

Leith Banqueting Menu

We can provide the following banqueting menu for **Weddings, Private** and **Corporate Events**. Let us talk through your requirements and tailor your day to make your event a success.

3 course menu from £39, based on 2 choices to include petti fours, filter coffee and tea selection, chefs and waiting staff to deliver food to table, cutlery, china crockery, linen napkins.

Temporary kitchen set up from £250, please consider additional waiting staff, bar staff, floor managers

Prices per person, subject to VAT, minimum amounts of 30

Arrival Fizz

£ p/glass

Prosecco 6

Rose Spumante 6

Denbies Whitedowns 8

Bollinger 14

Pimms 6

Aprerol spritz 6

Kir Royal 7

Arrival Canapé Selection

£5.5

Caprese basil mayo cup

Smoked salmon dill blini

Roast beef, mini Yorkshire

Lars Canapé Selection £6

Mackerel Pate, dill horseradish on crostini

Sweet potato cumin coriander filo tart

Chicken, pancetta ballotine, apricot puree

Trevi Canapé Selection £8

Mini crayfish cocktail, and avocado, served in shot glasses

Roast squash and beetroot, stilton mayo

Duck parfait mini cone, plum sauce



Amuse Bouche £6 p/p

Bacon maple Cheddar scone

Chestnut mushroom truffle tart

Stilton caramelised red onion filo tart

Curried pumpkin veloute

Smoked salmon mousse

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To Start

Freshly baked flavoured bread selection

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

Melon Ceviche (VG): *avocado puree, vegan feta, mint*

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 (V): *boconcini, vine and sunblush tomato, pesto and micro basil salad*

Ham hock Terrine: *grape chutney, pickled apple and fennel*

Hot Smoked Duck: *plum ketchup, pickled fennel*

Grilled Halloumi (V): *roast pepper, basil mayo oil rocket*

Feasting

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

Palate Cleanser £4.5

Champagne sorbet

Lemon sorbet

Orange sorbet



The Main

Roast Chicken Supreme: *creamed mushroom sauce, parmesan mash, trimmed beans*

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

Roast Aubergine (VG): *grilled Mediterranean vegetables in open aubergine, ragu sauce*

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

Sea Bass: *sautéed potatoes, trimmed beans, samphire, sauce vierge*

Pollo Di Parmiagiana: *chicken breast, roast aubergine, basil tomato sauce*

Slow Roast Lamb Shoulder – supplement £5: *rolled shoulder, mature cheddar mash, minted broad beans, glazed figs, spinach*

Slow Braised Beef Brisket – supplement £5, *fondant carrots, dauphinoise potato, tenderstem broccoli, red wine jus*

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



Desserts

Banana Tartin: *fresh berries, butterscotch sauce*

Strawberry Fool: *strawberry, vanilla cream, chocolate oat biscuit*

Warm Brownie: *dark and white chocolate chips, biscoff crumb, madagasgan vanilla ice cream*

Orange and Almond Cake: *orange glaze, physalis, coconut ice cream*

Poached Pear: *sweet Marsala wine*

Limoncello Tart: *Cornish clotted cream*

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

Blueberry Pavlova: *Chantilly cream summer fruits*



To Finish

Petti Fours: *a selection of after meal treats*

Tea / Coffee: *filter coffee, herbal and breakfast tea selection*

Sauternes Sweet Wine - supplement £9 125ml

Something for the Evening ..

Cheeseboard £6.5

Sussex Charmer,
Gorgonzola Picante,
Cornish Brie,
Goats Cheese
Artisan Cracker Selection
Grape Chutney

Slider Selection £8

BBQ Pulled pork
Chuck steak burgers
Jackfruit pineapple chilli

Late Night Brunch £3.5

Bacon, Sausage Egg baps
Ketchup and brown sauce

Amalfi Sunset £10

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,
pancetta, mozzarella, basil mayo
tomato, rocket

Chicken Milanese, pesto dip

Espresso Martini; chocolate
mousse filled shot glasses

The British Board £8

Pork apple and ginger
sausage rolls

Mini chicken and leek pies

Scotch eggs, grain mustard
mayo

Egg and chive tarts

Fish Cones £5

Deep fried cod, hand cut
chips, homemade tartare
sauce

Red onion, sweet potato
and coriander pakora, asian
slaw , mango chutney (VG)