

Leith's Philosophy

Welcome to Leith's at the SECC from all of the team.

The SECC is one of the many prestigious organisations to have appointed Leith's as their caterers.

Prue Leith founded her business in 1962 with the motto 'simply better'. Today this ethos is reflected in everything we do from menu planning to communicating with our clients.

We are constantly aiming to achieve and exceed all your expectations whatever the size of the event. We believe food should be fresh and uncomplicated.

The following menus offer just a few ideas on how Leith's can transform your event.

I hope you find them inspirational.

Brendan O'Connor
Executive Chef



Breakfast & Refreshments

Continental Breakfast

A Selection of Croissants and Pastries
Charcuterie Platter of Hams
Selection of Fruit Yoghurts
Cheese Platter
Fruit Juices
Coffee and Tea

£11.95

Full Scottish Breakfast (buffet service)

Scrambled Eggs
Bacon, Square Sausage, Grilled Tomatoes, Mushrooms, Potato Scones,
Baked Beans
Sautéed Potatoes
Fruit Juices
Filter Coffee and Breakfast Tea

£11.95

Healthy Choice Breakfast

Bagel with Low Fat Cream Cheese and Preserves
Greek Yoghurt, Honey and Fruit Coulis
Sliced Fresh Fruit Platter
Muesli, Dried Apricots, Prunes and Natural Yoghurt
Fruit Juices
Herbal Teas and Filter Decaffeinated Coffee

£9.95

Additional Breakfast Items

(Based on a minimum of 10 people)

Bacon Baguette	£3.50
Scrambled Egg Baguette	£3.15
Sausage Baguette	£3.50
Scrambled Eggs and Cheese Baguette	£3.25
Mushroom and Grilled Tomato Baguette	£3.25

Brunch Menu -

buffet service only up until 1100hrs

Mustard Glazed Bacon Loin
Sautéed Potatoes
Grilled Plum Tomatoes and Sautéed Woodland Mushrooms
Smoked Haddock Kedgeriee
Scottish Smoked Salmon and Scrambled Eggs
Smoked Bacon and Sage Sausage
Waffles with Blueberry Compote
Sliced Fresh Fruit
Fruit Juices
Country Breads
Filter Coffee and Tea

£22.50

Break Ideas

Morning Selection	
Coffee and Tea	£1.60
Still and Sparkling Water (litre)	£2.75
Assorted Fruit Juices	£2.95
Smoothies and Thickies (250 ml)	£2.95
Selection of Sandwiches, 1½ rounds per person from	£4.85
Assorted Danish or Muffins	£1.95
Shortbread	£0.85
New York Style Bagels with Various Fillings	£4.75
Selection of Fruit Yoghurts	£1.20
Fruit Kebabs and Dipping Sauces	£3.70
Flapjacks	£1.95
Fruit Platter (per person)	£2.50
Doughnuts	£1.70
Cereal Bars	£1.80
Mini Danish and Mini Muffins	£1.50

Afternoon Selection

Cookies	£2.10
Fudge Brownies	£1.95
Chocolate Truffles	£1.40
Deluxe Petits Fours	£1.40
Scones with Clotted Cream and Preserves	£2.10
Goey Chocolate Brownies	£1.95
Caramel Slice	£1.95
Fresh Fruit Tartlets	£1.95
Gourmet Ice Creams	£2.50
Bowls of Assorted Mini Chocolate Bars	£1.50
Scottish Cheese Board and Biscuits	£5.75
Sweet and Savoury Popcorn	£2.25
Selection of Deli Sandwiches and Kettle Chips (1½ rounds per person)	£5.25

Miscellaneous Extras

Coffee and Tea with Biscuits or Shortbread (includes fruit and herbal infusions and decaffeinated coffee)	£2.45
Continental Cheese Board, Selection of Breads, Cheese Biscuits and Oatcakes, Apple Chutney and Grapes	£5.95
Platter of Meat and Vegetarian Deli Sandwiches 1½ rounds pp	£5.95
Basket of Focaccia, Ciabatta and Bloomer Style Breads (Serves 10)	£5.95
High Energy Drinks	£1.40
Croissants (Chocolate or Jam filled)	£1.85

Lunch Bags

Working Lunch Menu

Option 1

Filled Baguette
Packet of Snackajacks
Cake Item
Piece of Fruit
Bottle of Mineral Water

Option 2

Deep Filled Sandwich
Individual Salad
Packet of Crisps
Bottle of Mineral Water

Option 3

Individual Niçoise Salad
Packet of Snackajacks
Muffin
Piece of Fruit
Bottle of Water

