



Menus

April 2009 to March 2010

Please note that all of the prices listed above are subject to VAT at the current rate and are from April 2009 to March 2010
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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 **Cancer Research UK**~ 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

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Contents

Breakfast & Refreshments	Page 6
Canapés	Page 7
Finger & Bowl Food	Page 8
Fork Buffet Selector	Page 9
À La Carte Selector	Page 10
Seasonal Canapés	Page 11
Seasonal Bowl Food	Page 12 & 13
Seasonal Fork Buffets	Page 14 & 15
Seasonal A La Carte Selector	Page 16
Wine List	Page 17
Spirits, Beers & Mixers	Page 18
The Cocktail Party Collection	Page 19
Exhibitor Catering	Page 20 & 21
Exhibitor Catering Order Form	Page 22
Essential Information	Page 23
Terms & Conditions	Page 24 & 25

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 <u>Warm Savoury Sandwiches (Wholegrain Bloomer or Organic Baguette)</u> Smoked Back Bacon Scrambled Free Range Egg Leiths Breakfast Sausage <u>Savoury Filled Croissants</u> Grilled Flat Mushrooms and Finn's Organic Cows' Cheese (v) Smoked Ham and Gruyere Melt <u>Baked Leith's Pastry Roll</u> 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 (ve)
Marinated Cherry Tomato Tapenade on Parmesan Sable (v)
Cottage Cheese on Chive Scone (v)

Slow-cooked Pork Belly with Apple Sauce on Sage Shortbread
Rare Roast Beef, Pickled Onion and Horseradish Skewer
Fig, Parma Ham and Dolcelatte
Duck Breast on Sweet Potato with Onion, Chilli and Ginger Jam
Chicken with Roasted Garlic Mayonnaise on Lemon and Thyme Stuffing

Smoked Mackerel Pâté on Toasted Brioche
Crayfish Thermador Pancakes with Caviar
Char-grilled Swordfish with Tomato and Chilli Relish
Potted Shrimp on Cucumber
Salmon Tartar Blini

Hot

Thai Spring Rolls and Lemongrass Vinegar (ve)
Goats' Cheese Risotto Cakes with Caramelised Red Onions (v)
Cauliflower and Brie Croquettes (v)
Baked Potatoes with Caerphilly and Leeks (v)
Courgette, Halloumi and Basil Fritters with Sour Cream (v)

Pork Sausages with Spicy Apple Chutney
Lamb and Sun-blushed Tomato Kebab
Shepherds Pie
Beef Fillet Sandwich with Horseradish
Ginger, Lime and Chilli Chicken Skewers

Pollock and Pancetta Fish Cake with Spinach Pesto
Prawn and Chilli Dumpling with Soy Sauce
Smoked Salmon, Mozzarella and Chive Frittata
Fish Pies with Herb Mash
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 Lavender Cheesecake

(v) = Vegetarian
(ve) = Vegan

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LEITH'S

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

¾ of a round per person to include a meat, fish and vegetarian option.

Cold Bites

Smoked Applewood Cheddar Straws (v)
New Potato, Sun-blushed Pepper, Ricotta and Rocket Frittata (v)

Cold Bowl

Couscous, Cherry Tomato, Cucumber, Parsley with Lemon Dressing (ve)

Hot Bowls (please select 2 dishes)

Lamb and Date Tagine with Couscous
Chorizo and Cannellini Bean Casserole with Basil 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
Ricotta Tortellini in Butternut Squash and Basil Velouté (v)
Smoked, Haddock and Leek Pie

Puddings

White Chocolate and Passion Fruit Mousse
Treacle Tartlet with Ginger Cream
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 with Glazed Parsnips in a Mustard Sage Sauce
Mutton with Pumpkin and Spelt
Beef Chuck, Stilton and Guinness with Savoury Muffins
Chicken with Asparagus and Roasted Shallots
Pan-fried Salmon with Herb Risotto
Sausage, Smoked Bacon and Puy Lentil Casserole
Poached Chicken, White Bean and Parsley Velouté
Smoked Haddock and Peas in White Wine Sauce

Potatoes & Rice

Parsley New Potatoes
Parisienne Potatoes, Red Peppers and Spring Onions
Mash with Thyme oil
Baked Brown Rice
Savoury Potatoes

Cold Buffet

Potted Hot Smoked Salmon, Prawns and Dill with Toast
Seared Tuna Niçoise
Honey and Grainy Mustard Roasted Pork Loin with Mustard Fruits
Chicken and Cep Pie
Coarse Pork and Hazelnut Terrine
Chicken Stuffed with Black Pudding with Spiced Apple Sauce

Vegetarian

Cauliflower, Aubergine and Green Bean Korma
Ricotta, Mix Peppers, Courgette and Basil Slice
Broccoli and Cropwell Blue Tart
Feta, Mushrooms and Onion Filo Pie

