

**University of Leeds**  
Conferences and Events

# Cloth Hall Court

Food & Drink Menu  
Spring / Summer 2023



UNIVERSITY OF LEEDS

# Welcome to Cloth Hall Court

Exceptional hospitality is always the centrepiece to the most memorable events and our in-house catering service, Great Food at Leeds, will heighten your guests’ experience. Over 70% of our food is lovingly made onsite, using the freshest local produce to design exquisite seasonal menus.

Combining a passion for their craft, with creativity and style, our chefs take pride in creating an enticing range of menus – sharing the joy of exceptional food with every guest.

With a focus on ethical and sustainable procurement, we source the majority of our fresh ingredients from local suppliers who share our commitment to minimising the environmental impact of events. We also support Fairtrade.

Our menus are designed to suit all nature of meetings, conferences and events held in Cloth Hall Court. From day delegate menus to formal dining and canapé receptions – these are just some of the options to choose from.

We cater to any specific dietary requests and requirements, so that every one of your guests can enjoy the same high standard of food and impeccable service at your event.



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**V** = vegetarian  
**Ve** = vegan  
**GF** = gluten free

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Email: **ClothHallCourt@leeds.ac.uk**  
Website: **conferencesandevents.leeds.ac.uk**  
Address: **Cloth Hall Court, Quebec St, Leeds LS1 2HA**







## Day Delegate Menus

**£42.50 per person + VAT**

*Internal bookings are charged at a lower rate and are not subject to VAT*

The Cloth Hall Court Day Delegate rate includes:

- Main Room hire
- Venue Management
- Arrival refreshments – Fairtrade coffee, tea, a selection of mini-Danish pastries and fresh fruit
- Mid-morning refreshments – Fairtrade coffee, tea and biscuits
- Two-course lunch, served with water and juice
- Afternoon refreshments – Fairtrade coffee, tea and biscuits

Why not upgrade your Day Delegate Rate package from just £1.50 per person?

- Smoothie station at arrival - £2.95 per person
- Granola yoghurt pots with arrival refreshments - £2.50 per person
- Bacon rolls instead of Danish pastries at arrival - £1.50 per person
- Mini cakes instead of biscuits with your refreshments - £1.50 per person



Monday	Tuesday	Wednesday	Thursday	Friday
Garlic and herb roasted supreme of chicken with slow roasted vegetables and tomato ragù <b>(GF)</b>	Oven baked haddock topped with onion bhaji crumb, served with a mild curry sauce	Steak and potato pie	Chicken tikka masala with mini naan breads	Yorkshire fish pie
Thai green spiced salmon fillet served with wilted greens and Thai green curry sauce <b>(GF)</b>	Traditional beef stew served with parsley dumplings	Moroccan chicken and vegetable tagine with jewelled couscous	Smoked haddock and spinach fishcake	Homemade chicken and mushroom pie topped with short crust pastry
Creamy sweet potato and spinach korma served with mini garlic and coriander naan bread <b>(Ve)</b>	Moroccan spiced vegetable and apricot tagine with saffron rice and a selection of freshly baked bread <b>(Ve)</b>	Homemade plant-based lasagne served with garlic bread <b>(Ve)</b>	Roasted aubergine, potato and green lentil curry served with mango chutney and mini poppadum <b>(Ve)</b>	Roasted butternut squash and sage risotto cake, served with homemade rocket pesto <b>(Ve)</b>
Braised rice <b>(Ve) (GF)</b>	Creamed potato <b>(Ve) (GF)</b>	Roasted baby new potatoes <b>(Ve) (GF)</b>	Pilau rice <b>(Ve) (GF)</b>	Seasoned new potatoes topped with mixed herbs <b>(Ve) (GF)</b>
Baby leaf salad mixed with roasted chickpea and coconut <b>(Ve) (GF)</b>	Baby leaf salad with feta vinaigrette <b>(V) (GF)</b>	Baby leaf salad with honey and orange dressing <b>(V) (GF)</b>	Baby leaf salad mixed with roasted chickpea and coconut <b>(Ve) (GF)</b>	Baby leaf salad with feta vinaigrette <b>(V) (GF)</b>
Pesto pasta salad <b>(V)</b>	Roasted bell pepper and quinoa salad <b>(Ve) (GF)</b>	Watermelon and feta salad <b>(V) (GF)</b>	Pesto pasta salad <b>(V)</b>	Roasted bell pepper and quinoa salad <b>(Ve) (GF)</b>
Red cabbage slaw <b>(Ve) (GF)</b>	Creamy coleslaw <b>(V) (GF)</b>	Waldorf slaw <b>(V) (GF)</b>	Red cabbage slaw <b>(Ve) (GF)</b>	Creamy coleslaw <b>(V) (GF)</b>
Chef's dessert selection	Chef's dessert selection	Chef's dessert selection	Chef's dessert selection	Chef's dessert selection
Fresh fruit salad <b>(Ve) (GF)</b>	Fresh fruit salad <b>(Ve) (GF)</b>	Fresh fruit salad <b>(Ve) (GF)</b>	Fresh fruit salad <b>(Ve) (GF)</b>	Fresh fruit salad <b>(Ve) (GF)</b>

These are sample menus and food served may vary day-to-day







# Drinks Reception

60 minutes reception with house wine, beer and soft drinks (2 drinks per person) and two luxury snack choices	£14.95
60 minutes reception with house wine, beer and soft drinks (2 drinks per person) and three canapés	£20.95
60 minutes reception with house wine, beer and soft drinks (2 drinks per person) and meat and vegan grazing board	£27.95
90 minutes reception with house wine, beer and soft drinks (3 drinks per person) and four luxury snack choices	£19.95
90 minutes reception with house wine, beer and soft drinks (3 drinks per person) and five canapés	£28.95
90 mins reception with house wine, beer and soft drinks (3 drinks per person) and meat and vegan grazing board	£30.95

- *Prices shown are per person*
- *Choose from water, orange juice and sparkling elderflower for soft drinks*
- *Upgrade wine to prosecco for £6 per person for 60 minutes reception*
- *Upgrade wine to prosecco for £9 per person for 90 minutes reception*
- *Upgrade to add additional luxury snack choice (£1.50 per additional snack choice)*
- *Add meat and vegan grazing boards for £18.50 per person*
- *Minimum booking 20 people, maximum booking 300 people*







## Canapés

**Three canapés £10.95 per person / Five canapés £15.95 per person**

*Internal bookings are not subject to VAT*

Chicken croquettes with Caesar mayonnaise dressing

Ham hock terrine, bacon jam on mini toast

Smoked salmon, cream cheese and dill tart

Citrus crab crostini with a pink grapefruit mayonnaise **(GF)**

Slow roasted beetroot and goats' cheese tart **(V)**

Sun-blushed tomato polenta cake, tomato chutney and pesto **(Ve) (GF)**

Cheese and leek bonbon with sweet chilli sauce **(V)**

Pesto and rocket pinwheels **(Ve)**



# Luxury Snack Choices

Marinated olives
Sun blushed tomatoes
Wasabi peas
Pretzels
Salted corn
Root vegetable crisps
Baked cashews
Paprika nuts
Japanese mix

- A surcharge may apply for bookings below 50 guests
- All drinks reception bookings include staffing and glassware within pricing
- Internal booking are not subject to VAT



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