



Welcome to Leafi Catering at Burgh House

We have designed sample breakfast, canapé, buffet, afternoon tea and sit-down menus to help you start planning your event. This is designed to be used as a guide, we have many more ideas we would love to discuss with you and if you have any specific requests we will do our utmost to accommodate.

Please do not hesitate to contact me if I can be of any further assistance
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Best wishes and happy planning!

Fiona Barber
Leafi Events Catering Manager

Sit-Down Menus

We will be pleased to tailor a catering package just for your event. Cost will depend on the menu you choose and the number of guests, but we have produced three sample menus to give you an idea.

Sample Menu 1 **£32.50 per person**

Caramelised red onion, Tellegio and roasted red pepper tart, herb salad, lemon & mustard dressing

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Grilled corn fed chicken breast with Mozzarella and smoked bacon, basil mash and fine green beans. Served with a selection of Exeter Street bakery bread

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Eton Mess

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Fair-trade coffee & Florentines

Sample Menu 2 **£39.50 per person**

Parma ham with honey roasted figs

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Fillet of seabass with roasted pepper and garlic mash with wilted greens

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Treacle tart with Cornish clotted cream

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Fair-trade coffee & Florentines

Sample Menu 3 **£46 per person**

Gravadlax

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Lamb noisettes wrapped in bacon with blackcurrants and rosemary sauce

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Strawberry shortcake

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Fair-trade coffee & Florentines

Hot Fork Buffets

Here are some menu ideas. These are only a guideline & can be tailored to your requirements. We would recommend 2 main dishes and 2 sides as a minimum

Sample Menu 1

£11.90 pp

Chicken marinated in sweet chilli & basil
Beenleigh blue & baby spinach pasta bake
Minted new potatoes
Seasonal vegetables

Sample Menu 2

£14.50 pp

Lamb & red pepper Tajine
Aubergine Parmigiani
Poached salmon, lemon salsa
Seasonal vegetables
Sultana & herb cous cous

Other ideas

from £4.00 to £7.50 each

Meat

Pesto chicken, Mediterranean vegetables
Lamb & apricot tagine
Thai chicken curry
Beef and Guinness casserole

Fish

Salmon fishcakes
Poached salmon, salsa verde
Fish pie, parmesan mash
Thai fishcakes, green coconut dip
Cod, haddock, salmon and prawns, white wine sauce in pastry

Veggie

Spinach & ricotta lasagne
Roast butternut squash, ricotta, pine nuts & beenleigh blue
Baked field mushroom, taleggio & tarragon
Tofu & vegetable curry

Sweet selection

Bitter chocolate & Grand Marnier cups
Chocolate brownies
Mini fruit tartlets
Pavlova

Bowl Food

Bowl food is not designed to be eaten alone, it is best served as an accompaniment to another menu ask for details

£7.50 per person (based on two bowls each)

Meat

Mini Cumberland sausage, mustard mash and onion gravy
Thai chicken curry and jasmine rice
Beef stroganoff and wild rice
Lamb and rosemary casserole, lyonnaise potato
Chicken and mushroom risotto
Beef casserole with herb dumplings
Beef bourguignon, horseradish mash, buttered new carrots
Hungarian Beef Goulash served with spätzle (Egg noodles – traditional!)
Chicken & Leek Pies topped with Crispy filo Pastry

Veggie

Wild mushroom risotto with parmesan and rocket
Roasted butternuts squash and spinach cannelloni
Creamy pesto pasta with garlic and pine nuts
Rigatoni with Plum Tomatoes, Basil & Buffalo Mozzarella and garlic bread
Portobello mushroom Stroganoff served over Rice
Melanzane
Ratatouille and cous cous

Fish

Bouillabaisse with red Mullet, Cod, Mussels & Prawns
Salmon and prawn fish cakes, lemon butter sauce, fine beans & balsamic
Seafood paella
Salmon and spinach gratinee
Baked haddock with crushed new potatoes, wilted spinach and tomato salsa

Desserts

Eton mess
Warm Chocolate Brownies with Clotted Cream & Fresh Raspberries
Individual Blueberry Tarts
Seasonal crumble

Canapés

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| Choice of | 6 canapés | £10.50pp |
| | 8 canapés | £14.00pp |
| | 10 canapés | £17.50pp |

Meat

Organic Lancashire cocktail sausage, honey, soy & toasted sesame seeds
 Thai chicken skewers – lemongrass, garlic, red chilli & sweet basil
 Chilli steak burger, spicy tomato chutney
 Mini Cumberland sausage, mint & cranberry
 Roast new potatoes & chorizo
 Fillet of beef strips, pastry cup, English mustard
 Rose petal crusted chicken fillets with pomegranate compote dip
 Marinated char-grilled chicken skewers with a sweet and sour sesame sauce
 Mini Croque Monsieur
 Lamb kofte with tzatziki

Fish

Vodka & Beetroot Cured Salmon with Crème Fraîche on Rye Bread
 Scottish smoked salmon, pumpernickel & avruga
 Tiger prawns, sweet chilli dip
 Quick-fried chilli salt squid, sundried scone
 Thai crab cakes with plum dipping sauce
 Smoked trout and apple tartlet
 Smoked haddock toasted brioche rarebits

Veggie

Montgomery cheddar, caramelised red onion tart
 Mini potatoes with sour cream and chives
 Roasted vegetable tart
 Roast new potatoes with stilton
 Wild mushroom tartlets
 Crispy polenta with Dolcellate and roasted red peppers
 Grilled asparagus and parmesan
 Walnut crostini with creamed goats cheese and pear
 Falafel with tomato salsa
 Goat's cheese & red onion pissaladiere
 Quails egg with celery salt and smoked paprika
 Cherry tomatoes, baby mozzarella & basil

