

Hospitality Menu

Leeds

Breakfast

Breakfast

Light Breakfast

£7.90 per person

Seasonal fresh fruit platter

Fresh baked pastries

Warm Berry and chocolate muffins

Honey granola and yoghurt pots

Berry Burst fruit smoothies

Selection of fresh pressed fruit juices

Fresh brewed coffee and tea

Breakfast Buffet

£15.75 per person

Selection of pressed fruit juices

Seasonal fresh fruit platter

Fresh baked pastries

Grilled back bacon

Cumberland sausage

Free range scrambled egg

Sauté button mushrooms

Slow roast confit tomatoes

Fresh brewed coffee and tea

Lunch

Light working lunch

Sandwich Lunch Option 1 £5.20 per person

Selection of fresh bloomer
granary
Sandwiches, wraps and soft rolls
(sliced local meats, fish, dairy
and salad)

Sandwich Lunch Option 2 £6.25 per person

Selection of fresh bloomer
granary
Sandwiches, wraps and soft rolls
(sliced local meats, fish, dairy
and salad)
+ Fresh fruit bowl

Sandwich Lunch Option 3 £7.30 per person

Selection of fresh bloomer
granary
Sandwiches, wraps and soft rolls
(sliced local meats, fish, dairy
and salad)
+ Fresh fruit bowl
+ Selection of small cakes

Working Lunch

Menu 1 £8.35 per person

Selection of fresh bloomer, granary
sandwiches and soft rolls
Thyme roasted pulled chicken with streaky
bacon
Houmous, red pepper and spinach wraps
Cajun chicken and chorizo skewer with sour
cream
Cherry tomato, basil and mozzarella kebabs
Pitta, deep fried spiced wraps, houmous,
tzatziki
Goats cheese and caramelised onion tartlets
Fresh fruit basket

Menu 2 £9.40 per person

Selection of fresh bloomer, granary sandwiches and soft
rolls
Mini Pittas filled with spiced chicken and salsa rossa
salad
Pitta, deep fried spiced wraps, houmous, tzatziki
Goats cheese and caramelised onion tartlets
Homemade red marmalade, sage and pork sausage rolls
Vegetable pakora and mango chutney
Crisp onion bhajis with minted dip
Pea and potato samosas with coriander and pickle
Thai fishcakes with ginger and sweet chilli sauce
Fresh fruit basket

Lunch

Build a lunch £12.60 per person

Create your own menu by selecting 6 items from the list below accompanied with a selection of fresh bloomer breads

- Chicken satay skewers with peanut crunch sauce
- Homemade red onion marmalade, sage and pork sausage rolls
- Vegetarian samosas with minted dip
- Cajun potato wedges with chilli mayonnaise
- Slow roasted tomato and feta tartlets
- Mini beef burgers with homemade relish
- Piri piri houmous, warm pitta, olives and crudities
- Crispy duck spring rolls, hoisin and sesame oil
- Thai fish cakes with sweet chilli sauce
- Spiced cumin lamb koftas, mint and cucumber yoghurt
- Barbeque honey roasted spare ribs

Healthy bowl menu

Individually boxed salad meals - 10 covers minimum

- Cajun chicken Nacho crunch chunky avocado, salsa
- Sweet chilli noodle lemongrass coriander and coconut chicken
- Baked lemon and salted salmon fillet, spring onion and potato chives salad
- Asparagus, chorizo, new potato salad with feta cheese and tomato oil
- Roast Mediterranean veg with sun dried tomato cuscus and palmers and crisps
- Poached chicken Caesar salad with parmesan croutons and dressing
- Smoked salmon and prawn, lemon and cherry tomato salad
- Salmon and avocado tartlet, pear and blue cheese and walnut salad
- Sour cherry, caramelised walnuts, mixed leaves, goat cheese and shallots
- Smoked paprika chicken, pepperoni, chorizo and red pepper pasta
- Tuna Nicoise salad, with boiled egg, find beans and mustard dressing
- Five beans with houmous, grilled red pepper and tzatziki
- Quinoa, roasted butternut squash, chickpea falafel and raita
- Cracked green wheat roasted tomatoes, almonds and spinach
- Deep fried cauliflower florets with a tangy lemon dressing
- Chicken satay skewers with peanut crunch sauce, rice salad
- Spiced cumin lamb koftas, mint and cucumber yoghurt and cumin couscous

Sharing Boards & Platters

£10.50 per person

Comfort

Black pudding scotch egg with

homemade piccalilli

Lishman pork pie

Brandy chicken liver pate

Caramelised onion and pork rolls,

wensleydale and red currant tartlets.

Flavour punching

Thai fish cakes with sweet fig chilli jam crisp

duck spring rolls with plum and hoisin sauce

Potato and pea spiced samosas with mint dip

Onion barji with cardamom mango chutney

Pan fried chorizo and chickpeas. Roasted

garlic and lemon aoili.

Taste the Med

Confit tomato and rosemary focaccia smoked

paprika chicken and chorizo skewers with

chargrilled red peppers

Cumin lamb koftas and tzatziki,

Selection of cheese with olives, sun blushed

tomatoes and houmous

Yorkshire Born

Mini yorkshire pudding filled with beef and beer onion

chutney

Whitby cod cakes and parsley lemon mayonnaie

Lishman sausages in honey and toasted sesame seeds

Yorkshire brie and cranberry tartlets

Black pudding, pork and apple sausage rolls

Veggie Platter

Potato and pea samosas and mint dip

Goats' cheese and caramelized onion tarts

Breaded roasted vegetable with sweet chilli and sour cream

Sweet potato and butternut frittata.

Flat breads, falafel and cajun houmous.

