

Leith Banqueting Menu

We can provide the following banqueting menus, for **Weddings** and **Large Corporate Events**. Let us talk through your requirements and tailor your day to make your event a success; we can plan your event from start to finish and dress and furnish your venue or just simply turn up with the food!

3 course menu from £28, 2 choices

Prices per person, subject to VAT, minimum amounts of 20

Arrival Canapé Selection £5.5

Caprese Basil Mayo Cup
Smoked Salmon Dill Mascapone Blini
Roast Beef, Mini Yorkshire Pudding

Lars Canapé Selection £6

Chestnut Mushroom Tart, Truffle Cream
Sweet Potato Cumin Corriander Filo Tart
Chicken, Panchetta Ballotine, Apricot Puree

Trevi Canapé Selection £7

Salmon Mousse, Sautéed Spinach, Crostini
Roast Squash and Beetroot, Stilton Mayo
Duck Parfait Mini Cone Plum Sauce

To Start

Freshly baked flavoured bread selection

Soup: freshly made, various choices available to suit all seasons, occasion and preference

Nam Jim King Prawns – supplement £2; Asian slaw, mango puree

Goats Cheese Brulee; red onion, beetroot and tomato relish

Scottish Smoked Salmon; herb and rocket salad, crostini, dill mayonnaise

Prawn Cocktail: avocado puree, marie rose dressing, iceberg lettuce, cucumber and chive salad

Mackerel Pate: orange and red onion chutney, sour dough

Caprese Salad: bocconcini, vine and sunblush tomato, pesto and micro basil salad

Antipasti Misto Sharer: prosciutto, deep fried squid, mozzarella, Mediterranean olives, basil mayo, cherry tomato bruschetta and focaccia

The Main

Roast Chicken Supreme: creamed mushrooms sauce parmesan mash, trimmed beans,

Salmon Fillet: garden peas, jersey royals, courgette, Malaysian coconut sauce

Roast Aubergine (VG): grilled Mediterranean vegetables in open aubergine, braised ragu chick peas

Garden Pie (VG): tomato and root vegetables, grilled sweet potato, steamed greens, pickled cauliflower

Gloucester Old Spot: pork belly, parmentier potatoes, caramelised apple, brandy apple jus

Pollo Di Parmigiana: chicken supreme, roast aubergine, basil tomato sauce

Slow Roast Lamb Shoulder – supplement £5: rolled shoulder, mature cheddar mash, glazed figs, fondant carrots, red wine rosemary jus

Desserts

Banana Tartin: fresh berries, butterscotch sauce

Strawberry Fool: vanilla cream, shortbread (G/F)

Warm Brownie: dark and white chocolate chips, hob nob crumb, vanilla ice cream (G/F)

Orange and Almond Cake: orange syrup, physalis, vanilla soya yoghurt (VG, G/F, D/F)

Poached Pear: sweet marsala wine sauce, vanilla ice cream

Limoncello Tart: Cornish clotted cream

Evening Buffets:

Cheeseboard £6

Cave Aged Cheddar
Gorgonzola Picante
Cornish Brie
Goats Cheese
Artisan Cracker Selection
Grape Chutney

Amalfi Sunset £9

Bruschetta Selection (goats cheese and caramelised red onion / smoked salmon roast beetroot, pesto) **or**
Mini Quiche Selection (roast courgette and aubergine / mature cheddar and chive / stilton and red onion)

Capri Club (roast chicken, prosciutto, mozzarella, pesto and sundried tomato)

Chicken Milanese, basil mayo dip

Espresso Martini; chocolate mousse filled shot glasses

The British Board £7

Bacon and Cheddar Scones
Hog Roast Baps, Apple Sauce
Egg and Chive Tarts
Beetroot Crackers and Butterbean Hummus

Fish Cones £5

Deep Fried Cod, Hand Cut Chips,
Homemade Tartare Sauce
Red Onion, Sweet Potato and Coriander Pakora. Asian slaw (VG)

Roe Private Dining Menu

We can provide the following Private Dining menus, which lend themselves well to Boards Rooms, Entertaining Homes and Smaller Gatherings.

3 course menu from £40, 2 choices

4 course including amuse bouche £4.5

Prices per head subject to VAT, minimum amounts of 6

Amuse Bouche

Bacon Maple and Cheddar Scone
Chestnut Mushroom Truffle Tart
Stilton Caremised Red Onion Filo Tart
Curried Pumpkin Veloute

To Start

Bread Selection: homemade, freshly baked

Pesce Fritto Misto: squid, octopus, prawns, courgette, lemon, aioli

King Scallops: pan fried, black pudding, apple cream sauce (G/F)

Goats Cheese Mousse Mille Feuille: minted goats cheese parfait, beetroot and almond cracker, beetroot ketchup, candied walnut crumb (**Salon Culinaire Award Wining**) (G/F)

Mascapone Salmon Roulade: rocket salad, lemon verbena oil (G/F)

Grilled Artichoke: pecorino, pan fried red onion, basil oil

Crab Ravioli: thermidor sauce, sorrel

Roast Beetroot: star anise maple glaze carrots, mint soya yoghurt, endive (VG, D/F, G/F)

The Main

Roast Butternut Squash Wellington (VG): chickpea, steamed hispy cabbage, broccoli, fondant carrot bubble and squeak

Roast Chicken Supreme: parmesan mash, French beans, wild mushroom and tarragon creamed sauce

Aged Rib Eye 300 gr supplement £14: hand cut chips, choice of red wine jus, cafe de paris butter, peppercorn sauce or sauce Diane, steamed savoy

Barbury Duck – supplement £4: plum sauce, pickled blackberry, steamed mini broccoli floret, dauphinoise potato

Monkfish Tail: bourginon sauce, rosemary roast new

Pheasant: pan fried breast, heritage beetroots, kale, boulangerie potato

Green Risotto (V): gardens peas, mint, tender stem broccoli, asparagus, taleggio

Desserts

Eton Mess: meringue, mixed berries, Chantilly cream, raspberry coulis

Chocolate Latte Ganache Brownie: white chocolate chips, hob nob crumb, vanilla ice cream

Strawberry Mille Feuille: pimms mint glaze

Grilled Pineapple: rum chill syrup, vanilla ice cream (G/F)

Coconut Marquise (VG): coconut and dark chocolate, (D/F, G/F)

Limoncello Tart: Cornish clotted cream

Mint Chocolate Torte: candied walnut, orange glaze (G/F)

Cheeseboard: long clawson stilton, cave aged cheddar, ash goats cheese, taleggio, artisan crackers, Surrey borage honey

