

**University of Leeds**  
Conferences and Events

# University House

Food & Drink Menu  
Spring / Summer 2023



UNIVERSITY OF LEEDS

# Welcome to University House

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 University House on campus. From hot fork buffets 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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 **University of Leeds Conferences and Events**

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Telephone: **0113 343 6100**  
Email: **conferences@leeds.ac.uk**  
Website: **conferencesandevents.leeds.ac.uk**  
Address: **University of Leeds, Woodhouse Lane, Leeds LS2 9JT**







## Breakfast

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### Full English breakfast £10.95

Smoked back bacon, pork sausage, pan fried field mushroom, hash browns, fried egg and baked beans. Served with white and brown toast, butter and a choice of preserves.

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### Eggs Benedict £9.95

Toasted breakfast muffin topped with sliced ham and poached eggs, finished with fresh hollandaise sauce and chives.

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### Eggs Royale £9.95

Toasted breakfast muffin topped with smoked salmon and poached eggs, finished with fresh hollandaise sauce and chives

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### Smashed avocado and tomato toast (Ve) £8.95

Toasted sourdough topped with smashed avocado and a tomato, pomegranate and pine nut salsa

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*Internal bookings are not subject to VAT*





## Buffets

### Menu 1

£8.95 per person

Selection of sandwiches and wraps \*\*

Sweet chilli marinated chicken skewers **(GF)**

Sundried tomato arancini balls with pesto dip **(Ve) (GF)**

Chefs' choice of cake bites \*\* **(V)**

Fruit smoothies **(GF)**

### Menu 2 (plant-based)

£11.95 per person

Plant-based tuna, tomato and rocket bruschetta **(Ve)**

Roasted squash and chickpea korma cups with mini poppadum **(Ve) (GF)**

Sundried tomato arancini balls with pesto dip **(Ve) (GF)**

Homemade red onion and chilli bhaji with garlic raita **(Ve) (GF)**

Kettle chips with a selection of dips **(Ve) (GF)**

Chefs' choice of cake bites **(Ve)**

Fresh fruit platter **(Ve) (GF)**

*\*\*Plant-based alternatives available*

# Buffets

## Menu 3

£16.95 per person

Selection of handmade wraps (meat/fish/vegetarian)
Plant-based tuna, tomato and rocket bruschetta (Ve)
Chicken biryani topped with mango chutney and poppadum (GF)
Smoked salmon, dill and pickled red onion tart
Pork and apricot artisan sausage rolls or Quorn Cumberland vegan rolls (Ve)
Dressed house salad (Ve)
Puy lentil salad (Ve) (GF)
Red cabbage slaw (Ve) (GF)
Chefs’ choice of cake bites and chocolate pots topped with berry compote** (V)
Fresh fruit platter (Ve) (GF)

\*\*Plant-based alternatives available

# Buffets

## Menu 4

£21.95 per person

Roasted chicken supreme served on baby gem lettuce, topped with baked croutons, parmesan shavings and finished with Caesar dressing
Griddled tuna steak topped with mixed green beans, steamed potatoes, cherry tomatos and olives, served with citrus dressing
Griddled halloumi and charred Mediterranean vegetables (V)**
House salad, a selection of fresh leaves mixed with crunchy vegetables (Ve) (GF)
Moroccan spiced giant couscous salad (Ve)
Heritage tomato and red onion salad (Ve) (GF)
Selection of freshly baked bread (V)
Bakewell slice (GF)
Chocolate pots** (V)
Fresh fruit platter (Ve) (GF)

\*\* Plant-based alternatives available

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## Seated Dinner

Two courses £29.95 / Three courses £38.95

### Starters

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Homemade ham hock terrine with bacon jam with charred crostini and micro salad

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Chicken Caesar croquettes served with romaine lettuce, spinach puree and parmesan shavings

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Pan-fried scallops with charred cauliflower and cauliflower puree, spiced oil dressing

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Trio of prawns: prawns Marie Rose, pan-fried sweet chili prawns and prawn parcel

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Textures of roasted and pickled beetroot served with goats' cheese mousse and micro salad **(V)** **(GF)**

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Heritage tomato and burrata salad with chive oil and micro salad **(V)** **(GF)**

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Green herb polenta topped with wild mushroom and hazelnut, served with soya green herb reduction **(Ve)** **(GF)**

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Cannellini bean soup with green herb dressing **(Ve)** **(GF)**

