

P R I V A T E  
E V E N T S



THE  
LEEDS  
DELI

# C O N T I N E N T A L B R E A K F A S T



£15.00PP

SERVED SHARING STYLE

~

FRESH ORANGE, TEA OR COFFEE

~

SELECTION OF PASTRIES

YOGHURT & GRANOLA

FRESH FRUIT

A F T E R N O O N  
T E A O U R W A Y



£15 PP

£20 PP WITH A GLASS OF FIZZ

SERVED SHARING STYLE

~

TEA, COFFEE, SOFT DRINK

~

SELECTION OF FOCCACIA  
SANDWICHES

~

SALADS

~

SWEET TREATS

# 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

# CANAPES



## HOT CANAPES

TRUFFLE ARANCINI (V)

PISSADELIERE (V)

CHORIZO CROQUETTES

MINI BEEF & MOZZARELLA MEATBALLS

MINI HOMEMADE SAUSAGE ROLLS

POLENTA CHIPS WITH ROSEMARY & PARMESAN

## COLD CANAPES

SMOKED SALMON BLINIS

ROAST BEEF, HORSERADISH BLINIS

CAPRESE & PESTO CROSTINIS

PROSCUITTO WRAPPED PEARS WITH GOATS CHEESE

ANTIPASTI SKEWERS

HONEY & GOATS CHEESE ENDIVE CUPS

£2.25 PER CANAPE, RECOMMENDED 4 PER PERSON

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



AN ARRIVAL DRINK OF FIZZ



A SELECTION OF SHARING STYLE  
PIZZAS OF YOUR CHOOSING



A CHOICE OF BEAUTIFUL SALADS



£20PP

# C I C C H E T T I



£35PP INCLUDING AN  
ARRIVAL FIZZ

FRESH PEA & MINT CROSTINI  
MOZARELLA BOCCONCINI  
COURGETTE, MINT & CHILLI PIZETTA  
ROASTED FRENCH PEPPERS

FRITTO MISTO, SAFFRON AIOLI (NO PRAWNS)  
BURRATA WITH BRAISED LENTILS & BASIL OIL  
BEEF SHIN RAGU & PAPPARDELLE

BETROOT SALAD, ROCKET & WALNUT PESTO  
COURGETTE RIBBON, ROCKET, FETA & HAZELNUT  
ASPARAGUS SPEARS WITH ANCHOVY BUTTER

TIRASMISU

LIMONCELLO & ARAGOSTINI

# T A P A S



£35PP INCLUDING AN  
ARRIVAL FIZZ

CHARCUTERIE BOARDS

PAN CATALAN  
BREAD & AIOLI

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CHORIZO  
CALAMARI, LEMON MAYO

CROQUETTAS  
MEATBALLS  
PATATAS BRAVAS

~

GREEN BEAN SPRING SALAD  
ROASTED PEPPER SALAD

~

PASTEL DE NATA



# 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

ROAST SWEET POTATO WEDGES, PISTACHIOS,  
GOATS CHEESE & POMEGRANATE

COUS COUS, FRESH PEAS, SUNDRIED TOMATOS,  
BASIL DRESSING

FRESH PESTO POTATO SALAD & PARMESAN

FRENCH TUNA NICOISE

HERITAGE TOMATO & MOZZARELLA CAPRESE

SMASHED CUCUMBER & RADISH SALAD

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

GREEK SALAD – FETA, PERELLO OLIVES, CUCUMBER,  
TOMATO, RED ONION

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%	5.5
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

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	

# T H E   B O R I N G B I T S

PLEASE BE AWARE THAT WE DO NOT SAVE DATES ON ENQUIRY, UNTIL A BOOKING IS CONFIRMED WITH A CONFIRMATION EMAIL ANY ENQUIRED DATES ARE AVAILABLE TO OTHER CUSTOMERS TO BOOK.

THESE SAMPLE MENUS ARE SUBJECT TO SEASONAL AND SUPPLIER CHANGES, THIS CAN INCLUDE PRICING ALTERATIONS.

OUR SAMPLE MENUS ARE A GUIDE OF WHAT WE'RE ABLE TO OFFER, BUT BY NO MEANS ARE YOU RESTRICTED TO THIS, YOU CAN MIX AND MATCH. WE CAN ACCOMMODATE MOST REQUESTS. SPECIFIC MENUS TO BE DISCUSSED ON BOOKING.

WE ASK THAT ANY DIETARY REQUIREMENTS ARE PROVIDED ALONG WITH FINAL NUMBERS NO LATER THAN 7 DAYS PRIOR TO AN EVENT. PLEASE NOTE THAT ONCE FINAL NUMBERS HAVE BEEN AGREED THIS THEN BECOMES THE MINIMUM SPEND REQUIREMENT FOR THE EVENT AS WE ARRANGE STAFFING AND ORDER STOCK ACCORDING TO THESE NUMBERS.

IN THE UNFORTUNATE EVENT YOUR FINAL NUMBERS REDUCE, WE'RE UNABLE TO OFFER ANY REDUCTION IN FEE. WE WILL OF COURSE PROVIDE ANY AGREED FOODS FOR YOU TO TAKEAWAY IN THE ABSENCE OF GUESTS SHOULD YOU WISH TO DO THIS.

WE DO NOT USUALLY ASK FOR A DEPOSIT FOR EVENTS, WE KINDLY ASK THAT ANY PREARRANGED FOOD & DRINK IS SETTLED ALONG WITH FINAL NUMBERS AND DIETARY REQUIREMENTS 7 DAYS PRIOR TO YOUR EVENT, ANY ADDITIONAL ITEMS CAN BE PAID FOR AT YOUR EVENT.

METHODS OF PAYMENT INCLUDE: CARD PAYMENT IN THE DELI, PAYMENT LINK VIA PHONE OR EMAIL, OR BACS BANK TRANSFER, PLEASE MAKE YOUR PREFERENCE KNOWN ON BOOKING.

FOR EXCLUSIVE HIRE OF THE DELI MINIMUM  
NUMBERS OR A MINIMUM SPEND MAY APPLY

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