

## 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, 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, including VAT, minimum guests 30

A little about us...

- premium catering
  - signature dishes
- 5-star hygiene rated kitchen
  - state of the art equipment
- 5-star rated on Google, Bark and Add to Event
  - multi-award winning
- 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.



## Collections

Canape

Bistro

Ascent

Signum

Antipasti

Feasting

Evening Food

Grazing

Stations

Children

Price List



## 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, horseraddish cream  
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

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

## **Bistro**

*our Bistro menu is a high quality offering in a laid back dining style, the package includes waiting staff to serve, cutlery, crockery.*

## **To Start**

Chicken liver parfait: port jelly, grape chutney, mini brioche loaf

Caprese salad: bocconcini, heirloom tomato, pesto and micro basil salad (V)

Ham hock terrine: tarragon crumb, grape chutney, picked apple and fennel, overnight prove malted ale mini loaf

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

## **The Main**

Roast chicken supreme: white wine creamed mushroom sauce, parmesan mash, trimmed beans

Beef brisket: 8-hour cooked, fondant potato, maple roast and thyme root vegetables, red wine jus

Mustard glazed celeriac steak: basil putanesca, capers, olives (VG)

Garden pie: berlotti bean rosemary ragu, root vegetables, grilled sweet potato, tenderstem (VG)

## **Pudding**

Banana tartin: fresh berries, raspberry coulis

Strawberry fool: strawberry, vanilla cream, shortbread

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

Blueberry pavlova: whipped cream, summer fruits

*by default this is normally 2 choices per course, please enquire to discuss*

## Ascent

*an elevated experience, featuring some of our classics and firm customers favourites, this package includes waiting staff to serve cutlery and crockery*

### To Start

Freshly baked flavoured bread selection

Gaila melon ceviche: avocado puree, whipped vegan feta, mint oil, micro rocket (VG)

Roast heritage beetroot: dressed leaves, candied walnut, almond pesto (VG)

Prawn cocktail: avocado puree, Marie-Rose dressing, baby gem, compressed cucumber and chive salad

Warm goats cheese brulee: caramelised red onion, beetroot and tomato relish (V)

### The Main

Gloucester old spot: overnight slow-cooked pork belly, parmentier potatoes, caramelised apple, tenderstem, brandy apple jus

Pollo alle melanzane: chicken supreme, roast aubergine, parmigiana sauce

Featherblade steak: mature cheddar mash, hispy cabbage, red wine jus

Beetroot wellington: confit hispy cabbage, apple rosti (VG)

### Pudding

Mint chocolate torte: candied walnut

Biscoff cheesecake: raspberry compote

Summer cake: vanilla sponge Cornish clotted cream, summer berries

Strawberry Mille Feuille: pimms mint glaze

*by default this is normally 2 choices per course, please enquire to discuss*

## Signum

*our Signum choice features more inspirational dishes for a richer and bolder taste this package includes waiting staff to serve cutlery and crockery*

### To Start

rosemary and thyme focaccia, date walnut and raisin bread  
dill and chive sea salt butter

Pork croquette: parsley apple salad

Mascarpone salmon roulade: samphire herb frize salad, crostini, lemon gel

Cherry smoked duck: beetroot ketchup, red vein sorrel crispy leek

Grilled polenta: (Great taste awards 2025) overnight dried tomato, basil puree, Italian olive, basil crisp (VG)

### The Main

Slow roast lamb shoulder: rolled shoulder, dauphinoise, minted broad beans, glazed figs, spinach

Wellington: rolled puff pastry chicken mouse wrapped beef fillet, star anise fondant carrots, red wine jus, dauphinoise potato

Courgette sweetcorn butterbean fritter: fondant sweet potato, roast red onion guacamole warm salsa

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

### Pudding

Basil pannacotta: strawberry compote, espresso tuille, white chocolate shortbread

Coconut marquise: stemmed blueberry, mint tea dressing (VG)

Plum frangipane: clotted cream

Limoncello cake: lemon tuille, raspberry coulis

*2 choices per course, please enquire if you would like additional choices*

## Antipasti

served feasting / family style to the table

### 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

## Feasting / Family Style

*a selection of your favourite dishes from our 'Leith' or 'Buffet' menu.*

*these are served to the table as sharer dishes for guests to help themselves*

artisan bread selection

2x meat main

1x vegan main

1x fish main

1x side

2x carb

2x desserts

## Something for the Evening ..

served grazing or buffet style

### 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

## **Grazing Tables**

### **Cheese**

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**

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

### **Dessert**

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

## Stations

### Trifle Bar

Classic  
Biscoff  
Tiramisu  
Pistachio

### Sliders Bar

overnight pulled pork in a brioche slider  
hoisin glazed tempeh ciabatta slider  
sweet potato wedges  
onion rings  
bang bang cauliflower

## Children's Menu

We are happy to bespoke a menu for you based on your child's age and their favourite foods.

### Starter

Melon balls and raspberry coulis (VG)  
Mozzarella garlic bread (V)  
Crudites with tomato hummus (VG)  
Beef arancini, ragu

### Main

Tomato penne pasta (VG)  
Corden bleu chicken, mash potato  
Meatballs, bolognese sauce  
Fish goujons, hand cut chip  
Milanese chicken, tomato sauce

### Dessert

Warm brownie  
Chocolate Sundae  
Eton mess  
Fruit kebabs, mint berry coulis (VG)

# STADE&PLATE

CURATED DINING – LUXURY EVENTS

## Price List

*All prices subject VAT based on 2 choices to include: crockery, cutlery, management, chefs, waiting staff, petit fours, tea and coffee, menu tasting, site visit as required exclusive generator, temporary kitchen*

### Canapes

x3pp	£9.5
x4pp	£12
x5pp	£14
x6pp	£16

### Leith Banqueting

Bistro	£52.5
Ascent	£57.5
Signum	£69

### Feasting

packages from	£34
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### Something for the evening

x2 choices	£10
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### Grazing

packages from	£15
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### Stations

Trifle bar from	£15
Slider bar	£15

### Children's

x2 course	£14
x3 course	£20