



# *Events Menu*

## *2012*

**SMITH SQUARE  
CAFÉ & RESTAURANT** 

Leafi Kitchens and Event Catering | [www.leafi.co.uk](http://www.leafi.co.uk)



Welcome to Leafi Catering at

# *St. John's Smith Square*

We have designed sample menus to help you to start planning your event. This is designed to be a guide. There may be other options you may like to consider, which we are happy to discuss with you.

Please call or email, and I will be happy to assist.

Smith Square Café & Restaurant 020 7222 2779/8624

Marjorie Davis, Leafi Events Manager  
marjorie@leafi.co.uk



# Seated Meals

2 courses £24.95

3 courses £29.95

Supplements apply for some options, please see menu for details. A small surcharge may apply for smaller groups.

## STARTERS

English pea & mint soup, parmesan croutons  
Scottish smoked salmon, beetroot & horseradish salad, pea shoots  
Chicory, toasted walnut, caramelised pear, rocket, dolce latte  
Roast heritage tomato, red pepper & basil bruschetta, watercress salad  
Wild mushroom & thyme tart, mixed leaf & pansy salad  
Smoked duck breast, roast fennel, French beans & orange  
Roast beets, Ragstone goat's cheese, hazelnuts & blossom honey  
Chicken liver terrine, apple & raisin chutney, artisan bread

## MAINS

Poached salmon fillet, tomato & chilli salsa, new potatoes, fine green beans  
Lime & thyme roasted chicken breast, sweet potato mash, roast cherry tomatoes  
Beef in ale, horseradish mashed potato, honey & ginger glazed carrots  
Whole boned quail, wild mushroom & rosemary stuffing, Dauphinoise, wilted spinach  
Pea, broad bean, lemon & mint risotto, rocket & pecorino  
Caramelised red onion & Ragstone goat's cheese tart, pea shoot & nasturtium salad  
Poussin, rosemary, garlic & lemon stuffing, pan juices, pistachio & mint cous cous  
Pork fillet, roast new potatoes with sage & onion, caramelised apples  
Welsh lamb neck fillet, rosemary & redcurrants, new potatoes, fine green beans

## DESSERTS

Lime & ginger posset, hazelnut shortbread  
Treacle tart, clotted cream  
Eton mess  
Blueberries in elderflower jelly, mint sorbet  
Summer pudding, Jersey cream  
Chocolate & sour cherry brownie, vanilla bean ice cream  
Bitter chocolate truffle torte, raspberries, crème fraiche  
Apple & blackberry crumble double cream



# Buffets

£28.95 per person  
choose 2 mains, 3 sides and 1 dessert

Here are some menu ideas. These are only a guideline & can be tailored to your requirements.

## Hot Mains

### MEAT

- Moroccan lamb tagine
- Thai green chicken curry
- Beef, Guinness and chestnut mushroom casserole
- Chicken, chorizo, red pepper & black olives
- Welsh lamb, butter bean & rosemary stew
- Chicken & tarragon pie
- Beef bourguignon

### VEGETARIAN

- Roast sweet potato & kale lasagna (v)
- Spelt risotto, roasted beets, toasted walnuts, wild thyme (v)
- Aubergine, roast red pepper & goats cheese parmigiana (v)
- Sweet potato, chickpea, lemongrass, ginger & coriander curry (v)
- Macaroni cheese, walnut, parmesan & breadcrumbs (v)
- Spinach & ricotta cannelloni (v)
- Pea, mint, broad bean, mint & lemon risotto (v)

### FISH

- Cod and smoked haddock pie, parmesan mash
- Salmon & spinach gratinee
- Smoked haddock & dill fishcakes
- Poached salmon fillets, salsa verde
- Thai fishcakes, pea & mint puree
- Salt cod stew
- Baked halibut, fennel & tomato



# *Buffets* continued

## HOT SIDE DISHES

Roast new potatoes, rosemary & garlic  
New potatoes, butter & mint  
Sweet potato & coriander mash  
Dauphinoise potatoes  
Root vegetable mash  
Summer vegetables with butter & parsley  
Basmati rice, cardamom pods  
Lemon & mint couscous

## COLD MAINS COURSES

Poached salmon fillets, lemon & mint salsa  
Smoked duck, roast fennel, French beans  
Char-grilled chicken, ginger, chilli, garlic, broccoli  
Scottish smoked salmon, rye, dill, lemon crème fraiche  
Honey & mustard glazed gammon, piccalilli  
Smoked mackerel, beetroot, new potatoes, horseradish dressing  
Coronation chicken

