

ZEST KITCHEN

MENU AND INFO PACK



A LITTLE ABOUT US



We make plant-based food. It's fresh, fragrant, and full of flavour.

Our dishes are aromatic, vibrant and perfectly flavour-balanced. Expect bold colours, tantalising aromas, and beautifully presented bites.

After something specific? We work with each client to create their dream menu.

With years of experience catering everything from intimate family gatherings to weddings and product launches for some of the UK's leading brands.

Zest Kitchen is a perfect choice for your event.

SOME CLIENTS WE'VE CATERED FOR

Dr. AirWair Martens

NIKE

Vivienne Westwood

DISHOOM

Sweaty Betty

STELLA McCARTNEY

Natural History Museum

asos

BEST BUNS iN LONDON

Our signature hero. Cloud-soft, pillowy bites designed to be experienced your way - elegant as canapés or indulgently savoured as a beautifully composed main.

GOLDEN KATSU 'CHiCKEN'





THE OG

HOiSiN 'DUCK'

CRiSPY KATSU AUBERGiNE





CRiSPY UMAMi MUSHROOM

All served with black bean mayo, pickled pink ginger, sliced cucumber, spring onion, crispy shallots, toasted sesame, and just a dash of sriracha.

OUR BUNS

Handmade using high-quality ingredients
like unbleached flour, shea butter, and coconut. Packed with pea protein and special in-house sauces, they're topped with fresh, colourful garnishes that will keep you coming back for more.







CANAPÉS

Not your average canapé; we use hearty, aromatic, seasonal ingredients to create bite-sized talking points that look just as good as they taste. Paired well with a welcome drink to mark the start of your event.

STARTING FROM £17.50 PER ADULT

CANAPÉS



MIXED VEGETABLE GYOZAS

Deliciously delicate and soft, these pretty bite-sized parcels are full of goodness. Soy and spring onion and sweet chili dipping sauce to accompany.

TERIYAKI TOFU CUPS

Crispy golden tofu cubes served in baby gem lettuce cups, layered with our sweet and savoury umami teriyaki sauce and finished with pickled pink ginger, spring onion and crispy shallots.





CRISPY SPRING ROLLS

Filled with a varied veggie mix and lightly fried for a crispy, dippable side. Served with soy and spring onion sauce.

SATAY TOFU BITES

Creamy, umami satay-marinated tofu skewers, finished with fresh coriander, toasted black sesame and citrus wedges.



CANAPÉS



GOLDEN KATSU CUPS

Crispy tofu cubes in baby gem lettuce cups with golden katsu curry sauce, pickled pink ginger, spring onion, crispy shallots, and a sriracha drizzle.



WHIPPED FIG & CHIVE CUPS

Vibrant chicory cups filled with whipped chive cream cheese, finished with fresh fig and a delicate agave drizzle.



AUBERGINE RAGÙ CROSTINI

Golden toaxsted crostini topped with a slow-cooked tomato, garlic & aubergine ragù with celery and carrot, finished with fresh basil.



RED DHAL PAPADUM DISCS

Crispy mini papadum discs topped with a silky red lentil dhal, infused with fragrant curry leaves, turmeric, cumin, garlic and warming spices. Topped with coconut sambal for an earthy and fresh finish.

VEGETABLE GARDEN CRUDITÉ WITH MEZZE & VIBRANT DIPS

SERVED TABLE PLATTERS STYLE





VEGETABLE GARDEN CRUDITÉ

GOLDEN FALAFEL, CRISP AND FRAGRANT WITH SPICES

ROASTED PITTA CHIPS TOSSED IN OLIVE OIL, HERBS AND SEA SALT, LIGHTLY SEASONED AND PERFECT FOR DIPPING

STUFFED VINE LEAVES RESTING ON A ZESTY, HERBY TAHINI BASE

VIBRANT WHIPPED BEETROOT DIP FINISHED WITH FRESH CHIVES, MINT, DICED BEETROOT AND CRISPED CHICKPEAS (GF)

SUMAC & POMEGRANATE HUMMUS SCATTERED WITH FRESH POMEGRANATE, MOLASSES AND MINT (GF)

VEGETABLE GARDEN CRUDITÉ WITH MEZZE & VIBRANT DIPS

















BUFFET

Dishes made for sharing, picking and mixing. Have a bit of everything.
Ideal for a wedding meal, birthday spread or corporate event.

