

# EVENTS MENU

2017 / 2018

Turner Contemporary

LEAFI

[www.leafi.co.uk](http://www.leafi.co.uk)

## KEY

(GF) Can be made gluten free

(DF) Can be made dairy free

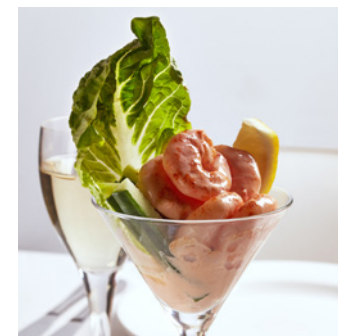
(V) Suitable for vegetarians

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Prices are per head and include staffing, equipment and VAT.

Every purchase supports Turner Contemporary.



# DAY DELEGATE

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## HALF DAY PACKAGE WITH SANDWICH LUNCH

£19.95

On arrival

Coffee, tea, mineral water and biscuits

Mid morning/afternoon refreshments

Coffee, tea, mineral water, brownie and flapjack bites

Lunch

Sandwich lunch – Coffee, tea, mineral water, orange juice

Sandwiches, crisps and fresh fruit pots

Choose 3 sandwich fillings

## ALL DAY PACKAGE WITH SANDWICH LUNCH

£24.95

On arrival

Coffee, tea, mineral water and biscuits

Mid morning refreshments

Coffee, tea, mineral water, brownie and flapjack bites

Lunch

Sandwich lunch – Coffee, tea, mineral water, orange juice

Sandwiches, crisps and fresh fruit pots

Choose 3 sandwich fillings

Afternoon refreshments

Coffee, tea, mineral water, mini scones, clotted cream, raspberry jam

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# DAY DELEGATE

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## HALF DAY PACKAGE WITH COLD BUFFET LUNCH

**£24.95**

On arrival

Coffee, tea, mineral water and biscuits

Mid morning/afternoon

Coffee, tea, mineral water, brownie and flapjack bites

Lunch

Cold buffet – two main dishes, two salads, brownie and flapjack bites

Mineral water and orange juice

## ALL DAY PACKAGE WITH COLD BUFFET LUNCH

**£29.95**

On arrival

Coffee, tea, mineral water and biscuits

Mid morning

Coffee, tea, mineral water, brownie and flapjack bites

Lunch

Cold buffet – two main dishes, two salads, fresh fruit pots

Mineral water and orange juice

Afternoon

Coffee, tea, mineral water, mini scones, clotted cream, raspberry jam

## ADDITIONAL ITEMS

Mineral water 750ml £3.25

Jug of orange juice or elderflower cordial £5.95

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# CANAPÉS

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**6 CANAPÉS** £19.50 | **8 CANAPÉS** £24.50 | **10 CANAPÉS** £27.00

## 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 creme 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 creme 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)
Polenta crostini, blue cheese & roast red pepper	(GF 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)

## FOR SPRING / SUMMER MONTHS

English asparagus tartlet with Parmesan cream	(V)
Chilled vichyssoise soup shot	(GF DF V)
Chilled gazpacho soup shot	(GF DF V)

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# BUFFET

£37.95

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## 2 MAINS 3 SIDES AND 1 DESSERT

### HOT MAINS

Moroccan lamb tagine	(GF DF)
Thai green chicken curry	(GF DF)
Beef, Guinness and 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)
Pea, mint, broad bean, mint & lemon risotto	(GF V)
Smoked haddock & dill fishcakes	(DF)
Poached salmon fillets, salsa verde	(GF DF)
Thai fishcakes	(DF)

### COLD MAINS

Poached salmon fillets, lemon & mint salsa	(GF DF)
Smoked duck, roast fennel, French beans	(GF DF)
Char-grilled chicken, ginger, chilli, garlic, broccoli	(GF DF)
Scottish smoked salmon, rye, dill, lemon creme fraiche	(GF)
Honey & mustard glazed gammon, piccalilli	(GF DF)
Smoked mackerel, beetroot, new potatoes, horseradish dressing	(GF DF)
Coronation chicken	(GF DF)

### 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)
Pea & mint puree	(GF V)

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### COLD SIDE DISHES

Roast sweet potatoes, figs, pomegranate seeds, creme fraiche, coriander	(GF DF V)
Broccoli, cherry tomato, toasted almonds	(GF DF V)
Roast fennel, French beans & garlic	(GF DF V)
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)