For a less formal celebration canapés are often twinned with a selection of bowl food (see below) for something more substantial

Afternoon Tea

All our cakes, scones and jams are made on site from scratch

Finger sandwiches

£3.00pp

Celery & cream cheese
Cucumber & mint
Smoked salmon & black pepper
Rare roast beef, creamed horseradish

Cakes

from £3.00pp

Fruit scone, clotted cream & rose petal preserve
Berry tart
Mini fruit scones, Devon clotted cream & rose petal jam
Lemon tart
Chocolate & biscuit slice
Belgian chocolate cake
Carrot cake
Cranberry chocolate brownie
Lavender shortbread

Afternoon Tea packages

Choice of tea & coffee, fruit scone,
Clotted cream & rose petal preserve

£6.90

Choice of tea & coffee, finger sandwiches
fruit scone, clotted cream & rose petal preserve, choice of cake

£9.50

Glass of bubbly, choice of tea & coffee, finger sandwiches
fruit scone, clotted cream & rose petal preserve, choice of cake

£13.75

Breakfast

Tea & coffee

£2.50 pp

Fair trade ground coffee (Union coffee)
Decaffeinated coffee
Red bush tea
Earl grey
English breakfast
Green tea
Fresh mint tea

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| Selection herb teas | £2.50 |
| Lemon shortbread | £1.50 |
| Lemon shortbread & chocolate brownies | £2.50 |
| Bacon & tomato chutney bagels | £4.50 |
| Smoked salmon & scrambled eggs | £7.00 |

Breakfast Canapés

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|-----------|------------|--------|
| Choice of | 6 canapés | £10.50 |
| | 8 canapés | £14.00 |
| | 10 canapés | £17.50 |

Egg and bacon tartlets
Good old fashioned cocktail bangers and ketchup
Cumberland sausage & mushroom brochettes
Bacon wrapped sausages
Crispy fried black pudding with apple jam
Parma ham and salsa verde crostini
Potato scone with smoked bacon
Mini bacon & gruyere scones
Smoked haddock and toasted brioche rarebits
Smoked salmon blinis
Kedgeree on toast
Hot kipper crostini
Stuffed cup mushroom
Bubbles and squeak with oven dried tomatoes
Welsh rarebit
Mini fruit kebabs with Greek yoghurt and honey
Mini Danish
Mini croissant with homemade strawberry jam
Waffles with blueberries and maple syrup
Mini fruit Danish pastries

Drinks Selection

White

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| House wine(varies depending on supply) | from £10 |
| Terre Forti Trebbiano / Chardonnay | £13.95 |
| Piropo Pinot Blanc | £16.50 |
| La Serre Sauvignon Blanc | £17.00 |
| Sancerre 'La Cote Blanche', Domaine Eric Louis | £30.00 |

Red

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| House wine(varies depending on supply) | from £10 |
| Casa de Piedra Cabernet Sauvignon | £13.95 |
| Saint Etalon Merlot, Vin dev Pays d 'Oc | £16.50 |
| Castillo di Clavijo Rioja | £17.00 |
| Cotes Du Rhone 'Cuvee des Prelat', Louis Bernard | £20.00 |

Rose

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| La Serre Rose de Syrah | £17.00 |
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Sparkling

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| Bisol Prosecco di Valdobbiadene Brut 'Jeio' | £19.00 |
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Champagne

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| De Nauroy Brut Reserve NV | £40.00 |
| Perrier Jouet Grand Brut NV | £45.00 |
| Bollinger Special Cuvee NV | £58.00 |
| Veuve Cliquot NV | £65.00 |

Other

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| Jug of Pimms | £30.00 (serves 8) |
| Mulled wine | £15.00 (serves 6) |
| Kir | £12.00 (serves 25) |
| Beer | |
| Becks | £2.95 |

Soft

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| Belu mineral water | £3.50 |
| Organic Orange / Apple juice | £6.00 lt |
| Coke /Diet coke | £2.00 |
| Elder flower cordial & Sparkling water | £25.00 (serves 25) |

See following page for drinks packages

Drinks Packages

Package 1

£8.50 per head

Half bottle of House wine with Meal
Glass of Sparkling wine for the toast

Package 2

£10.95 per head

Half Bottle of House wine with meal
Glass of Champagne for the toast

Package 3

£15.00 per head

Half Bottle of Selected wine (choice of 3)
Glass of Champagne for the toast

Extra Charges

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| Staff charged | £16.00per hour |
| Linen Cloth | £10.00 each |
| Linen Napkin | £1.00 each |
| Hire | from £1.50 pp |

Please note that all prices and charges are subject to VAT at the standard rate, unless otherwise stated

Our Suppliers

Wherever possible we use fair-trade, rain forest alliance & organic ingredients. We only buy from farmers who treat animals with the respect they deserve.

Bakers

Somewhere in London there are craftsmen getting to work just as we're going to bed, so that in the morning we can have the traditionally made varieties of real breads and pastries that we love.

Butchers

We only want meat from livestock that is naturally or grass-fed. Free-range chickens and organic eggs are a must.

Fishmongers

Only the freshest fish, lobsters and prawns from around our shores need apply.

Speciality Suppliers

In London we have a good range of local markets and shops right on our doorstep, including two of our best finds yet. One is a small Italian purveyor of good quality deli ingredients in Dulwich Village; the other is a sublime chocolatier with handcrafted chocolates to make your heart weep with joy.

Farmers markets

We have a good relationship with local traders that are happy to meet our daily requirements who can source bespoke ingredients.

