Stuffing
Crispy Crackling
Apple Sauce
Floured Baps
BBQ Sauce

Fresh Seasonal Salad with French Dressing

(A Minimum of 65 people are required)





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Fresh. Creative. Professional.

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