



Menus

April 2010 to March 2011

Please note that all of the prices listed above are subject to VAT at the current rate and are from April 2010 to March 2011
You will be advised of any variations in availability or price should circumstances dictate.

Leith's Philosophy

“**Welcome** to Leith's at The Queen Elizabeth II Conference Centre from all of the team. The Queen Elizabeth II Conference Centre is one of the many prestigious organisations to have appointed Leith's as their caterers.

Prue Leith founded her business in 1972 with the motto ‘**simply better**’. Today this **integrity** is reflected in everything we do from menu planning to communicating with our clients.

We are constantly aiming to achieve and exceed all your expectations whatever the size of the event. We believe food should be **fresh, uncomplicated** and **contemporary**.

The following menus offer just a few ideas on how Leith's can transform your event into the ultimate dining experience to compliment a stunning venue.

I hope you find them **inspirational**”

Gary Parsons

Leith's Executive Head Chef

Leith's Sustainable Policy Statements

“**Leith's** has always looked to use **fresh** and **seasonal** ingredients within its menus and by default has been **environmentally** aware.

It now realises that it has more corporate **social responsibilities** and therefore has created a **Corporate Responsibility Framework** that reflects Leith's views and attitudes.”


People

Keeping our employees, clients and consumers **safe** is number one on Leith's agenda.

We are committed to encouraging the continuous **development** of our people, with the objective of maximising both their career potential and the overall performance of the business.

Sustainable Sourcing

The **provenance** and origin of the food we buy is a key consideration to us. We are committed to a policy of **sustainable** procurement, working in partnership with our suppliers and distributors to manage the impact of our business

Offer Fairtrade certified products (Guarantees a **better deal** for Third World Producers)  ~ **Leith's Coffee and Tea is Fairtrade and offer a choice of wines.**

Minimise vehicle miles by offering products from **locally and sustainable** sourced ingredients ~ **Leith's offer seasonal menus and is able to state with confidence, the origin and route to market of all the products it uses.**

Offer Rainforest Alliance certified Coffee 

Fish on the menus is from sustainable stock.

Leith's aims to increase organic offer and gain soil association accreditation.

Wellness and Nutrition

Leith's offer balanced choice menus with health claims, **GDA**, Green light and **nutrition** analysis.

Key members of staff have gained NCFE qualifications on food and nutrition.


Leith's Sustainable Policy Statements cont...

Environment

Reduce **Carbon footprint** by measurement of emissions and setting targets.

Leith's encourages its staff to use public transport.

Initiate good housekeeping that includes energy management to control heating cooking lighting and water.

Recycle where possible by providing **recycle** bins for collection. 

Leith's paper for printing is made from recycled paper.  100%


Where possible disposables are made from a recycled source. Where not available, made from recyclable, sustainable forest or **biodegradable** (Bio ware)

Leith's promotes the use of electronic marketing and media..... Leith's brochures are now in pdf format with links to web address.

Leith's food waste is taken away and composted as part of schools, charities and community garden projects.

Community

Form partnerships with **Shelter** and  ~ Leith's has adopted Shelter and Cancer Research as its Charities of the Year to demonstrate its commitment and benefit from a strong and integrated relationship. Leith's 'Charity meal' promotion generates a donation.

Involve staff in the sharing and caring scheme. Give as You Earn is the simplest way for employees to make a regular **commitment to charity** by giving through their payroll every month. 

Shelter registered charity number 263710

Cancer Research UK registered charity number 1089464

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If you would like more information on the services that can be offered
please contact your Leith's Account Manager.

Breakfast & Refreshments

Fairtrade Coffee, Tea and Seasonal Biscuits

(Fruit and herbal infusions and decaffeinated coffee)

£2.95

Full English Breakfast

Scrambled Eggs, Bacon, Sausage, Mushroom, Tomatoes, Hash Brown and Toast
Fresh Fruit Juice
Coffee and Tea

£18.75

Breakfast Canapés

Kedgeree Tartlets
Leek Welsh Rarebit on Cheese and Chive Scone (v)
Black Pudding with Scrambled Egg and Crispy Bacon
Tomato and Mushroom Omelette on Toasted Brioche (v)
Fresh Fruit Juice
Coffee and Tea

£17.00

Organic Healthy Breakfast

Swiss Fruit Muesli
Organic Bread Rolls
Sliced Fresh Fruit Platter
Organic Dried Fruits
Fruit Yoghurts
Fresh Fruit Juices and Tomato Juice
Fruit and Herbal Teas

£18.50

Additional Breakfast Items

Warm Savoury Sandwiches (Wholegrain Bloomer or Organic Baguette)

Smoked Back Bacon
Scrambled Free Range Egg
Leiths Breakfast Sausage

Savoury Filled Croissants

Grilled Flat Mushrooms and Emmental Cheese (v)
Smoked Ham and Gruyere Melt

Baked Leith's Pastry Roll

Smoked Ham and Cheese or Cheese and Tomato (v)
Home-made Sausage Roll

£3.35 each

Morning Break

Selection of Mini Danish Pastries or Pain au Chocolate
Selection of Home Baked Cookies
Selection of Mini Muffins
Homemade Almond Shortbread

£2.50 each

Afternoon Break

Chocolate Brownie and Vanilla Cheesecake
Jam Tarts
Selection of Loaf Cakes
Toasted Tea Cakes or Crumpets with Butter and Preserves

£3.00 each

Afternoon Tea Cakes

Mini Scones with Strawberry Jam and Clotted Cream
Mini Apple Cream Turnovers
Mini Chocolate Cream Choux Buns
Mini Sacher Torte
Mini Fruit Tartlets

£3.00 each

High Tea (includes a choice of three from the above cakes and 1 round of the following home-made sandwiches per person)

