

Leith's

Scottish Menus for

European Aquaculture Society Conference 2016

Approximately 400-700 Guests

Tuesday 20th – Friday 23rd September

Edinburgh International Conference Centre

"Whether we are making a sandwich or a banquet we aim to be, in every way, **simply better**"

Prue Leith

Leith's

Welcome Reception

Tuesday 20th September

Canapes

Slow Cooked Ayrshire Pork, Galloway Lodge Apple Chutney

Scottish Hot Smoked Salmon, Dill and Lemon, Toasts

Scottish Beetroot, Coconut and Rosemary Soup Shots

Mini Chive Scone, Cod Brandade and Dulse Seaweed

Ayrshire Ham Terrine, Spiced Plum Relish

Mini Peterhead Smoked Haddock and Kedgeree Cakes with Curried Mayonnaise

Cauliflower and Arran Mustard Soup Shots

Crowdie Soft Cheese, Mushroom and Supernature Truffle Oil Toasts

Scottish Smoked Salmon Blinis, Yester Dairies Sour Cream and Horseradish Dressing

£16.50 per person

To include 4 Canapes and 2 Drinks (Glass of House Wine or Bottle of Beer)

£20.90 person

To include 6 Canapes and 2 Drinks (Glass of House Wine or Bottle of Beer)

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Presidents Reception

Thursday 22nd September

Buffet Dinner Menu

Please choose 3 Mains (including 1 Vegetarian), 1 Side, 2 Salads and 2 Desserts

Main Courses

Slow Cooked Scottish Venison, Redcurrant and Thyme Casserole
Roast Scottish Salmon Fillet, Tomato Herb and Stirlingshire Cream Sauce
Stoddarts Slow Cooked Blade of Beef and Scottish Ale Pie
Scottish Salmon, Coley and Haddock Fish Pie, Creamy Parsley and Caper Sauce
Penne Pasta, Walnut, Rocket and Dunsyre Blue Cheese (V)
Creamy Mushroom, Chestnut and Leek Pie (V)

Sides

Arran Mustard Creamed Potato
Cracked Pepper Roasted New Potatoes

Salads

Broccoli, Kale and Barley Salad, Supernature Lime Oil and Almonds
Raw Vegetable Slaw, Toasted Seeds, Supernature Mint Oil and Ginger Dressing
Pickled Fife Cauliflower, Cucumber and Radish Salad, Supernature Oil and Dill Dressing
Laurencekirk Carrot, Watercress and Quinoa Salad, Perthshire Honey Dressing

Puddings

Elderflower and Stirlingshire Cream Cheesecake Pots with Shortbread Crumble
Stirlingshire Cream and Yester Dairies Yoghurt Pannacotta, Fresh Fig and Raspberry Sauce
Warm Apple and Berry Crumble, Oat and Cinnamon Topping, Fresh Cream
Chocolate and Caramel Tarts

£44.00 per person

To include 2 Drinks (Glass of House Wine or Bottle of Beer)

Prices exclude VAT

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