## COLD SIDE DISHES

Roast sweet potatoes, figs, pomegranate seeds, crème fraiche, coriander  
Broccoli, cherry tomato, toasted almonds  
Roast fennel, French beans & garlic  
Moroccan spiced carrots, couscous  
Beetroot, dill, crème fraiche  
Green beans, mange tout, orange, toasted hazelnuts  
Puy lentil, celeriac & mint  
Butter bean, roast red & yellow peppers, parsley vinaigrette



## *Buffets* continued

### DESSERTS

Lime & ginger posset, hazelnut shortbread

Treacle tart, clotted cream

Blueberries in elderflower jelly, mint sorbet

Summer pudding, Jersey cream

Chocolate & sour cherry brownie, vanilla bean ice cream

Bitter chocolate truffle torte, raspberries, crème fraîche

Apple & blackberry crumble double cream.



# Canapés

6 canapés £11.75pp  
8 canapés £15.75pp  
10 canapés £17.50pp

Please ask us about our recommendations for longer receptions, or short bites before a sitdown meal.

## MEAT

Smoked duck, shallot & thyme jam, toasted brioche  
Mini fried chorizo sausages  
Rose petal crusted chicken skewers, pomegranate seeds  
Mini steak burger, baby gherkin, chilli jam  
Organic Cumberland cocktail sausages, wholegrain mustard & honey  
Thai chicken pieces, sweet chilli dip  
Fillet of beef strips, croustade, English mustard  
Celeriac & tarragon remoulade wrapped in Bresaola  
Cumberland cocktail sausages, honey & mustard  
Lamb meatballs, cucumber & mint crème fraiche  
Oxspring's English air dried ham, figs, stilton

## FISH

Soused herring, dill & cornichon, rye bread  
Baby salt cod cakes, lemon aioli  
White crab meat tart with chive, red onion, crème fraiche & lime  
Tiger prawns, chilli & garlic  
Vodka & beetroot cured smoked salmon, horseradish crème fraiche, pumpernickel  
Mini smoked haddock and gruyere rarebit  
Scottish smoked salmon, lemon crème fraiche, Avruga caviar, mini buckwheat blini  
Sea salt & Sichuan pepper fried squid  
Smoked mackerel pate, toasted brioche



## *Canapés* continued

### VEGETARIAN

Roasted red & yellow pepper tartlet  
Quail's egg, celery salt, smoked paprika  
Walnut crostini, goats cheese, pear & chive  
Crisp rosemary polenta, dolce latte, roasted red pepper  
Wild mushroom & thyme tartlet  
Char-grilled English asparagus, shaved pecorino (April-June only)  
Mini potatoes with sour cream & chives

### DESSERT

Mini chocolate brownies, Cornish clotted cream  
Mini fruit tarts  
Chocolate truffles

## *Nibbles*

Cheese straws  
Marinated olives  
Taramasalata dip  
Houmous  
Crudités  
Char grilled artichoke hearts  
Assorted nuts  
Plain potato crisps  
Hot Wasabi peas  
Dried apricot, cranberries & sultanas  
Mini candy sticks  
Jelly beans

3 for £5.95  
£2.50 each





# Bowl Food

2 for £8.50 per person  
3 for £13.95 per person

Based on choosing two/three different bowls and each guest receiving one of each.

We recommend having Bowl food as an accompaniment to another menu as it is not designed to stand alone. Please ask us for details

## MEAT

Mini Cumberland sausage, mustard mash & red onion & thyme gravy  
Thai chicken curry, jasmine rice  
Beef stroganoff, wild rice  
Welsh lamb & rosemary casserole, Dauphinoise potato  
Chicken, pea, mint & lemon risotto  
Beef, mushroom & ale stew, horseradish mash  
Chicken, leek & tarragon pie  
Lemongrass, ginger & coriander tiger prawns, mange tout, egg noodles  
Mini sausage rolls, tomato & chilli chutney

## FISH

Fish pie  
Bouillabaisse with red mullet, cod, mussels & prawns  
Salmon & prawn fish cakes, pea & mint puree  
Seafood paella  
Salmon & spinach gratinee  
Baked haddock with crushed new potatoes, wilted spinach and tomato salsa