STARTING FROM £27 PER ADULT

BUFFET



THAI SUNSET CURRY

Mixed veg in a velvety blend of coconut milk, lemongrass, galangal, and kaffir lime leaves. Topped with herbs and served with fragrant, zesty rice, and optional puffed tofu.

BANG BANG CAULIFLOWER

Crispier than ever, our iconic classic is fried to perfection and glazed with sweet 'n' spicy 'bang bang' sauce. Topped with fresh chili, spring onion, and sesame seeds.





GINGER, LIME AND SOY AUBERGINE.

A vibrant medley of roasted aubergine, butternut squash, sweet peppers and caramelised onion, alongside crispy tofu. and topped with fresh coriander and toasted sesame

HOISIN 'DUCK'

Hoisin, soy, and sesame 'duck', served on a bed of fragrant, fluffy rice. crispy shallots, toasted sesame and fresh herbs.



BUFFET



BAO BUNS

Options of our OG Hoisin ‘Duck’,
Golden Katsu ‘Chicken’ or Umami
Oyster muhsroom

ZESTY STICKY GLAZED TOFU

Golden tofu glazed in a vibrant, delicately balanced sauce with seasonal vegetables, finished with toasted sesame and spring onions.





VIETNAMESE NOODLE SALAD

Vermicelli noodles, fresh salad, sweet mango, and roasted peanuts served with our signature zesty, peanut dressing.



ZESTY SLAW

Topped with fresh pomegranate, herbs, and citrus wedges.

BUFFET



SMASHED CUCUMBER SALAD

Hand-smashed cucumbers in a fragrant soy, garlic & ginger dressing,topped with finely sliced spring onions and toasted sesame seeds.

EDAMAME SALAD

Spring greens, edamame beans, and crunchy broccoli with a coriander, sesame, and soy dressing. Topped with roasted peanuts and toasted black sesame.





BAO BUNS

Options of our OG Hoisin ‘Duck’, Golden Katsu ‘Chicken’ or Umami Oyster muhsroom







TABLE PLATTERS

Want a sit-down meal with a relaxed vibe? Our table-sharing platters are perfect for you. Expect abundant spreads featuring a mix of our most popular options. All canapé and buffet dishes can be served table-sharing style.

STARTING FROM £38 PER ADULT







TABLE PLATTERS

Want a sit-down meal with a relaxed vibe? Our table-sharing platters are perfect for you. Expect abundant spreads featuring a mix of our most popular options. All canapé and buffet dishes can be served table-sharing style.







FESTiVAL STYLE POP-UP

We offer a complete pop-up setup with our self-sufficient mobile stall. Our bao buns, rice bowls and curries make for the perfect dishes - delicious, easy to eat, and packed with flavour. Ideal for bringing a sense of fun and indulgence to your event.

STARTiNG FROM £13 PER ADULT













DESSERT TRUFFLES

Our truffles are luxurious and indulgent - choose from Lotus, Ore, Espresso Martini, Vanilla Matcha, or Salted Caramel. Add vanilla bean ice cream!

£3.20 PER TRUFFLE







DESSERTS

From indulgent Raw Snickers Bars and Zesty Vegan Lemon Crumble Bars to Mini Berry Coconut Muffins, let us create a vibrant dessert table packed with an irresistible array of plant-based treats.

HAPPY CLIENTS



ALEEX LIPSCOMBE -TABLE PLATTERS

“Saskia and her team were like a gift from Heaven — so friendly, professional, and a joy to have at our wedding. They could not have done more to make everything come together so harmoniously. The food was cooked with love, stunningly presented, and even had our meat-eating guests going back for thirds”.



MANOJ PATEL - CANAPÉS & BUFFET STYLE

“Who could believe vegan food could be this good.
Zest catered for my vow renewal after-party in my garden.
The food was so good that it was devoured immediately after it was laid out. Saskia and her team did a wonderful job of looking after all the guests and made sure the kitchen was left just as clean as when they arrived. We will definitely use them again. If I could give 10 stars, I would!"