Sutton Hoo Chicken Sandwiches
Smoked Trout and Tomato
Watercress and Cucumber
Ham and Mustard

£15.00 each

Drinks Ideas

Still and Sparkling Spring Water
Still and Sparkling Spring Water
Freshly Squeezed Orange Juice
Orange Juice
Apple Juice
Cranberry Juice
Smoothies and Thickies
Milk Shakes

£3.90 (litre)
£1.80 (330ml)
£6.95 (litre)
£3.90 (litre)
£3.90 (litre)
£5.90 (litre)
£4.80 (litre)
£4.80 (litre)



Fairtrade Coffee and Tea and Seasonal Biscuits

(v) = Vegetarian

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Canapés

All of the following items are £2.95 each with a minimum order requirement of 6 items. Please note that Canapés are not a meal replacement and are designed to last no longer than one hour.

Cold

Goats' Cheese and Butter Bean Mash with Baby Basil on Crostini (v)
Falafel with Tzatziki (v)
Smoked Aubergine Purée on Toasted Flat Bread (v)
Marinated Cherry Tomato Tapenade on Parmesan Sable (v)
Crown Prince, Apple and Celery on Oat-cake (v)

Pork Rilette on Sage Shortbread with Gherkins
Rare Roast Beef, Pickled Onion and Horseradish Skewer
Fig, Parma Ham and Dolcelatte
Duck Breast on Sweet-corn and Potato Scone with Red Onion Chilli Jam
Chicken with Roasted Garlic Mayonnaise on Lemon and Thyme Stuffing

Smoked Mackerel Pâté on Toasted Brioche
Prawn and Wasabi Sushi
Char-grilled Swordfish with Tomato and Chilli Relish
Potted Shrimp on Cucumber
Smoked Salmon Scotch Eggs

Hot

Thai Spring Rolls with Honey, Soy and Ginger (v)
Goats' Cheese Risotto Cakes with Caramelised Red Onions (v)
Carrot and Sweet Potato Cake with Tomato Salsa (v)
Spinach and Gruyere Dumpling (v)
Sweet-corn and Red Onion Fritters with Coriander Sour Cream (v)

Battered Pork Sausages with Ketchup
Lamb and Sun-blushed Tomato Kebab
Lamb Koftas with Apricot Sauce
Sticky Sesame Beef Skewer
Peanut Chicken with Yoghurt

Pollock and Pancetta Fish Cake with Spinach Pesto
Prawn and Chilli Dumpling with Soy Sauce
Blackened Salmon with Sweet Chilli Dip
Mussels in Tomato Sauce with Pan-fried Bread Crumbs
Plaice Goujons with Shallots and Caper Butter

Pudding

Strawberries and Oat Chocolate Cup
Passion Fruit Meringue Tart
Almond Shortbread with Mascarpone and Honey Roasted Figs
Cinnamon Palmiers with Calvados Apple Cream
Orange and Chocolate Cheesecake

(v) = Vegetarian
(ve) = Vegan

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Simply Lighter Delegate Package

Leith's have designed a Delegate Catering Package in order to take the headache out of organising your event. The Package at **£38.85** includes: arrival coffee and tea, mid-morning coffee, tea and biscuits, a finger and bowl food lunch with a glass of orange juice and lastly mid-afternoon coffee, tea and biscuits.... could it be any simpler?



Fairtrade Coffee and Tea and Seasonal Biscuits

Finger & Bowl Food

For a buffet with a difference why not try our finger & bowl food. All of the hot dishes are served in individual bowls that are designed to fit neatly into the palm of your hand.

A Selection of Sandwiches

$\frac{3}{4}$ of a round per person to include a meat, fish and vegetarian option.

Cold Bites

Thyme and Sea-salt Straws (v)
Potato, Sun-blushed Tomato, Spinach and Ricotta Frittata (v)

Cold Bowl

Saffron Couscous with Feta and Roasted Vegetables

Hot Bowls (please select 2 dishes)

Lamb Pasanda with Couscous
Sausage and Mustard Mash
Braised Beetroot with Nut Crumble (v)
Braised Beef Chuck with Smoked Pancetta and Thyme Baked Potatoes
Coconut Chicken Curry with Rice and Mango Chutney
Spiced Aubergine and Tomato Sauce with Spring Onion (v)
Smoked, Haddock and Leek Pie

Puddings

Caramel Mud-cake
Bakewell Tart
Fresh Fruit

£29.50 per person

(v) = Vegetarian (ve) = Vegan

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Simply Priced Delegate Package

Leith's have designed a Delegate Catering Package in order to take the headache out of organising your event. Package One at **£46.00** includes: arrival coffee and tea, mid-morning coffee, tea and biscuits, a standing fork buffet lunch with a glass of orange juice and lastly mid-afternoon coffee, tea and biscuits. Package Two at **£48.30** includes: arrival coffee, tea and mini danish, mid-morning coffee, tea and biscuits, a standing fork buffet lunch with a glass of orange juice and, lastly mid-afternoon coffee, tea and biscuits ... could it be any simpler?

Fork Buffet Menu Selector

Choice 1	1 hot buffet, 1 potato or rice, 1 cold buffet, 1 vegetarian, 3 salads & 2 puddings.	£36.65
Choice 2	1 hot buffet, 1 potato or rice, 2 cold buffet, 1 vegetarian, 4 salads & 3 puddings.	£39.00

Please note that the following menu price is for a Standing Fork Buffet. If you would like your delegates to be seated over lunch there is a £3.50 seating charge per person.

