WEDDING DAY
BURNT LEMON CATERING

Something blue.
Something new.
Something *delicious.*

Burnt
LEMON

burntlemonchefs

YOUR BIG DAY

We want your wedding day to be perfect.
Because we understand that it's much more than just one day.
It's a celebration of your story as a couple - past and present,
a day to share with your loved ones
and a time to honour the joy of new beginnings.

When it comes to cooking for your special day we keep our values simple. On your wedding day, our professional waiting staff will serve you amazing food created by our award-winning chefs using only the best, freshest and highest quality ingredients from local producers.

In the run-up to your wedding, we will work with you to make sure every detail is in place - this includes cooking your chosen menu beforehand for you to try.

Great food with flexibility, that's the key. We'll work in partnership with you to create an incredible and unique dining experience to remember for years to come.

The wedding package prices start at £45 per head.
We hope you enjoy looking at our menus.

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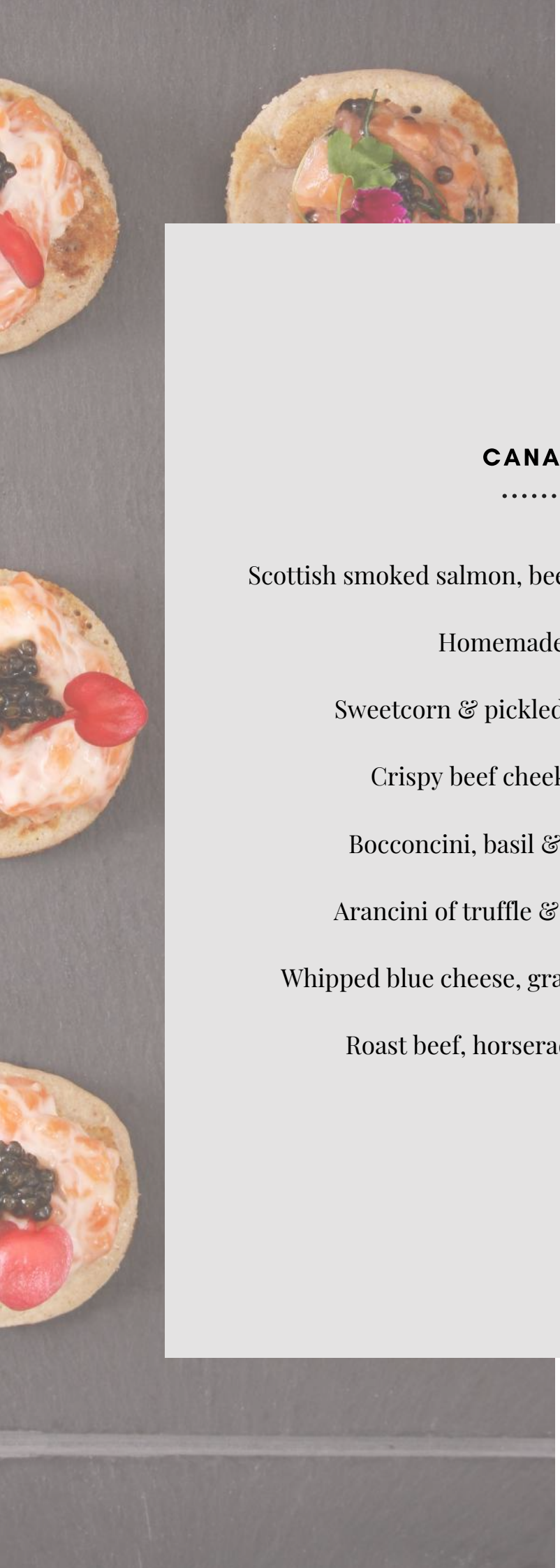
**We offer the option to mix and match the suggested menus.
Simply choose a course from each to create your own.**

You can view a complete listing of all the dishes on page 10

We also create bespoke menus. Please ask us about this.



CANAPES

Scottish smoked salmon, beetroot & iced french lettuce

Homemade sushi (V)

Sweetcorn & pickled chilli bon-bons (V)

Crispy beef cheek, mustard mayo

Bocconcini, basil & cherry tomato (V)

Arancini of truffle & wild mushroom (V)

Whipped blue cheese, grape & pickled chicory (V)

Roast beef, horseradish creme fraiche

MENU ONE

STARTER

Grilled avocado, smoked paprika dressed crayfish tails, lemon balm

MAIN COURSE

Roast chicken breast, chicken crackling, smoked potato fondant, braised carrot & hispi cabbage, chicken jus

All tables are served with bowls of buttered vegetables

DESSERT

Champagne & strawberry Eton mess, strawberry macaroon & fizz jelly

MENU TWO

STARTER

Creamed salt baked celeriac, game chips & pea shoots (V)