Option 4

Deep Filled Deli Wrap
Packet of Snackajacks
Caramel Shortcake
Piece of Fruit
Bottle of Water

£10.95 pp

Platter of Meat, Fish and Vegetable
Sandwiches and Wraps

Sliced Fresh Fruit Platter

Scottish Cheese Board, Selection of Breads,
Cheese Biscuits, Oatcakes, Apple Chutney
and Grapes

Kettle Chips

Orange Juice, Mineral Water, Tea, coffee

£15.95 per person

Working Lunch Menus are based on a minimum of 10 people

This meal will be delivered to your meeting room at a pre-determined time and cleared on request or 60 minutes later

Plated Working Lunch

Please select one of the following options:

Option A

Chicken Mayo and Red Onion Ciabatta
Green Bean and Cherry Tomato Salad
Tempura Sea Bass
Scottish Cheese and Biscuits
Lemon Tart
Fruit Kebab

Option B

Baked Salmon en Papillotte
Potato and Chive Salad
Chicken Satè
Scottish Cheese and Biscuits
Fresh Fruit Salad
Warm Flavoured Bread

Option C

Chicken Liver Parfait and Bruschetta
Hot Soup of the Day
Beef in Black Bean with Noodles
Scottish Cheese and Biscuits
Crème Brulee
Fresh Fig

Option D

Houmus and Carrot Sandwich
Tarte of Mull Cheddar, Sunblush tomato and Broccoli
Curried Salad of Aubergine and sultana with a Hint of Mango
Cranachen with Shortie
Poached Plums with Cinnamon Syrup

£15.95

Suitable for up to 400 guests

These menus are designed for meetings that do not break out into other areas, and are served plated for ease and enjoyment.

Cold Fork Buffet Menu

Assorted Meats
Poached Salmon
Chicken Caesar Salad
Cherry Tomato Salad with Blue Cheese Dressing
Crunchy Green Bean and Red Onion
Mixed Bean and Chick Pea with Roasted Tomato Sauce
Assorted Breads
Dessert
Fresh Fruit

£19.50

Finger Buffet

Cherry Tomato and Roast Pepper Kebabs
Chicken Yakatori
Provençale Tart
Assorted Sandwiches on Variety of Breads
Mini Lamb Cutlets and Redcurrant Glaze
Poached Salmon on Brioche

£17.95 pp

Hot Fork Buffet Menus

Please choose one

Classic Beef Bourguignonne with Parsley Scented Rice

Oriental Chicken with Sesame Seeds, Prawn Crackers and Egg Noodles

Braised Lamb and Root Vegetables with Baby New Potatoes

Poached Salmon in Herby Tomato Sauce with Asparagus and Parsley Potatoes served with Green Leaf Salad and Fresh Fruit

Healthy Options (as an alternative to the above)

Herb Roasted Grampian Chicken with Roasted Sweet Potato Mash and Low Fat Crème Fraîche with Melange of Vegetables

Prime Fish Stew in a Ginger and Tomato Sauce served with Steamed Cous Cous, Spring Onions and Peppers

Fresh Egg Pasta Parpadelle with Broccoli Florets, Oyster Mushrooms and Courgettes in a Rich Ricotta Cheese and Basil Sauce

Vegetarian Options (please choose one)

