



# 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