Hot Buffet

Pork, Black Bean Sauce, Red Peppers and Spring Onion
Mutton with Pumpkin and Spelt
Beef Chuck with Garlic Wild Mushrooms and Tarragon Sauce
Chicken and Chorizo Cassoulet with Herbed Crispy Potatoes
Pan-fried Salmon with Herb Risotto
Glamorgan Sausage, Buttered Leeks and Thyme Jus
Poached Chicken, White Bean and Parsley Velouté
Smoked Haddock, Mussels, Sweet-corn in White Wine Sauce

Potatoes & Rice

Parsley New Potatoes
Parisienne Potatoes, Smoked Bacon and Mushroom
Garlic Mash with Cream
Baked Rice
Savoury Potatoes

Cold Buffet

Potted Hot Smoked Salmon, Prawns and Dill with Toast
Sesame Tuna with Aubergine Caponata
Honey Roasted Pork Loin with Mustard Fruits
Chicken and Smoked Ham Pie
Coarse Pork and Hazelnut Terrine
Chicken Stuffed with Black Pudding with Spiced Apple Sauce

Vegetarian

Pumpkin and Sweet Potato Curry with Almonds and Coriander (H)
Herbed Polenta with Roasted Pepper and Courgette Pesto (H)
Ricotta, Mix Peppers, Courgette and Basil Slice
Feta, Mushrooms and Onion Filo Pie

Salads

Herbed Mixed Leaf
Plum Tomato, Mozzarella and Basil
French Beans with Olives, Tomato Dressing
Feta, Baby Gem, Red Onion, Cucumber and Tomato
Herb Rice, Carrot and Sultana
Beetroot, New Potato and Egg Salad with Mustard Sauce

Puddings

Cherry and Dark Chocolate Tart
Apple Pippin Tart
Raspberry Posset Crumble
White Chocolate and Cookie Cheesecake
Hazelnut and Caramel Roulade
Lemon Tart
Pineapple, Coconut and Mango Torte
Fruit Salad

Coffee and Fresh Fruit are also included in the menu.



Fairtrade Coffee and Tea and Seasonal Biscuits

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À La Carte Menu Selector

This season we continue to offer a fixed price for our a la carte menu.

For **£48.00 per person** you may choose any of the following dishes for a 3 course lunch or dinner, including coffee and petit fours.

First Courses

Jellied Hock of Pork Terrine with Piccalilli
Smoked Halibut, Beetroot and Horseradish Salad
Goats' Cheese and Onion Tart with Micro Rocket (v)
Fillet of Beef with Thyme and Garlic Marinated Baby Artichokes
Char-grilled Flatbread, Garlic Mushrooms with Rocket and Parmesan (v)
Thyme Roasted Butternut Squash and Feta open Lasagne (v) (chilled)

Main Courses

Corn-fed Chicken with a Spinach Mousse and Hazelnut and Herb Risotto
Pan-roasted Salmon with Crayfish Bisque Sauce, Chive Mash and Buttered Asparagus
Poached Corn-fed Chicken Breast with Puy Lentils, Pancetta and Sage in Broth
Grilled Fillet of Beef with Watercress Puree, Roasted Potatoes, Crushed Butternut and Red Wine Jus
Rack of Lamb, Celeriac Puree, Sautéed Wild Mushrooms and a Fondant Potato
Poached Pollack, Baby Carrots, Leeks and Potatoes with Sorrell Sauce

Vegetarian Main Course Alternatives

Butternut, Ricotta and Sage Puff
Wild Mushroom and Blue Vinny Lasagne
Potato Frittata, Pepper Salsa and Rocket Salad
Gorgonzola, Broccoli and Walnut Risotto

Puddings

Chocolate, Mango and Raspberry Mousse
Linzer Tart with Cinnamon Cream
Sticky Date Cheesecake with Chocolate Sauce
Clotted Cream Rice Pudding with Blackberry and Orange Compote
Chocolate and Coffee Cups with Hazelnut and Apricot Biscotti
Spiced Apple Cake with Clotted Cream Ice Cream

British Cheese Plate (Supplement of £5.50 per person)



Fairtrade Coffee and Tea

Seasonal Canapés

Promotes Charity Meal ~ For every meal purchased Leith's will donate 50p to Shelter and or



Spring (1st March 2010 to 31st May 2010)

£24.00

Cold

Pea Puree on Parma Ham Shortbread
Smoked Mackerel Pâté with Quail Egg
Brie on Puff Pastry with Cucumber and Red Pepper Salsa (v)

Hot

Lamb Sausage with Mint and Rosemary Jelly
Red Snapper with Tomato and Spring Onion Salsa
Roasted New Potatoes with Wild Garlic and Goats' Cheese (v)

Pudding

Rhubarb Chocolate Cups
Cherry Tiramisu

Summer (1st June 2010 to 31st August 2010)

£24.00

Cold

Rare Roast Beef with Mushroom and Roasted Tomato
Tuna with Chilli Watermelon
Broad Bean, Mint and Feta Falafel (v)

Hot

Chicken, Lemon and Parsley Skewer
Chilli Prawn Cakes with Ginger Mayonnaise
Tempura of Asparagus with Lemon Butter Sauce (v)

Pudding

Gooseberry Meringue Nests
Strawberries with Chilli Chocolate Sauce

Autumn (1st September 2010 to 30th November 2010)

£24.00

Cold

Smoked Duck Breast with Blackberry Chutney
Anchovy and Caerphilly Straws (fish)
Wild Mushroom Croquette (v)

Hot

Pork Sausage with Grainy Mustard Glaze
Sea Bass Skewer with Marsala Yoghurt Dip
Cauliflower and Potato Fritters with Mustard Sauce (v)

Pudding

Apple Strudel
Cinnamon Doughnut with Plum Compote

Winter (1st December 2010 - 28th February 2011)

