



CORPORATE & PRIVATE EVENTS

# WELCOME TO ST ALBANS MUSEUM + GALLERY

We would love to cater for you on your special event. Please bear in mind, this is only a guide and starting point for you, as we are able to tailor our packages to suit your requirements.

## SEASONAL & LOCALLY SOURCED MENUS...

Our approach to food is that we select the best seasonal ingredients available and use them to create fresh, vibrant, modern dishes ensuring that our key ingredients are sourced locally, wherever possible from sustainable source.

## WHAT'S INCLUDED...

Prices illustrated are fully inclusive of an event manager, foodservice staff, chefs, traditional crockery, cutlery, and full consultation & support.

## THE NEXT STEP...

Having selected us as your venue, please drop us a line at [stalbens@leafi.co.uk](mailto:stalbens@leafi.co.uk) briefly outlining your ideas and plans for the day, or alternatively call to arrange a mutually convenient appointment at our premises to discuss your requirements in greater detail **07407225928**.

We look forward to hearing from you!

LEAFI



# CAPACITY



Restored to their former glory the historic spaces at St Albans Museum + Gallery can cater for a number of occasions.

The Assembly Room is the jewel in the crown of the Georgian Town Hall, which sits behind the impressive Palladian façade and balcony. A stunning versatile ballroom, with a history of state banquets, galas, balls and dinners. Perfect for larger gatherings.

One of the only few remaining pre-Victorian courtrooms in the country, the Courtroom at St Albans Museum + Gallery is brimming with charm.

## Assembly Room

Sit down dinner **120**

Theatre Style **150**

Reception **150**

## Court Room & Landing Gallery

Sit down dinner **70**

Theatre Style **90**

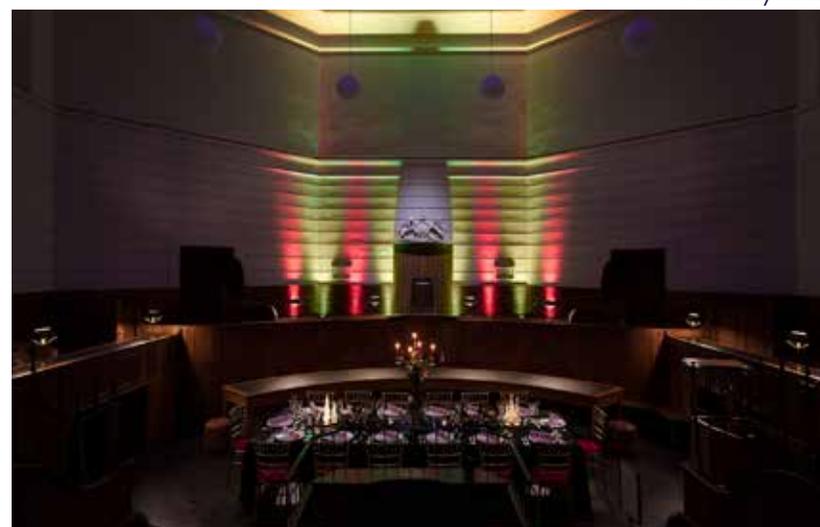
Reception **100**

## Whole Building

**400**



Assembly Room



Courtroom

# BREAKFAST MEETINGS



The Assembly Room and Courtroom offer a striking and professional setting for early morning networking events and presentations.

With in-house catering on-site we offer a wide range of breakfast menus from continental to à la carte.



# WORKING LUNCHESES



With our in-house caterers no business lunch is too big or too small. Take advantage of the delicious seasonal menus we have to offer. Let us handle everything, so you stay focused.

Take over the grand Assembly Room either for a sit down 3 course lunch and choose from our popular buffet options or build an off-site day with a difference.

Ensure outstanding productivity by supplying your team with striking light filled rooms.

