



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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Weddings & Events

We know that your wedding or event is a special day 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 menu that will ensure everyone is smiling by the time it comes to the speeches!

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 day.





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 seasonal produce to ensure perfect flavour payoff in every bite.

Smoked Salmon Millefeuille with Caviar

Bresaola, Feta & Rocket Rolls (GF)

Quail Egg Palmier With Cream Cheese & Chive (V)

Mini Jacket Potato With Cottage Cheese & Spring Onion (V) (GF)

Vegetable Spring Rolls With A Coriander & Chilli Dip (Ve)

Banger & Mash 'Éclair'

Parmesan Scone With Sun Blushed Tomato Cream Cheese (V)

Garlic Tiger Prawn And Chorizo Skewer (GF)

Mini Yorkshire Pudding with Roast Beef & Horseradish

Battered Prawns with a Sweet Chilli & Coriander Dip

Ham Hock Croquette with a Grain Mustard Dip

Chicken 'Caesar Salad' Crouton

Crab & Apple Cones

Mini Chicken Caesar Salad on Croutons

Warm Hoisin Duck in a Cucumber Cup (GF)

Mini Vegetable Samosa with a Mango Chutney Dip (Ve)

Sit Down Menu Selector

Please Pick 1 Option from each course

(Any Dietaries can be catered for seperately)

Starters

Mushroom & Tarragon Soup (V)(GF)

Country Style Pate With Toasted Pistachio Nuts, Croutes With Apple & Pear
Chutney (N)

Vine Tomato & Oregano Bruschetta With Crumbled Feta & Aged Balsamic
(V)

Smoked Chicken Terrine With A Celery & Grape Salad

Beetroot and Goat's Cheese Salad With Black Olives And Lemon Thyme
Dressing (V)(GF)

Prawn and Avocado Salad with Cherry Tomatoes, Baby Cucumber and a
Cognac Sauce (GF)

Mains

Roasted Butternut Squash & Sage Risotto With Spinach & Toasted Pine Nuts
(V)(GF)(N)

Roasted Supreme Of Free-Range Chicken With Roasted Potatoes, Mixed
Green Beans And A Wild Mushroom And Madeira Cream Sauce (GF)

Vegetable Wellington With Roasted Potatoes, Medley Of Vegetables With A
Lightly Spiced Tomato Sauce (V)

Roasted Fillet Of Line Caught Stonebass, Fondant Potato, Medley Of
Vegetables With A Lemon & Chive Cream Sauce (GF)

Harissa Spiced Tian Of Aubergine, Courgette & Red Pepper With Rice And
Pomegranate (Ve)(GF)

Traditional Roast Beef With Chateaux Potatoes, Yorkshire Pudding, Medley
Of Vegetables With Traditional Gravy

Roasted Pork Belly Porchetta Roll with Sweet Potato, Braised Savoy
Cabbage, White Onion Puree and a Red Wine Jus (GF)

Desserts

Lemon Posset With Fresh Raspberries & Crushed Meringue (GF)

Classic Eton Mess (GF)

Blackberry Creme Brulee with an Almond Tuile (N)

Pineapple Carpaccio With Coconut Sorbet (Ve)(GF)

Fresh Hedgerow Berries Set In Rose Jelly, Served With Chantilly Cream(GF)

Dark Chocolate Brownie With Toffee Sauce & Salted Caramel Ice Cream

Fresh Cream Profiteroles With Warm Chocolate Sauce



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.

If you cannot find any dishes that may fill your appetite please contact us for more sit down menus.

Dietary information:

GF = Gluten Free

V = Vegetarian

Ve = Vegan

N = Contains Nuts



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 Salads & Sides Items & 3 Dessert Items to create your 2 course buffet:

Main Hot Dishes

Please choose 3 items

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

Hand Carved Honey & Mustard Glazed Gammon (GF)

Hand Carved Slow Cooked Beef Brisket (GF)

Beef Bourguignon with Mashed Potatoes and Green Beans (GF)

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)

Lamb Rogan Josh with Cumin Rice (GF)



Salads & Sides

Please choose 5 items

Heritage Carrot, Fennel & Orange Salad (Ve)(GF)

Beetroot & Horseradish Coleslaw (V)(GF)

Garlic & Rosemary Roasted Potatoes (V)(GF)

Chorizo & Potato Salad

Dill Pickle and Cucumber Salad (V)(GF)

Hard Boiled Quails Eggs with Truffle Mayonnaise (V)(GF)

Green Bean, Mango & Crayfish Salad (GF)

Mixed Leaf Salad with French Dressing (Ve)(GF)

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)(GF)

Mixed Bean Salad (Ve)(GF)

Desserts

Please choose 3 items

Red Velvet Cake

Strawberry Cheesecake

Limoncello Trifle

Exotic Fruit Salad (GF)

Raspberry Eton Mess (GF)

Chocolate Brownies

Churros with Dark Chocolate Sauce

Vanilla Crème Brulee (GF)