£24.00

Cold

Goose Liver Pâté with Onion and Orange Jam
Smoked Halibut Tartar on Rye Bread
Butternut Squash Puree with Feta and Thyme on Crisp Bread (v)

Hot

Roast Beef and Thyme Confit Baby Onions
Haddock and Sweet-corn Pie
Bramley Apple, Potato and Leek Pasties (v)

Pudding

Beetroot and Orange Cake
Winter Spiced Pumpkin Tartlet

(v) = Vegetarian

Shelter registered charity number 263710

Cancer Research UK registered charity number 1089464

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Seasonal Bowl Food

Promotes Charity Meal ~ For every meal purchased Leith's will donate 50p to Shelter and or 

Spring (1st March 2010 to 31st May 2010)

£30.60

Cold

$\frac{3}{4}$ of a round of Organic Sandwiches per person

Cold Bites

Smoked Applewood Cheese Straws (v)

Cauliflower, New Potato and Cheddar Frittata (v)

Cold Bowl

Spring Green Salad (v)

Hot Bowl

Chicken, Vegetable Noodles with a Lemon Scented Broth

Roasted Salmon, Sauteéd Potatoes and a Tarragon Crème Fraîche

Pea and Goats' Cheese Risotto (v)

Pudding

Cherry and Almond Tartlets

Raspberry and White Chocolate Mousse

Summer (1st June 2010 to 31st August 2010)

£30.60

Cold

$\frac{3}{4}$ of a round of Organic Sandwiches per person

Cold Bites

Parmesan and Thyme Cheese Straws (v)

Fennel, Pea and Fresh Herb Frittata (v)

Cold Bowl

Grilled Summer Vegetables with Saffron Couscous (v)

Hot Bowl

Roasted Lamb Cutlet with Rosemary Mash

Salmon with a Gazpacho Salad

Tomato, Ricotta and Basil Lasagne (v)

Pudding

Strawberry Tartlets

Elderflower and Loganberry Cheesecake

(v) = Vegetarian

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Seasonal Bowl Food

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Autumn (1st September 2010 to 30th November 2010)

£30.60

Cold

¾ of a round of Organic Sandwiches per person

Cold Bites

Cropwell Blue Cheese Straws (v)

Caramelised Onion, Fennel Seed and Fontina Frittata (v)

Cold Bowl

Waldorf Salad

Hot Bowl

Smoked Sausage and Bean Cassoulet

Grey Mullet with Roasted Potato and Beetroot

Broccoli and Blue Cheese Gratin (v)

Pudding

Praline and Chocolate Wafer Cups

Spiced Apple Crumble Tartlets

Winter (1st December 2010 to 28th February 2011)

£30.60

Cold

¾ of a round of Organic Sandwiches per person

Cold Bites

Truckle Cheddar Cheese Straws (v)

Celeriac, Wensleydale and Whole Grain Mustard Frittata (v)

Cold Bowl

Curried Cauliflower and Potato Salad (v)

Hot Bowl

Crispy Belly of Pork, Roast Sweet Potato and Braised Red Cabbage

Smoked Haddock and Mussel Chowder

Butternut Squash and Ginger Soup (v)

Puddings

Orange and Pumpkin Tartlets

Pear and Dark Chocolate Mousse

(v) = Vegetarian

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Seasonal Fork Buffets

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Spring (1st March 2010 to 31st May 2010)

£37.40

Hot Buffet

Neck of Spring Lamb with Curly Kale and Roasted Garlic Sauce

Potatoes & Rice

Spring Vegetable

Cold Buffet

Chicken, Cep and Spinach Pie

Vegetarian

New Season Leeks, Broad Bean, Pea and Wensleydale Tart

Salads

Rocket and Herb Potato and Watercress with Horseradish Dressing

Bramley Apple, Celeriac and Walnut

Puddings

Strawberry and Passion Fruit Meringue Roulade

Rhubarb and Lemon Cheesecake

Summer (1st June 2010 to 31st August 2010)

£37.40

Hot Buffet

Pan-fried Salmon with Oven-roasted Plum Tomato and Pesto

Potatoes & Rice

Buttered Jersey Royal Potatoes

Cold Buffet

Chicken, Lemon and Thyme Terrine with Herb Mayonnaise

Vegetarian

Mushroom and Creamed Garlic Roulade

Salads

Mixed Baby Leaf

Heritage Tomatoes with Baby Mozzarella and Chives

Roasted Fennel and Courgette with Garlic Oil

Pudding

Elderflower and Berry Trifle

Raspberry and Amaretto Chocolate Gateaux

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Autumn (1st September 2010 to 30th November 2010)

£37.40

Hot Buffet

Chicken Breast with Carrots, Celery and Swede in Buttered Broth

Potatoes & Rice

Mashed Pumpkin and Parsley

Cold Buffet

Fillet of Beef with Balsamic Beetroot

Vegetarian

Roasted Squash and Gorgonzola Tart

Salads

Mixed Leaf and Herbs

Marinated Wild Mushrooms

Roast Butternut and Barley with Rosemary Oil

Puddings

Upside-down Apple and Walnut Frangipane Tart

Plum and Cream Cheese Strudel

Winter (1st December 2010 to 28th February 2011)

£37.40

Hot Buffet

Beef Chuck with Roasted Jerusalem Artichokes in Red Wine Sauce

Potatoes & Rice

Cauliflower and Potato Gratin

Cold Buffet

Spiced Apple Glazed Pork Loin

Vegetarian

Braised Leek and Beetroot Crumble

Salads

White and Red Chicory with Lemon Yogurt Dressing

Potato and Celeriac with Grainy Mustard Sauce

Buckwheat, Honey Roasted Parsnip and Goats' Cheese

Puddings

Poached Mulled Wine Pears

Chocolate, Orange and Pine Nut Tart

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Seasonal À La Carte Menu

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Spring (1st March 2010 to 31st May 2010)

