

EVENTS MENU

2018 / 2019

Burgh House | & HAMPSTEAD
MUSEUM

LEAFI

www.leafi.co.uk



KEY

(CF) Can be made gluten free

(DF) Can be made dairy free

(V) Suitable for vegetarians

CANAPÉS

6 CANAPÉS £19.50 | 8 CANAPÉS £22.00

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	

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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)



Prices include labour, hire and linen (exclusive of VAT)

BOWL FOOD

£32.00

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3 SAVOURY PLUS 1 SWEET

MEAT

- Mini Cumberland sausage, mustard mash, red onion & thyme gravy
- Thai green chicken curry, jasmine rice (GF)
- Beef stroganoff, wild 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

- Seafood paella (GF)
- Bouillabaisse with red mullet, cod, mussels & prawns (GF DF)
- Salmon & prawn fish cakes, pea & mint puree (DF)
- Salmon & spinach gratinee (GF)
- Baked haddock with crushed new potatoes, wilted spinach and tomato salsa (GF DF)
- Fish pie (GF)

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 and 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)
- English trifle (V)
- English strawberries and cream (GF DF V)



Prices include labour, hire and linen (exclusive of VAT)

BUFFET

£42.50

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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)

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)



Prices include labour, hire and linen (exclusive of VAT)

SIT DOWN £55.00

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)



INDULGENT AFTERNOON TEA

£35.95

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Class of Prosecco

SAVOURIES

Poppy seed & Gruyere twists (V)

Parmesan & creamed leek tartlets (V)

Mini smoked salmon blini with creme fraiche & dill (V)

FINGER SANDWICHES

Smoked salmon, dill cream cheese on rye (V)

Free range egg and mustard cress on granary (V)

Poached chicken and tarragon mayonnaise on wholemeal

Wiltshire ham, English mustard on malted brown

SWEETS

Mini sultana scones, English preserves raspberry jam, Cornish clotted cream (V)

Lemon & blueberry tartlets (V)

Rose and strawberry macaroons (V)

Lime and stem ginger chocolate cups (GF V)

DRINKS

Selection of Canton loose-leaf teas (GF DF V)

English Breakfast

Earl Grey

Darjeeling

Fresh herbal infusions, mint or ginger, lemon & honey

Origin organic coffee



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SOMETHING EXTRA

£100 (FOR 15)

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SHARING

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

£2.50 PER HEAD

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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

The Rambler White, Chenin Blanc, South Africa	£12.95
Rame Macabeo, Spain	£18.95
Cuv'ee Jean-Paul Gascogne Blanc, France	£19.95
Réserve Personelle, Macon-Charnay, Burgundy, France	£24.95
La Colombe, Chablis, France	£32.95

RED

The Rambler Red, Barbera, Italy	£12.95
Ramé Garnacha, Spain	£18.95
Prime Cuts Red Blend, Western Cape, South Africa	£19.95
Boutinot 'Les Coteaux' Côtes du Rhône Villages, France	£24.95
Vallet Frères, Bourgogne, Pinot Noir, France	£32.95

ROSE

Pasquiers Grenache, Cinsault Rose, France	£21.95
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CHAMPAGNE AND SPARKLING

Fontessa Prosecco Spumante, Veneto, Italy	£24.95
Champagne Gremillett Selection Brut, France	£47.50

CORKAGE

Arrange your own wine or fizz	£10.00 per bottle
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