



## Three Course Dinner Menus

Our three course Dinner menus offer a variety of options to suit all occasions.  
A Vegetarian alternative may also be selected for those guests requiring this option.  
Should you wish to mix and match items from various menus, add an additional course or have a bespoke menu created for your dinner, we will be delighted to accommodate your requests.

### Menu 1

Scottish Smoked Salmon  
Kale, Celeriac and Hazelnut Slaw  
Orange and Beetroot Dressing  
Soda Bread  
~\*~

Ayrshire Pork Belly  
Pork Crackling Crumbs, Haggis, Apple Puree  
Sage Creamed Potato, Roast Carrot  
Thistly Cross Cider Jus  
~\*~

Almond Infused Stirlingshire Cream Tart  
Toasted Almonds, Poached Prune, Fruit Sauce  
Mini Oatie Biscuits

### Menu 2

Strathdon Blue Cheese and Bacon Tart  
Walnut and Celeriac Remoulade  
Prune and Sherry Vinegar Dressing  
~\*~

Braised Scottish Blade of Beef  
Leek, Barley, Mini Cottage Pie  
Creamed Leek, Barley and Swede Puree  
Honey Roasted Carrots  
Red Wine Jus  
~\*~

Peanut Butter Bavaois, Raspberry Crumbs  
Chocolate Ice Cream  
Raspberry Sauce

"Whether we are making a sandwich or a banquet we aim to be, in every way, **Simply Better.**"

Prue Leith

# Leith's

## Menu 3

Dill, Caper and Cod Brandade  
Farro and Radicchio Mustard Salad  
Mini Scottish Oatcakes

~\*~

"Cock-a-Leekie" Roast Free Range Chicken  
Creamed Leeks, Celeriac and Potato Gratin  
Mushroom and Rosemary Rice Bite, Bashed Carrot  
Prune Jus

~\*~

Layered Chocolate and Pear Mousse  
Praline Crumbs, Chocolate Sauce  
Ginger Biscuits

## Menu 4

Smoked Haddock, Ayrshire Dunlop Cheese and Dill Fishcake  
Carrot, Apple and Hazelnut Salad  
Arran Mustard Dressing

~\*~

Scottish Blade of Beef  
Barley, Pancetta and Onion  
Red Rooster Fondant Potato, Honey Roast Parsnips  
Port and Thyme Jus

~\*~

Dark Chocolate Marquise, Shortbread Crumble  
Hebridean Salt and Bay Infused Caramel Sauce  
Chocolate Chip Biscuits

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## Menu 5

Crispy Ham Hock Bites  
Radish, Spelt and Pea Salad  
Piccalilli Dressing

~\*~

Roasted Free Range Chicken  
Creamed Potato, Roast Red Onion  
Butternut, Creamed Spinach  
Anchovy Butter Jus

~\*~

Gooseberry and Elderflower Brulee  
White Chocolate Biscuits

## Menu 6

Chilli and Lemon Marinated Feta  
Giant Couscous, Spiced Cauliflower  
Date and Olive Salad  
Sumac and Orange Blossom Mayonnaise

~\*~

Free Range Chicken  
Saffron Mashed Potato, Caramelised Onion  
Paprika Roasted Carrots with Chorizo  
Thyme Jus

~\*~

Individual Chocolate and Walnut Tart  
Chocolate and Pistachio Crumbs  
Vanilla Crème Chantilly

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## Menu 7

Salmon, Parsley and Watercress Fishcake  
Caper, Dill and Lemon Quinoa Salad  
Pea Mayonnaise

~\*~

Pan Seared Scottish Beef Fillet  
Stornoway Black Pudding Bite, Smoked Bacon Braised Red Cabbage  
Butter Cooked Red Rooster Fondant Potato  
Port Jus

~\*~

Perthshire Honey and Yoghurt Pannacotta  
Pine Nut and Shortbread Crumble  
Lavender and Chocolate Biscuits

## Menu 8

Rillette of Mackerel  
Dukkah, Pickled Cucumber  
Sauce Vierge

~\*~

Breast of Guinea Fowl  
Baby Fondants, Campbell's Haggis Bite  
Creamed Savoy Cabbage, Chestnuts  
Port Jus

~\*~

White Chocolate Mousse  
Poached Prunes, Nougatine Sprinkle  
Leith's Ginger Biscuit

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## Menu 9

Vanilla Roasted Salmon  
Radish, Shiso Cress and Pickled Carrot Salad  
Dill and Lemon Cream Dressing

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Sesame and Honey Glazed Duck Breast  
Chilli Creamed Potatoes, Pak Choi  
Roasted Red Onion and Red Pepper  
Soy Jus

~\*~

Pineapple and Toasted Coconut Brûlée  
Muscovado Shortbread Biscuits

## Menu 10

Goats Cheese, Sultana and Pine Nut Tart  
Freekah, Spring Onion and Watercress Salad  
Tomato and Apple Chutney