£49.00

First Course

Smoked Haddock, Asparagus and Pea Risotto with a Parmesan Crisp (warm)

Vegetarian

Carpaccio of Beetroot with a Horseradish Sauce

Main Courses

Rack of Lamb with a Cropwell Blue Crust, Sauteéd Spring Greens with Rosemary Carrots and Jersey Royals

Vegetarian

Braised Leeks with Cropwell Blue Crust

Puddings

Sour Cherry and Vanilla Mousse with Almond Shortbread

Summer (1st June 2010 to 31st August 2010)

£49.00

First Course

Leith's Prawn Cocktail

Vegetarian

Roasted Fennel, Sweet Potato and Cherry Tomato with a Yoghurt Dressing

Main Courses

Pan-fried Sea Trout with Peas, Pancetta with Parsley and Thyme Fondant

Vegetarian

Tomato Tart, Basil and Garlic with Butter Head Lettuce

Pudding

Rhubarb Syllabub

Autumn (1st September 2010 to 30th November 2010)

£49.00

First Course

Smoked Duck Breast and Confit of Duck with a Roasted Shallot Vinaigrette

Vegetarian

Roasted Figs, Goats' Cheese and Rocket Salad

Main Courses

Fillet of Beef, Lamb Kidney and Grilled Flat Mushroom with a Puff Pastry Lid, Horseradish Mash and Buttered Carrots

Vegetarian

Fricassée of Wild Mushroom on Toasted Rosemary Bread

Pudding

Blackberry and Apple Pudding with a Honey Cream

Winter (1st December 2010 to 28th February 2011)

£49.00

First Course

Ham Hock Terrine with Celeriac and Grainy Mustard

Vegetarian

Shallot and Chestnut Tarte Tatin

Main Courses

Con-fed Chicken with a Sausage and Date Stuffing, Braised Red Cabbage, Roast Potatoes, Parsnips and Shallots

Vegetarian

Butternut Gnocchi with Roasted Peppers, Chilli and Parmesan

Pudding

Spiced Cinnamon Panacotta with Creamed Apples

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Healthy Balance Choice Fork Buffet

Promotes Charity Meal ~ For every meal purchased Leith's will donate 50p to **Shelter** and or 

Choice 1	1 hot buffet, 1 potato or rice, 1 cold buffet, 1 vegetarian, 3 salads & 2 puddings.	£37.40
Choice 2	1 hot buffet, 1 potato or rice, 2 cold buffet, 1 vegetarian, 4 salads & 3 puddings.	£39.75

Hot Buffet

Peppered Salmon Fillet with Asparagus and Cherry Tomatoes Salsa

Cod with Orange and Tarragon Velouté

Chicken with Olives and Capers in a Rich Tomato Sauce

Chilli and Ginger Stir-fried Pork



Potatoes & Rice

Brown Rice

Boiled Baby Potatoes with Olive Oil and Chives

Roasted Garlic Mash

Pearl Barley and Herb Risotto



Cold Buffet

Grilled Swordfish with Chilli and Red Onion Salsa

Smoked Trout with Coriander and Mint Relish

Chicken, Pistachios and Apricot Terrine

Blackened Ostrich Fillet with a Rocket and Red Pepper Salsa



Vegetarian

Pumpkin and Spinach Filo Tart

Field Mushroom, Red Onion, Sage, Chive and Parmesan Pithivier

Spiced Chickpea Ratatouille

Borlotti Bean Minestrone



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Healthy Balance Choice Fork Buffet cont

Promotes Charity Meal ~ For every meal purchased Leith's will donate 50p to **Shelter** and or 

Choice 1	1 hot buffet, 1 potato or rice, 1 cold buffet, 1 vegetarian, 3 salads & 2 puddings.	£37.40
Choice 2	1 hot buffet, 1 potato or rice, 2 cold buffet, 1 vegetarian, 4 salads & 3 puddings.	£39.75

Salads

Mixed Leaf

Lentil, Brocoli and Sweetcorn with Pumpkin Seeds

Rice, Feta and Cucumber

Orange, Fennel and Watercress

Plum Tomato and Roasted Red Onion

Penne Pasta, Red Pesto and Spinach

Potato, Spring Onion and Sour Cream

Carrot, Mint and Poppy Seed

Pudding

Fruit Salad

Apple and Cranberry Filo Strudel

Pineapple, Mango and raspberry Ricotta Cheesecake

Pears Poached in Red Wine and Cinnamon with Mascarpone



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Wine List

White Wine

Light, Easy Drinking

Terre Forti Trebbiano Chardonnay, Emilia Romagna 2008 ~ Italy	£19.95
Moonriver Pinot Grigio, Danube 2008 ~ Hungary	£26.95
Saam Mountain Chenin Blanc 2009 ~ Paarl, South Africa	£28.95
Sancerre la Côte Blanche, Eric Louis, Loire 2008 ~ France	£38.95

Fresh, Fruit Driven

San Rafael Sauvignon Blanc 2009 ~ Central Valley Chile	£23.95
Piropo Pinot Blanc 2009 ~ Mendoza, Argentina	£27.95

Rich, Full Flavoured

Riesling 'H' Rheingau Prinz von Hesson, Rheingau, 2007 ~ Germany	£35.95
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Red Wine

Fruity, Fresh

Terre Forti Sangiovese, Emilia Romagna 2008 ~ Italy	£19.95
Petit Papillon Grenache, Vin de Pays d'Oc 2008 ~ France	£24.50
Delico Family Vinyards, Old Vine Zinfandel, California 2008 ~ USA	£33.45
Beaujolais-Villages Louis Chedeville 2008 ~ France	£33.50