## VEGETARIAN

Spelt risotto, roasted butternut squash, toasted walnuts, wild thyme  
Chestnut mushroom, Dorset blue vinney & parmesan lasagne  
Aubergine, roast red pepper & goats cheese parmigiana  
Sweet potato, chickpea, lemongrass, ginger & coriander curry, jasmine rice  
Wild mushroom risotto with parmesan and rocket  
Roasted butternuts squash & spinach cannelloni  
Macaroni cheese, toasted walnut, parmesan & breadcrumbs

## DESSERTS

Eton mess  
Chocolate brownie, clotted cream & raspberries  
Bramley apple & cinnamon crumble  
Raspberry tartlets, rosewater cream



# Afternoon Tea

All our cakes, scones & jams are made on site from scratch

|  |                   |
|--|-------------------|
| Tea & coffee fruit scone, clotted cream & rose petal preserve  | £4.95 per person  |
| Tea & coffee, finger sandwiches, fruit scone, clotted cream & rose petal preserve  | £11.95 per person |
| Glass bubbly, choice of tea & coffee, finger sandwiches, fruit scone, clotted cream & rose petal preserve & choice of cake | £15.75 per person |

## FINGER SANDWICHES

Cream cheese, cucumber & mint  
Scottish Smoked salmon, dill, lemon & black pepper  
Poached chicken & tarragon mayonnaise  
Free range egg & mustard cress  
Wiltshire ham, wholegrain mustard, baby leaves

## CAKES & SCONES

Mini fruit scones, rose petal jam, Cornish clotted cream  
Chocolate brownie bites  
Blueberry and lemon cream tartlets  
Orange and lavender cake  
Lemon drizzle cake  
Rosewater and pistachio cake  
Flapjack bites  
Lemon shortbread

## TEA & COFFEE

English breakfast  
Earl Grey  
Darjeeling  
Peppermint  
Camomile  
Gunpowder Green  
Fresh ginger, lemon & honey  
Fresh mint  
Union hand roasted coffee  
70% cocoa organic hot chocolate



# Breakfast Buffet

## TEA and COFFEE

£2.95 per person

Union hand roasted coffee  
Decaffeinated coffee  
English breakfast  
Earl Grey  
Darjeeling  
Peppermint  
Camomile  
Gunpowder Green  
Fresh ginger, lemon & honey  
Fresh mint  
70% cocoa organic hot chocolate

## BREAKFAST CANAPÉS

Choice of: 6 Canapés £11.75  
8 Canapés £15.75  
10 Canapés £17.50

Spiced plum compote, Greek yoghurt, granola  
Egg & bacon tartlet  
Cumberland cocktail sausage, English mustard & tomato ketchup  
Mini bacon & gruyere scones  
Smoked salmon blini  
Smoked haddock and toasted brioche rarebits  
Chestnut mushroom & cocktail sausage skewers  
Fried mini chorizos  
Quails egg, celery salt, smoked paprika  
Bacon wrapped sausages  
Crispy fried black pudding with apple jam  
Stuffed chestnut mushroom  
Mini fruit Danish  
Mini croissant, Seville orange marmalade



# Wine List

## WHITE

|  |        |
|--|--------|
| Cuvée Jean-Paul Blanc 2010, FR                         | £14.00 |
| Casa Maria Verdejo 2011, SP                            | £16.25 |
| Rosa Bianca Pinot Grigio 2011, IT                      | £20.50 |
| Montevista Sauvignon Blanc 2011, CH                    | £21.95 |
| Vignoble Guillaume Chardonnay 2010, FR                 | £25.50 |
| Domaine Cordaillat Reuilly Blanc 'Les Sables' 2010, FR | £29.50 |
| Domaine Samuel Billaud Chablis 2010, FR                | £32.95 |

## ROSE

|   |        |
|---|--------|
| Prestige des Garennes Vin Gris 2011, FR | £21.50 |
|---|--------|

## RED

|  |        |
|--|--------|
| Cuvée Jean-Paul Rouge 2011, FR               | £14.00 |
| Albizu Tempranillo 2011, SP                  | £17.25 |
| Sierra Grande Merlot 2011, CH                | £21.50 |
| Kintu Cabernet Sauvignon 2011, CH            | £21.95 |
| Domaine Castan Côtes du Rhône Rouge 2009, FR | £25.95 |
| Château La Rose du Pin Bordeaux 2009, FR     | £29.50 |
| Vignoble Guillaume Pinot Noir 2009, FR       | £35.00 |

