

# LEAFI

Christmas packages at Whitechapel Gallery



Create a magical event for your guests at Whitechapel  
with Leafi, Whitechapel's on site caterer

## PACKAGES

All of the following events are based on 4 hours, prices include venue hire, PA, DJ, cloakroom, equipment hire, linen, event management & staffing

### Package 1

(Prices are all net)

4 savoury canapés	50 guests	£110.00
4 bowl food	100 guests	£90.00
2 dessert canapés	150 guests	£85.00
Unlimited beer, wine & soft drinks	200 guests	£80.00
	250 guests	£75.00

### Package 2

Glass of Fontessa Prosecco Spumante	50 guests	£130.00
Home roasted nuts & marinated olives	100 guests	£118.00
Three course dinner	150 guests	£115.00
London roasted coffee & French macaroons	200 guests	£100.00
½ a bottle of Cuvee Jean Paul Vacluse per head	250 guests	£90.00
Unlimited winter berry warmer		
Unlimited still & sparkling mineral water		

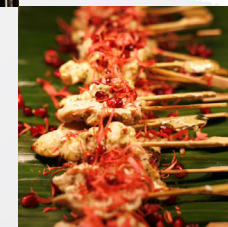
## VENUE EVENT AREAS

### Gallery 2

- Standing to 250
- Seated to 108

### Clore creative studio

- Standing to 50
- Seated to 50



## MENU

### Canapés

#### Meat

Smoked duck, shallot & thyme jam, toasted brioche  
Rose petal chicken skewers, pomegranate seeds  
Mini cocktail steak burgers, baby gherkin, chilli jam  
Organic cocktail Cumberland sausages, wholegrain mustard & wild flower honey  
Thai chicken bites, sweet chilli dip  
Fillet of beef croustade, English mustard  
Gloucester old spot & black pudding cakes with caramelised apple & deep fried sage

#### Fish

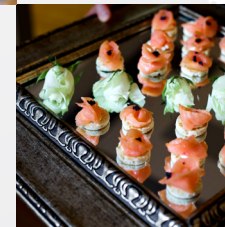
White crab meat tartlet with lime crème fraiche & chive  
Peppered mackerel with aioli, pickled shallots & toasted brioche  
Quails egg with anchovy on rye with chive butter  
Tiger prawns, chilli & garlic with chipotle mayonnaise  
Beetroot cured salmon, horseradish cream on pumpernickel  
Mini smoked haddock & Gruyere rarebit  
Scottish smoked salmon, lemon crème fraiche, Avruga caviar, mini buckwheat blini

#### Vegetarian

Crushed broad bean with pea, lemon & mint ricotta on toasted brioche  
Walnut crusted English goat's cheese & glazed pear croustade  
Roasted red & yellow tartlet  
Quails egg, celery salt & smoked paprika  
Roast baby beet & red onion tartlet with mozzarella & lemon thyme  
Walnut crostini, goat's cheese, pear & chive  
Wild mushroom tartlet

#### Dessert

Mini berry tartlets with rose water & vanilla cream  
Chocolate brownie bites with clotted cream & Scottish raspberries  
Lime & ginger chocolate cups  
Mini lemon & blueberry tartlets  
Selection of French macaroons  
Bitter chocolate truffles  
Dark chocolate crackling lollipops  
Chocolate dipped strawberries  
Baby meringues with Eton mess dip



## MENU

### Bowl food

#### Meat

Mini Cumberland sausage, mustard mash, red onion & thyme gravy  
Thai chicken curry, jasmine rice  
Beef stroganoff, wild rice  
Welsh lamb & rosemary casserole, dauphinoise potatoes  
Chicken, pea, lemon & mint risotto  
Chicken leek & tarragon pie  
Coq au vin with new potatoes & green beans

#### Fish

Tiger prawns with lemon grass, ginger, coriander, mange tout & egg noodles  
Seafood paella  
Bouillabaisse with red mullet, cod, prawns & mussels  
Salmon & fat prawn fish cakes with pea & mint puree  
Baked haddock with crushed new potatoes wilted spinach & tomato salsa

#### Vegetarian

Spelt risotto, roasted butternut squash, toasted walnuts & wild thyme  
Chestnut mushroom & Dorset blue Vinney lasagne  
Aubergine, roasted red pepper & goats cheese parmigiana  
Wild mushroom risotto with parmesan & rocket  
Sweet potato, chickpea curry with lemon grass, ginger & coriander & with jasmine rice  
Macaroni cheese, toasted walnut, & Parmesan bread crumbs

#### Desserts

Bramley apple & cinnamon crumble  
Winter berry mess  
Chocolate brownies with clotted cream & honeycomb crumbs  
English trifle  
Tiramisu  
White chocolate ice cream with cranberry compote  
Chocolate mousse with crystallised ginger



## MENU

### Sit down

#### Starters

Chicory, toasted walnut, caramelised pear, rocket & Dolce latte  
Scottish smoked salmon with beetroot & horseradish, pea shoots  
Wild mushroom & thyme tartlet with a pansy salad  
Smoked duck breast, roasted fennel, French beans & orange  
Roast beets, Ragstone goat's cheese, toasted hazelnuts & blossom honey  
Chicken liver terrine, apple & raisin chutney artisan bread

#### Mains

Roast harissa salmon fillet with spiced cous cous and preserved lemon  
Lime & thyme chicken breast with sweet potato mash fine green bean & roasted cherry tomatoes  
Traditional roast Norfolk Bronze turkey with chestnut stuffing, roast potatoes, Brussels sprouts, bacon wrapped chipolata, cranberry & port sauce  
Whole boned quail, wild mushroom & rosemary stuffing, wilted spinach & dauphinoise potatoes  
Butternut squash & sage risotto with tuffel oil and shaved pecorino  
Slow braised lamb shank with red wine pearl barley & rosemary broth

#### Desserts

Lime & ginger posset, hazelnut shortbread  
Treacle tart with Cornish clotted cream  
Plum pudding with rum butter  
Bitter chocolate truffle torte with raspberries & crème fraiche  
Apple & blackberry crumble with double cream  
Spiced orange and cranberry panna cotta

