



Quality Event Catering from The Lemon Tree

"Thank you to you and your excellent staff for our lovely day last Sunday. The staff did a great job looking after us all and the food was exceptional; we shall always remember our Golden wedding party."

The Lemon Tree is one of the most respected and popular restaurants in Colchester and North East Essex. Our cuisine is mainly inspired by Europe, but our repertoire includes dishes from across the world. Above all, we are known for giving our customers what they want, at a price that delights them.

We extend the same ethos to our outside catering services. It doesn't matter whether you need to cater for 10 guests or hundreds, or whether you plan to entertain in a function room, a banqueting hall, a marquee or in the open air – we can help. If you're on a budget we can offer deceptively inexpensive buffet food, and if you're out to impress then our formal three-course meals will be remembered by your guests for years to come.

The Lemon Tree is also well known as a specialist wedding caterer, and we have played a vital part in creating the perfect atmosphere for hundreds of couples, their families and their guests. We have many testimonials from delighted customers, and we are always happy to share them on request.

Whether you require full à la carte waiter service, or an informal buffet, you can rest assured that all our menus are created from the freshest and finest produce available, using a high proportion of seasonal ingredients that are sourced from local farmers, grocers and organic suppliers.

Please browse our menus and, above all, remember that they are only a guide: we are never happier than when customers ask us to create menus and services that exactly suit their needs

Special Packages • Canapé Selection • Arrival Drinks • Formal Meals & Wedding Breakfasts • Premium Buffets • Popular Buffets • Barbeque Buffets • Drinks

Special Packages

Extra sparkle at perfect prices

The Lemon Tree's catering will add a touch of panache to even the most special occasions. These are our most popular packages, offering both quality and value for even the most discerning customer. Please browse through this catalogue for further details of the Silver, Gold and Platinum menu and buffet options.

Platinum Package

£48.00 pp

Champagne & canapés on arrival

Three-course Platinum Menu

Platinum Evening Buffet

Coffee and chocolates

Gold Package

£39.50 pp

Prosecco and canapés on arrival

Three-course Gold Menu

Gold Evening Buffet

Coffee

Silver Package

£32.00 pp

Prosecco and canapés on arrival

Three-course Silver Menu

Silver Evening Buffet

Coffee

Buffet Packages

Platinum Package

£42.50 plus VAT

Champagne & canapés on arrival

Platinum Buffet

Platinum Evening Buffet

Coffee and chocolates

Gold package

£34.00 pp plus VAT

Prosecco and canapés on arrival

Gold Buffet

Gold Evening Buffet

Coffee

Silver Package

£26.50 pp plus VAT

Prosecco and canapés on arrival

Silver Buffet

Silver Evening Buffet

Coffee

Canapé Selection

Elegant food to welcome your guests

Choose two hot options and two cold options for £4.40 per person. We can also offer a bespoke selection of canapés: ask us for further details.

Hot

- Mini Yorkshire puddings with roast beef and horseradish cream
- Alsace onion and bacon tarts
- Honey and mustard cocktail sausages
- Chicken sauté with peanut dip
- Stroganoff beef skewer with a red pepper aioli
- Duck spring rolls with hoisin dip
- Tiger prawns wrapped in a filo pastry with a sweet chilli dip (supplement – £1pp)
- Tomato and herb risotto balls (v)
- Roasted button mushroom and goat's cheese (v)
- Thai spiced crab cakes
- Red pepper & goats cheese crostini (v)
- Miniature burgers & cheese (supplement - £1.50pp)

Cold

- Marinated olives & sun blushed tomatoes
- Mini Quiche Lorraine
- Applewood cheese & leek tartlets (v)
- Red onion & brie cheese cup (v)
- Crayfish & crab cocktail
- Savoury profiteroles with chives, garlic cream cheese, celery & grapes (v)
- Smoked salmon & horseradish cream blinis
- Crab & ginger tartlets
- Smoked fish rilette on a crispy tortilla chip
- Smoked chicken, bacon and spring onion pastry cup
- Mini basil, tomato & mozzarella skewers

We can provide a wider selection of canapés and are always happy to create a bespoke menu on your behalf.