## CHAMPAGNE AND SPARKLING WINE

|   |        |
|---|--------|
| Toffoli Prosecco Extra Dry Frizzante, IT                      | £23.95 |
| Vignoble Guillaume Flûte Enchantée Méthode Traditionnelle, FR | £32.50 |
| Edoardo Miroglio Metodo Classico Rosé 2007, BG                | £37.50 |
| Champagne Jean Milan Blanc de Blancs NV, FR                   | £47.50 |

# *Wine List* continued

## CORKAGE

Arrange your own wine  
Arrange your own champagne

£10.00 per bottle  
£15.00 per bottle

## SOFT DRINKS

Organic Freshly squeezed Juice  
Home-made lemonade (with still/sparkling water)  
Cranberry Orange  
Sparkling Elderflower  
Sparkling Pomegranate & raspberry  
Princes Gate Still/Sparkling 750ml

£5.95 per jug

£3.95

## BEERS

Peroni Nastro  
Organic Devon cider

£3.50

£3.50





# Extra Charges

|                           |                 |
|---------------------------|-----------------|
| Staff charged             | £16.00 per hour |
| Linen cloth (table cloth) | £10.00 each     |
| Equipment hire *          | £1.50 pp.       |

\*The restaurant has very limited storage therefore all equipment hire will be charged

# Our Suppliers

Wherever possible we use fair-trade, rain forest alliance & organic ingredients. We only buy from farmers who treat animals with respect they deserve.

## BAKERS

Somewhere in London there are craftsmen getting to work just as we're going to bed, so that in the morning we can have the traditionally made varieties of real bread and pastries that we love.

## BUTCHERS

We only want meat from livestock that is naturally or grass-fed. Free-range chickens and organic eggs are a must.

## FISHMONGERS

Only the freshest fish, lobsters and prawns from around our shores need apply.

## SPECIALITY SUPPLIERS

In London we have a good range of local markets and shops right on our doorstep, including two of our best find yet. One is a small Italian purveyor of good quality deli ingredients in Dulwich Village, the other is a sublime chocolatier with handcrafted chocolates to make your heart weep with joy.

## FARMERS MARKETS

We have a good relationship with local traders that are happy to meet our daily requirements who can source bespoke ingredients.

# Terms and Conditions

## AGREEMENT FOR EVENT VENUE HIRE AND THE PROVISION OF CATERING SERVICES

This agreement is made between Leafi Limited and the Hirer on:

It is agreed that this agreement shall incorporate the terms of the Schedule and the General Terms and Conditions attached. In the event that there is any inconsistency between the former shall prevail.

## The Schedule

|   |   |   |
|---|---|---|
| <b>The Hirer:</b>   | <b>Payment</b>  |   |
| Address:  | Venue Hire Fee:   |   |
| Telephone No:   | Catering Fee (per head):  |   |
| Fax No:   | Minimum Bar Spend:  |   |
| Email Address:  | Tastings (if applicable):   |   |
| Contact Name:   | Additional Labour (if applicable):  |   |
| <b>Event</b>  | <b>Estimated Final Bill</b> (payable no later than four weeks prior to the Event Date, subject to any approved credit application): |   |
| Venue:  | <b>Deposit</b>  |   |
| Specific Event Venue (e.g. details of rooms, areas to be used): | Initial Deposit Payment (50% of Estimated Final Bill unless agreed otherwise):  |   |
| Event Name:   | Date Deposit Required:  |   |
| Nature of Event:  |   |   |
| Event Date:   | <b>Cancellation Charges</b>   |   |
| Times:  | Initial Deposit:  | Non-refundable if cancellation less than four weeks prior to the Event Date |
| <b>Event Details</b>  | Cancellation between 4 weeks and 7 days prior to the Event Date:  | 50% of the Estimated Final Bill is payable by the Hirer                     |
| Room(s):  | Cancellation less than 7 days prior to the Event Date:  | 100% of the Estimated Final Bill is payable by the Hirer                    |
| Minimum Numbers:  |   |   |
| Expected Numbers:   | <b>Provision of Information</b>   |   |
| Event Requirements:   | Final numbers to be confirmed no later than:  |   |
| Specific Catering Requirements:                                 | List of guests to be provided no later than:  |   |

Payment may be made by company cheque, BACS or credit card. All cheque's should be made payable to Leafi Limited.

Signed:

.....

For and on behalf of Leafi Limited

Date:.....

.....

For and on behalf of The Hirer

Date:.....

