



Lemon Stone Events

Fresh. Creative. Professional.





Lemon Stone Events



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. I aim to give you the freedom to build your perfect event experience.



Andrew Hendry,
Owner & Head Chef
Lemon Stone Events

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We can cover all your event's criteria and also create a bespoke plan for your event. Have a look for yourself at what we do and how we will bring your event to life...

From The First Bite

This section covers our delicious canapés and amazing interactive grazing stations.



The BIG Event

Weddings, civil ceremonies, anniversary and gala dinners. All you need to plan the perfect day.



Sharing Is Caring

Buffets, BBQ's and all sorts of different options to get your guests sharing and talking, helping to create a real party atmosphere.



A Touch Of Class

Our delicious selection of sandwiches combined with tasty homemade savouries and traditional cakes will put a smile on everybody's face.



Broaden Your Horizons

Why not try our fabulous bowl food options? They cover a multitude of different cuisines. Complete with our tasty vegan and veggie menus. You are sure to find something new and tasty to try.



Finish The Night With A Bang

Take a look at our 'into the evening' options. We are sure you'll find something to send your guests home feeling satisfied and with happy memories





We know how important the first bite is. We have curated two high quality options that ensure your event makes an impact from the moment your guests walk in.

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. We recommend providing 4 or 6 different varieties to ensure your guests have plenty of chance to explore and choose between all of the flavours. Each canapé uses the best of seasonal produce to ensure perfect flavour payoff in every bite.

Smoked Salmon Ballotine Served On A Blini With Keta

Bresaola, Feta & Rocket Rolls

Quail Egg Palmier With Cream Cheese & Chive (V)

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

Shot Of Tomato Gazpacho Essence With Balsamic Caviar (Ve)

Banger & Mash 'Éclair'

Parmesan Scone With Sun Blushed Tomato Cream Cheese (V)

Garlic Tiger Prawn And Chorizo Skewer

Interactive Grazing Stations

Grazing stations are a great way to draw focus to the food and really get the party started. Stunning to the senses, each station is created to encourage your guests to experience and taste the food in an engaging and impactful way. A real talking point, our stations are an innovative way of providing the best experience in both taste and presentation

Spanish Station

Tapas staples like croquetas, gambas and tortilla are all showcased around a beautiful belotta ham, hand carved by our chefs. This is all then served with moreish tomato toasts.



Sushi Station

How about having some hand rolled sushi? Made to order in front of your guests, complete with wasabi, soy sauce and ponzu mayo. This is a great option if you have many different dietary requirements.



Interactive oyster bar

If you really fancy pushing the boat out we can build you your own oyster shack complete with ice bar. This adds theatre and gets people excited for the rest of the events experience.





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Weddings

We know that your wedding is a special event, 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 speeches!



Wedding Tastings...

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.

When we have talked through your menu we would love to have you back to taste your choices, to give you a taste of what to expect on the big day itself. The proof is in the pudding after all!



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 Brochetta
Seared Orkney Scallop With Beer Braised Lamb Breast And Caramelised Onion Puree
Chicken & Tarragon Ravioli With Mushroom Fricassee And White Truffle Oil
Tuna Carpaccio With Heritage Carrot, Daikon Radish And Black Sesame Salad With A Wasabi Dressing
Salad Of Tomatoes, Shallots, Cerney Ash Goats Cheese And A Basil Granita (V)

Mains

Roasted Rump Of Welsh Lamb With Buttered Leeks, Spinach And Pomme Anna Served With A Rosemary Jus
Roasted Fillet Of Loch Duart Salmon Served With Buttered Spinach And Cassoulet De Toulouse
Supreme Of Guinea Fowl, Spring Onion Mash, Grilled Peppers And A Garlic & Thyme Jus
Honey Glazed Breast Of Duck With Braised Red Cabbage, Gratin Potatoes And A Blackberry Jus
Wild Mushroom & Taleggio Risotto With Grilled Artichoke(V)
Roasted Supreme Of Free-Range Chicken With Roasted Potatoes, Mixed Green Beans And A Wild Mushroom And Madeira Cream Sauce
Harissa Spiced Tian Of Aubergine, Courgette & Red Pepper With Brown Rice And Pomegranate (Ve)
Poached Fillet Of Plaice Stuffed With Mushrooms And Spinach Served With Samphire, Crispy Potatoes And A Brown Shrimp And Cucumber Sauce
Roasted Sirloin Of Beef With Potato Rosti, Roquito Peppers And Chimichurri (£4.50 Supplement Per Person)