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# Seated Dinner

## Mains

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- Roasted lamb rump, lamb and potato bonbon served with redcurrant port reduction, courgette puree and seasonal vegetables (£3 supplement charge)
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- Corn-fed chicken filled with green herb mousse, dauphinoise potato, squash puree, charred leeks and wild mushroom sauce **(GF)**
- 
- Traditional roasted chicken supreme, thyme scented fondant, tenderstem broccoli, roasted carrot and classic chicken reduction **(GF)**
- 
- Asian spiced salmon, sweet chili broccoli with sesame dressing and crispy potatoes **(GF)**
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- Pan-fried seabass and crushed new potatoes served with chorizo, prawn and seasonal vegetable chowder **(GF)**
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- Courgette and broad bean orzo risotto with toasted pine nuts and chive oil **(Ve)**
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- Beetroot wellington, beetroot gel and a seasonal vegetable cup served with jus **(Ve)**
- 
- Open butternut squash, mushroom and cannellini bean lasagne **(Ve) (GF)**
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# Seated Dinner

## Desserts

Homemade passionfruit tart served with lemon curd and ginger crumb	(V)
Buttermilk panna cotta with berries and honey	(V) (GF)
Chocolate cremeux topped with clotted cream and toffee ice cream served with a lime butterscotch sauce	(V)
Roasted peach baked cheesecake served with Madagascan vanilla ice cream	(V)
White chocolate chip blondie served with espresso ice cream and caramel sauce	(V) (GF)
Chai spiced pears with mascarpone, caramel sauce and hazelnut oat crumble	**
Poached seasonal fruits with Sicilian lemon sorbet	(Ve) (GF)
Strawberry Pavlova	(Ve) (GF)

\*\* Plant-based alternatives available  
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# 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*



# Drinks Reception

A range of bottled beers and ciders are available from £3.60 per bottle

## Luxury snack selection

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







# Canapés

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

- 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)**

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# Wine List

## White Wine

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### **Inkosi Sauvignon Blanc**

**Bottle 750ml £16.95**

*South Africa*

Green fig and fresh lemon aromas that give way to an intensely flavoured fruit driven wine.

### **Le Jardin Chardonnay (Ve)**

**Bottle 750ml £16.95**

*France*

Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers.

### **Lamura Grillo Sicillia Organic (Ve)**

**Bottle 750ml £16.95**

*Italy*

Distinct and characterful aromas of citrus fruit underlaid by juicy and refreshing tropical notes with mouth-filling lychee and pineapple flavours.

### **Seewinkel Grüner Veltliner (Ve)**

**Bottle 750ml £18.95**

*Austria*

A refreshing, well-balanced and delicate wine. Floral and white stone fruit aromas, interwoven with hints of citrus and white pepper.

### **Tradicao Alvarinho**

**Bottle 750ml £21.95**

*Portugal*

Bright yellow citrus colour, with aromas of grapefruit, lemon and light floral notes. On the palate it is rich and fresh.

# Wine List

Rosé Wine	Sparkling
<b>Monterey Bay Zinfandel Rosé</b> <b>Bottle 750ml £16.95</b> <i>USA</i> A racy mix of watermelon and cherry with a delectable sweetness.	<b>Portaceli Cava Brut (Ve)</b> <b>Bottle 750ml £22.95</b> <i>Spain</i> Fresh, fruity, creamy and, at the same time light but with body due to the contact with the lees. Fine texture and very pleasant with notes of almonds and nuts.
<b>Bello Tramonto Pinot Grigio Rosé (Ve)</b> <b>Bottle 750ml £16.95</b> <i>Italy</i> This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate.	<b>Prosecco Serenello Extra Dry</b> <b>Bottle 750ml £29.50</b> <i>Italy</i> The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.
	<b>Champagne Cuperly Brut (Ve)</b> <b>Bottle 750ml £42.50</b> <i>France</i> Dating back to 1845 and remains today within the original family, this Champagne has a delicious fresh fruit flavour with richness and complexity.



# Wine List

Red Wine	
<b>Cramele Recas Pinot Noir (Ve)</b> <b>Bottle 750ml £19.95</b> <i>Romania</i> Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.	<b>Jarrah Wood Shiraz</b> <b>Bottle 750ml £16.95</b> <i>Australia</i> This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.
<b>Gran Maestro Rosso Appassimento IGT</b> <b>Bottle 750ml £21.95</b> <i>Italy</i> Deep red with brown nuances in colour. Ripe red fruits with oodles of intense, rich, soft, and sweet tannins.	<b>Le Jardin Merlot (Ve)</b> <b>Bottle 750ml £16.95</b> <i>France</i> A mouthful of red berry fruits, soft and juicy.
	<b>Sea Change Montepulciano d’Abruzzo (Ve)</b> <b>Bottle 750ml £17.95</b> <i>Italy</i> Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. <i>Sea Change is a range of ethically sourced, eco-friendly wines. Every bottle sold helps fund ocean conservation projects across the globe and our minimal packaging reduces waste and environmental impact.</i>





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