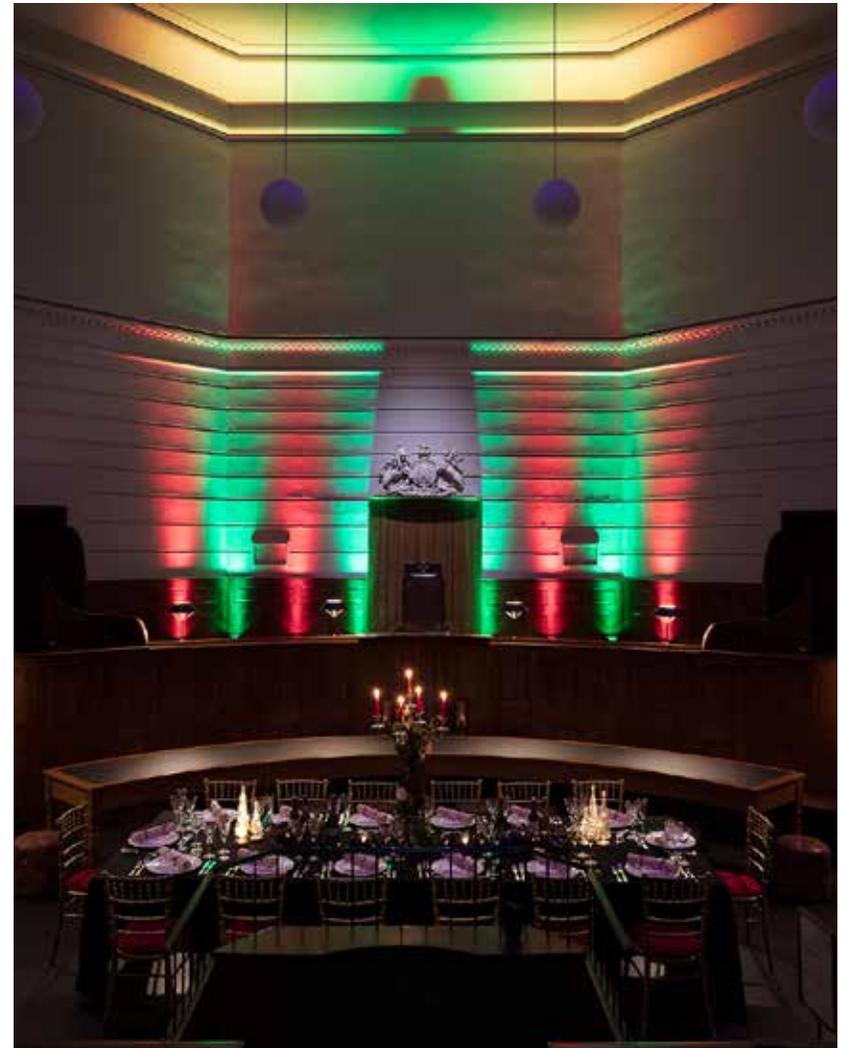


# PARTIES

Both the Courtroom and the Assembly Room are equipped to hold informal or formal dinners. Why not get the party started with a DJ and a fully stocked bar?

The Assembly Room and Courtroom can be transformed with state of the art lighting and sound systems.

Utilise these unique spaces to bring your team together in an unforgettable way.





# BREAKFAST AND MORNINGS



## **BREAKFAST CANAPÉS** 4 canapés **£12.50**

Pineapple, kiwi, blueberry & mint fruit skewers

Pancetta, cheddar & chive tartlets

Smoked salmon blini, crème fraiche, lemon & dill

Avocado, feta & chilli crostini

Smoked haddock & cheese rarebits

Cocktail Cumberland sausages, tomato ketchup, brown sauce, English mustard

## **FINGER FOOD** 4 choices **£17.95**

Smashed avocado, chilli & lime bruschetta, feta & pomegranate seeds

Warm pancetta & cheddar tarts

Bacon sandwiches

Greek yoghurt pots, maple & apricot granola, blueberry compote

Smoked haddock rarebit toasts

Cocktail sausages, tomato ketchup, brown sauce, English mustard

## **DRINKS**

Extract coffee and canton tea **£2.50**

Extract coffee and canton tea, flower station pastries **£4.50**

Freshly squeezed orange juice **£6.50 per litre**

Still and sparkling mineral water 750ml **£2.95**



# CANAPÉS

6 canapés **£19.95** | 8 canapés **£23.95** | 10 canapés **£25.95**

## 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 crème 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 crème fraiche, rye (GF DF)