Smooth, Elegant

Thesaurum Corvina, Cabernet Sauvignon, Veneto 2006 ~ Italy	£31.45
Thomas Mitchell Shiraz 2008 ~ Victoria, Australia	£32.95
Castillo de Clavijo Rioja Reserva, 2004 ~ Spain	£33.95

Big Oaky, Full Bodied

San Rafael Merlot 2008 ~ Central Valley, Chile	£23.95
Saam cabernet Sauvignon 2008 ~ Paarl, South Africa	£28.95
Marmasa Syrah 2006 ~ Edna Valley, California	£33.95

Rose Wine

Petit Papillon Grenache Rose, Vin de Pays d' Oc 2008 ~ France	£21.50
Pinot Grigio delle Venezie Blush Lamberti 2008 ~ Veneto, Italy	£25.95

Sparkling Wine & Champagne

Prosecco Brut 'Jeio' NV ~ Veneto, Italy	£30.95
Tsarine Cuvee Premium NV ~ Champagne	£37.50
Lanson Black Label NV ~ Champagne	£39.95
Lanson Rose Lable NV ~ Champagne	£42.95
Lanson Gold Label Vintage 1996 ~ Champagne	£54.95

Port & Pudding Wine

Chateau du Levent Sauternes 2006 ~ Bordeaux	£37.95
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Fine, English, Organic and Fairtrade Wines

Please contact your Account Manager who will liaise with our Wine Merchant to discuss your specific requirements.

In the unlikely event of any variation in availability or price of wines, we will advise you immediately and recommend appropriate alternatives.

Spirits, Beers and Mixers

House Spirits

Famous Grouse Whiskey	25ml	£2.90
Gordons Gin	25ml	£2.90
Smirnoff Red Label	25ml	£2.90
Barcardi	25ml	£2.90
Malibu	25ml	£2.90
Archers	25ml	£2.90
Cuervo Tequila Gold	25ml	£2.90
Southern Comfort	25ml	£2.90

Premium Spirits

Jack Daniels	25ml	£3.20
Glenfiddich (12 Year Old)	25ml	£3.95
Laphroaig (10 Year Old)	25ml	£3.95
Smirnoff Black	25ml	£3.10
Bombay Sapphire Gin	25ml	£3.10

Bottled Beers and Alcopops

Grolsch	330ml	£3.90
Blackthorn Dry Cider	275ml	£3.90
Bacardi Breezers	275ml	£3.90
London Pride	500ml	£4.95
Magners Irish Cider	500ml	£4.95
Spitfire	500ml	£4.95

Aperitifs

Martini Bianco	50ml	£2.75
Martini Rosso	50ml	£2.75
Pernod	25ml	£2.75
Harveys Bristol Cream	50ml	£2.75

Digestifs

Fonseca Bin 27	50ml	£3.90
Courvoisier VSOP	25ml	£5.70
Courvoisier ***	25ml	£4.90

Liqueurs

Ameretto Saronno	25ml	£2.80
Baileys Irish Cream	25ml	£2.80
Cointreau	25ml	£2.80
Tia Maria	25ml	£2.80
Sambucca Luxardo	25ml	£2.80

House Wine	125ml	£4.00
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Soft Drinks

Airline Mixers/Juices	150ml	£1.30
Assorted Canned Drinks	330ml	£1.45
Still and Sparkling Water	330ml	£1.80
Freshly Squeezed Orange Juice	1ltr.	£6.95
Orange/Apple Juice	1ltr.	£3.90
Cranberry Juice	1ltr.	£5.90

Drinks Service Charge: Spirits (75cl) £35.00, Champagne (75cl bottle) £20.00, Wine (75cl bottle) £12.00, Beer (bottle/can) £1.00.

Assorted Dry Snacks: Cashew Nuts, Kettle Crisps and Marinated Olives per person £2.95

The Cocktail Party Collection

What better way to sum up a long day of meetings, lectures and seminars than with one of Leith's Cocktail Receptions. The only decision you need to make, is which package to choose.

Please note that each package is based on a 1 hour reception. Any time extension will result in either charges on consumption or a revised package price.

Collection I

£12.85 per head

Terre Forti Trebbiano-Chardonnay 2008 ~ Italy and Terre Forti Sangiovese 2008 ~ Italy

Bottled Beer, Orange Juice & Mineral Water

Cashew Nuts, Vegetable Crisps and Marinated Olives.

Collection II

£18.35 per head

Prosecco Brut Jeio Bisol and Bucks Fizz

or

Moonriver Pinot Grigio, 2008 ~ Hungary and Petit Papillon Grenache, Vin de Paysd'Oc 2008 ~ France

Bottled Beer, Fruit Breeze Cocktail (Non-Alcoholic) & Mineral Water

Cashew Nuts, Vegetable Crisps and Marinated Olives.

Collection III

£22.00 per head

Tsarine Cuvee Premium NV ~ Champagne and Bucks Fizz

or

Moonriver Pinot Grigio, 2008 ~ Hungary and San Rafael Merlot 2008 ~ Chile

Bottled Beer, Fruit Breeze Cocktail (Non-Alcoholic) & Mineral Water

2 Cold Canapés (please see Canapés on page 7)

Exhibitor Catering

Savoury Offers

Finger Food (for 10 people) Selection of Sandwiches Sliced Fresh Fruit Platter Kettle Chips and Dips	£94.50
Canapé (for 10 people) Selection of 30 Cold Bites	£88.50
Breakfast Canapé (for 10 people) Selection of 30 Cold Bites	£88.50
Hot Breakfast Baguettes (10 items)	£33.50
A Selection of Nibbles (for 10 people) Kettle Chips with Salsa and Guacamole Mini Poppadoms with Raita and Mango Mixed Nuts and Herbed Olives	£31.00

