

Leith Menu

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) £59, 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 coriander 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 aioli

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

To Start

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Freshly baked flavoured bread selection

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Soup

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

Gaila Melon Ceviche (VG)

avocado puree, vegan feta, mint oil, micro rocket

Roast Heritage Beetroot (VG)

dressed leaves, candied walnut, almond pesto

Artichoke (VG)

Jerusalem puree, fritter, crisp

Caprese Salad

boconcini, heirloom tomatoes, pesto and micro basil salad (v)

Warm Goats Cheese Brulee (V)

red onion, beetroot and tomato relish

Grilled Halloumi (V)

roast pepper, basil mayo, romesco, rocket

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, picked 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

Grilled Polenta (VG)

overnight dried tomato, basil puree, Italian olive, basil crisp

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
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 (VG)

grilled Mediterranean vegetables, aubergine steak, ragu sauce

Garden Pie (VG)

tomato sauce, berlotti beans root vegetables, grilled sweet potato, tenderstem

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 £8p/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

Mustard Glazed Celeriac Steak (VG)

basil putanesca, capers, olives

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

Petit Fours

a selection of after meal treats

Tea / Coffee

filter coffee, herbal and breakfast tea selection

Something for the Evening ..

Choose 2 options £10 p/p

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 mayotomato, 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

Dessert Graze £5.5

white chocolate chip brownie
tarte au citron
raspberry Biscoff cheesecake
orange and almond cake
macarons
honeycomb
truffles