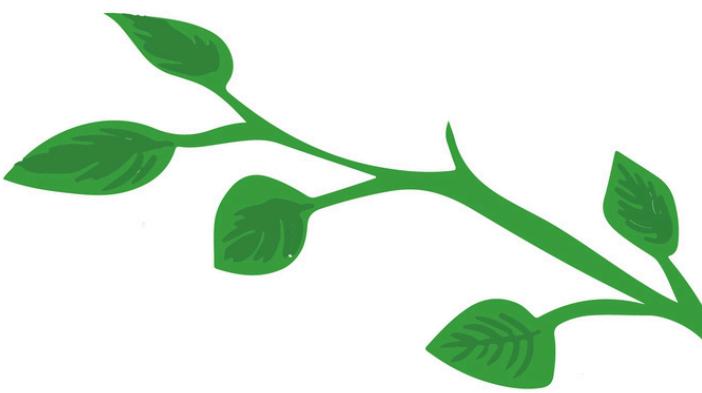


# ZEST KITCHEN



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 small family functions and weddings to product launches for some of the UK's biggest brands, Zest Kitchen is a perfect choice for your event.

## SOME CLIENTS WE'VE CATERED FOR



DISHOOM



STELLA  
MCCARTNEY



Natural  
History  
Museum

ASOS

# BEST BUNS IN LONDON

Our hero dish. Fluffy, squishy bites served in a variety of ways. Try as canapés or munch multiple in a main course.

GOLDEN KATSU  
'CHICKEN'



CRISPY KATSU  
AUBERGINE



THE OG  
HOISIN 'DUCK'



CRISPY UMAMI  
MUSHROOM  
BAO BUNS

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 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.

## VIETNAMESE SUMMER ROLLS

Deliciously fresh rolls filled with Vermicelli noodles, raw vegetables, fragrant herbs and served with soy and sweet chili dipping sauce.



## CRISPY SPRING ROLLS

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

# 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.

## BEETROOT HUMMUS ON CECINA

Vibrant beetroot hummus topped with micro greens on a crispy, chickpea-based tortilla. Bite-sized and gluten free.



## AUBERGINE CAPONATA

Marinated aubergine, roasted with olives, tomatoes, and peppers on home-made rosemary focaccia. Topped with fresh basil.



# BUFFET

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

**STARTING FROM £26 PER ADULT**

# BUFFET



## 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.



## SWEET 'N' SOUR VEG + TOFU

Crispy tofu and vibrant mixed vegetables covered in a flavourful and sticky sweet 'n' sour sauce. Topped with crunchy, toasted sesame seeds.

## HOISIN 'DUCK'

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



# BUFFET



## VIETNAMESE NOODLE SALAD

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

## 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

Choose between our OG Hoisin 'Duck', Golden Katsu 'Chicken' or Umami Oyster mushroom



# 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 £36 PER ADULT**



# FESTIVAL STYLE POP-UP

We offer a complete pop-up setup with our self-sufficient mobile stall. Our bao buns 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 £12 PER ADULT**



# DESSERT TRUFFLES

Our truffles are luxurious and indulgent — choose from Lotus, Oreo, or Espresso Martini.

**£3.20 PER TRUFFLE**

# 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 - 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!"



## NOGA APPLEBAUM - CANAPÉS

"Saskia and her team did a festival-style pop-up for our son's bar mitzvah. They were a pleasure to work with, efficient, friendly, and left the kitchen spotless. Canapés and mains were delicious!

My meat-eating friends could not believe the bao buns were plant-based! Raving reviews - highly recommended."





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