

## Leith's at the Chartered Insurance Institute External Refreshment & Breakfast Menu 2010

<b>Coffee and tea</b>	<b>£2.50 p.p.</b>
<b>Coffee, tea and biscuits</b>	<b>£2.75 p.p.</b>
<b>Filter coffee with Chocolates</b>	<b>£3.00 p.p.</b>
<b>Danish delight</b>	<b>£4.75 p.p.</b>
Coffee, selection of teas and infusions served with mini Danish pastries and mini croissants	
<b>Pre-Meeting English breakfast</b>	<b>from £9.95 p.p.</b>
<b>Cold beverages</b>	
Still or sparkling mineral water	<b>£3.75 per litre</b>
Fruit juices	<b>£3.75 per litre</b>
<b>Additional items</b>	
Selection of fresh fruit	<b>£2.00 p.p.</b>
Chocolate brownies	<b>£2.00 p.p.</b>
Assorted muffins	<b>£2.50 p.p.</b>
Assorted mini Danish pastries	<b>£2.50 p.p.</b>
Mini croissants	<b>£2.50 p.p.</b>
Fruit smoothies	<b>£2.90 p.p.</b>
Carrot cake with cream cheese icing	<b>£2.95 p.p.</b>
Bacon & sausage ciabatta rolls	<b>£4.00 p.p.</b>

**All prices are subject to VAT at current rate**

\* p.p. = per person

## Leith's at the Chartered Insurance Institute External Canapés Menu 2010

Canapés are the perfect accompaniment to drinks, whether served before a lunch or dinner or at a reception. We recommend a minimum of 4 canapés per person for a pre lunch or dinner drinks. Please let us know of any special dietary requirements.

### Served Cold

Smoked ham on brown bread with mustard and gherkin

Blinis with mascarpone and Avruga caviar (v)

Chorizo and red pepper pesto mousseline on feuillette (v)

Spicy naan with smoked chicken mousse coriander and mango

French bread of mozzarella tomato and pesto (v)

Smoked Applewood cheese fan with cranberry and chive on blinis (v)

French goat cheese with chives & Provencal peppers on shortbread (v)

Duck parfait with rhubarb vanilla essence on fresh brioche

Cointreau marinated chicken with kumquat sauce on crostini

Waldorf salad in filo basket with apple and pecan nut (v)

Quail egg with spicy mayonnaise on focaccia bread

Open ciabatta tricolour (mozzarella, yellow pepper & cherry tomato) (v)

Roast beef with horseradish on yorkshire pudding

Open filo of marinated baby prawns with lime and ginger

Roasted vine tomato with pesto and shallots salsa on grilled zucchini (v)

### Served Hot

Sausage cocktail with herbs and honey (2 per portion)

Duck pancake with spring onion

Baby Croque-Monsieur

Mini hot dog with onion relish

Mini bacon muffin

Yorkshire pudding with beef and horseradish

Puy lentil and smoked sausage filo basket

Baked potato, green mash & black pudding with caramelized red apple

Thai fishcake – Sweet chilli dip

Spanish tortilla

Vegetable frittata sundried tomato (v)

Jacket potato with gruyere and sea salt (v)

**All canapés are priced at £2.50 per item and are subject to VAT at current rate**

## Leith's at the Chartered Insurance Institute External Finger Food Menu 2010

The finger food menu contains items larger than canapés and would be perfect for a light lunch or supper, although the menu should not be used as a substitute for a fork buffet or dinner.  
Minimum 15 guests

<b>Choice 1</b>	<b>(8 bites)</b>	<b>£20.00</b>
<b>Choice 2</b>	<b>(10 bites)</b>	<b>£24.00</b>
<b>Choice 3</b>	<b>(12 bites)</b>	<b>£29.50</b>

### Leith's Deli Hand Made Sandwiches

Mozzarella, tomato and basil pesto (v)

Poached salmon, rocket & crème fraiche

Chicken & smoked bacon with mayonnaise

### Served Cold:

Sun blushed tomato & pesto tarts (v)

Asian wrap of crisp marinated vegetables (v)

Chicken & spring onion brochette with teriyaki dressing

Thai roast beef and crisp vegetable salad in a cucumber cup

### Served Warm

Blackened salmon squares

Skitake mushroom & coconut risotto balls (v)

Mini chicken tikka burgers with mint chutney

Homemade lamb kofta with a yoghurt & mint dip

Duck spring rolls with sweet Indonesian soy dressing

Pork wonton parcels with a homemade Thai dipping sauce

### Puddings

Pimms jelly shots

Mini sherry trifle

Leith's mini lemon tart

Fresh fruit brochette with a honey & yoghurt dip

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## Leith's at the Chartered Insurance Institute External Fork Buffet Menu 2010

Our fork buffet offer choice & flexibility. Buffet prices are based on a minimum of 25 people and on the assumption that guests will be standing. Fork Buffet is **£37.00 per person + vat.**