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

Homemade 'Scotch Egg'
Goats Cheese & Red Onion
Quiche
Chicken Satay Skewer
Coronation Tiger Prawn



Choose between the following
options:

Full menu

Full menu without savouries

Sandwiches & Scones only

Sweets

Homemade Scones With
Clotted Cream & Jam

Mini Battenburg
Lemon & Poppy Seed
Drizzle Cake
Dark Chocolate &
Pistachio Brownie
Blood Orange Crème
Brulee



Finger Buffet Menu

Selection of 5 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)

Cheese & Tomato Pizzas (V)

Mini Lamb Koftas with Mint Yoghurt (GF)

Mini Lemon Tarts

Mini Chocolate Brownies

Mini Eton Mess (GF)

Carrot Cake Slices (GF)



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 savoury & dessert items

Option 2 - Sandwiches and a selection of 8 savoury & dessert items

Option 3 - Sandwiches and a selection of 10 savoury & dessert items

* We can also provide gluten free & vegan sandwiches on request



Summer BBQ Selector Menu

The Grill (Please pick 4 items)

Caramelised Onion Beef Burger with Monterey Jack cheese

Tandoori Chicken with Minted Yogurt (GF)

BBQ Glazed Pork Belly (GF)

Slow Cooked Beef Brisket with Smoked Mayonnaise

Grilled Cypriot Haloumi with Honey (V) (GF)

Zaatar Marinated Cod Cheek Skewers (GF)

Grilled Cumberland Sausage with Caramelised Onions

Peri Peri Prawn Skewers (GF)

Grilled Veggie Sausage (VE)

Harissa Vegetable & Halloumi Kebabs (V) (GF)





Salads (Please pick 4 items)

- Mixed Crunchy Salad (Ve)**
- Cabbage & Red Onion Coleslaw (V)**
- Balsamic Tomato & Cucumber Salad (V)**
- Mediterranean Pasta Salad (Ve)**
- New Potato and spring onion salad (V)**
- Cherry Tomato and Baby Mozzarella salad (V)**
- Mixed leaf salad with French dressing (V)**

Desserts (Please Pick 4 items)

- Eton Mess**
- Red Velvet Cake**
- Chocolate Orange Torte**
- Limoncello Trifle**
- Exotic Fruit Salad (Ve)**
- Eton Mess**
- Chocolate Brownies**
- Churros with Dark Chocolate Sauce**
- Vanilla Crème Brulee**



Kids Menu

Keeping everyone happy at a wedding with dishes to meet all tastes is our top priority.

We can cater for all ages with our set kid's menu. However, if you know of 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 (GF)

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

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)(GF)

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

Mains

Courgette, Rosemary & Lemon Risotto With Tempura Courgette Chips (Ve)

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

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

Desserts

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

Churros With Dark Chocolate Dip (Ve)

Vegan Ice Creams (Ve)



A Bit Later On In The Evening...

Evening Food

Something for later on? Perhaps a pulled Pork slider with homemade BBQ sauce? Or even a tasty traditional Paella? All these options are designed to offer scrumptious comfort food and put smiles on faces. We have a variety of options from mini Lamb burgers to a farmhouse cheese board to send your guests home feeling satisfied and with happy memories.





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

Option 1 - Please Choose 4 options

Option 2 - Please Choose 8 options

Option 3 - Please Choose 12 options

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|--|---|
| Fish & Chip Cones | BBQ Chicken Wings With Hot Sauce (GF) |
| Mini Harissa Lamb Burgers | Southern Fried Chicken Wraps |
| Pulled Pork Sliders | Tandoori Chicken Skewers (GF) |
| Bacon Or Sausage Baps | Halloumi Fries (V) |
| Lamb Kofta Kebabs (GF) | Cheese & Tomato Pizza (V) |
| Pepperoni & Haloumi Kebabs | Goat's Cheese & Red Onion Quiche (V) |
| Sausage Rolls | Seasoned Potato Wedges (V) |
| Onion Bhaji's With Mango Chutney (Ve) | Selection Of Sandwiches |

Alternative Evening Buffet 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

Big Pan Paella

Our Chef's can create an amazing Paella/Jumbalaya
in front of your eyes!
We use giant 35 inch pans with outdoor burners to
create this rustic dish.

A choice of:
Traditional Paella
or
Chicken & Chorizo Jumbalaya

Vegetarian option:
Halloumi & Roasted Vegetable Kebabs
Served with Crusty White Baguettes Slices



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 (Gluten Free also available)
BBQ Sauce
Fresh Seasonal Salad with French Dressing

(A Minimum of 65 people are required)



The Sissinghurst Cheese Tower

Our cheese tower is the perfect addition to any evening buffet or even to replace the traditional wedding cake itself!

The tower covers 75 guests and any leftovers you can take home, the tower consists of the following cheeses:

French Brie
Winterdale Shaw
Colston Basset Stilton
Cornish Yarg
Godminster Heart

All decorated with figs, grapes, walnuts, dried apricots

Served with a selection of cheese biscuits



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Fresh. Creative. Professional.