Arrival Drinks

Raise a glass on the special day

Arrival drink options	Price pp
Prosecco	£2.50
Fruit punch	£2.50
Alcoholic fruit punch	£3.50
Champagne	£3.50

NB: These prices include additional orange juice, available as an alternative for those who would prefer it.

Formal Meals & Wedding Breakfasts

Three-course options for your guests

The Lemon Tree is renowned for its cuisine, and can provide you with food and catering that your guests will remember for years to come. We have provided three, popular menu choices below, but we are happy to create a tailor-made bill of fare for any occasion. Prices start from £21.50 per person, exclusive of VAT and labour charges.

Silver Menu

£21.50 per person

Starters

Fresh crab, salmon and ginger rillette and summer salad leaves

Smoked chicken and duck terrine with red onion chutney and Melba toast

Leek and potato soup with herb croutons *(v)*

Mushroom and brie tart with a rocket and balsamic vinegar garnish *(v)*

Mains

Fillet of fresh salmon with a leek and prawn sauce

Breast of chicken wrapped in bacon with a creamy mushroom sauce

Fresh saffron and red pepper risotto with parmesan shavings and pesto *(v)*

Desserts

Raspberry crème brulee with butter shortbread

Dark chocolate brownie with a yoghurt cream

Summer pudding with raspberry coulis and crème Chantilly

Gold Menu

£24.95 per person

Starters

Cornish crab and smoked salmon lasagne, pickled cucumber salad with dill yoghurt dressing

Smoked duck and mango salad with a sweet chilli and hoisin dressing and sesame seeds

Greek salad with feta cheese, red onion, olives and plum tomatoes *(v)*

Mains

Oven roasted sea bass resting on streaky bacon and asparagus heads with a truffle jus

Roasted breast of duck, with caramelised apples and roast parsnips

Wild mushroom ravioli with a plum tomato and basil sauce, topped with fresh Parmesan *(v)*

Free-range chicken breast wrapped in air-dried ham and draped in a creamy thyme jus

Desserts

French lemon Tarte with crème Chantilly

Profiteroles filled with vanilla cream and draped in a dark chocolate sauce

Baked raspberry cheesecake with a vanilla sauce and raspberry coulis

Platinum Menu

£29.95 per person

Starters

Grilled garlic and chilli tiger prawns with a tomato, avocado and lime salsa

Chargrilled rolled aubergine with sautéed wild mushrooms, confit of duck and a port reduction

Cucumber salad on a pea and mint purée, finished with mascarpone cream *(v)*

Mains

Fillet of Beef Wellington on roasted horseradish and rich red wine jus *

Pan fried turbot rested on grilled asparagus and crispy streaky bacon with a truffle jus †

Mediterranean vegetable skewers on a goat's cheese, sun-blushed tomato and rocket risotto *(v)*

Lamb rump with dauphinoise potatoes and a sweet rosemary jus

Desserts

Classic Eton mess: fresh strawberries, meringue and vanilla cream

Sticky toffee pudding with warm pecan toffee sauce

Dark chocolate nemesis with a Bailey's sauce

Selection of farmhouse cheeses with chutney, grapes and biscuits

* £5 supplement per person

† *The main course fish may vary, depending on season and availability*

Premium Buffets

Delicious and perfectly balanced

Our chef has devised three, mouthwatering premium buffet selections to choose from.

Premier Buffet

£17.95 pp

Hot selection

Marinated BBQ spare ribs
Cajun-spiced chicken drumsticks
Honey and mustard cocktail sausages

Cold selection

Poached and dressed salmon
Honey-roast ham
Selection of sandwiches (*inc. v*)
Mushroom and brie tart (*v*)

Salads

Chargrilled Mediterranean vegetables and mixed leaves (*v*)
Homemade coleslaw (*v*)
Potato, chive and crème fraîche salad (*v*)
Red onion and tomato salad with a balsamic dressing (*v*)
Hot new potatoes and a selection of breads (*v*)

Desserts

Homemade chocolate brownie
Lemon Tree baked raspberry cheesecake

Deluxe Buffet

£19.95 pp

Hot selection

Marinated BBQ spare ribs
Cajun-spiced chicken drumsticks
Honey and mustard cocktail sausages
Thai green chicken curry

