

# RelishFood

## Meetings & Training Days

The most important meal of the day, for us, is lunch. With more years than we'd care to mention; preparing, delivering and perfecting **#leedsbestlunch**. This is our specialist area and we have it down to a fine art - please take a look through some of our testimonials for feedback from (some of the most demanding) professionals in Leeds.

We also offer a host of brilliant breakfast options.



## Sandwiches

**Served on a selection of white, granary and ciabatta bread, baked fresh daily.**

- Wiltshire ham & seasonal chutney
- Mature cheddar & seasonal chutney (V)
- Egg mayo & mustard cress (V)
- Harissa chicken, roast peppers & avocado
- Pastrami, cream cheese & dill pickles
- Tuna mayo, lemon & black pepper
- Chicken, English bacon, avocado & Caesar dressing
- Chicken, lemon & tarragon with avocado
- Smoked salmon, horseradish crème fraiche & pickled cucumber
- Goats cheese, beetroot, caramelised onion chutney & rocket (V)
- Chorizo, peppers & brie
- Roast chicken with sage & onion stuffing
- Hummous, feta, tomato & avocado (V)
- Falafel fritters, roast peppers, feta & hummous (V)
- Feta, peppers & sundried tomatoes (V)
- Ham, cheddar & Dijon mustard

## Nibbles

- Tortilla wrapped in Chorizo
- Smoked salmon blinis with horseradish crème fraiche & chives
- Crostinis; Various Flavours (V)
- Miniature quiches
- Mini Yorkshire puddings with rare roast beef, horseradish cream and onion marmalade
- Mini Yorkshire puddings with creamed mushrooms, chives and truffle oil (V)
- Falafel & onion fritters with tzatziki dip (V)
- Sweetcorn fritters with red pepper, spring onion and ginger served with chilli dip (V)
- Seasonal Creations (check online for our latest nibbles)

## Desserts

- Brownies; Rocky Road, Salted Caramel, Snickers, Triple Chocolate, Mint Aero
- Handmade Tartlets; Apple, Raspberry & Almond, Cherry & Almond, Honey Nut
- Slab Cakes; Raspberry & Lemon, Blueberry & Vanilla, Carrot cake

## Speciality Desserts

- *Bannoffingtons*
- *Lamingtons*
- *Chocolate Profiteroles*

# Menu Selector

	Selection of Sandwiches	Home-made Nibbles	Handmade Desserts	Luxury Fruit Platter	Cost (£) per person
Meeting Menu 'A'	✓	-	-	-	£3.95
Meeting Menu 'B'	✓	✓	✓	-	£6.95
Meeting Menu 'C'	Mezze Platters & Charcuterie	Selection of Salads & Breads	✓	-	£8.75
Breakfast Menu #1	-	Freshly Baked Pastries	-	✓	£3.50
Breakfast Menu #2	Bacon, Sausage & Egg	-	-	Fruit Juice	£4.95

## Additional Information

For orders of 9 people or less, please add **£0.75 per person**.

For orders of 19 people or less, please add **£0.25 per person**.

These costs are not applicable to 'Collection' orders. Collection Address:  
**59 Brussels Street, Leeds, LS9 8AB**



## Seasonal Salads

**Swap any sandwiches (for 5 people) for any Seasonal Salad (for 5 people). Choose from;**

- Chicken, Bacon, & Avocado with Caesar dressing
- Tuna Niçoise
- Smoked Mackerel with green beans, beetroot and horseradish crème fraiche
- Vegan Superfoods salad (V)
- Classic Greek salad (V)

**All served with a selection of white, granary and ciabatta bread, baked fresh daily.**

## Extras

Luxury Fruit Platters	£1.50
Biscuits	£0.75
Crisps	£0.75
Coffee	£1.50
Tea	£1.50
Fruit Juice; OJ, AJ, TJ	£1.00
Canned Drinks	£1.00



We have a 5-Star (Very Good) rating from the Food Standards Agency.

## Dietary Requirements

We are able to cater for many special dietary requirements (gluten free, Coeliac, Vegan, dairy-free, nut-allergies etc). Please mention when ordering.