



Set Party Menu

AT LEILA LILY'S

10+ Guests

TWO COURSES - £25 | THREE COURSES - £30

STARTERS

COQUILLES ST-JACQUES
Baked Queen Scallops, Gruyère Cheese Sauce,
Potato & Herb Crust (GF option)

BARBECUED LEEK
Black Garlic, Northern Blue Cheese,
Truffle Soil (V)(GF option)

HOUSE CURED SALMON "FLAVOURS OF SUSHI"
Avocado & Wasabi Ice Cream, Puffed Rice, Soy & Lime Gel,
Ginger, Sesame (GF option)

CONFIT DUCK LEG & PARMA HAM TERRINE
Celeriac Remoulade, Apple, Liver Parfait, Brioche (GF option)

SURF & TURF
Glazed Asian Pork Belly, Lobster & Prawn Toast,
Black Sesame, Mango Salsa

TEMPURA BROCCOLI
Sesame & Miso Dressing (VG)

MAINS

GOAT'S CHEESE AGNOLOTTIS
Roasted Squash, Brown Butter, Pickled Walnuts,
Manchego Cheese, Sage (V)(N)

BRAISED OX CHEEK
Bone Marrow Mash, Bourguignon Garnish,
Madeira Jus (GF)

WAGYU BURGER
Brioche Bun, Baconnaise, Monterey Jack Cheese,
Pancetta, House Pickles, French Fries

PAN FRIED FILLET OF SALMON
Open Lasagne of Mussels & Sea Herbs, Herb Oil,
Champagne Sauce (GF option)

RISOTTO OF WILD MUSHROOMS
Mascarpone, Spinach, Truffle Cream, Hazelnuts
(V)(GF)(N)

FROM THE FIRE

All of our steaks are seasoned with our house rub & chargrilled. Choose from two sides and a sauce of your choice.

1. SELECT THE MAIN EVENT

8OZ RUMP STEAK • 8OZ RIBEYE STEAK • FLAT IRON CHICKEN BREAST • KING PRAWN & FILLET STEAK SKEWER • UPGRADE TO 8OZ FILLET STEAK – £10 SUPPLEMENT

2. CHOOSE YOUR CARB

Truffle & Parmesan Fries (GF)
French Fries (V)(GF)
Macaroni Cheese, Herb Crust (V)

3. CHOOSE YOUR SIDE

Baby Gem Leaves, Ranch Dressing (V)(GF)
Charred Tender Stem Broccoli, Sesame & Miso Dressing, Smoked Almonds (VG)(N)
Baked Mushrooms, Garlic Butter & Cheese (V)(GF)

4. CHOOSE A SAUCE

Green Peppercorn (GF)
Chimichurri (V)(GF)
Wild Mushroom (GF)

SIDES

Please note, side orders are at an additional charge.

TRUFFLE & PARMESAN FRIES (GF) - 4.5

BABY GEM LEAVES,
RANCH DRESSING (V)(GF) - 3

FRENCH FRIES (V)(GF) - 3.5

CHARRED TENDER STEM BROCCOLI, SESAME &
MISO DRESSING, SMOKED ALMONDS (VG)(N) - 4

MACARONI CHEESE, HERB CRUST (V) - 4

BAKED MUSHROOMS, GARLIC BUTTER
& CHEESE (V)(GF) - 4

DESSERTS

PORNSTAR MARTINI POPSICLE
Valrhona Passion Fruit Chocolate,
Warm Vanilla Doughnuts, Exotic Fruit Textures (V)

RHUBARB & CUSTARD RICE PUDDING
Vanilla Custard Rice Pudding,
Poached Rhubarb, Pistachio (V)(N)(GF)

**A SELECTION OF HOMEMADE
ICE CREAMS & SORBETS**
Please ask for today's flavours

CHOCOLATE CAKE & PINK CUSTARD
Hot Chocolate Fondant, Pink Custard,
Black Cherries (V)

LEILA'S SIGNATURE CHOCOLATE SPHERE
White Chocolate, Clotted Cream, Chocolate Brownie,
Biscoff Ice Cream, Golden Caramel Sauce (V)

(V) = VEGETARIAN (VG) = VEGAN (N) = NUTS (GF) = GLUTEN FREE

Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. Please note game dishes may include gunshot or residue. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 10% is applied to all tables of 8 or more guests. Please scan the QR code for full details of our allergens.