Sweet Offers

Fresh Fruit Basket (20 items)	£22.00
Sliced Fresh Fruit Selection (10 items)	£22.00
Mini Croissants (20 Items)	£25.00
Assorted Mini Danish (20 items)	£25.00
Homemade Cookies (10 items)	£25.00
Chocolate Brownies (10 items)	£25.00
Assorted Mini Muffins (20 items)	£22.00
Bowls of Fruit Sweets and Mints (1Kg)	£10.75

Lunch Bags

Sandwich	£11.55
Bag of Crisps	
Wrapped Cake or Muffin	
Piece of Fruit	
Mineral Water or Fruit Juice	

Beverage Ideas

House Wine	£19.95
Prosecco Brut Jeio Bisal	£30.95
Tsarine Cuvee Premium NV	£37.50
Bottled Beers and Lagers from	£3.90
Still & Sparkling Mineral Water (1 litre)	£3.90
Still & Sparkling Mineral Water (330ml)	£1.80
Orange Juice (1 litre)	£3.90
Assorted Canned Drinks (330ml)	£1.40

Other Items

Coffee and Tea Flask (8 cups)	£11.50
Box of Biscuits	£26.70
Staff Member (per 4 hour shift)	£55.00
Staff Member (per 8 hour shift)	£110.00



Fair Trade Coffee and Tea and Organic Biscuits

Exhibitor Catering continued

Equipment Hire

(All prices are for a 1 day hire)

Pour and Serve Coffee Machine	£52.50
Pour and Serve Coffee Packets (per packet – 1ltr.)	£7.35
Fridge	£105.00
Cold Water Cooler Dispenser (18.9ltr.)	£105.00
Hot and Cold Water Dispenser (18.9ltr.) (including tea and coffee supplies for approximately 60 servings)	£136.50
Additional Tea and Coffee Supplies (approximately 60 servings)	£31.50
Additional Water Barrel	£31.50
Zumec Orange Juicer (Includes machine hire and sufficient oranges and disposables for the first 25ltr. of juice)	£472.50
Full Espresso Service (Includes machine hire and a trained Barista providing a full range of coffees including espresso, latte and cappuccino as well as tea and hot chocolate)	£1312.50
Full Smoothie Service (Fresh smoothies prepared to an agreed menu including all ingredients and disposables (to a maximum 1000 servings) and a trained member of staff)	£1417.50
White Table Cloth (70x144)	£6.00

(Please note, some equipment may be supplied by approved third party companies who will invoice direct – please ask your Account manager for details)

Drinks Service Charge

Food, Beverage or Catering Equipment may only be brought into the Centre with the prior consent of Leith's – Please contact your Account Manager to discuss your requirements.

Mineral Water or Fruit Juices (litre)	£1.00
Beer (bottle/can)	£1.00
Wine (75cl bottle)	£12.00
Champagne (75cl bottle)	£20.00
Spirits (75cl)	£35.00

Essential Information

1. It is a contractual obligation that clients do not provide their own food and beverage at the Centre.
2. Final catering numbers should be notified to Leith's no later than 11am, three working days prior to the event (excluding Bank Holidays and Weekends). If numbers do increase after this time, every effort will be made to provide the additional service however this may incur additional charges.
3. An 85% prepayment of the expected catering spend must be paid before the event. Leith's are entitled to cancel all pre-booked catering if payment is not received.
4. Agencies booking events eligible for commission must state their claim with Leith's prior to the event. Leith's pay commission at 8% on pre-booked food, with a minimum menu spend of £36.65 Per Head.
5. Special dietary requirements for Fork Buffets can be catered for at a supplementary charge of £4.50.
6. A number of our menus can be reproduced with organic produce at a supplementary charge.
7. There is a £6.00 charge per cloth for all "non-catering" tables.
8. Any catering required at or before 07.30hrs will incur a minimum staffing charge of £165.00 + VAT.
9. Any catering required at the weekend or on a Bank Holiday may incur an additional staffing charge
10. There is a minimum charge of £55.00 to provide filtered water per 100 delegates.
11. Any non-listed product will be charged on the total amount ordered, whether used or not, and in some cases may be subject to availability.

Terms and Conditions

1. Definitions

In these terms of trade the following words shall have the following meanings: “the Company” means Leith’s Limited”; “the Customer” means the person, firm or company which engages the Company to provide the Services at Queen Elizabeth II Conference Centre here in referred to as the “QEIIICC”; “the Services” means the provision of catering services, function services and supply of consumables; “Consumables” means the food, drink, wines, spirits and tobacco supplied by the Company at the Event; “the Event” means the banquet, function, conference or specified occasion, the date of which has been agreed by the parties at which the Company is engaged to provide the Services.

2. Consumables

- a) The Company has the sole right to the provision of the Services in its designated areas at the Event and no Consumables may be brought into these areas. Where with the Company’s consent Customers consume their own beverages a corkage charge shall be applied.
- b) All listed drinks are sold on a sale or return basis and the Company reserves the right to charge for all opened bottles, even if unconsumed.
- c) When Consumables are charged on a consumption basis, the Customer shall check the opening and closing of stocks of Consumables in the presence of the Company’s representative(s). In the event of a Customer refusing or delaying to do so, the figures recorded by the Company shall be conclusive.
- d) It is the Customer’s responsibility to notify the Company of its authorised representative(s) for the Event and to ensure that all orders of Consumables are signed for by the authorised representative of the Customer. Where the Customer fails to notify the Company of its authorised representative(s) or orders are placed by persons other than a Customer’s authorised representative, the figures recorded by the Company shall be conclusive and the Customer shall be bound to pay the charges for the Services. The Company will not accept any adjustments to the price unless this procedure is followed.
- e) All Consumables offered are subject to availability. Where Consumables are not available, all reasonable endeavours will be made to offer a substitute.