Scottish smoked salmon, lemon crème fraiche, caviar & mini buckwheat blini

Gravadlax on dark rye with dill mustard (GF DF)

Mini smoked haddock & gruyère 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)

## VEGAN

Beetroot & walnut hummus, charcoal canapé tartlet, micro cress (VG)

Char grilled asparagus, Maldon sea salt (VG)

Cherry tomato & basil skewers (VG)

Roast cubed butternut squash skewers with thyme & garlic (VG)

Smashed peas with lemon & mint (VG)

White bean & sage crostini (VG)

Smoked aubergine crostini, sesame seeds & pomegranate (VG)

## 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)





# BOWL FOOD

## 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)

## VEGAN

- Aromatic butternut squash & spinach curry, roasted coconut, lime & tamarind (VG)
- Spring risotto, with asparagus, peas, lemon & thyme (VG)
- Chickpea & sweet potato thai curry, lemon grass & ginger (VG)
- Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

£22.50 | 3 savoury plus 1 sweet

## 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 V)





# SIT DOWN MENU

£44.95 | 1 starter, 1 main and 1 dessert



## 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)
- Roasted heritage beetroots, Ragstone goats' cheese, toasted hazelnuts & orange blossom honey dressing (GF V)

- Three ways with salmon (£6.00 supplement)
- 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 & 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)

## 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, crème fraiche (GF 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)



# SIT DOWN - VEGAN

£36.95 | 1 starter, 1 main and 1 dessert



## STARTERS

Roast plum tomato, thyme & garlic bruschetta (VG)

Roast beetroot, toasted hazelnut & rocket salad (VG)

Red & white chicory leaves, Comice pear, caramelised pecans & rocket (VG)

## MAINS

Baked butternut squash, quinoa, walnuts, herb salsa (VG)

Slow roasted red peppers, stuffed with cherry tomatoes, olives, pinenuts & raisins (VG)

Moroccan root vegetable and chickpea curry, brown rice (VG)

## DESSERTS

Vegan chocolate brownie, raspberries (VG)

Blood orange sorbet (VG)

Poached pears, vanilla syrup (VG)



# BUFFET

## HOT MAINS

Moroccan lamb tagine (GF DF)  
Thai green chicken curry (GF DF)  
Beef, Guinness & chestnut mushroom casserole (GF DF)  
Chicken, leek & tarragon pie  
Beef bourguignon (GF DF)  
Aubergine, roast red pepper & goats cheese parmigiana (GF V)  
Cod & smoked haddock pie, parmesan mash (GF)  
Salmon & spinach gratinée (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)

## VEGAN

Aromatic butternut squash & spinach curry, roasted coconut, lime and tamarind (VG)  
Spring risotto, with asparagus, peas, lemon and thyme (VG)  
Chickpea & sweet potato thai curry, lemon grass & ginger (VG)  
Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

## 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 crème fraiche (GF)  
Honey & mustard glazed gammon, piccalilli (GF DF)  
Smoked mackerel, beetroot, new potatoes, horseradish dressing (GF DF)  
Coronation chicken (GF DF)

**£29.50** | 2 mains, 3 sides and 1 dessert

## 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, crème 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, crème 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, crème fraiche (GF V)  
Apple & blackberry crumble, double cream (GF V)





# INDULGENT AFTERNOON TEA

£32.00 with Prosecco / £27.95 without Prosecco

## GLASS OF PROSECCO

## SAVOURIES

Poppy seed & Gruyère twists (V)

Parmesan & creamed leek tartlets (V)

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

## FINGER SANDWICHES

Smoked salmon, dill cream cheese on rye

Free range egg & mustard cress on granary (V)

Poached chicken & 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 & strawberry macaroons (V)

Lime & stem ginger chocolate cups (GF V)

## DRINKS (GF DF V)

Selection of Canton loose-leaf teas

English Breakfast, Earl Grey, Darjeeling

Fresh herbal infusions, mint or ginger, lemon & honey

Origin organic coffee





# SOMETHING EXTRA



## **CHEESE BOARD (GF V) £4.95** *per person*

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

## **VEGETARIAN BOARD (GF DF) £4.95** *per person*

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

## **NIBBLES £2.25** *per item, per person*

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)  
Cheese straws (V)