**1 DEFINITION**

- "Agreement" means the Schedule and these General Terms and Conditions;
- "Catering Services" means the provision of food and beverages, relevant personnel including bar and waiting staff and any other event services agreed and set out in the Schedule;
- "Leafi" means LEAFI Limited (company number );
- "Event" means the Event to be held by the Hirer as specifically described in the Schedule;
- "Event Venue" means the meeting room, function room or other part of a venue as described in the Schedule;
- "Estimated Final Bill" means the estimated total sum payable to the Hirer for the Event Venue and Catering Services (and any other agreed services or costs) provided under this Agreement and set out in the Schedule;
- "Hirer" means the individual or company hiring an Event Venue and/or Catering Services from LEAFI as set out in the Schedule;
- "Hire Period" means the period for which the Event Venue is hired as set out in the Schedule;
- "Schedule" means the schedule setting out the specific requirements and terms of the booking, taking into account any specific Venue Owner requirements or terms, which is agreed and signed by the parties;
- "Venue" means the venue described in the Schedule at which the Event Venue is situated;
- "Venue Owner" means the owner of the Venue.

**2 PAYMENT**

- 2.1 The Hirer shall pay the Initial Deposit and the Estimated Final Bill in accordance with the payment terms set out in the Schedule but in any event not later than four weeks prior to the Event Date.
- 2.2 Bookings will not be considered confirmed until the agreed Initial Deposit has been paid in full.
- 2.3 Payment of invoices shall be in accordance with the details set out on the invoice.
- 2.4 All charges shall be as set out in the Schedule or where no charge is given, shall be in accordance with LEAFI's published price list at the date of acceptance of the Hirer's booking.
- 2.5 All charges are subject to VAT at the current rate.
- 2.6 All queries relating to Leafi's invoices must be notified in writing to LEAFI within 14 days of the invoice date.
- 2.7 Interest will be charged by LEAFI on overdue payments at the rate of 4% per annum above the current HSBC Bank base rate. Any interest so charged will be deemed to be an amount payable by the Hirer under the terms of this Agreement.
- 2.8 The Estimated Final Bill is an estimate only and is subject to change. Any further payments required by LEAFI in respect of the Event shall be payable upon receipt of an invoice from LEAFI in accordance with the payment terms stated on such invoice.
- 2.9 Payment for any cash bar at the Event must be paid in full by the Hirer at the end of the Event.
- Credit application
- 2.10 If the Hirer is a limited or public limited company, the Hirer may apply for a credit account with LEAFI using the appropriate credit application form (available on request from LEAFI). Credit approval or refusal shall be notified to the Hirer as soon as possible after receipt of the application, and in the case of refusal, reasons for such refusal shall be provided if required.
- 2.11 If the Hirer's credit application is successful, the terms of payment for the Estimated Final Bill shall be notified to the Hirer (usually 14 days from the date of invoice) and an invoice shall be issued to the Hirer as soon as practicable after the Event Date.

**3 CANCELLATION BY THE HIRER**

- 3.1 The cancellation charges set out in the Schedule shall apply in the event that the Hirer cancels the Event. The Event shall only be deemed cancelled upon receipt of written notification of such from the Hirer.

**4 CANCELLATION BY LEAFI**

- 4.1 LEAFI reserves the right to cancel this Agreement at any time in the event that:
  - (a) the Hirer commits a material breach of the Agreement and has not rectified such breach within 7 days of notice to do so; or
  - (b) the Hirer becomes bankrupt or enters into liquidation or has a receiver appointed over its assets or part thereof or an administration order is served upon it or (being an individual) dies; or
  - (c) the Venue or part of it has to be closed for reasons beyond Leafi's control.
- 4.2 In the event of cancellation under 4.1 (a) or (b) above, the Hirer shall be liable to pay the cancellation charges set out in the Schedule.
- 4.3 LEAFI reserves the right to cancel this Agreement at any time for its own convenience or in for any event beyond the reasonably control of LEAFI (including but not limited to fire, employee dispute, Act of God, closure of the Event Venue) and shall not be liable whatsoever for any costs of losses incurred by the Hirer but shall reimburse the value of any deposit or charges paid by the Hirer.

