



ALTERNATIVE MENU

Our alternative menu specialises in a specific cuisine. We work with you to find the right balance of dishes to suit the occasion and your tastebuds. Below is a sample Indian style menu.

Let us know if you require any special theme or cuisine and we will do our very best to accommodate your requests. Get in touch to discuss your sit down dinner requirements and ideas.

ALTERNATIVE MENU

Appetiser
Poppadums with dips

Starter
Beetroot cured salmon
Yoghurt, verjus dressing, compressed watermelon and pickled cucumber

Vegetarian alternative
Mulligatawny soup
Creme fraiche and chapatti bread

Main
Lemon and thyme roasted chicken, sag aloo, cumin carrots, korma sauce and coriander cress

Vegetarian alternative
Lemon and saffron risotto, cauliflower and cumin beignets, crispy sage leaves

Dessert
Vanilla pannacotta, caramelised pineapple, passion fruit gel, coriander cress

Vegetarian alternative
Lemon sorbet with exotic fruits, pappaya, star fruit and physalis

Coffee and mints

Allergens and nuts notice

- We cannot ensure canapes will be nut free as we use nuts in our kitchen
- We cannot ensure our canapes are allergen free as we use all known allergens in our kitchen

CATERING ENQUIRIES AND BOOKING

Find out more about our creative catering options by email, calling or visiting us. We'd love to hear your ideas and create something delicious to suit your personal style, theme and event.

023 9310 5505

hello@cateringwithzest.co.uk

Catering with Zest and Celebrate at the Lido
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