~\*~

Roasted Breast of Guinea Fowl  
Cranberry Braised Red Cabbage  
Chive Creamed Potato  
Butternut and Green Peppercorn Sauce

~\*~

Lemon Posset, Passion Fruit  
Pistachio Cake

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## Menu 11

Poached Scottish Salmon  
Spelt, Watercress, Baby Corn and Tomato Salad  
Cucumber Ketchup  
Puff Pastry Straw  
~\*~  
Roasted Lamb Chump  
Smoked Bacon Creamed Savoy Cabbage  
Gratin Potato, Roast Carrot and Celeriac  
Rosemary Jus  
~\*~  
Stem Ginger and Orange Chocolate Tart  
Crème Chantilly  
Lemon and Raisin Oat Cookies

## Menu 12

Harissa and Yoghurt Marinated Chicken  
Asian Style Slaw  
Preserved Lemon and Coriander Salsa  
~\*~  
Lamb Rump, Crisp Haggis  
Smoked Bacon Pressed Potato  
Braised Red Cabbage, Celeriac  
Red Wine Jus  
~\*~  
Maple Custard Tart  
Salted Caramel Ice Cream  
Blackcurrant Sauce

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## Menu 13

Scottish Venison  
Butternut, Herb and Barley Salad  
Pickled Sultanas and Walnuts  
Beetroot Dressing

~\*~

Slow Cooked Pork Belly  
Chestnut Creamed Savoy Cabbage, Fondant Potato,  
Bashed Carrots, Mini Prune Sausage Roll  
Mustard Jus

~\*~

Leith's Lemon Tart  
Crème Fraiche  
Lemon Biscuits

## Additional Course Selection

Should you wish to enhance lunch or dinner why not choose from the options of additional courses.

### Soups

White Onion, Thyme and Parmesan  
Creamy Pumpkin and Sage  
Chilli, Cucumber and Shitake Mushroom Broth  
Lightly Curried Cauliflower with Pumpkin Seed  
Jerusalem Artichoke and Almond with Kale Pesto  
Moroccan Spiced Split Pea  
Spicy Tomato with Green Pesto

### Cheeses

Scottish Cheese Selection, Mini Oatcakes, Scottish Fruit Cheese  
Continental Cheeses, Crusty Breads, Flavoured Oils and Vinegars

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# Leith's

## Vegetarian Dinner Options

Please select from the vegetarian alternative courses for those guests who require this option.

Numbers **must** be provided in advance.

If numbers are not provided in advance Leith's will prepare a percentage of Vegetarian meals to be available.

Other Special Dietary requirements must also be given in advance,  
these will be catered individually as required.

### Starters

Strathdon Blue Cheese Fritters, Pear, Hazelnut and Farro Salad, Roast Garlic Mayonnaise Dressing

Leek, Onion and Goats Cheese Tart, Quinoa, Butternut, Sultana and Herb Salad, Beetroot Chutney

Wild Mushroom and Tarragon Custards, Pea and Cauliflower Barley Salad  
Mustard and Chive Crème Fraiche

Red Pepper Hummus, Chive and Garlic Crowdie Soft Cheese, Asparagus  
Beetroot Dressing and Toasted Seeds

Roast Vegetable and Tomato Salad, Oven Baked Feta Cheese, Butterbeans and Pine Nuts  
Preserved Lemon Pesto

Crispy Black Onion Seeded Halloumi with Chilli, Broccoli and Coriander Noodle Salad  
Sriracha Chilli Mayonnaise Dressing

### Mains

Lightly Spiced Quinoa and Red Rooster Potato Cakes, Kale, Barley, Honey Roast Roots  
Tomato Butter Sauce

Blue Cheese, Nut and Squash Wellington, Roast Parsnips, Cranberry Braised Red Cabbage, Sage Mash  
Roast Onion Cream Sauce

Feta Cheese, Lentil, Butternut and Beetroot Jam Lattice, Harissa Carrots, Chive Cream Sauce

Cauliflower, Red Onion, Spinach and Parsley Nut Roast, Topped with Cheddar Mash and Gremolata  
Cannellini Bean Ragu

Parsnip, Baby Onion and Spinach Bake, Creamy Mustard Sauce and Breadcrumb Topping  
Roast Butternut and Red Onion, Red Rooster Fondant Potato

Mushroom, Leek, Chive and Tarragon Coulis, Creamed Potato, Roast Roots and Cep Cream Sauce

Turmeric Roasted Cauliflower Steaks, Toasted Coconut Shavings, Wild Rice and Curried Coconut Sauce

*\*\* Please ensure you help our service staff by providing a guest/table plan with details of the whereabouts of vegetarians and special requirements. If this is not possible the guests **MUST** be aware they are required to make themselves known to their server.*

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