HUDI CHARIN

CANAPÉS,TABLE SHARING, BUFFET, DESSERTS, LATE NIGHT FOOD

“Saskia, Shereen and the whole team at Zest truly went above and beyond for us. We had a vegan and certified kosher wedding, and Saskia worked tirelessly to ensure every ingredient passed the kosher requirements - whilst also making sure the food maintained the delicious Zest standards! Our venue told us that Saskia was the most organised caterer they had worked with. On the day, the food was served beautifully, and everything went flawlessly. Multiple guests said it was the best vegan food they had tried. Thank you for helping us make our wedding everything we wanted - can't recommend enough!”

ON SITE BAR SERVICE

WANT TO ADD A BAR SERVICE TO YOUR EVENT?

We collaborate with Jackson's Bar Service for our events. They offer flexible packages supported by an experienced on-site bar team. Choose from bartenders and servers to set up and run your bar, or opt for a full-service package including a consultation, planning support, alcohol, staffing, and bar setup.



Browse Jackson’s bar packages below

JACKSON'S
BAR SERVICE

Basic Package:

Guest Count	Staffing	Duration
Up to 100 Guests	**1 Bartender + 1 Manager**	**Full Event Coverage**

Price Starting from **£695 + VAT** for up to 100 guests (Prices may vary based on requirements)

WHAT'S INCLUDED

1. Initial Consultation

- Tailored consultation to design a bespoke drinks menu aligned with your event theme and guest preferences.
- Professional advice on alcohol selection and quantities.
- Expert guidance on garnishes, mixers, and finishing touches.
- Recommendations on mixers, garnishes, and bar setup (including glassware hire).

2. Bar Setup & Management

- Full professional setup of the bar area before service begins.
- Dedicated on-site bar manager overseeing smooth operations and exceptional service throughout.
- All essential bar equipment for service provided including shakers, bottle openers, and tools.

3. Beverage Service

- Service includes professional bar service of:
    - o Beer
    - o Wine
    - o Poured spirits (such as whisky, vodka, rum, gin served neat, on the rocks, or with simple mixers)
- This package is designed for events that prefer streamlined beverage service with faster guest turnaround.
- Cocktails are not included in the Basic Package.

4. Professional Bar Staff

- Two experienced bartenders delivering efficient, high-quality service throughout your event.
- Staff monitor and clear empty or abandoned glasses throughout the event where possible.

5. Post-Event Cleanup

- Thorough cleanup of the entire bar area following the conclusion of service.

Advanced Package:

Guest Count	Staffing	Duration
Up to 150 Guests	**2 Bartenders + 1 Manager**	**Full Event Coverage**

Price Starting from **£795 + VAT** for up to 100 guests (Prices may vary based on requirements)

W H A T ' S I N C L U D E D

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1. Everything in the Basic Package

2. Cocktail Service

- Two signature cocktails are selected in advance during the consultation to complement the style of your event.
- Additional cocktails can be added to the menu if desired.
- Please note that adding additional cocktails may increase the overall package price.

3. Professional Bar Staff

- Three experienced bartenders delivering efficient, high-quality service throughout your event.
- Staff monitor and clear empty or abandoned glasses throughout the event where possible.

Premium Package:

Guest Count	Staffing	Duration
Up to 150 Guests	**2 Bartenders + 1 Manager**	**Full Event Coverage**

Price Starting from **£1495 + VAT** for up to 150 guests (Prices may vary based on requirements)

W H A T ' S I N C L U D E D

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1. Everything in the Advanced Package

2. All Drinks provided

- All alcohol and drinks for the event are supplied.
- Includes beers, wines, spirits, mixers, and selected cocktails.
- Designed as a **fully managed bar experience**, allowing you to relax while we handle the complete beverage service.

I M P O R T A N T N O T E S

Late Night Fee Events concluding after midnight may incur an additional late-night surcharge. This will be confirmed and included in your updated quote.	**Glassware Hire** Please note that glassware and tableware hire are not included in this quote and must be arranged separately through a third-party supplier.

> *As plans evolve — whether that's timings, guest numbers, menu choices or staffing — we'll update your quote accordingly, so you always have complete clarity and confidence in the costs.*

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INFO@ZESTKITCHENLDN.COM

WWW.ZESTKITCHENLDN.COM

INSTAGRAM.COM/ZESTKITCHENLDN

Butternut Box

Lindt
MASTER CHOCOLATIER
SINCE 1845