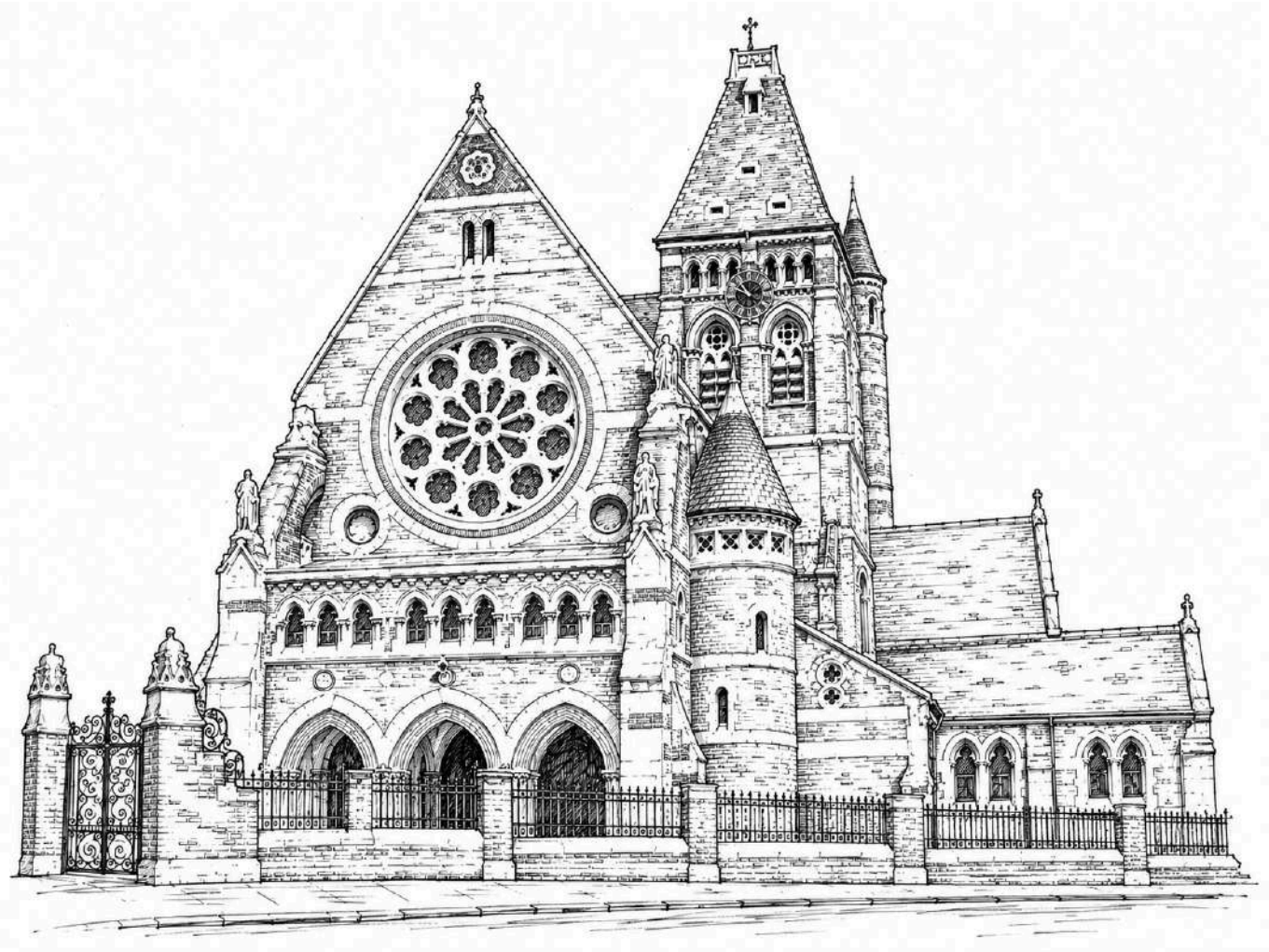


St Stephen’s Rosslyn Hill

Leafi.