MAIN COURSE

Pork fillet, garlic pressed potato terrine, carrot fondant, kale & pork jus

All tables are served with bowls of buttered vegetables

DESSERT

Pineapple carpaccio, pickled chilli & lemon sorbet, lemon granita

MENU THREE

STARTER

Beef tomato, buffalo mozzarella & black olive tapenade,
black olive crumb (V)

MAIN COURSE

Roast cod loin, Spanish pepper stew, slow-cooked duck egg
& aioli

All tables are served with bowls of buttered vegetables

DE S S E R T

White chocolate pannacotta, raspberry crumble
& mint granita

MENU FOUR

STARTER

Beetroot carpaccio, apple jelly, pickled & compressed apple,
grated horseradish (V)

MAIN COURSE

Smoked root vegetable gratin, salt baked celeriac & red kale,
beetroot jus

All tables are served with bowls of buttered vegetables

DESSERT

Trio of tarts, chocolate & salted caramel,
lemon & Italian meringue, strawberry & elderflower

MENU FIVE

STARTER

Black pudding scotch egg, apple & pineapple chutney, dressed leaves

MAIN COURSE

Topside of beef (served pink), honey roast root vegetables, tender-stem broccoli & roast potatoes, beef gravy

All tables are served with bowls of buttered vegetables

DESSERT

Baked chamomile rice pudding, caramelised pineapple steak

MENU SIX

STARTER

Lemon roasted asparagus, bacon jam & sourdough

MAIN COURSE

Sirloin of beef, honey roast root vegetables, tender-stem broccoli & roast potatoes, beef gravy
£5 supplement per head

All tables are served with bowls of buttered vegetables

DESSERT

Sticky toffee pudding, fudge sauce, vanilla ice cream

FULL WEDDING DAY MENU - ALL IN ONE PLACE

STARTER

Beef tomato, buffalo mozzarella & black olive tapenade, black olive crumb (V)

Beetroot carpaccio, apple jelly, pickled & compressed apple, grated horseradish (V)

Creamed salt baked celeriac, game chips & pea shoots (V)

Lemon roasted asparagus, bacon jam & sourdough

Smoked ham hock terrine, pickled carrot, apple & fig jam & brioche toast

Grilled avocado, smoked paprika dressed crayfish tails, lemon balm X

Black pudding scotch egg, apple & pineapple chutney, dressed leaves

MAIN COURSE

Roast chicken breast, chicken crackling, smoked potato fondant, braised carrot & hispi cabbage, chicken jus

Topside of beef (served pink), honey roast root vegetables,
tender-stem broccoli & roast potatoes, beef gravy

Sirloin of beef (£5 supplement per head), honey roast root vegetables, tender-stem broccoli & roast potatoes, beef gravy

Smoked root vegetable gratin, salt baked celeriac & red kale, beetroot jus

Roast cod loin, Spanish pepper stew, slow-cooked duck egg & aioli

Pork fillet, garlic pressed potato terrine, carrot fondant,
Kale & pork jus

(All tables are served with bowls of buttered vegetables as standard)

DESSERT

Champagne & strawberry Eton mess, strawberry macaroon & fizz jelly

Trio of tarts, chocolate & salted caramel, lemon & Italian meringue, strawberry & elderflower

Pineapple carpaccio, pickled chilli & lemon sorbet, lemon granita

Sticky toffee pudding, fudge sauce, vanilla ice-cream

White chocolate pannacotta, raspberry crumble & mint granita

Baked chamomile rice pudding, caramelised pineapple steak

CHILDREN'S MENU

STARTERS

Chicken strips

Stuffed jacket wedges

Vegetable sticks & dips

MAIN COURSE

Spaghetti bolognese & garlic bread

Roast chicken, roast potatoes, peas,
Yorkshire pudding & gravy

Cheesy tomato pasta (V)

DESSERT

Sticky toffee pudding & custard

Ice cream selection

Eton mess

ABOUT US.

The Burnt Lemon Team is lead by James Peck. James began his career as a military chef, serving nine years in the British Army, working in seven different countries. His early intensive training and experience gave him the skills to create delicious and nutritious plates of food in highly pressurised working environments with sometimes limited resources.

Military chefs are renowned for their skill, flexibility and creatively. Jame is no exception - his role saw him cooking for both soldiers and royalty.

Since leaving the army James has gone on to lead kitchens working as a Head Chef in award-winning restaurants in both London and Northamptonshire. His accreditations and accolades are broad and include two AA Rosettes.

James was also awarded the title of - runner-up in the Carlsberg Northamptonshire Food and Drink Awards 'Chef of the Year' 2017/2018 category and is a finalist in the 2018/2019 awards.

EST 2018
BURNT LEMON CATERING
NORTHAMPTONSHIRE & BEYOND