3. Numbers Attending

- a) At the time of booking with the QEIIICC the Customer shall provide details of the expected number of persons attending the Event overleaf. The Catering Contract and Deposit Invoice will be based on these numbers.
- b) Final catering numbers are required 3 working days (excludes Saturday and Sunday) before the Event. Charges for the Services will be based on that number or the number actually attending, if greater. If the Company provides the Services for any number less than the Guaranteed Minimum Number previously advised on the front page of these terms and conditions the Company’s charge to the Customer based on the number previously advised, will nevertheless apply in full.

4. Room Hire

Any rooms or areas made available to the Customer are by agreement with QEIIICC to whose Terms and Conditions of Hire to the Customer is subject. Charges quoted by the Company to the Customer are exclusive of the cost of any room hire charges and/or any entrance ticket charges payable to QEIIICC pursuant to their Terms and Conditions of Hire.

5. Charges

- a) All charges for the Services will be the charges quoted by the Company at the time of booking or where no charge is quoted, the charge listed in the Company’s published price list at the date of acceptance of the Customer’s booking.
- b) All charges are subject to Value Added Tax at the current rate.
- c) All payments are required in pounds Sterling.
- d) Once a signed Catering Contract is received, a Deposit for 85% of the expected catering spend will be issued. The catering booking will not be considered confirmed until the designated deposit has been paid in full. The Company reserves the right to cancel the provision of Services to any Event for which the deposit has not been paid by the due date.
- e) The Company reserves the right to make additional charges for Events commencing before or after the operating hours of 7am – 12 midnight.
- f) Customers shall pay the balance of any charges outstanding within 14 days of the invoice date. The Company reserves the right to charge interest on overdue accounts at a rate of 2% per month.
- g) All queries relating to amounts invoiced must be notified in writing to the Company within 7 days of the date of the Event invoice.

Terms and Conditions cont...

- h) If the Customer fails to make payment of any charges on the due date then, without prejudice to any other rights or remedy available to the Company, the Company shall without liability to the Customer, be entitled to cancel the provision of the Services and any orders for future Services from the Customer and charge the Customer the cost of recovery of payments outstanding.

6. Cancellation by the Company

- a) The Company may cancel the provision of the Services to an Event and forthwith terminate this Agreement and the rights granted to the Customer if:-
- (i) The QEIIICC or part of the QEIIICC has to be closed for reasons beyond the Company's control; or
 - (ii) The Customer is already in arrears with any payment due to the Company and/or QEIIICC; or
 - (iii) The Customer is in breach of any of these terms and conditions and/or QEIIICC Terms and Conditions of Hire and fails to rectify such breach within 7 days of written request so to do by the Company and/or QEIIICC; or
 - (iv) A petition is presented or a resolution is passed for the winding up of the Customer (except for the purpose of a reconstruction, amalgamation or members voluntary liquidation); or the Customer stops or threatens to stop payment of its debts or ceases or threatens to cease to carry on its business; or
 - (v) An encumbrancer takes possession or a Receiver is appointed over the whole or part of the assets or undertaking of the Customer; or
 - (vi) The Customer is unable to pay its debts within Section 123 of the Insolvency Act 1986 or any statutory modification or re-enactment thereof; or
 - (vii) An application is made to the Court under Section 9 of the Insolvency Act 1986 for an Administration Order in relation to the Customer or if the Customer passes a resolution for the making of any such application to the Court; or
 - (viii) A proposal is made under Section 1 of the Insolvency Act 1986 for a voluntary arrangement in relation to the debts or affairs of the Customer; or
 - (ix) The Customer shall convene a meeting of or propose to enter into any arrangement with its creditors generally; or
 - (x) The Customer (being an individual) is adjudicated bankrupt or dies;

7. Cancellation by the Customer

- a) A confirmed booking shall only be deemed to be cancelled when the Company receives written notification of the cancellation.
- b) Where a customer cancels the provision of the Services the Customer shall pay to the Company the following charges:-
- (i) Over 18 weeks notice of cancellation – No cancellation charge
 - (ii) Between 18 and 12 weeks notice of cancellation – 10% of full charge
 - (iii) Between 12 and 8 weeks notice of cancellation – 25% of full charge.
 - (iv) Between 8 and 4 weeks notice of cancellation – 50% full charge.
 - (v) Less than 4 weeks notice of cancellation – 100% of full charge

8. Liability

- a) The Company shall not be liable to the Customer by reason of any delay in performing or any failure to perform any of the Company's obligations in relation to the Services if such delay or failure is due to any cause beyond the Company's reasonable control.
- b) The Company shall have no liability to the Customer for any consequential loss to the Customer arising out of or in connection with the provision of the Services pursuant to the Contract (except in respect of death or personal injury resulting from negligence) and the total liability of the Company for any other loss of the Customer shall not exceed the price payable by the Customer for the Services.
- c) All goods of any kind placed in the care of the Company, or that of QEIIICC, are entirely at the owner's risk.

9. General

- a) No variation to these terms and conditions shall be effective unless agreed in writing and signed on behalf of the Company and the Customer.
- b) These terms and conditions shall prevail over any conditions offered by the Customer.
- c) If the expression the Customer includes more than one person those persons shall be jointly and severally liable under these terms and conditions.
- d) These terms and conditions shall be governed and construed in accordance with English Law and each party agrees to submit to the non-exclusive jurisdiction of the English Courts as regards any claim or matter arising.

All details are correct at time of printing on Monday, 10 May 2010.
However you may be advised of slight variations in specification and charge should circumstances dictate.