Cold selection

Whole poached and dressed salmon
Honey-roast ham
Selection of sandwiches (*inc. v*)
Mushroom and brie tart (*v*)
Coarse, smoked chicken terrine

Salads

Chargrilled Mediterranean vegetables and mixed leaves (*v*)
Marinated olives and sun-blushed tomatoes (*v*)
Crayfish cocktail and cherry tomato salad
Homemade coleslaw (*v*)
Potato, chive and crème fraîche salad (*v*)
Spiced couscous salad (*v*)
Hot new potatoes and a selection of breads (*v*)
Selection of homemade chutneys

Desserts

Homemade chocolate brownie
Lemon Tree baked raspberry cheesecake

Supreme Buffet

£24.95 pp

Hot selection

Marinated BBQ Spare ribs
Cajun-spiced chicken drumsticks
Thai red king prawn curry
Honey and mustard cocktail sausages
Tiger prawns wrapped in filo pastry with a sweet chilli dip
Hot Mediterranean vegetable skewers (*v*)

Cold selection

Whole poached and dressed salmon
Honey-roast ham
Selection of sandwiches (*inc. v*) and chicken Caesar wraps
Mushroom and brie tart (*v*)
Coarse smoked chicken terrine
Prime roast rib eye beef platter

Salads

Dressed baby leaf salad (*v*)
Marinated olives and sun-blushed tomatoes (*v*)
Crayfish and avocado cocktail and cherry tomato salad
Smoked fish rilette on brown bread crostini with a dill dip
Home-made coleslaw (*v*)
Potato, chive and crème fraîche salad (*v*)
Red onion and tomato salad with a balsamic dressing (*v*)
Classic Greek salad (*v*)
Hot new potatoes and a selection of breads (*v*)
Selection of homemade chutneys (*v*)

Desserts

Homemade chocolate brownie
Lemon Tree baked raspberry cheesecake
All-English cheese board with grapes and biscuits

Popular Buffets

Flexible choices to share with guests

Cold Buffet

£16.95 pp

Cold section

Poached and dressed salmon
Honey roast ham
Selection of sandwiches (*inc. v*)
Mushroom and brie tart (*v*)
Smoked chicken, bacon and spring onion terrine
Roast beef platter & horseradish dip

Salads

Chargrilled Mediterranean vegetables and mixed leaves (*v*)
Homemade coleslaw
Potato, chive and crème fraîche salad (*v*)
Red onion and tomato salad with a balsamic dressing (*v*)
Classic Greek salad (*v*)
Selection of breads and chutneys (*v*)
Spiced couscous salad (*v*)

Desserts

Homemade, plated chocolate nemesis with a white chocolate sauce
Lemon Tree baked raspberry cheesecake

Platinum Evening Buffet

£14.95 pp

A selection of sandwiches with:

- Prawns Marie Rose
- Smoked cheddar and chutney (*v*)
- Chicken Caesar

Honey and mustard cocktail sausages

Classic Greek salad (*v*)

Tomato couscous salad (*v*)

Special recipe coleslaw (*v*)

Smoked salmon platter

Balsamic and beetroot salad (*v*)

Crisps and nuts

Oriental Buffet

£19.95 pp

Table canapés

Japanese rice crackers (*v*)

Prawn crackers

Starters

Kungpo prawns

Chicken satay with peanut dressing

Spicy chilli beef skewers

Vegetable sushi with mirin and soy sauce (*v*)

Mains

Baked monkfish curry with coriander and lemon grass

Moroccan-style lamb Tagine

Singapore noodles

Thai green chicken curry

Basmati rice (*v*)

Naan and poppadoms (*v*)

Gold Evening Buffet

£9.95

A selection of sandwiches with:

- Prawns Marie Rose
- Smoked cheddar and chutney (*v*)
- Chicken Caesar

Honey and mustard cocktail sausages

Roasted pepper and cheese tart (*v*)

Crisps and nuts (*v*)

Potato and chive salad (*v*)

Canapé Meal

£4.00 pp

Canapé-style fish and chips

Mini fish goujons and thick cut potato wedges with a condiments table of ketchup, mayonnaise, salt and pepper and homemade tartar sauce.

