



CORPORATE LUNCH MENU

these are only examples of our menu items. For full menu please enquire

Served buffet or table platter style

Minimum 20 guests

Option one = Two sandwiches, Two salads, One sweet

Option two = One hot item, Two salads, One sweet

Sandwiches

Caesar wrap - grilled chicken, romaine, parmesan, egg, bacon, Caesar dressing

French baguette - champagne ham, gouda, tomato, pickles, homemade relish, aioli

Turkish pide - roast beef, cumin gouda, caramelised onion, chimichurri

Five grain - fresh falafel, hummus, beetroot relish, mixed salad, housemade sweet chilli VE

Hot items

Pepper crusted beef, chimichurri, red wine jus GF DF

Moroccan lamb tagine, olive and sundried tomato pearl couscous

Sichuan braised pork belly, fragrant rice GF DF

Spicy nacho beans, corn chips, salsa, guacamole, sour cream V

Lemon thyme chicken, roasted vegetables GF DF

Salads

Spiced chickpea, quinoa, kale, lemon dressing VE GF DF

Cumin roasted cauliflower, spinach, toasted walnuts, tahini VE GF DF

Broccoli, cranberry, toasted almond, maple dressing VE GF DF

Asian slaw, sesame, roasted peanuts, shoyu vinaigrette VE GF DF

Roasted carrot, beetroot, spinach, feta, spring onion, white balsamic V GF

Seasonal green vegetables, fennel infused olive oil VE GF DF

Sweets

Homemade cookie selection

Chocolate brownie GF

Speculaas (Dutch sweet spice slice),

Sometimes you need something a little different -and that is no problem at all!

The team at Zenders are happy to prepare a bespoke proposal tailored to you, accounting for all of your specific requirements.



CORPORATE DINNER MENU

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Option one = Dinner Buffet

two hot items, three sides, petit fours dessert

Option two = Plated meal

two or three course

Entree

Twice cooked pork belly, pickled apple, puffed pork crackle DF
Hot smoked salmon, fennel and citrus salad, lemon parmesan puree GF
Venison loin, soubise, smoked mushrooms, salsa verde GF

Mains / Hot items

Crispy duck breast, celeriac puree, confit duck croquette, spiced jus
Market fish, bouillabaisse broth, pickled vegetables GF DF
Roasted leg of lamb, dukkah and rosemary crust, cumin jus DF
Pepper crusted beef, chimichurri, red wine jus GF DF
Lemon and thyme roasted chicken, citrus reduction GF DF
Apricot and mustard glazed ham, wholegrain mustard, fruit chutney GF DF available

Sides

Seasonal green vegetables, fennel infused olive oil VE GF DF
Roasted potato, duck fat, thyme GF DF
Spiced chickpea, quinoa, kale, lemon dressing VE GF DF
Cumin roasted cauliflower, spinach, toasted walnuts, tahini VE GF DF
Broccoli, cranberry, toasted almond, maple dressing VE GF DF
Asian slaw, sesame, roasted peanuts, shoyu vinaigrette VE GF DF

Petit four selection

Chocolate brownie GF
Speculaas (Dutch sweet spice slice) V
Chocolate caramel slice V
Lemon ginger slice V
Additional dessert options available on request

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MORNING AND/OR AFTERNOON TEA OPTIONS

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sweet/savoury muffins

apple and cinnamon
plum and coconut
double chocolate
lemon yogurt
bran and berry
spinach and feta
three seeds
ham and cheese
vegan option

friands

berry and almond
coffee
peach and ginger
raspberry and pistachio

home baked cookies

afghans
chocolate chip
shortbread
melting moments
vegan option

sweet/savoury scones

old fashioned lemonade scones with jam and cream
date and orange
cinnamon and raisin
caramelised onion and cheese
three cheese

selection of club sandwiches