

Leith

Our Leith Menu for **Weddings** and **Private events**, catering in marquees to manor houses and iconic venues, executed by our passionate chefs

3 course menu from £69, based on 2 choices to include: crockery, cutlery, management, chefs, waiting staff, petit fours, tea and coffee, menu tasting, site visit as required

Prices per person, subject to VAT, minimum guests 30

A little about us...

- we have been established since 2011
- we operate a 5-star hygiene rated kitchen
- we are 5-star rated reviewed on Google, Bark and Add to Event
 - we are members of NCASS
 - we hold PL and EL insurance up to 10M

Alan Chef Patron and Founder, is an award winning chef who has a life-long passion for food and different cuisines. Alan trained at Leith's School of Food & Wine and has gained a wealth of knowledge and experience, working in different areas of the industry from fine dining at Michelin star level to award-winning gastro pubs to high level hospitality and banqueting in 4 and 5 star hotels and of course the years of events The Corporate Chef has led and catered for.

Consider optional...

Arrival Fizz, Canapés, or Something for the Evening

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

Return visits post event are subject to additional transit charges

Let us talk through your requirements and tailor your day to make your event a success. We are happy to bespoke menus to suit your day and personal choices

Canapé Reception Packages

caprese basil mayo cup (v)

stilton mousse filo tart, caramelised red onion walnut crumble (v)

chana fritter, chilli corriander mango chutney (vg)

heritage beetroot, almond pesto bruschetta (vg)

smoked salmon dill blini

mackerel pate, dill horseradish on crostini

coconut panko king prawns, mango salsa, sweet chilli glaze

mini crayfish cocktail, and avocado, served in shot glasses

roast beef, mini Yorkshire pudding

chicken, pancetta ballotine, apricot puree

tea smoked duck, compressed cucumber, beetroot ketchup served on a spoon

ham hock terrine, red onion chutney, tarragon crumb

warm hoisin pork belly, pickled red onion, cornichons

mini scotch sage quail egg, chive ailoi

cost p/p

3-canape package from £9.5 / 4-canape package from £12 /

5-canape package form £14 / 6-canape package from £16

we advise 3 canapes as an arrival for a 60minute period or more varieties for a longer duration



0208 432 2224 / <https://corporatechef.co.uk> / Company Reg No 07707410 / VAT no 263
0741 21/



To Start

-

Freshly baked flavoured bread selection

-

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

Gaila Melon Ceviche: *avocado puree, vegan feta, mint oil, micro rocket (vg)*

Roast Heritage Beetroot: *dressed leaves, candied walnut, almond pesto (vg)*

Artichoke: *Jerusalem puree, fritter, crisp (vg)*

Caprese Salad: *bocconcini, heirloom tomatos, pesto and micro basil salad (v)*

Warm Goats Cheese Brulee: *red onion, beetroot and tomato relish (v)*

Grilled Halloumi: *roast pepper, basil mayo, romesco, rocket (v)*

Mascarpone Salmon Roulade: *samphire herb frize salad, crostini, lemon gel*

Prawn Cocktail: *avocado puree, marie-rose dressing, baby gem, cucumber and chive salad*

Mackerel Pate: *orange and red onion chutney, sourdough*

Ham Hock Terrine: *tarragon crumb, grape chutney, pickled apple and fennel, overnight prove malted ale mini loaf*

Cherry Smoked Duck: *beetroot ketchup, red vein sorrel crispy leek*

Chicken Liver Parfait : *port jelly, grape chutney, mini brioche loaf*



0208 432 2224 / <https://corporatechef.co.uk> / Company Reg No 07707410 / VAT no 263 0741 21/



Sharer Boards

Antipasti Misto

*prosciutto, salt and pepper squid, basil mayonnaise, tomato mozzarella,
Mediterranean olives, Milano salami,
rosemary and thyme focaccia*

The Garden Board

*sag aloo roll , beetroot hummus, flat bread,
sweet potato red onion pakora mint raitha,
bang bang cauliflower*

The British Board

*sage scotch eggs, pork belly bon bons apple glaze,
chicken and leek pies, pork, ginger honey and sausage rolls,
cornichons and piccalilli*

The Main

Gloucester Old Spot: *overnight slow-cooked pork belly, parmentier potatoes, caramelised apple, tenderstem, brandy apple jus*

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

Roast Aubergine: *grilled Mediterranean vegetables, aubergine steak, ragu sauce (vg)*

Garden Pie: *tomato sauce, berlotti beans root vegetables, grilled sweet potato, tenderstem (vg)*

Sea Bass: *sauce vierge, pearl barley, red endive, braised orange fennel*

Pollo alle Melanzane: *chicken supreme, roast aubergine, parmigiana sauce*

Featherblade Steak: *mature cheddar mash, hispy cabbage, red wine jus*

Slow Roast Lamb Shoulder - supplement £6p/p: *rolled shoulder, dauphinoise, minted broad beans, glazed figs, spinach*

Wellington – supplement £15p/p: *rolled puff pastry chicken mouse wrapped beef fillet, star anise fondant carrots, red wine jus, dauphinoise potato*

Monkfish Schnitzel: *panko deep fried rolled tail, pea puree, crushed potatoes, roast courgette*



0208 432 2224 / <https://corporatechef.co.uk> / Company Reg No 07707410 / VAT no 263 0741 21/



pudding

Banana Tartin: *fresh berries, raspberry coulis*

Strawberry Fool: *strawberry, vanilla cream, shortbread*

Warm Brownie: *white chocolate chip, biscoff crumb, caramel sauce, espresso cream*

Warm Poached Pear *mulled red wine, pistachio cream (vg, g/f)*

Summer Cake: *vanilla sponge Cornish clotted cream, summer berries*

Eton Mess: *meringue, mixed berries, Chantilly (g/f)*

Blueberry Pavlova: *whipped cream, summer fruits (g/f)*

Biscoff Cheesecake: *raspberry compote*

Coconut Marquise: *stemmed blueberry, ginger, mint oil (vg, g/f)*

Dessert Sharer

Choose 3 options, let your guests decide at the table

white chocolate chip brownie

strawberry fool pots

tarte au citron

raspberry Biscoff cheesecake jars

orange and almond cake

Supplement £4



To Finish

Petti Fours: *a selection of after meal treats*

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

Something for the Evening ..

£10 p/p

Choose 2 options

bacon, sausage or egg baps
deep fried cod, hand cut chips, lemon, pea puree, homemade tartare sauce
red onion, sweet potato and coriander pakora, Asian slaw , mango chutney (vg)
bbq pulled pork sliders
chuck steak sliders, onion rings, gherkin
jackfruit pineapple chilli slider (vg)
southern fried chicken n' fries
pizettas, pepperoni and vegan margherita
bang bang cauliflower boats (vg)
contemporary sandwich selection, 3 choices, sour dough, wraps and fingers
street burritos and slaw

Stations

Cheese Table

£12 p/p

Sussex charmer, gorgonzola picante, Cornish brie,
goats cheese, stilton, artisan cracker selection
apple ginger chutney, celery batons, truffled honey, seedless grapes, olive tomato cheese straws

Amalfi Grazing

£15 p/p

cherry tomato bruschetta / chicken milanese pesto dip / Capri club: roast chicken, pancetta, basil mayo tomato, rocket /
tomato marinated mozzarella / prosciutto / Milano salami / focaccia / goats cheese, courgette frittata /roast
Mediterranean vegetable quiche / tomato, olive parmesan straws / limoncello cake / white chocolate chip brownie /
apricots