

# Leith's

## 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

### 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

"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

### 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

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