

P R I V A T E
D I N I N G



**THE
LEEDS
DELI**

G R A Z E B O A R D S



AN ARRIVAL DRINK OF FIZZ

~

A SELECTION OF CURED
MEATS, CHEESES,
HOMEMADE FOCCACIA,
SEASONAL FRUITS &
CRUDITES

~

£17.50PP INCLUDING
AN
ARRIVAL FIZZ

PLEASE NOTE FOR PRIVATE EVENTS WE REQUIRE 20 GUESTS OR A MINIMUM SPEND ON FOOD OF £400
THESE ARE SAMPLE MENUS THAT ARE SUBJECT TO SEASONAL AND SUPPLIER CHANGES, SPECIFIC MENUS TO BE DISCUSSED ON BOOKING

P I Z Z A & P R O S E C C O



AN ARRIVAL DRINK OF FIZZ

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A SELECTION OF SHARING STYLE
PIZZAS OF YOUR CHOOSING

~

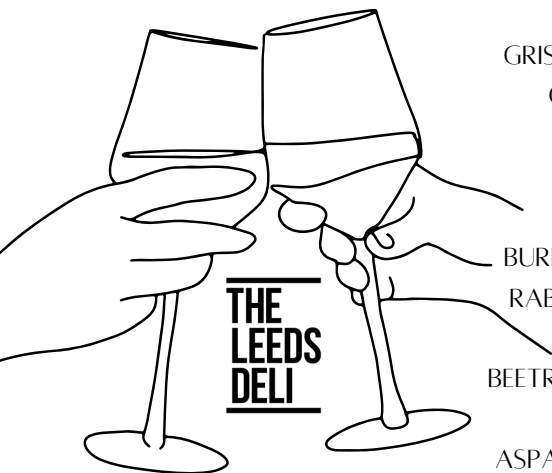
A CHOICE OF BEAUTIFUL SALADS

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£20PP

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C I C C H E T T I



PROSCUITTO, MINT & FIG CROSTINI
MOZARELLA BOCCONCINI
GRISSINI WITH PICKLED RADICCIO & SALAMI
COURGETTE, MINT & CHILLI PIZETTA
GOATS CHEESE STUFFED PEPPERS

FRITTO MISTO, SAFFRON AIOLI
BURRATA WITH BRAISED LENTILS & BASIL OIL
RABBIT & PANCETTA RAGU & TORTIGLIONI
BEETROOT SALAD, ROCKET & WALNUT PESTO
PEAR & GORGONZOLA SALAD
ASPARAGUS SPEARS WITH ANCHOVY BUTTER

£30PP INCLUDING AN
ARRIVAL FIZZ

TIRASMISU

LIMONCELLO & ARAGOSTINI

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T A P A S



£35PP INCLUDING AN
ARRIVAL FIZZ

CHARCUTERIE BOARDS

PAN CATALAN

BREAD & AIOLI

~

CHORIZO

CALAMARI, LEMON MAYO

CROQUETTAS

MEATBALLS

PATATAS BRAVAS

~

GREEN BEAN SPRING SALAD

ROASTED PEPPER SALAD

~

PASTEL DE NATA

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P I Z Z A S E L E C T I O N

MARGHERITA (V)

HERITAGE TOMATOES, MOZZARELLA, BASIL

DIAVOLA

SPICY PEPPERONI, NDUJA, MOZZARELLA, GREEN CHILLI

CHICKEN PESTO

ROAST CHICKEN, PESTO, MOZZARELLA, CHERRY TOMATO

GOATS CHEESE (V)

GOATS CHEESE, ROASTED ONION, PINE NUTS, BALSAMIC BEETROOT

TUSCAN FENNEL SAUSAGE

TUSCAN FENNEL SAUSAGE, MOZZARELLA, FRIARIELLI

MUSHROOM & TRUFFLE (V)

CHESTNUT MUSHROOMS, GARLIC, MOZZARELLA, TRUFFLE OIL

PROSCUITTO

PROSCUITTO, MOZZARELLA, ROCKET, SHAVED PARMESAN & PESTO

VEGETARIAN (V)

PEPPER, ARTICHOKE, ITALIAN GREENS, MUSHROOM, BLACK OLIVES, MOZZARELLA

GORGONZOLA, ARTICHOKE & GRAPE (V)

GORGONZOLA, ARTICHOKE, MOZZARELLA & ROASTED GRAPES

REINE

ROAST HAM, CHESTNUT MUSHROOM, OLIVES, MOZZARELLA

GLUTEN FREE PIZZA BASE

AVAILABLE ON REQUEST

S A L A D
S E L E C T I O N

COURGETTE RIBBON, LEMON & FETA

GOATS CHEESE, BEETROOT, PINE NUTS, LENTILS &
MIXED LEAVES

GREEN BEANS, ORANGE & HAZELNUTS

FRESH PESTO POTATO SALAD & PARMESAN

FRENCH TUNA NICOISE

HERITAGE TOMATO & MOZZARELLA

PEAR, BLUE CHEESE & ROCKET

CHICKEN CAESAR SALAD – ROMAINE, CAESAR
DRESSING, FOCACCIA CROUTONS & PARMESAN

GREEN BEAN & ASPARAGUS SPING SALAD

ROASTED RED PEPPERS, GARLIC, CAPERS,
ANCHOVIES

D R I N K S

WINE & BEERS

| | |
|---------------------------------------|-------------|
| | 125ML / BTL |
| PROSECCO 11% | 5 / 19 |
| | 175ML / BTL |
| HOUSE WHITE 13.5% | 5 / 18 |
| NZ SAUV BLANC 12.5% | 5.50 / 20 |
| HOUSE RED 14% | 5 / 18 |
| HOUSE ROSE | 5.50 / 20 |
| COTEAUX VAROIS EN PROVENCE 12.5% | |
| CHATEAU BERNE ROSE 12.5% | 28 |
| PERONI | 3 |
| RED 4.7%, GLUTEN FREE 5.1%, LIBERA 0% | |
| PERONI GRAN RISERVA 6.6% | 5 |
| CIDRE BOLEE 6% | 3.5 |
| SPINNAKER IPA 4.7% | 4.5 |
| BLOODY MARY 6.3% | 5 |
| APEROL SPRITZ | 7 |
| DELI SPRITZ | 7.5 |
| MALFY GIN, LIMONATA & FRESH LEMON | |

SNACKS

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|--|-----|
| CHILLI NUTS | 4 |
| WASABI PEAS | 4 |
| BALSAMIC ONIONS | 4 |
| SAUSAGE ROLL & PICACLILLI | 3 |
| DRINKS BISCUITS | 2.5 |
| PECORINO, ROSEMARY & SEAWEED / PARMESAN, TOASTED PINE NUT & BASIL / CHEDDAR, CHILLI & ONION | |