Sautéed Woodland Mushrooms and Cherry Tomatoes with Penne Pasta

Vegetable Medley in Black Bean Sauce with Prawn Crackers and Egg Noodles

Penne Pasta with Three Cheese Sauce and Accompaniments

Chargrilled Halloumi Cheese with Moroccan Cous Cous

£16.95

Platinum Hot Fork Buffet Menus

Main Courses

Please Choose Two

Pork and Smoked Bacon with Stilton and Cider Sauce

Moroccan Lamb Hot Pot with Prunes, Apricots, Chillies and Lemon

Daube of Beef with Shallots and Mushrooms in Stout Sauce

Sautéed Chicken in a Rich Tomato and Paprika Sauce, Topped with Sour Cream

Loin of Salmon with Asparagus in a Champagne and Roquette Sauce

Toulouse Sausages with Cannelini Bean Broth

Smoked Haddock and Mussell Stew in Pernod and Tomato Con Casse

Potatoes and Rice

Please Choose One

Buttered Parsley Potatoes

Creamy Mashed Potatoes

Roasted Potatoes in Garlic and Rosemary

Pilau Rice

Savoury Cous Cous

Penne Pasta in Herb Butter

Vegetarian

Please Choose One

Roasted Pepper, Cream Cheese and Spinach Lasagne

Mushroom and Leek Pie

Florets and Three Cheese Pasta Bake

Sautéed Oyster Mushroom and Roasted

Cherry Tomatoes with Penne Pasta in Basil Butter

£19.95

Salads and Vegetables

Please Choose Two

Mixed Leaf

Plum Tomato and Pesto

Niçoise

Shaved Fennel with Watercress in a Chilli Dressing

Butler's Rice Salad

Panzanella

Spicy Cous Cous

Watercress, Pear and Walnut with Yoghurt Drizzle

Melange of Market Vegetables

£3.95

Desserts

Chocolate Pyramid

Panacotta Vanilla

Apple Eclipse

Tart Tatin

Chocolate and Orange Torte

Blueberry Cheesecake

£4.25

Chef's Table

Chef's Station - Choose Three

A Selection of Scottish Seafood

Loch Fyne Mussels

Caesar Salad with Parmesan Croutons

Hand Carved Ayrshire Ham

Thai Noodles with a Selection of Sauces

Filletts of Scottish Fish

Seafood Pasta - Cavatappi Al Pomodoro with Prawns and Mediterranean Vegetables

Hot Table - Choose Two

Chef's Roast

Fusilli with Grilled Vegetables, Aribiatta Sauce and Pecorino

3 Bean Chilli with Sour Cream and Nachos

Pan Seared Salmon with Saffron Cous Cous

Glazed Roasted Chicken Pieces with Apple and Onion Chutney

Thai Chicken Curry with Scented Rice

Salad Table - Choose Three

Mixed Leaves and Olive Oil

Cherry Tomato Salad with Blue Cheese Dressing

Crunchy Green Bean and Red Onion

Spicy Greens and Ginger Soy Dressing

Mixed Bean and Chick Pea with Roasted Tomato Sauce

Celery and Apple with Greek Yoghurt

Dessert Table - Choose Three

Passion Fruit Teardrop

Chocolate Torte

Vanilla Panacotta

Strawberry Sable

Treacle Tart

Scottish Cheeses and a Selection of Biscuits and Oatcakes

£37.00 per person

These menus are designed as leisurely grazing lunches or dinners to give guests time to taste a little of everything. We suggest that this is a casual seated lunch, and seating has been included in the price of the menu. These menus have been priced for numbers up to 400 guests, and we would be pleased to discuss bespoke menus for higher numbers within the venue. Areas for seating should be organised at the planning stage.

Canapés

Cold Canapé Package

Emmental Cheese on Granary Bread
Fish Roe Mini Tartlets
Mini Blini with Shrimp and Smoked Trout
Smoked Salmon and Caper on Black Bread
Sundried Tomato and Pesto Mini Tarts

£9.95

Individual Canapé Selection

Cold

Mini Yorkshire Pudding, Rare Beef and Horseradish
Square Toast with Stilton Mousse, Pecan Nut and Fig Chutney (V)
Vegetarian Caesar Salad with Quails Egg and Red Peppers in Filo Basket (V)
A Selection of Smoked Salmon Canapés
Chicken Liver Paté on Mini Oatcakes
Duck and Apple Pate Cups
Cherry Tomato Puffs with Brie and Thyme
Filo Tartlets with Spicy Coriander Prawns
Fruit Kebabs
Chocolate Snobinettes

Hot

Thai Fish Cakes
Lamb Koftas
Tempura Vegetables
Smoked Haddock Rarebit
Chicken Yakitori
Salmon Brochette in Rice Wine Vinegar
Mini Fish and Chips
Haggis Balls
Thai Vegetarian Spring Rills with Sweet Chilli Dip

3 for £7.25
6 for £12.95
8 for £15.95
10 for £18.00

Nibbles

Presentation Platter Consisting of Kettle Chips, Vegetable Crisps, Twiglets and Nachos

£2.75 per person

Snacks

Roasted Cashew Nuts, Toasted Almonds, Mixed Greek Olives, Mixed Paprika Crackers, Nachos and Root Crisps

£3.75 per person

Finger & Bowl Food

For a buffet with a difference why not try our finger and bowl food. Bowl foods are served in individual bowls designed to fit neatly into the palm of your hand. Please select 9 items and include a split of hot and cold items. 2 items to be selected from the bowl food section and 1 from the pleasure pots.