# DRINKS



## WHITE

Araldica Piemonte Cortese **£12.95**

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 **£12.95**

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**

## CHAMPAGNE AND SPARKLING

Fontessa Prosecco Spumante Brut **£24.95**

Champagne Gremillet Sélection Brut **£47.50**

## CORKAGE BASED ON 750ML BOTTLE OR EQUIVALENT

Arrange your own wine or fizz **£10.00** per bottle

## BEER, ALE & LAGER 330ML **£4.50**

A selection of Redchurch Brewery beer, ale and lager

## SOFT DRINKS **£6.50** per litre

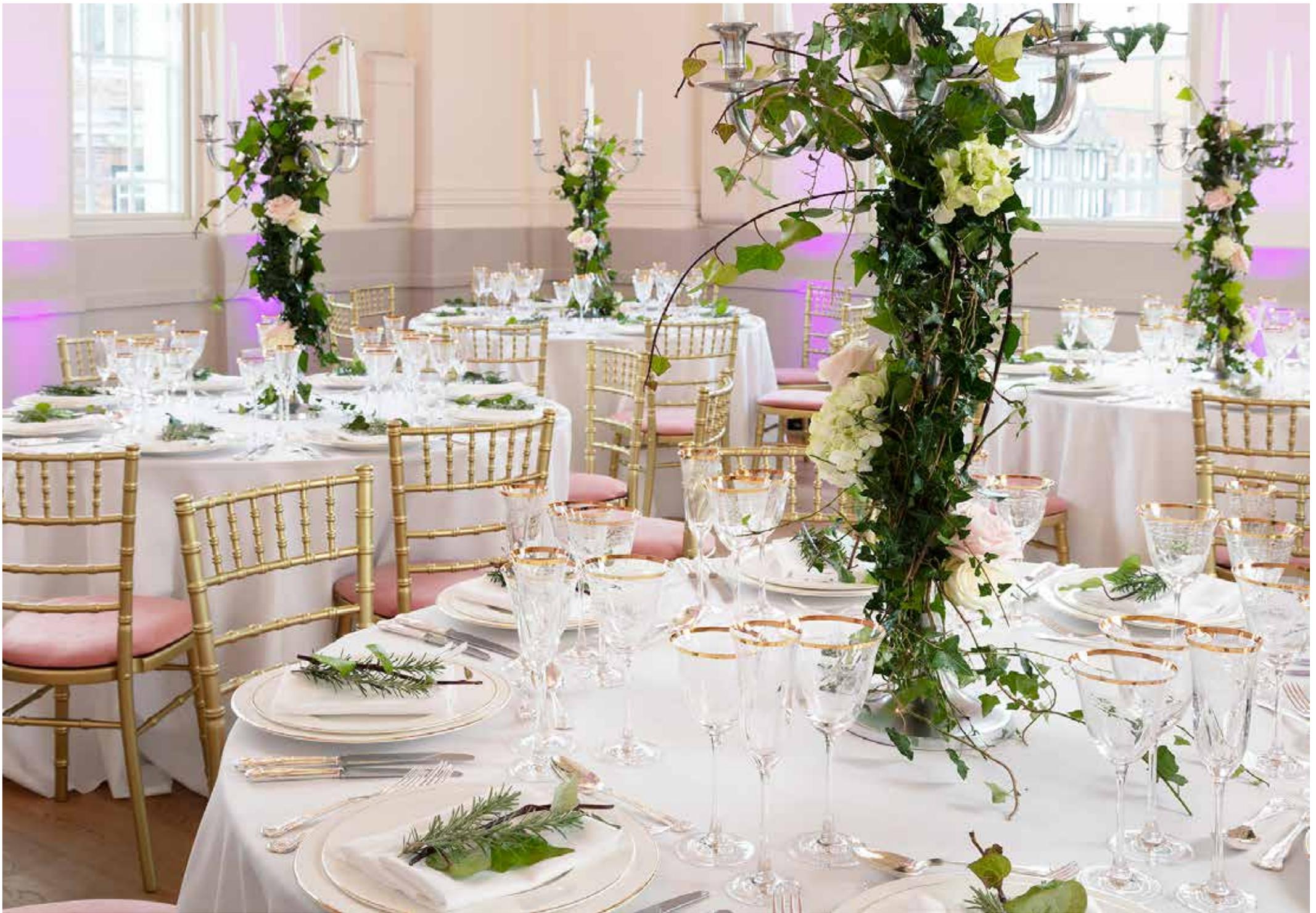
Homemade pink lemonade

Sparkling elderflower with mint

Homemade blackcurrant and thyme cordial

Freshly squeezed orange Juice

Sparkling and still mineral water 750ml **£2.95**



# WEDDING PACKAGES



## **PLATINUM £105.00\***

Dedicated wedding co-ordinator  
A glass of sparkling wine on arrival  
4 Canapes per person  
3 course wedding breakfast with coffee and chocolates  
½ bottle of house wine per person  
Jugs of iced water  
A glass of sparkling wine for the toast  
White table linen and napkins  
Complimentary menu tasting for Bride and Groom

## **GOLD £85.00\***

Dedicated wedding co-ordinator  
A glass of sparkling wine on arrival  
3 course wedding breakfast with coffee  
White table linen and napkins

## **SILVER £70.00\***

Dedicated wedding co-ordinator  
A glass of sparkling wine on arrival  
Buffet Menu  
White table linen and napkins

*\*price per person based on a minimum of 60 guests*





# ABOUT OUR SUPPLIERS



## Barrett's Butchers

### BARRETT'S BUTCHERS

Bob has been supplying us from day one. His is a family run butchers shop in Belsize Park, with over a hundred years experience. He supplies excellent meat with no fuss and a big smile.



### REDCHURCH BREWERY

Produced in Bethnal Green, their beers are distinctive and adventurous, bottled live to allow them time to mature and grow using the finest malted barley, hops and yeast. Uncompromisingly modern beers to make you think.



### EXTRACT COFFEE ROASTERS

Founded in 2007, three best friends started on a mission to bring great coffee to the fore. Their coffee is ethically and responsibly sourced from producers around the world and the beans are roasted in a lovingly restored roaster called Bertha.



