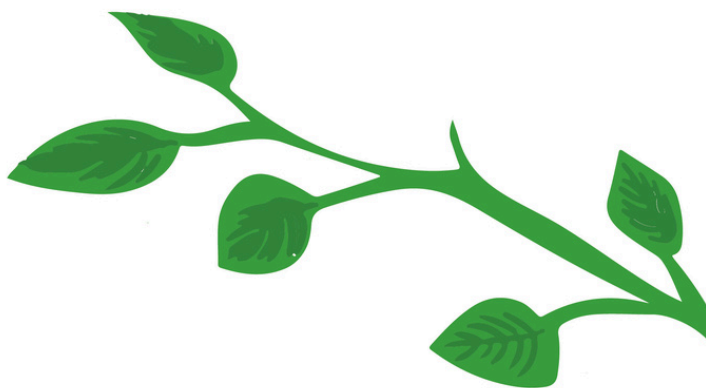


ZEST KITCHEN



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



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.

LEMON, GARLIC +
GINGER GLAZED
'CHICKEN'



THE OG
HOISIN 'DUCK'

CRISPY KATSU
AUBERGINE



ACTIVATED
CHARCOAL
OPTION

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 £15 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



SATAY SKEWERS

Vegetarian nutty and zesty 'chicken' skewers. Garnished with fresh roasted peanuts, citrus wedges, and fresh herbs.

BETROOT 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 foccacia. 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 £25 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.

BEAUTIFUL BUDDHA BOWL

Roasted butternut squash and chickpeas on rice or quinoa, topped with mango salsa, shredded cucumber, cherry tomatoes, avocado, pickled cabbage, kale, toasted pumpkin seeds, and dragon dressing.



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.



HOISIN 'DUCK' RICE BOWL

Hoisin, soy, and sesame 'duck', served on a bed of fragrant, fluffy rice. Topped with our signature zesty slaw, pickled pink ginger, sliced cucumber, crispy shallots, and fresh herbs.



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 £35 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 £11 PER ADULT

HAPPY CLIENTS



BECCA BROWN - TABLE PLATTERS

"Saskia and her team catered our wedding recently and it was all absolutely perfect! We were quite specific with our requests and limited with resources but they nailed it all. The food was absolutely delicious, everyone said so and we had the best day."

GABY CASHER - FESTIVAL-STYLE

"The whole team at Zest Kitchen were fantastic. Saskia went above and beyond for us and couldn't have been more accommodating. Most importantly the food was delicious. I would definitely use Zest Kitchen for another event. Highly recommend this brilliant company."



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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