Salads

Herbed Mixed Leaf
Oven-roasted Tomato and Red Pepper with Pearl Barley
French Beans with Olives and Sesame Seeds
Baby Gem, Red Onion and Chick Pea Salad with Chilli Oil
Feta, Spring Onion and Herb Rice with Garlic Dressing
Beetroot, New Potato and Egg Salad with Mustard Sauce

Puddings

Cherry and Dark Chocolate Tart
Peach Melba Bakewell Tart
Pink Grapefruit Posset
Banana, Lime and Chocolate Cheesecake
Pistacho and Almond Roulade with Oranges and Raspberries
Lemon and Thyme 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
Poached Haddock, Pancetta, Rocket, and Baby Spinach Salad with Dill Dressing
Goats' Cheese and Onion Tart with Micro Rocket (v)
Fillet of Beef with Thyme and Garlic Marinated Baby Artichokes
Wild Mushroom Pâté with Thyme Melba Toast (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, Confit Baby Onions, Crushed Potato and Carrots
Lamb Rump with Wild Mushroom Rarebit, Red Wine Sauce, Roast Pumpkin and Dauphinoise Potatoes
Sea Bream with Potato, Leek and Chive Sauce, Parisienne Potatoes and Slow-roasted Fennel

Vegetarian Main Course Alternatives

Butternut, Ricotta and Sage Puff
Wild Mushroom and Blue Vinny Lasagne
Oven-roasted Tomatoes with Parmesan Polenta Bake
Asparagus, Goats' Cheese and Pine Nut Risotto

Puddings

Chocolate, Mango and Raspberry Mousse
Linzer Tart with Cinnamon Cream
Peach, Amaretto and Almond Cheesecake with Strawberry Coulis
Clotted Cream Rice Pudding with Blackberry and Orange Compote
Chocolate and Coffee Cups with Hazelnut and Apricot Biscotti
Spiced Apple Crumble with Crème Anglaise

British Cheese Plate (Supplement of £5.50 per person)



Fairtrade Coffee and Tea

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Seasonal Canapés

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

Spring (1st March-31st May 2009)

£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-31st August 2009)

£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-30th November 2009)

£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-28th February 2009)

£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 Cancer Research UK

Spring (1st March 2009 to 31st May 2009)

£30.60

Cold

¾ 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, Lemon 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 2009 to 31st August 2009)

£30.60

Cold

¾ 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 2009 to 30th November 2009)

£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 with a White Wine Sauce

Broccoli and Blue Cheese Gratin (v)

Pudding

Praline and Chocolate Wafer Cups

Spiced Apple Crumble Tartlets

Winter (1st December 2009 to 28th February 2010)

£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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Summer (1st June 2009– 31st August 2009)

£37.40

Hot Buffet

Pan-fried Salmon with Plum Tomato Confit and Basil

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

Autumn (1st September 2009 – 30th November 2009)

£37.40

Hot Buffet

Chicken Breast with Carrots, Celery and Swede in Buttered Broth

Potatoes & Rice

Barley, 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 Pumpkin and Barley with Rosemary Oil

Puddings

Upside-down Apple and Walnut Frangipane Tart

Plum and Cream Cheese Strudel

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Seasonal Fork Buffets

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Winter (1st December 2009 – 28th February 2010)

£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

Spring (1st March 2009– 31st May 2009)

£37.40

Hot Buffet

Neck of Spring Lamb with Curly Kale and Roasted Garlic Sauce

Potatoes & Rice

Spring Vegetable Baked Rice

Cold Buffet

Chicken, Cep and Spinach Pie

Vegetarian

New Season Leeks, Broad Bean, Pea and Wesleydale 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

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15

LEITH'S

Seasonal À La Carte Menu

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

Spring (1st March-31st May 2009)

£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-31st August 2009)

£49.00

First Course

Leith's Prawn Cocktail

Vegetarian

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

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-30th November 2009)

£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-28th February 2009)

£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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Wine List

White Wine

Light, Easy Drinking

Terre Forti Trebbiano Chardonnay, Emilia Romagna 2007 ~ Italy	£19.95
Moonriver Pinot Grigio, Danube 2007 ~ Hungary	£26.95
Saam Mountain Chenin Blanc 2007/8 ~ Paarl, South Africa	£28.95
Sancerre la Côte Blanche, Eric Louis, Loire 2007/8 ~ France	£38.95

Fresh, Fruit Driven

San Rafael Sauvignon Blanc 2007/8 ~ Central Valley Chile	£23.95
Serle Noir Viognier Vin de Pays d'Oc, Languedoc, 2007 ~ France	£28.95
Piropo Pinot Blanc 2007 ~ Mendoza, Argentina	£27.95

Rich, Full Flavoured

Thesarum Zibibbo, Sicily, 2007 ~ Italy	£31.45
Riesling 'H' Rheingau Prinz von Hesson, Rheingau, 2006 ~ Germany	£35.95
Chablis Bouchard Aine & Fils, Burgundy, 2007 ~ France	£39.95