### THE FLOUR STATION

Evolving from the award-winning fifteen Restaurant in east London, all their products are handmade using authentic baking methods. The dough is allowed to spend 24 hours fermenting and flavours developing before being baked, resulting in a real depth of flavour.



### CANTON LOOSE LEAF TEA

Founded in 2007, they remain true to their principles by sourcing teas direct from small, family-run farms. They build relationships with the producers and have a trusted local buying partner to guarantee consistent quality.



### ENGLAND PRESERVES

Sky and Kai make all their preserves by hand cooking locally sourced fruits. The result is a flavoursome jam, marmalade and chutney with great flavour and colour. All their products are made in Bermondsey by a small loyal team.



### SQUARE ROOT LONDON

Ed and Robyn make small batch sodas in Hackney. They are handmade, using real fresh fruit and natural sugars. No weird stuff, no compromises.



### BOUTINOT WINES

Particular about what they do and who they work with to ensure every bottle contains only the best wine sourced from the finest grapes.

# OUR CATERERS

Leafi is as an events company with a focus on excellence, creativity, personal approach and fabulous food. Our company ethos is based on a genuine care for clients, staff, suppliers and the quality of its products and services.

We offer a personal, flexible, professional and quality driven hospitality service from conception to completion. We have wide experience in delivering a variety of events including weddings, corporate parties, launches and much more. We have the flexibility to match the occasion from fun to formal and offer full administration and operation of the project from start to finish. We also provide a dedicated Events Manager that coordinates the initial proposals and site inspection.

Our food philosophy embraces the seasons, supports good animal husbandry practices and favours sustainable produce. We work with suppliers who share our values and who ensure that we receive produce of the very highest quality.

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



# CONTACT

Whether your needs are for corporate entertaining, product launches or private parties our dedicated team are here to help you plan the perfect occasion.

St Albans Museum + Gallery  
Town Hall, St Peter's Street  
St Albans, AL1 3DH

07407225928  
stalbans@leafi.co.uk