Vegan Power Platter

Chargrilled capsicums and pesto bruschetta

Onion bhaji and mango chutney, sweetcorn and courgette fritters
with tomato lime salsa

Marinated olives with root vegetable sticks

Sweet potato houmous and rice crackers

Lunch

Cold Buffet Option

£29.40 per person

Sliced marmalade baked ham
Yorkshire feta, red onion marmalade tartlets & spiced apple chutney
Rocket spinach or watercress with lemon vinegarette
Homemade whole grain mustard coleslaw
Chickpea and roasted Mediterranean vegetable couscous
Tomato, basil pesto and red onion salad
Garlic and Rosemary roasted baby jacket potatoes
Basket all fresh breads with sun dried tomatoes and pesto butter
Poached salmon and smoked salmon platter
Salted cucumber spring onion and creme fraiche
Herb green salad leaves
Sweet chilli chicken noodle salad
Asparagus, goats cheese and sun dried tomato tartlets
Cajun baked baby jacket potatoes with sour cream
Basket all fresh breads with pesto butter and balsamic oil

Grazing Option

£21.00 per person

A table packed with a feast of colourful mouth-watering food
Baked Yorkshire ham and egg quiche
Weegmanns pork pie with homemade piccalilli
Chicken chorizo and papper skewers with chipotle sauce
Goats cheese log with figs and Parma ham
Black pudding and Cumberland sausage rolls
Yorkshire brie with caremalized onion and ale chutney
Pesto butter, balsamic oil
Sourdough, herb focaccia, bread sticks
Pickled onions, pickles and marinated olives
Crudities and pittas
Tzatsiki
Avocado and red pepper guacamole

Desert

Please pick 5 desserts for the dessert table from the list below
£5.50 Per Person

- Toffee and banana cheesecake
 - Raspberry cheesecake
 - Lemon posset and ginger crumb
 - Dark chocolate brandy pots
 - Traditional black cherry trifle
 - Chocolate profiteroles and sauce
 - Rhubarb and custard mousse
 - Vanilla panna cotta with strawberries
 - White chocolate and honeycomb
 - Vanilla crème brulee with shortbread
 - Tart au citron with berry Eton mess
 - Baked lemon meringue pie
 - Dark chocolate brownie
 - Fresh berries and whipped cream tartlets
 - Strawberry and black berry meringues
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Vintage Afternoon Tea

£31.50 per person

Sandwiches

Smoked salmon and cucumber

Poached chicken, red pepper and avocado mayonnaise

Mature cheddar and homemade apple spiced chutney

Free range egg and watercress

Savoury

Caramelised onion sausage rolls

Cranberry and Wensleydale tartlet

Desserts

Creamed sultana scone and strawberry compote

Chocolate dipped profiterole

Tart au citron

Mini Raspberry and strawberry Eton mess

Served with Yorkshire tea served in old fashioned teapots and crockery

3 Course Event Menu £47.25 Per Person

Starters

Smoked mozzarella, plum and cherry tomato salad

Smooth chicken liver pate, red onion marmalade and brioche

Yorkshire feta, wild mushroom and mustard tartlet

Warm goats cheese, red onion marmalade tartlet

Pressed confit duck terrine with plump and ginger chutney

Twice baked applewood souffle with chunky sundried tomato and avocado salsa

Salmon three ways with pea pesto, hollandaise and watercress

Sour cherries, caramelized walnut and soft goats cheese

Mains

Bakes mustard ham joint, crushed new potatoes and braised baby leeks

Salted salmon fillet, asparagus, saute lemon, new potatoes, sauce vierge

Pan fried duck breast, sweet potato puree, spiced red cabbage and pancetta shallot jus

Seared pork loin, chorizo, black pudding, roquette, parmesan with spiced tomato chutney

Poached chick in fillet stuffed with wild mushroom farce and asparagus sauce

Pancetta rapped chicken, fondant potato, wrapped root vegetables mustard sage cream

Bolton abbey lamb rump, fine beans, brandy cream fondant potato and redcurrant jus

Yorkshire topside of beef served with puddings and red onion jus

Butternut squash and Yorkshire feta filo parcel

(All main course meals are accompanied with local market vegetables and potatoes)

Desserts

Rhubarb and sultana crumble with cold crème anglaise

Lemon posset and fresh berries

Warm dark chocolate tart with honey mascarpone and thyme syrup

Sticky toffee pudding and vanilla pod ice cream

Crème brulee and fresh raspberries, shortbread fingers

White chocolate and strawberry pots with honeycomb

Tart au Citron with Berry Eton mess

Toffee cheesecake with spiced ginger poached pear

Selection of local fine Yorkshire cheese with fig chutney and biscuits

CANAPES

£12.60 per person

Please select six from the list below

Mini Yorkshire puddings filled with Cumberland sausage and caramelised red onion

Thyme roasted pulled chicken and streaky bacon

Goat cheese, smoked salmon on sourdough

Saffron risotto cake with prawn and spiced pineapple salsa

Crayfish, mango and chilli blini

Moroccan spiced lamb koftas with fresh mint yoghurt

Pressed confit duck rilette and red onion marmalade

Parsnip and honey soup

Mini fish and chips with fresh tartar sauce

Thai fish cakes with fig and chilli jam

Smoked salmon, salted cucumber, lemon creme fresh

Peppered crusted salmon with herb creme fresh, potato rosti

Fresh mozzarella, tomato, red pepper and basil toasted bruschettas

Dessert Canapes

White chocolate and honeycomb cups

Rhubarb and sultana crumble with cold crème anglaise

Dark chocolate and Raspberry pots

Lemon tartlets with passionfruit cream

T's&C's

To make a booking, please complete the hospitality booking form be accessed via the link on the catering website.

To discuss your requirements for formal dining and events, please contact the team at leeds.facilities@mills-reeve.com

This menu is not produced or provided by Baxter Storey

Thank you