**5 USE OF THE VENUE**

- 5.1 The Event Venue and the Catering Services shall be used by the Hirer for the purposes of the Event only.
- 5.2 The Hirer shall be responsible for the conduct of its staff and the Event attendees and guests whilst at the Event Venue and shall provide suitable supervisory staff where appropriate.
- 5.3 The Hirer shall provide LEAFI with the final numbers attending the Event no later than the date specified for such provision of information in the Schedule, and shall provide LEAFI with a full guest list in alphabetical order for security purposes in accordance with the terms of the Schedule. The Hirer shall immediately notify LEAFI of any subsequent changes.
- 5.4 In the event of an emergency, the Hirer's staff and guests shall comply with any instruction issued by LEAFI and shall immediately evacuate if so requested.
- 5.5 If required, the Hirer shall ensure that all of its staff and guests have appropriate security passes as a means of entry. Official written invitations may act as such security passes provided that they include the words "Please bring this invitation with you as a means of entry". A sample of such shall be provided in advance by the Hirer to LEAFI.
- 5.6 The Hirer shall not permit the use of flash photography, filming, video or sound recording without the prior written approval of LEAFI and/or the Venue Owner.
- 5.7 The Hirer shall not bring into or onto the Venue or the Event Venue any equipment or temporary structures without the prior written approval of LEAFI and/or the Venue Owner.
- 5.8 The Hirer shall not fix anything to the walls, floors or ceilings of the Event Venue or the Venue without the prior written approval of LEAFI and/or the Venue Owner.
- 5.9 The Hirer shall keep all gangways, passages, staircases, doorways and emergency exits free from any obstruction during the Hire Period and shall immediately comply with any instructions given by LEAFI or the Venue Owner to remove any obstructions.
- 5.10 The Hirer shall not display any posters, directional signs or other material in the Event Venue or the Venue without the prior written approval of LEAFI and/or the Venue Owner.

- 5.11 The Hirer shall not use any logo, trademark, name or other such design owned or associated with LEAFI or the Venue or the Venue Owner, without the prior written consent of Leafi and/or the Venue Owner.
- 5.12 The Hirer shall ensure that it staff and guests remain in the Event Venue at all times during the Hire Period, as directed by LEAFI.
- 5.13 The Hirer shall not allow any food (with the exception of celebration cakes) or beverages to be brought into the Event Venue or the Venue and only food and beverage supplied by LEAFI and described in the Schedule shall be consumed at the Event Venue.
- 5.14 LEAFI and the Venue Owner reserve the right to refuse admission to the Event Venue and/or the Venue for any reason whatsoever at all times.

**6 LIABILITY**

- 6.1 The Hirer shall be liable for any damage howsoever caused to the Event Venue or the Venue, including without limitation the buildings and their contents, by bringing onto the premises or the removal from the premises of any item of equipments.
- 6.2 The Hirer shall be liable for any costs incurred by Leafi and/or the Venue Owner as a result of any act or omission by persons for whom the Hirer is responsible.
- 6.3 All goods or items of any kind brought into or onto, or placed at, the Event Venue or the Venue by the Hirer or its staff or guests shall be done so entirely at the owner's risk.
- 6.4 LEAFI shall not be liable to the Hirer for any delay or failure in performing the Catering Services if such delay or failure is due to any cause beyond LEAFI's reasonable control.
- 6.5 LEAFI shall not be liable under this Agreement for any consequential or indirect loss to the Hirer and its total liability for any loss under this Agreement shall not exceed the price payable by the Hirer for the Event Venue and the Catering Services.
- 6.6 LEAFI shall not be liable for any error or omissions in relation to any details of the Services that are not confirmed to LEAFI in writing by the Hirer.
- 6.7 Nothing in these terms and conditions shall exclude either party's liability for death or personal injury resulting from negligence or for fraud.

**7 NOTICES**

- 7.1 Any notices required or permitted under this Agreement shall be in writing and shall be deemed to have been received within 2 working days of sending by first class mail. Notices given by email shall be deemed to have been given upon written acknowledgement from the other party. If sent by fax notice shall be deemed to have been served upon transmission if sent during business hours, or if not, the next working day.
- 7.2 LEAFI's details for service of notices shall be as notified to the Hirer.

**8 GENERAL**

- 8.1 No variations to this Agreement shall be effective unless agreed in writing and signed by each party.
- 8.2 This Agreement constitutes the entire agreement between the parties and supersedes any previous agreement or arrangement between the parties relating to the subject matter of this Agreement.
- 8.3 Each of the provisions of this Agreement is severable and if any provision is or becomes illegal, invalid or unenforceable, the remaining provisions shall not in any way be affected or impaired by it.
- 8.4 No rights under this Agreement may be assigned by the Hirer without LEAFI's prior written consent.
- 8.5 This Agreement shall be governed by and construed in accordance with English Law and each party submits to the exclusive jurisdiction of the English Courts.