CORPORATE & PRIVATE EVENTS



BREAKFAST AND MORNINGS

FINGER FOOD

(4 choices – **£15)**

Smashed avocado, chilli & lime bruschetta, & pomegranate seeds, sourdough crostini (V, VG)

Warm pancetta & cheddar tarts

Bacon sandwiches

Greek yoghurt pots, maple & apricot granola, blueberry compote (V)

Smoked haddock rarebit toasts

Cocktail sausages, tomato ketchup, brown sauce, English mustard (GF)



CANAPÉS

4 canapés **£18** | 6 canapés **£22** | 8 canapés **£28**

MEAT

Coronation chicken tartlet with mango chutney & coriander
Rose petal crusted chicken skewers, pomegranate seeds (GF DF)
Lemon & saffron chicken skewers with aioli (GF DF)
Mini steak burger, baby gherkin, chilli jam (DF) Beef fillet strips, English mustard & croustade (DF)
Sticky, sesame soy glazed beef skewers (GF DF)
Cumin scented lamb kofte skewers with minted yoghurt (GF)
Smoked duck, shallot & thyme jam, toasted brioche
Cumberland cocktail sausages, wholegrain mustard & honey (DF)
Baby chorizo with coriander crème fraiche (GF)

FISH

Tiger prawns with chilli & garlic (GF DF)
Tandoori prawns with mint raita (GF) Prawn cocktail tartlet
Salmon teriyaki skewers (GF DF)
Vodka & beetroot smoked salmon, horseradish crème fraiche, rye (GF DF)
Scottish smoked salmon, lemon creme fraiche, caviar & mini buckwheat blini
Gravadlax on dark rye with dill mustard (GF DF)
Mini smoked haddock & gruyere rarebit
Smoked trout, dill & horseradish cream crostini

VEGETARIAN

Quail's egg celery salt & smoked paprika (GF DF V)
Goats' cheese crostini, pear, chive & toasted walnuts (V)
Wild mushroom & thyme tartlet (V)
Basil marinated mini mozzarella balls & cherry tomato skewers (GF V)
White bean & sage crostini (V)
Aubergine 'caviar' crostini with sesame seeds & pomegranate (V)

VEGAN

Beetroot & walnut hummus, charcoal canapé tartlet, micro cress (VG)
Char grilled asparagus, Maldon sea salt (VG)
Cherry tomato & basil skewers (VG)
Roast cubed butternut squash skewers with thyme & garlic (VG)
Smashed peas with lemon & mint (VG)
White bean & sage crostini (VG)
Smoked aubergine crostini, sesame seeds & pomegranate (VG)



BOWL FOOD

£32 | 3 savoury plus 1 sweet

MEAT

Mini Cumberland sausage, mustard mash, red onion & thyme gravy
Thai green chicken curry, jasmine rice (GF)
Welsh lamb & rosemary casserole, dauphinoise potato (GF)
Chicken, pea, mint & lemon risotto (GF)
Beef, mushroom & ale stew, horseradish mash (GF)
Chicken, leek & tarragon pie
Lemongrass, ginger & coriander tiger prawns, mange tout, egg noodles (DF)

FISH

Salmon & prawn fish cakes, pea & mint puree (DF)
Salmon & spinach gratinee (GF)
Baked haddock with crushed new potatoes, wilted spinach & tomato salsa (GF DF)
Fish pie (GF)

VEGAN

Aromatic butternut squash & spinach curry, roasted coconut, lime & tamarind (VG)
Spring risotto, with asparagus, peas, lemon and thyme (VG)
Chickpea & sweet potato thai curry, lemon grass & ginger (VG)
Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

VEGETARIAN

Spelt risotto, roasted butternut squash, toasted walnuts, wild thyme (V)
Chestnut mushroom, Dorset blue vinney & parmesan lasagne (V)
Aubergine, roast red pepper & goats cheese parmigiana (GF V)
Wild mushroom risotto with parmesan & rocket (GF V)
Sweet potato, chickpea, lemongrass, ginger & coriander curry, jasmine rice (GF DF V)
Homity pie (GF V)
Macaroni cheese, toasted walnut, parmesan & breadcrumbs (V)

DESSERTS

Bramley apple & cinnamon crumble (V)
Eton mess (GF V)
Chocolate brownie, clotted cream & raspberries (GF V)
Raspberry tartlets, rosewater cream (V)
Seasonal fruit salad (GF DF V)
Tiramisu (V)
English strawberries & cream (GF DF V)

Bowl food is an innovative alternative to traditional buffets. Instead of guests lining up, the serving team moves among standing guests, offering trays filled with a variety of complete meals in small rice bowl-sized portions. Each bowl is designed to be enjoyed with a fork or spoon, allowing guests to savour diverse flavours while mingling and socialising.