Desserts

'Lemon Stone' Posset With Raspberry Coulis And Honeycomb
Sticky Toffee Date Pudding With Custard
Classic Eton Mess
Hazelnut & Milk Chocolate Torte
Apple Tarte Tatin With Clotted Cream Ice Cream
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



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.

Throwing a Party? Why not try some delicious Bowl Food?



Are you having a party and seek quality & quantity? For a more substantial stand up function why not try out our bowl food options. We can offer a delicious selection of hot, cold and sweet tapas style bowls that can be passed around and enjoyed by all.

Popcorn Chicken With Garlic & Lemon Mayonnaise

Miso Roasted Salmon With Vegetable Fried Rice

Watercress & Cray Fish Risotto

Vegetable & Noodle Stir Fry Box (V)

Selection Of Vegetable Sushi (Ve)

Goan Prawn Curry With Lemon Rice

Something Sweet

'Lemon Stone' Lemon Posset With Charred Meringue

Chocolate & Pistachio Brownie 'Bombs' With Toffee Sauce

Churros With Dark Chocolate Sauce

Eton Mess





BBQ, Grill & Sharing menus

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.





Choose between 2 and 4 different proteins and select up to 6 different sides to accompany them. This will give everyone something to smile about!

**48-Hour Slow Cooked Beef Brisket
Tandoori Poussin Chicken
BBQ Glazed Pork Belly
Grilled Cypriot Haloumi With Honey
Zaatar Marinated Cod Cheek Skewers
Roasted Topside Of Beef With Yorkshire Puddings**

Sides & Salads

**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**



Lemon Stone Events

At Lemon Stone Events we deliver a high quality taste experience for everyone from carnivores to vegans. We have therefore created a meat-free menu to put a spotlight on all the wonderful creations we can concoct with beautifully fresh seasonal produce. Andrew, our Head Chef constantly seeks to design delicious options. If you would like to co-create any dishes with him, he would be thrilled to work with you to bring your vision to life.

Veggie & Vegan Menus

Starters

Sweet Potato & Tamarind Soup With Red Onion Bhaji

Pickled Mushroom 'Porridge' With Confit Potato And Tarragon
Salsa Verde

Stuffed Piquillo Peppers With Pearl Barley, Black Olives &
Houmous

Mains

Courgette & Lemon Risotto With Tempura Courgette Chips

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

Teriyaki Glazed King Oyster Mushroom With Coriander &
Coconut Chutney Served In A Steamed Bao Bun

Desserts

Cider Poached Pear With Pistachio And Vegan Vanilla Ice
Cream

Churros With Dark Chocolate Dip

Selection Of Vegan Ice Creams



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 Halibut & Beetroot Cream Cheese

**Truffled Duck Egg Mayo With Salted
Cucumber**

**Celeriac Remolade, Baby Gem Lettuce &
Pickled Walnut**



Savouries

Homemade 'Scotch Egg'

Goats Cheese & Red Onion Quiche

Chicken Satay Skewer

Coronation Tiger

Prawn



Sweets

Homemade Scones With Clotted Cream & Jam

Mini Battenburg

Lemon & Poppy Seed Drizzle Cake

Dark Chocolate Brownie

Blood Orange

Crème Brulee





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 could even provide an interactive oyster ice bar! We can build a display to both impress and satisfy all your guests which will also cover all dietary needs.

