



The Four Seasons

Eating and preparing delicious food appropriate to the seasons are traditional enthusiasms of serious cooks and diners alike. These practices are in increasing danger of being lost as more and more produce becomes available throughout the years.

Leith's at the EICC remember the seasons and always endeavour to utilise the produce that each one traditionally brings. We will be delighted to design a menu for your event using seasonally available produce from both the UK and from around the world.

Spring

Tartlet of Asparagus
New Season Peas
Chive Vinaigrette

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Rack of Lamb Stuffed with Apricot
Sautéed Potato and Shallot
Italian and Purple Broccoli
Thyme Jus

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Almond Milk Panna Cotta
Lavender Biscuit

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Coffee and Chocolates

£44.00 per person

Summer

Sesame Seared Tuna
Red and White Radish Salad
Summer Onion Dressing

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Cider Poached Corn Fed Free Range Scottish Chicken
Steamed Vegetables, Anna Potatoes
Light Chicken Broth

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Summer Berry Pudding
Fromage Frais and Chocolate Biscuits

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Coffee and Chocolates

£39.50 per person

"Whether we are making a sandwich or a banquet we aim to be, in every way, **simply better**"

Prue Leith



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Autumn

Red Mullet
Raisin and Herb Couscous
Spicy Chorizo

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Crispy Duck
Bacon and Potato Galette
Peppered Butternut Sauce Chutney

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Chilled Chocolate Fondant
Honeycomb Ice Cream

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Coffee and Chocolates

£42.00 per person

Winter

Smoked Haddock Fishcake
Flageolet Bean Salad
Parsley Dressing

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Fillet of Inverurie Beef
Mustard Braised Oxtail
Thyme Root Vegetables
Red Wine Jus

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Rich Ginger Pudding
Sweet Rhubarb
Frozen Yoghurt

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Coffee and Chocolates

£48.00 per person

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