HOT BUFFET

£22.50 | 2 mains 2 sides and 1 dessert

HOT MAINS

Moroccan lamb tagine (GF DF)
Thai green chicken curry (GF DF)
Harrisa roast chicken, red & yellow peppers, chickpeas & thyme (GFDF)
Beef, Guinness & chestnut mushroom casserole (GF DF)
Chicken, leek & tarragon pie
Beef bourguignon (GF DF)
Aubergine, roast red pepper & goats cheese parmigiana (GF V)
Cod and smoked haddock pie, parmesan mash (GF)
Salmon & spinach gratinee (GF)
Smoked haddock & dill fishcakes (DF)
Poached salmon fillets, salsa verde (GF DF)

VEGAN

Aromatic butternut squash & spinach curry, roasted coconut, lime and tamarind (VG)
Chickpea & sweet potato thai curry, lemon grass & ginger (VG)
Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

HOT SIDES

Roast new potatoes rosemary & garlic (GD DF V)
New potatoes, butter & mint (GD DF V)
Sweet potato & coriander mash (GD DF V) Dauphinoise potatoes (GF V)
Root vegetable mash (GF DF V)
Summer vegetables with butter & parsley (GF DF V)
Lemon & mint couscous (GF DF V)

DESSERTS

Lemon posset, blueberries (GF V)
Dark chocolate pots, raspberries (GF V)
Chocolate & hazelnut brownie, (V)
Bitter chocolate truffle torte, raspberries (GF)
Apple & blackberry crumble, double cream (V)

COLD BUFFET

£22.50 | 2 mains 2 sides and 1 dessert

COLD MAINS

Poached salmon fillets, lemon & mint salsa (GF DF)
Smoked duck, roast fennel, French beans (GF DF)
Char-grilled chicken, ginger, chilli, garlic & lime (GF DF)
Scottish smoked salmon, rye, dill, lemon crème fraiche (GF)
Smoked mackerel, beetroot, new potatoes, horseradish dressing (GF DF)
Coronation chicken (GF DF)
Crispy spiced tofu, char-grilled broccoli, lime and ginger noodles (VG)
Roast courgetti, feta, chili, lemon & mint tart (V)

COLD SIDES

Roast sweet potatoes, figs, pomegranate seeds, crème fraiche, coriander (GF DF V)
Broccoli, cherry tomato, toasted almonds (GF DF V)
Roast fennel, French beans, mange tout, peas
Moroccan spiced carrots, couscous (GF DF V)
Beetroot, dill, creme fraiche (GF V)
Puy lentil, celeriac, mint & hazelnut (GF DF V)
Green beans, mange tout, orange, toasted hazelnuts (GF DF V)
Butter bean, roast red & yellow peppers, parsley vinaigrette (GF DF V)
Turrmeric roast cauliflower, caramelized red onions, coriander and pomegranate seeds (GF DF V)

DESSERTS

Lemon posset, blueberries (GF V)
Dark chocolate pots, raspberries (GF V)
Chocolate & hazelnut brownie, (V)
Bitter chocolate truffle torte, raspberries (GF)
Apple & blackberry crumble, double cream (V)



SIT DOWN

Listed prices include – service staff, cook and kitchen support, white linen (other colours available) & Equipment – white china, glassware and cutlery

£69.95 | 1 starter 1 main and 1 dessert (Please select the same starter, main course, and dessert for your entire party together with a vegetarian / vegan option)

STARTERS

Scottish smoked salmon, beetroot & horseradish salad, pea shoots & lemon (GF DF)
Gravadlax, mustard-dill dressing, baby salad leaves (GF DF)
Prawn cocktail with mango, avocado, lime & chilli dressing (GF DF)
Serrano ham, Chanterais melon, mizuna leaves, pomegranate seeds (GF DF)
Smoked duck breast, fine green bean, orange & roast fennel salad (GF DF)
Red and white chicory leaves, Comice pear, caramelised pecans, Dolcelatte & rocket (GF V)
Feta, roasted tomato & red pepper salad with marinated black olives & rocket (GF V)
Woodlands wild mushroom, parmesan & thyme tart, pea-shoots, wild rocket & seasonal petals (V)
Roasted tomato & red pepper bruschetta with a black olive tapenade (V)
Roast heritage beetroots, Ragstone goats' cheese, toasted hazelnuts & orange blossom honey dressing (GF V)

