

Leith's

Fine Dining Menus

Beautifully presented, these menus reflect the best in Scottish Produce and ingredients, with a twist. Due to the cooking method required for some of the dishes they may not be suitable for large numbers. Please enquire with your Catering Event Planner.

Menu 1

Breast of Squab Pigeon
Spiced Pear Tart

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Lobster and Halibut
Star Anise Broth
Chilli Oil

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Iced Wild Strawberry Parfait

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Coffee and Petit Fours

Menu 2

Orkney Scallops wrapped in Pancetta
Tomato and Olive Potato

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Roasted Rump of Borders Lamb
Garlic Cream Courgettes
Bordelaise Potato
Light Lamb Jus

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Banana Crème Brûlée
Coconut Ice

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Coffee and Petit Fours

An additional course of Scottish Cheeses with Homemade Oatcakes and Chutneys is optional

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

Prue Leith

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Menu 3

Game Sausage
Puy Lentils and Redcurrant

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John Dory

Dill Poached Potatoes, New Season Broad Beans
Leek and Oyster Sauce

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Raspberry Mille-feuille
Crème Fraîche Mousse

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Coffee and Petit Fours

Menu 4

Pressed Foie Gras Terrine
Fig Chutney

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Seared Turbot and Braised Oxtail
Shallots and Carrots

Truffled Red Wine Sauce

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Warm Chocolate Tart
Gingerbread Pastry

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Coffee and Petit Fours

An additional course of Scottish Cheeses with Homemade Oatcakes and Chutneys is optional

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