

LEITH'S

at the Royal Horticultural Halls and Conference Centre

Reception Menus

Menus are inclusive of the following:-

Staff based on a 3 hour service period between the hours of 10am and 10pm.

Leith's Signature staffing is 1 member of staff per 20 guests

House glass and service plates, equipment

House Linen

Suitable management and supervision of the event

Set up and clear down of the Catering

Tasting for events over 300 covers

Bowls and Canapes can be served from station or tray
served or combination of both

Theming of stations and room is not included

As part of our promise to you we are happy to discuss any of your event requirements and tailor make our service to your event. Upgrades for all items are available and can be quoted on request.

Canape Receptions

6 pieces per person @ £21.34

10 pieces per person @ £31.35

Bowl Food Reception

2bowls per person @ £23.03

4 bowls per person @ £33.38

Based on tray served bowls

We are happy to discuss the operation of food stations either with Bowls or interactive cooking and will create these packages around the event. Station service may attract a supplement

Mixed Bowl Food and Canape Reception

£31.21

Based on 5 savoury canapes, 2 bowl food items and 2 mini puddings or 1 pudding Bowl



Canapés

Served Cold

Meat

- Duck Liver Mousse on Toasted Brioche with Caramelised Kumquats
- Tartlet of Teriyaki Chicken with Fresh Mango
- Bang Bang Chicken on Spiced Crostini
- Skewers of Thai Marinated Chicken
- Pastrami, Celeriac Remoulade in Ragout Shell
- Ragout shell of spring onion and asparagus topped with crispy Parma ham.
- Peppered tail of pork fillet with apple and mint chutney
- Skewers of chilli coriander chicken with lemon and shallot dressing
- Crostini of smoked shredded duck post and honey dressing
- Feta, red onion and pancetta quiche

Fish

- Smoked Salmon Tartar on Blinis with Vodka Cream
- Cornish Crab and Ginger in Filo Cup
- Citrus Marinated Salmon on Crostini
- Poached Salmon, Cucumber, Potato Salad on Chinese spoons
- Asparagus tips wrapped in smoked salmon, dill, aioli and rye Bread
- Chinese spoon of tomato and olive salad topped with pan fried tuna

Vegetarian

- Mozzarella and Sunblush Tomato Crostini
- Stilton Mousse with Spiced Pear on Oat Cake
- Marinated Vegetables and Roasted Onion Mayonnaise Wrap
- Mini Cheddar Ploughman's on Walnut Bread
- Leith's mini Quiche of the day
- Black Pepper Wrap, Red Onion, Artichoke and Tomato Tapanade
- Wild Mushroom and Asparagus Tart
- Taleggio, Spiced Pear Chutney Toasted Ciabatta
- Skewers of Boccocini and Pan-fried Cherry Tomatoes
- Artic wrap of rocket, sun blush tomatoes' and cucumber relish
- Toasted blinis of cambozola and spiced tomato tapenade



Served Warm

Meat

- Mini Cumberland Sausages with Creamy Garlic Mash (3)
- Brochette of Chicken Satay
- Rosemary Skewers of Lamb Rump Infused with Honey and Garlic
- Mini Cottage Pies
- Crispy Duck Parcel with Plum Dipping Sauce
- Croque Monsieur
- Mini tartlets of confit duck
- Toasted brioche with black pudding and sliced Cumberland sausage
- Mini skewers of lamb kofta with mint sour cream
- Goujon's of smoked chicken with spiced mango and green chilli salsa
- Duck and hoisin spring rolls

Fish

- Salmon Fishcakes with Mushy Peas
- Smoked Haddock Fishcake, homemade Tartar Sauce
- Kedgerree Balls with light curry dip
- Smoked Salmon on Granary
- Mini crab cake's with lime and coriander mayonnaise
- Skewered tempura battered prawns
- Skewers of teriyaki salmon strips

Vegetarian

- Thai Spring Rolls with Chilli Dipping Sauce
- Tartlet of Roasted Asparagus
- Onion Bhaji, Yoghurt and Tamarind Dip
- Stilton and tomato beignet's with apple chutney dip
- Charred Mediterranean Vegetable Tart
- Broccoli and Stilton Tart
- Wild Mushroom Tortilla
- Vegetable Spring Roll, Chilli Dip
- Gruyere Beignet Orange and Honey Dip
- Falafel with Olive Humus
- Shallot leek and thyme tart.
- Skewers of pan fried cherry tomatoes' and roasted baby onions



Bowl Food

Served Cold

Meat/Fish

Seared spiced Beef on Tabouleh
Italian Style Beef Salad with Parmesan Shavings and Truffle Oil(Beef is served Rare)
Thai Spiced Belly of Pork with Egg Noodles
Tuna Nicoise Salad
Gilt Head Bream on a bed of Spiced Teboulah
Traditional Prawn Cocktail on Mixed Leaf
Marinated Mackerel Fillets on a bed of Lemon and Lime Peppered Cous Cous.
Flaked Salmon pieces on Saffron New Pots dressed with Dill and Riata dressing
Smoked Chicken and Spiced Lentils with Tomato and Herb Dressing.
Thai beef and Asian Green's infused with aromatic flavours

Vegetarian

Spiced Pear and Endive Salad with Pinenuts and Goats Cheese
Leith's Signature Greek Salad with Pitta Fingers
Salad of Quinoa with Rustic Roast Vegetables
Sun blush Tomato and Feta Salad with a Red Basil Pesto
Wild Mushroom and Rice Salad
Roast Fennel and Red Onion with Blood Orange Salsa Salad.
Shallot and Mushroom, Rocket Pasta Salad with Fried Haloumi.

Served warm

Meat/Fish

Mini Meat Balls on chopped Spaghetti with Tomato Sauce
Strips of Chicken in creamy Satay Sauce on Saffron Rice
Cumbergland Sausage on Parsnip Mash with Red Onion Compote
Linguini Carbonara (ham and mushroom) with Crisped Pancetta
Lamb Stew with Broccoli floret
Roasted Chicken with Roasted New Skin on Potatoes and Lyonnaise Onions with
Thyme Jus
Grilled Salmon on Champ Mash with White Wine Sauce
Pan Fried Sea Bream on Wwilted Greens with Crispy Noodles and Herb Oil.
Marinated Sardine Fillets on crushed New Potatoes with Spiced Tomato Sauce
Confit Duck and Thai Greens with Caramelised Cumquat Sauce.
Sautéed Chirizo, Saffron New Potatoes with wilted Mizzuna Leaves



Vegetarian

Penne Pasta with roast Mediterranean Vegetable and Spicy Tomato Sauce

Nut and Vegetable Croquettes on Brown Rice with Roasted Onion Gravy

Mixed Bean Casserole with New Potatoes

Vegetable Penne Bake Garnished with a roasted Plum Tomatoes
(tomato, garlic and chilli sauce)

Potato Gnocchi with Mixed Bean and Basil Pesto

Roasted Mushrooms, Herb Polenta and a Creamy Mushroom Sauce

Fennel and Red Onion Polenta cakes on Braised Red Cabbage.

Sautéed Wild Mushroom and Tomato on dressed mixed Beans.

Puddings

Canapes

Seasonal Fruit Brochettes

Individual Mini Glazed Lemon Tart

Individual Mini Chocolate and Pear Tart

Individual Mini Banoffee Pie

Vodka Sorbet Sticks

Fruit Sorbet Sticks

Strawberry Tart

Toffee Charlotte Delice

Bowls

Eton Mess

Individual Seasonal Fruit in Rose Water Jelly