MAINS

Welsh lamb fillet, rosemary & redcurrants, new potatoes & fine green beans (GF DF)
Pork fillet, caramelised apple slices, braised red cabbage & roast new potatoes (GF DF)
Roast lime & thyme marinated chicken breast, sweet potato mash, roast cherry vine tomatoes (GF)
Chicken breast stuffed with lemon & herb mascarpone wrapped in Parma ham, (GF) roasted new potatoes & fine green beans
Whole boned quail stuffed with wild mushrooms & rosemary, dauphinoise potatoes, wilted baby spinach leaves
Traditional roast rib of beef, roast potatoes, seasonal greens, Yorkshire pudding & roast gravy (supplement £5.00) (GF)
Poached salmon fillet tomato-chilli salsa, new potatoes & fine green beans (GF DF)
Roasted fillet of salmon with rose harissa, garlic mash & Chantenay carrots & fine green beans (GF)
Aubergine cannelloni stuffed with ricotta, currants, capers & mint, fresh tomato sauce (GF V)
Seasonal risotto with rocket & Pecorino (V)
Pan fried guinea fowl breast, garlic roast new potatoes, green beans and wild mushroom sauce (GF)
Roast herb encusted cod, garlic roast new potatoes & wilted spinach
Zaatar roast butternut squash, quinoa, roast tomatoes, char grilled courgette, artichoke & tahini dressing (optional – add feta) (GF VG DF)
Beet & smoky tofu wellington, garlic roast new potatoes, buttered green beans, caramelised onion jam
Zaatar roast butternut squash, quinoa, roast tomatoes, char grilled courgette, artichoke & tahini dressing (optional – add feta) (GF VG DF)

DESSERTS

Lime & ginger posset, lemon shortbread thins (GF V)
Lemon curd tart, blueberries & raspberries (V)
Treacle tart with clotted cream (V)
Eton mess (GF V)
Summer pudding with Jersey cream (June-September only) (DF V)
Bitter chocolate truffle torte, raspberries, crème fraiche (GR V)
Petit pot au chocolat infused with aniseed (GF V)
Toasted almond panna cotta with seasonal fruit compote (GF V)
English sherry trifle (V)
Tiramisu (V)



SIT DOWN - VEGAN

Listed prices include – service staff, cook and kitchen support, white linen (other colours available) & Equipment – white china, glassware and cutlery

£69.95

STARTERS

Char grilled tender stem broccoli, chickpea and herbed couscous salad, toasted pumpkin seeds, chilli & lemon dressing
Turmeric and coriander roasted cauliflower, glazed red onions, pomegranate seeds, pea, shoots, micro herbs

MAINS

Roast balsamic candy striped beetroot tart (Open vegan puff pastry tart), red onion, garlic and thyme, green beans etc
Roast courgette, asparagus and pea risotto, rocket salad
Slow roasted red peppers, heritage tomatoes, garlic, rosemary, chilli oil dressing, fine green beans
Zaatar roast butternut squash, quinoa, roast tomatoes, char grilled courgette, artichoke & tahini dressing

DESSERTS

Vegan chocolate mousse
Apple and blueberry crumble (With non dairy spread)



DRINKS

Listed prices include – service staff, cook and kitchen support, white linen (other colours available) & Equipment – white china, glassware and cutlery

SOFT DRINKS

£9.50 per litre

Homemade pink lemonade
Sparkling elderflower with mint
Homemade blackcurrant and thyme cordial
Freshly squeezed orange Juice
Sparkling and still mineral water 750ml £3.50

BEER, ALE & LAGER 330ML

£5.25

A selection of Redchurch Brewery beer, ale and lager



WINE

Listed prices include – service staff, cook and kitchen support, white linen (other colours available) & Equipment – white china, glassware and cutlery