Hot & Cold Buffet Options

Hand Carved Honey & Mustard Glazed Gammon
Dressed Salmon With Lemon Mayo (£4 Supplement Per Person)
Mini Vegetable Spring Rolls With Sweet Chilli & Coriander Dip
Mixed Bean Salad (Ve)
Waldorf Salad (Ve)
Hand Raised Curried Mutton Pies
Scotch Eggs
Beetroot & Goats Cheese Salad
Hard-Boiled Eggs With Truffled Mayonnaise
Roasted Vegetable & Pasta Salad With Basil Pesto And Toasted Pine Nuts
Semi Dried Tomatoes
Mixed Leaf Salad With French Dressing
Toasted Focaccia Bread With Olive Oil And Aged Balsamic

Buffet Style Desserts

Eton Mess
Red Velvet Cheesecake
Chocolate Orange Torte
'Lemon Stone' Limoncello Trifle
Exotic Fruit Salad (Ve)
Chocolate Chip Cookies
Blueberry & Chia Seed Muffins
Farmhouse Cheeseboard (£3 Supplement Per Person)



A Bit Later On In The Evening...

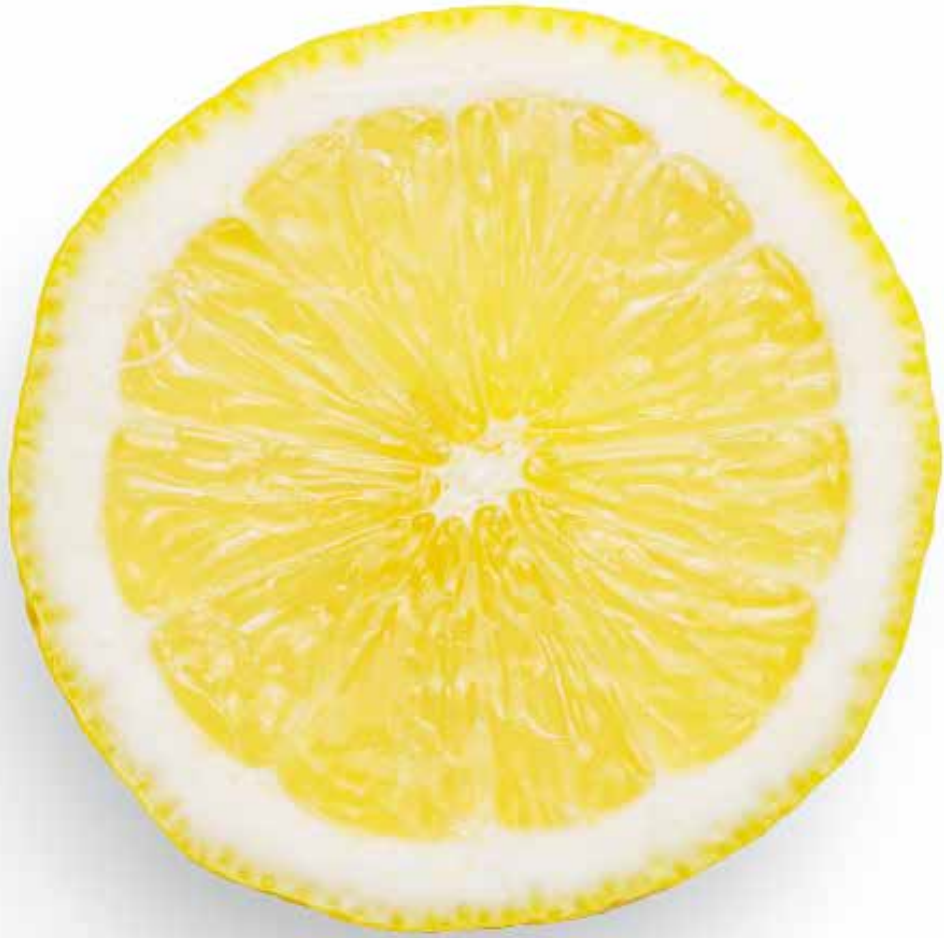
Evening Food

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.





Fish & Chip Cones
Mini Harissa Lamb Burgers
Traditional Paella
Pulled Pork Sliders
Bacon Rolls
Lamb Kofta Kebabs
**Pepperoni & Haloumi
Kebabs**
Hand Made Sausage Rolls
**Onion Bhaji's With Mango
Chutney**
**BBQ Chicken Wings With
Hot Sauce**
**Old Bay Spiced Soft Shell
Crab**
**Southern Fried Chicken
Wraps**
Tandoori Chicken Skewers



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