Red Wine

Fruity, Fresh

Terre Forti Sangiovese, Emilia Romagna 2007 ~ Italy	£19.95
Petit Papillon Grenache, Vin de Pays d'Oc France ~ 2007	£24.50
Delico Family Vineyards, Old Vine Zinfandel, California ~ USA	£33.45
Beaujolais-Villages Vieilles Vignes Mommessini 2006/7 ~ France	£33.50
Bourgogne Pinot Noir Bouchard Aine & Fils, 2007 ~ France	£33.95

Smooth, Elegant

Thesaurum Corvina, Cabernet Sauvignon, Veneto 2007/8 ~ Italy	£31.45
Baron de Luze Bordeaux Rouge 2006 ~ Bordeaux France	£31.95
Thomas Mitchell Shiraz 2007/8 ~ Victoria, Australia	£32.95
Castillo de Clavijo Rioja Reserva, 2001/3 ~ Spain	£33.95

Big Oaky, Full Bodied

San Rafael Merlot 2006/7 ~ Central Valley, Chile	£23.95
Saam cabernet Sauvignon 2007/8 ~ Paarl, South Africa	£28.95
Marmasa Syrah 2005/6 ~ Edna Valley, California	£35.95
Chateau la Croix Ferrander, St. Emilion 2003/5 ~ Bordeaux France	£37.50

Rose Wine

Petit Papillon Grenache Rose, Vin de Pays d' Oc France 2007/8	£21.50
Pinot Grigio delle Venezie Blush Lamberti 2006/7 ~ Veneto, Italy	£25.95

Sparkling Wine & Champagne

Prosecco Brut 'Jeio' NV ~ Veneto, Italy	£30.95
Philippe D'Albecourt Brut NV ~ Champagne	£34.95
Champagne De Castellene NV ~ Champagne	£39.50
Laurent Perrier NV ~ Champagne	£44.95
Veuve Clicquot Yellow Label NV ~ Champagne	£49.95
Bollinger Special Cuvee NV ~ Champagne	£59.95

Port & Pudding Wine

Chateau du Levent Sauternes 1998 ~ Bordeaux	£37.95
Fonseca Bin 27 NV ~ Portugal	£34.50

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.

Please note that all of the prices listed above are subject to VAT at the current rate and are from April 2009 to March 2010
You will be advised of any variations in availability or price should circumstances dictate.

LEITH'S

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

Becks	275ml	£3.90
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

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 Saronio	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

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LEITH'S

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 2007 ~ Italy and Terre Forti Sangiovese 2007 ~ 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 Pino Grigio, 2007 ~ Hungary and Petit Papillon Grenache, Vin de Paysd'Oc 2007~France

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

Cashew Nuts, Vegetable Crisps and Marinated Olives.

Collection III

£22.00 per head

Champagne Philippe D'Albecourt Brut and Bucks Fizz

or

Conti Rossi Pinot Grigio 2006/7 ~ Italy and San Rafael Merlot 2005/6~Chile

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

2 Cold Canapés (please see Canapés on page 7)

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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
Champagne Philippe D'Albercourt Brut	£34.95
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

Please note that all of the prices listed above are subject to VAT at the current rate and are from April 2009 to March 2010
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Exhibitor Catering continued

Equipment Hire

(All prices are for a 1 day hire)

Flavia Drinks Machine (including 60 mixed sachets)	£105.00
Additional Flavia Sachets (60 assorted)	£31.00
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

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Exhibitor Catering Order Form

Event Name:

Room:

Stand Number:

Date	Time	Item	Quantity	Price (£)

Please complete & return this form by fax to your Account Manager on 020 7798 4266.

Leith's must receive the completed form at least 2 weeks prior to the event.

On behalf of the above named organisation, I request the provision of a food and/or beverage service for the duration of the above event. I agree that a Leith's invoice shall be proof enough for the charge of the services provided. I also accept that such an invoice will be paid upon presentation by cheque or credit card, before leaving the Centre, unless otherwise arranged with a Leith's Banqueting Co-ordinator.

Print Name:

Signature:

Company Name:

Contact Tel:

Contact Fax:

Email:

Paying By:

Cheque (tick)

Credit Card (tick)

Cardholder Name:

Card Number:

Expiry Date:

N.B: FOOD & BEVERAGE CANNOT BE BROUGHT ONTO THE PREMISES WITHOUT PRIOR CONSENT FROM YOUR ACCOUNT MANAGER. FAILURE TO INFORM YOUR ACCOUNT MANAGER MAY INCUR AN ADDITIONAL CHARGE.

Please note that all of the prices listed above are subject to VAT at the current rate and are from April 2009 to March 2010
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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 £33.25 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 £5.00 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.

Please note that all of the prices listed above are subject to VAT at the current rate and are from April 2009 to March 2010
You will be advised of any variations in availability or price should circumstances dictate.

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 Tuesday, 13 January 2009.
However you may be advised of slight variations in specification and charge should circumstances dictate.

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You will be advised of any variations in availability or price should circumstances dictate.