

LUNCH MENUS

# WORKING LUNCH

The perfect working lunch to keep up to 30 guests going through the day.



Leith's  
AT THE EICC

## MENU 1



Pastrami and american mustard bagel

Smoked salmon with lemon, chilli and dill mayonnaise focaccia

Chicken satay bites with pistachio, lime yoghurt dip

Goats cheese, sweet potato and tomato tarts v

Egg, shiso cress and red onion malted bloomer v

Chickpea bites with smoky garlic paprika dip VG

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Fruity sultana and cranberry brownie

Fresh fruit selection

## MENU 2



Roast ham with spiced tomato chutney ciabatta

Hot smoked salmon, parsley and horseradish bloomer

Green thai curried chicken rolls

Mozzarella, tomato, spinach and harissa focaccia v

Mixed pepper and carrot arrancini bites, vegan mayo dip v

Vegan Sausage Roll, spicy tomato salsa VG

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Egg custard and pine nut tarts

Fresh fruit selection



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### MENU 3



Turkey, honey and wholegrain mustard ciabatta

Roast beef, pecorino shavings and pesto mayonnaise malt bloomer

Moroccan spiced lamb turnovers

Smoked cheddar, tomato and onion tarts v

Soft cheese, chive and roast pepper focaccia v

Pea, mint and feta cheese risotto bites, lemon mayo dip v

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Gingerbread cake with treacle frosting

Fresh fruit selection

Salads, soups and any additional items can be added and costed accordingly

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