

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 & cress (V)
- Harissa chicken, roast peppers & avocado
- Chicken, bacon & stuffing
- Chicken, pesto & sundried tomato
- Harissa roast veg & Moroccan Hummus (V)
- Egg mayo, pancetta & sunblushed tomato
- Pastrami, gherkins, Swiss cheese & 'slaw
- Tuna mayo, lemon & black pepper
- Smoked salmon, horseradish crème fraiche, pickled cucumber & avocado
- Goats cheese, beetroot, caramelised onion chutney & rocket (V)
- Chorizo, peppers, olives and Swiss cheese
- Roast chicken with sage & onion stuffing
- Hummus, feta, tomato & avocado (V)
- Falafel fritters, roast peppers, feta & hummus (V)
- Feta, peppers, olives & sundried tomatoes (V)
- Ham, cheddar & Dijon mustard
- Mozzarella, pesto & tomato (V)

Nibbles

- Tortilla wrapped in Chorizo
- Smoked salmon blinis with horseradish crème fraiche and chives
- Crostinis; Various Flavours (V)
- Miniature quiches; Various Flavours (V)
- Mini Yorkshire puddings with rare roast beef and horseradish cream
- Mini Yorkshire puddings with creamed mushrooms and chives (V)
- Greek filo pastries (V)
- Samosas (Lamb/Veggie) with tamarind dip
- Falafel fritters with green yoghurt chutney (V)
- Potato Bondas with green yoghurt chutney (V)
- Homemade sausage rolls with tomato chutney
- Onion and Chickpea Bhajis with green yoghurt chutney (V)
- Seasonal Creations (check online for our latest nibbles)

Desserts

- Brownies; Rocky Road, Salted Caramel, Snickers, Triple Chocolate, Malteser
- Handmade Tartlets; Apple, Raspberry & Almond, Cherry & Almond, Honey Nut
- Slab Cakes; Rhubarb & Vanilla, Pistachio & Rosewater, Raspberry & Lemon, Blueberry & Vanilla, Red Velvet, Carrot cake
- Bannoffingtons / Lamingtons / Baklava / Chocolate Profiteroles

Menu Selector

All prices are subject to VAT

	Selection of Sandwiches	Home-made Nibbles	Handmade Desserts	Luxury Fruit Platter	Cost (£) per person
Meeting Menu 'A'	✓	-	-	-	£3.95
Meeting Menu 'B'	✓	✓	✓	-	£7.50
Meeting Menu 'C'	Mezze Platters & Charcuterie	Selection of Salads & Breads	✓	-	£9.50
Breakfast Menu #1	-	Freshly Baked Pastries	-	✓	£3.95
Breakfast Menu #2	Bacon, Sausage & Egg	-	-	Fruit Juice	£5.15

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
- Falafel, feta, peppers, olives, hummus & tzatziki dip (V)
- 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	£1.75
Biscuits	£0.75
Crisps	£0.95
Coffee	£2.00
Tea	£1.50
Fruit Juices; OJ, AJ, TJ	£1.20
Canned Drinks	£1.20



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.