Bowl Food

Hot

Spiced Cajun Lamb on Moroccan Cous Cous
Prawn Risotto with Rocquette Leaves and
Virgin Olive Oil
Sausage and Mash with Red Onion Gravy
Asparagus and Butternut Squash Risotto (v)
Haggis, Neeps 'n' Tatties

Cold

Pad Thai Prawn Noodle Salad
Oriental Duck Salad on Egg Noodles
Classic Chicken Caesar Salad
Cous Cous, Mediterranean Vegetables and Feta
(v)

Finger Food

Hot

Salmon, Monkfish Skewer with a Lemongrass
and Coriander Cream
Shot of Chicken marinated with Ginger, Red
Chillis and Lime with a Coconut Milk
Mini Yorkshire with Shredded Rare Beef
Roasted Mediterranean Vegetable Skewers
baked with Rosemary
and Balsamic Vinegar (v)
Smoked Haddock Fishcake with Tartare Sauce
Shot of Chicken marinated with Soya Sauce

Cold

Cherry Tomato, Buffalo Mozzarella and Basil
Skewer (v)
Shot Glass of Prawn and Crab Cocktail
Honeyed Salmon and Avocado on Lemon
Crostoni
Beef Carpaccio on Crostoni with Truffle Oil
Mini Yorkshire Pudding with Rare Roast Beef
and Horseradish Sauce
Chinese Spoons with Plum Soaked Shoestring
Vegetables and Toasted Sesame Seeds (v)
Mango Wrapped in Parma Ham
Tiles of Sushi with Wasabi, Pickled Ginger and
Soya Sauce
Mini Cherry Bell Peppers filled with Herb
Boursin (v)

Pleasure Pots - tiny pots of ultimate indulgence

Triple Chocolate
Strawberry Romanoff
Chocolate Brownie
Topsy Laird
Trio of Jelly

£24.95

Special Menu Requirements

General Special Dietary Requirements

If there are any special dietary requirements please inform your catering co-ordinator prior to the event.

Kosher Meals

Price will be quoted on request and a minimum of 5 working days notice is required.

Halal Meat

Available on request. Please note a minimum of 5 working days notice is required.

Vegetarian Menu Guidelines

Vegetarian food provided will be 20% of the number of guests attending unless specified otherwise.

Crew Catering

Available for set up and breakdown crews. For further information please ask your catering co-ordinator.

Staffing Charge

Where a menu is not selected, a staffing charge will apply. Waiting Staff @ £10.00 per hour. There is a £7.50 charge per cloth for all "non-catering" tables. For events finishing later than 2300hrs an additional staffing charge will be made.

Corkage Charge

Where a client chooses to bring their own wines, there will be a corkage charge of £7.50 per bottle

Wine List

Champagne & Sparkling Wine

Torre del Gall Cava Brut Reserve	£22.95
San Polo Prosecco Raboso Rosè	£22.95
Heidsieck Monople Champagne	£35.00

White Wines

Terre Forti Trebbiano-Chardonnay	£14.95
Conti Rossi Pinot Grigio della Venezia	£16.95
Saam Mountain Middelburg Chenin Blanc	£16.95
Laroche Viognier	£16.95
Johnson Estate Sauvignon Blanc	£21.95

Red Wines

Terre Forti Sangiovese	£14.95
Saam Mountain Paarl Cabernet Sauvignon	£16.95
Castillo de Clavijo Rioja Crianza	£17.95
Valdivieso Reserve Merlot	£21.95
Marmesa Edna Valley Syrah	£22.95

Rosè Wines

Laroche Rosè	£14.95
Pinot Grigio Blush	£15.95

Wine Reception Package

A selection of three white and three red wines from different countries to add a little extra to your wine reception (based on three drinks per person)	£9.95
---	-------

Spirits - Proprietary Brands

Whisky	
Gin	
Vodka	
Dark Rum	
(per 25ml)	£3.20

Refreshments

Mineral Water Still and Sparkling (per litre)	£3.25
Fruit Juice (per litre)	£3.25

The Cocktail Party Collection

What better way to sum up a long day of meetings, lectures and seminars than with one of Leith's Cocktail Receptions? The only decision you need to make is which package to choose. Please note that each package is based on a 1 hour reception and 2 glasses of wine, beer and unlimited soft drinks per person.

Collection 1 £9.25
per person
Leith's House Wine, Bottled Beer, Orange Juice,
Mineral Water and superior Nut Collection, Japanese
Rice Crackers, Vegetable Crisps and Marinated Olives

Collection 2 £13.50
per person
Sparkling Wine and Bucks Fizz or Red and White
Wine (see wine list), Bottled Beer, Fruit Breeze
Cocktail (non-alcoholic), Mineral Water and Superior
Nut Collection, Japanese Rice Crackers, Vegetable
Crisps and Marinated Olives

Collection 3 £17.75
per person
Champagne and Bucks Fizz or Red and White Wine
(see wine list), Bottled Beer, Fruit Breeze Cocktail
(non-alcoholic), Mineral Water and a 2 x Bite
Cold Canapé Selection

Collection 4 £22.75
As above plus a 4 x Bite Canapé Selection