WHITE

Pinot Grigio I Castelli, Italy	**£28.5**
Cuvee des Chartreux Belle Emilie blanc, France	**£30**
Janelas Antigas Vinho verde, Portugal	**£33**
Picpoul de Pinet Les Roches Santes, France	**£36**
Turtle Bay Sauvignon Blanc, New Zealand	**£38**
Gavi di Gavi La Soraia	**£42**
Chablis Domaine Christophe Camu, France	**£48**

ROSÉ

Cuvee des Chartreux Belle Emilie, France	**£30**
J.L.Quinson Cotes de Provence, France	**£34**
Chateau D'Esclans Whispering Angel, France	**£48**

RED

Cuvee Des Chartreux Belle Emilie, rouge, France	**£29.5**
Carlos Serres organic Rioja Tempranillo, Spain	**£33**
Balauri Pinot Noir, Romania	**£34**
Primitivo Doppio, Italy	**£36**
Progreso Malbec, Argentina	**£39**

CHAMPAGNE AND SPARKLING

Pirani Prosecco DOC, Italy	**£34**
Silver Reign Brut NV, England	**£45**
Charles Joubert Brut, France	**£65**
Veuve Clicquot Yellow Label, France	**£85**

CORKAGE

Based on 750ml bottle or equivalent

Arrange your own wine or fizz
£15.00 per bottle



WHAT WE INCLUDE

- Event Planner (food and drink)
- Duty Manager

Please note these there may be additional charges if your booking is below 15 guests.

ABOUT OUR SUPPLIERS

BARRETT'S BUTCHERS

Bob has been supplying us from day one. His is a family run butchers shop in Belsize Park, with over a hundred years experience. He supplies excellent meat with no fuss and a big smile.

REDCHURCH BREWERY

Produced in Bethnal Green, their beers are distinctive and adventurous, bottled live to allow them time to mature and grow using the finest malted barley, hops and yeast. Uncompromisingly modern beers to make you think.

EXTRACT COFFEE ROASTERS

Founded in 2007, three best friends started on a mission to bring great coffee to the fore. Their coffee is ethically and responsibly sourced from producers around the world and the beans are roasted in a lovingly restored roaster called Bertha.

THE FLOUR STATION

Evolving from the award-winning fifteen Restaurant in east London, all their products are handmade using authentic baking methods. The dough is allowed to spend 24 hours fermenting and flavours developing before being baked, resulting in a real depth of flavour.

CANTON LOOSE LEAF TEA

Founded in 2007, they remain true to their principles by sourcing teas direct from small, family-run farms. They build relationships with the producers and have a trusted local buying partner to guarantee consistent quality.

ENGLAND PRESERVES

Sky and Kai make all their preserves by hand cooking locally sourced fruits. The result is a flavoursome jam, marmalade and chutney with great flavour and colour. All their products are made in Bermondsey by a small loyal team.

SQUARE ROOT LONDON

Ed and Robyn make small batch sodas in Hackney.
They are handmade, using real fresh fruit and natural sugars. No weird stuff, no compromises.

BOUTINOT WINES

Particular about what they do and who they we work with to ensure every bottle contains only the best wine sourced from the finest grapes.

LEAFI

Leafi is as an events company with a focus on excellence, creativity, personal approach and fabulous food. Our company ethos is based on a genuine care for clients, staff, suppliers and the quality of its products and services.

We offer a personal, flexible, professional and quality driven hospitality service from conception to completion. We have wide experience in delivering a variety of events including weddings, corporate parties, launches and much more. We have the flexibility to match the occasion from fun to formal and offer full administration and operation of the project from start to finish. We also provide a dedicated Events Manager that coordinates the initial proposals and site inspection.

Our food philosophy embraces the seasons, supports good animal husbandry practices and favours sustainable produce. We work with suppliers who share our values and who ensure that we receive produce of the very highest quality.

www.leafi.co.uk



TASTINGS

Tasting can be arranged at a cost of £175 for 2 people. Please note, if you cancel your tasting session, you will be charged.

MINIMUM SPEND

Minimim food and drink spend for an event is £1,500 + VAT

CONTACT

Whether your needs are for corporate entertaining, product launches or private parties our dedicated team are here to help you plan the perfect occasion.

www.leafi.co.uk