### From this menu, please choose the following:

1 Hot Dish, 2 Cold Dishes, 1 Vegetarian Dish, 3 Salads & 1 Pudding

#### Hot Dishes

Pork tagine with apricot couscous  
Mixed bean and soft herb cassoulet (v)  
Pollock bonne femme with parsley mash  
Kung po chicken and steamed coriander rice  
Seafood and leek pie topped with cheesy mash  
Chilli beef and taco jalapenos and re-fried bean rice  
Char-roasted vegetable taco with re-fried bean rice (v)  
Lamb biriyani with warm naan bread and mango chutney  
Braised beef and pancetta stew with butter chive potatoes  
Chicken in a creamy pesto sauce, with rosemary Parmentier potatoes

#### Cold Dishes

Chicken Caesar salad  
Char-grilled citrus chicken  
Broad bean and saffron tart (v)  
Pancetta and smoked cheese tart  
Assiette of smoked fish and horseradish cream  
Char-grilled tuna steak, mango and chilli dressing with oriental salad

#### Salads

American coleslaw  
Feta and watermelon  
Picked summer leaves  
Summer tomato salad  
Fire cracker rice salad  
Potato and spring onion salad  
Roasted Mediterranean vegetable and couscous

#### Puddings

Fruit trifle  
Classic lemon tart  
Apple crumble tart  
Vanilla cheesecake  
Lemon and lime posset  
Chocolate and raspberry torte  
British cheese platter and oat cakes (minimum of 10 people)

#### Included

Assorted Breads  
Fruit Juice & Mineral Water  
Coffee, Tea, Infusions

**You could also get the Chef's Buffet @ £30.00 per person + vat (minimum 10 guests)**

The Chef's choice of the following dishes:

1 Hot Dish, 1 Cold Dish, 1 Vegetarian Dish, 2 Salads, 1 Pudding, Tea & Coffee

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## Leith's at the Chartered Insurance Institute Spring/Summer Menu 2010

### First Course

Cream of pea & mint soup	£7.00
Warm tart of baby onions & goats cheese with red pesto dressing	£9.00
Buffalmozzarella wrapped in Parma ham rocket & sun blushed tomato salad	£10.50
Coriander cured gravalax with smoked chilli jam	£12.50
Parcel of smoked salmon filled with Cornish crab & poached salmon with horseradish cream	£14.50

### Main Course

Poached & roasted corn fed chicken breast, confit smoked garlic, truffle mash, Vichy carrots & pan fried courgettes	£26.00
Roast rump of English lamb, chicken & tarragon mousse, dauphinoise potato, green beans & sun blushed tomatoes	£27.00
Gilt head bream, crushed potato finished with scallions, braised baby vegetables with a wild chive beurre blanc	£29.00
Sirloin of English beef, anna potatoes, roasted baby turnips & breakfast radish with pan jus	£31.50
Pan fried duck breast, caramelized kumquats, boulangere potatoes, wilted soy greens with a red wine jus	£33.50
Roasted herb crusted monk fish, sauté Jersey Royals, wilted spinach with grated nutmeg & tapenade dressing	£34.00
Fillet of beef, vanilla mash, confit woodland mushroom, wilted cavolo nero & savoy cabbage with a Madeira jus	£41.75

### Vegetarian

\*Vegetarian main courses will be priced in line with your selected main course

Braised savoy cabbage parcel stuffed with wild rice & soft herb

Risotto of summer peas

Lyonnais onion tart

## Pudding

Rhubarb & ginger trifle	£12.00
Passion fruit tart with basil cream	£12.00
Eton mess terrine with blackcurrant coulis	£12.00
Vanilla Pannacotta with a balsamic berries	£12.00
White chocolate and vanilla crème brûlée with raspberry coulis	£12.00

## Cheese

<b>The 'Leith's' Cheese plate</b> Comprising of three English cheeses: Farmhouse Cheddar, Somerset Brie and Cropwell Bishop Stilton served with cheese biscuits, grapes and Leith's Chutney	£11.50
<b>Cheese board</b> The above plate can be provided as cheese boards for 10 people (Based on ½ a portion of cheese per person)	£57.50

## Coffee

Filter Coffee	£2.50
Filter Coffee with hand made Truffles	£3.50

**All dishes are priced per person & subject to VAT at the current rate**

## Leith's at the Chartered Insurance Institute Beverage List 2010

### Non-alcoholic beverages

Vivreau still & sparkling water	£1.00 per glass
	£3.75 per litre
Fruit juice (orange, apple, Cranberry)	£1.50 per glass
	£3.75 per litre
Soft drinks	£1.50 per glass

<b>House Wine</b>	£3.50 per glass
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<b>Spirits</b> (Gin, Vodka, Whisky, Rum)	£3.00 per glass
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<b>Spirit + Mixer</b>	£4.00 per glass
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### Bottled beer

Budvar	£3.00 per bottle
Becks	£3.00 per bottle
Budweiser	£3.00 per bottle
Old Speckled Hen	£3.00 per bottle
Magners Cider	£3.00 per bottle

### Others

Pimm's	£3.50 per glass
Winter Pimm's	£3.50 per glass
Kir Royale (Champagne and Crème de Cassis)	£5.00 per glass
Bellinis (Peach Puree and Prosecco)	£4.00 per glass
Buck's Fizz (Sparkling Wine and Orange Juice)	£3.75 per glass
Buck's Fizz (Champagne and Orange Juice)	£5.00 per glass

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