OR

Chicken Pad Thai noodles

Classic Thai noodles with chilli, soy sauce and peanuts

OR

Homemade thick-crust pizza

with a choice of 4 of the following toppings

Chicken, ham, salami, bacon, mushroom, pepper, prawn, sweetcorn, pineapple, courgettes, red onions and extra mozzarella.

Silver Evening Buffet

£5.95

A selection of sandwiches with:

- Prawns Marie Rose
- Free-range egg mayonnaise (*v*)
- Chicken and tomato

Honey and mustard cocktail sausages

Crisps and nuts

Barbeque Buffets

Sizzling selections

Barbeque Selection 1

£17.95 pp

Fresh from the BBQ

Thai spiced swordfish steaks

Chargrilled rib eye steaks

Marinated Mediterranean vegetable skewers (v)

Award-winning sausages

Cajun-spiced chicken drumsticks

Salads

Crayfish and prawn cocktail with a cherry tomato salad

Homemade coleslaw (v)

Potato, chive and crème fraîche salad (v)

Red onion and tomato salad with a balsamic dressing (v)

Platters

A selection of finger sandwiches (*inc. v*)

Feta cheese and red onion tart (v)

A selection of breads (v)

Selection of homemade chutneys (v)

Desserts

Homemade chocolate brownie

Lemon Tree baked raspberry cheesecake

Barbeque Selection 2

£12.95 pp

Fresh from the BBQ

Mediterranean vegetable skewers (v)

Award-winning sausages

Cajun-spiced chicken drumsticks

Homemade burgers

Salads

Prawn cocktail with a cherry tomato salad

Homemade coleslaw (v)

Potato, chive and crème fraîche salad (v)

Red onion and tomato salad with a balsamic dressing (v)

Platters

Feta cheese and red onion tart (v)

A selection of breads (v)

Selection of homemade chutneys (v)

Desserts

Homemade chocolate brownie

Drinks

Wines, beers, spirits & soft drinks

We also offer a wider range of drinks and a cash bar service. Please ask us for details.

Wines & Beers

Wines

Red/white wine:

Bottle £12.00

Glass £3.50

Spirit & Mixer

House double £4.00

Brandy/whisky £3.00

Beers

House beers:

Bud • Peroni • Carlsberg £3.00

We also offer Mersea Beers and Carlsberg on tap.

There is a £50 set up charge for each, with pints at £3 thereafter.

Soft Drinks

Elderflower cordial £0.50

Apple/ orange juice £1.50

Other soft drinks £1.00

Terms & Conditions

Please read carefully!

1. We require a deposit of 20 per cent of the estimated final bill.
2. All deposits are non refundable and non transferable.
3. All bookings are considered provisional until a deposit is received.
4. Bookings are accepted on a first-come, first-served basis. We reserve the right to not issue a quotation if the requested booking would exceed our operational capacity.
5. If you reduce the booked number of meals within five days of the booking date, no refund will be given.
6. We will always do our best to accommodate an increase in booked numbers, but this is subject to availability.
7. Canapé bookings must be for a minimum of 25 people.
8. Only one cheque per booking deposit will be accepted.
9. The Lemon Tree reserves the right to substitute alternative food or drink if the items requested cannot conveniently be ordered. In such cases, prices may be subject to revision.
10. The Lemon Tree will be under no liability for any loss, damage or injury to a client's property or the property of the client's guests or other persons the client is responsible for. If Lemon Tree staff are asked to use a client's equipment, we shall not be held responsible for any damages or breakages.
11. Glass and crockery are counted after each event for loss or breakages. Clients are liable for all losses, breakages and damage of hire equipment.
12. If, due to events beyond The Lemon Tree's control, including, but not limited to war, an act of terrorism, strikes, lockouts, accidents, fire, blockade or ice, The Lemon Tree is unable to perform its obligation to the client, The Lemon Tree will be under no liability to the client for any loss or damage which may be incurred by that client.