### DESSERTS

Lime & ginger posset, hazelnut shortbread	(GD DF V)
Treacle tart, clotted cream	(DF V)
Summer pudding, Jersey cream	(DF V)
Chocolate & sour cherry brownie, vanilla bean ice cream	(DF V)
Bitter chocolate truffle torte, raspberries, creme fraiche	(GF V)
Apple & blackberry crumble, double cream	(GF V)



# SIT DOWN £45.95

## 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)
Wild mushroom & thyme tart, mixed baby leaves & 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)

### Three ways with salmon (supplement £6.00)

Beetroot cured salmon with horseradish cream	(GF)
Salmon & dill mousse with cucumber & lemon salsa	(GF)
Salmon, leek & thyme tartlet	

## MAINS

Welsh lamb fillet, rosemary & redcurrants, new potatoes & fine green beans	(GF DF)
Pork fillet, caramelised apple slices, braised red cabbage, tender stem broccoli & roast new potatoes	(GF DF)
Roast lime & thyme marinated chicken breast, sweet potato mash, roast cherry vine tomatoes	(GF)
Chicken breast stuffed with lemon and herb mascarpone wrapped in Parma ham, roasted new potatoes & fine green beans	(GF)
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 (£5.00 supplement)	(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 and mint, fresh tomato sauce	(GF V)
Seasonal risotto with rocket and Pecorino	(V)

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## DESSERTS

Lime & ginger posset, lemon shortbread thins	(GF V)
Lemon curd tart, blueberries and 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, creme 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)

### Trio of desserts (supplement £5.00)

Dark chocolate & hazelnut teardrop with crystallised ginger	(V)
Lemon & blueberry tartlet	(V)
Seasonal meringue with raspberry coulis	(GF DF V)





# SHARING PLATTERS

£14.95 PER PLATTER

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## CHEESE BOARD (GF V)

Oxford Blue  
Keens cheddar  
Cornish brie  
Celery  
Grapes  
Caramelised onion chutney  
Millers Damsels wafers

## CHARCUTERIE (GF DF)

Parma ham  
Bresaola  
Milano salami  
Cornichons  
Caper berries  
Caramelised onion chutney  
Artisan bread

## VEGETARIAN BOARD (GF DF)

Chargrilled artichoke hearts  
Spicy marinated garlic  
Green peppers stuffed with soft cheese  
Bay and rosemary marinated olives and artisan bread  
Hummus & pitta bread



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## NIBBLES

£2.95 PER ITEM

Kettle chips	(GF V)
Wasabi peas	(DF V)
Marinated olives with lemon garlic & chilli	(GF DF V)
Spiced roasted nuts	(GF DF V)
Popcorn	(GF DF V)
Vegetable crisps	(DF V)
Cheese straws	(V)
Parmesan shortbread	(V)
Prosciutto wrapped grissini	(DF)

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# WINE

## WHITE

Araldica Piemonte Cortese	£18.95
El Tesoro Verdejo, Castilla León	£19.75
Vinazza Gargenega Pinot Grigio, IGT delle Venezie	£20.50
Montevista Sauvignon Blanc	£21.95
Réserve Personelle, Mâcon-Charnay	£24.95
La Colombe, Chablis	£32.95

## RED

Ramé Garnacha	£18.95
Domaine Mas Bahourat Merlot, Pays du Gard	£19.25
Artesa Organic Rioja [organic]	£21.95
Adobe Reserva Cabernet Sauvignon, Rapel Valley [organic]	£22.95
Boutinot 'Les Coteaux', Côtes du Rhône Villages	£24.95
Vallet Frères, Bourgogne Pinot Noir	£32.95

## ROSÉ

Pasquiers Grenache Cinsault Rosé, Pays d'Oc	£21.95
Domaine de la Vieille Tour Rosé, Côtes de Provence	£23.95

## SPARKLING

Fontessa Prosecco Spumante Brut	£24.95
Champagne Gremillet Sélection Brut	£47.50

## CORKAGE

Corkage per bottle wine or fizz	£12.50
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# DRINKS

## ALE AND LAGER

A selection of local ales and lagers £4.50 per bottle

## SOFT DRINKS

Homemade lemonade £5.95 per jug

Fresh orange juice £5.95 per jug

Sparkling elderflower £5.95 per jug

Mineral water £3.25 bottle

Filter coffee and tea £3.25

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