University of Leeds
Conferences and Events

Food & Drink Menu
Spring / Summer 2023

UNIVERSITY OF LEEDS

Welcome to the University of Leeds

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 on the University of Leeds 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

@uolconferencesandevents

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

Cold Finger Buffets

£16.95 per person
Also available as part of a day delegate rate **£42.50 per person + VAT**
Internal bookings are charged at a lower rate and are not subject to VAT

The day delegate rate includes:

- Main Room hire
- Venue Management
- Arrival refreshments –
  Fairtrade coffee, tea, a selection of mini-Danish pastries and fresh fruit platters
- 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?

- 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

Cold Finger Buffets

Menu 1

Mains

Selection of meat, vegetarian and vegan sandwiches

Honey and mustard chicken breast and roasted red pepper skewers (***GF***)

Wensleydale, leek and sundried tomato quiche (***V***)

Cauliflower bhaji and mango salsa (***Ve***) (***GF***)

Served with

Mixed leaf salad (***Ve***) (***GF***)

Jewelled cous cous salad (***Ve***)

Traditional new potato salad with chives and spring onions (***Ve***)

Followed by

Seasonal fruit platter (***Ve***) (***GF***)

Chocolate brownie (***V***) (***GF***)

Plant-based brownie (***Ve***) (***GF***)

Cold Finger Buffets

Menu 2

Mains

Selection of mini meat, vegetarian and plant-based filled wraps

Poached salmon with a lemon and herb crust (***GF***)

Mushroom and spinach wellington (***V***)

Tomato and olive bruschetta (***Ve***)

Served with

House salad (***Ve***) (***GF***)

Curried potato, cauliflower and chickpea salad (***Ve***) (***GF***)

Mini jacket potatoes (***V***)

Followed by

Seasonal fruit platter (***Ve***) (***GF***)

Raspberry and white chocolate brûlée (***GF***)

Plant-based banana, toffee and pecan cupcake (***Ve***) (***GF***)

Cold Finger Buffets

Menu 3

Mains

Selection of mini meat, vegetarian and plant-based filled wraps

Oven roasted chicken tikka pieces (***GF***)

Butternut squash and mature cheddar strudel (***V***)

Green vegetable gyozas with sweet chilli dip (***Ve***)

Served with

Mixed leaf salad (***Ve***) (***GF***)

Buckwheat, quinoa and roast vegetable salad (***Ve***)

Potato salad with green herb dressing (***Ve***)

Followed by

Seasonal fruit platter (***Ve***) (***GF***)

Lemon tart with seasonal berries (***V***)

Plant-based salted caramel cheesecake (***Ve***) (***GF***)

Hot Fork Buffets

£19.95 per person
Also available as part of a day delegate rate **£42.50 per person + VAT**
Internal bookings are charged at a lower rate and are not subject to VAT

The day delegate rate includes:

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Hot Fork Buffets

Menu 1

Mains

Yorkshire fish pie with buttered crushed new potatoes (*GF*)

Homemade chicken and mushroom pie topped with shortcrust pastry

Roasted butternut squash and sage risotto cake
served with homemade rocket pesto (*Ve*) (*GF*)

Served with

Selection of seasonal vegetables (*Ve*)

Seasoned new potatoes topped with mixed herbs (*Ve*)

Baby rocket and chargrilled vegetables (*Ve*)

Cherry tomato, olive and basil salad (*Ve*)

Followed by

Fresh fruit platter (*Ve*)

Traditional lemon tart served with mixed berries and pouring cream (*V*)

Homemade chocolate pots topped with Chantilly cream and fresh strawberries

Hot Fork Buffets

Menu 2

Mains

Garlic and herb roasted supreme of chicken
with slow roasted vegetables and tomato ragu (*GF*)

Thai green spiced salmon fillet served with wilted greens
and Thai green curry sauce (*GF*)

Creamy sweet potato and spinach korma
served with mini garlic and coriander naan bread (*Ve*)

Served with

Roasted baby new potatoes (*Ve*)

Braised rice (*Ve*)

House salad (*Ve*)

Homemade red cabbage slaw (*Ve*)

Followed by

Fresh fruit platter (*Ve*)

Salted caramel brownie with caramel sauce (*V*)

Traditional crème brûlée (*V*)

Hot Fork Buffets

Menu 3

Mains

Oven baked haddock topped with onion bhaji crumb
served with a mild curry sauce (*GF*)

Traditional beef stew served with parsley dumplings

Moroccan spiced vegetable and apricot tagine
with saffron rice and selection of freshy baked bread (*Ve*)

Served with

Creamed potato (*V*)

Saffron scented rice (*Ve*)

Moroccan chickpea and rocket salad (*Ve*)

Heritage tomato and red onion salad (*Ve*)

Followed by

Fresh fruit platter (*Ve*)

Bakewell slice with whipped cream and fruit coulis (*V*) (*GF*)

Homemade seasonal fresh fruit pavlova (*V*)

Hot Fork Buffets

Menu 4

Mains

Roasted aubergine, potato and green lentil curry
served with mango chutney and mini poppadoms (*Ve*)

Homemade plant-based lasagne served with garlic bread (*Ve*)

Served with

Baby leaf salad mixed with roasted chickpeas (*Ve*)

Pilau rice (*Ve*)

Roasted bell pepper and quinoa salad (*Ve*)

Red cabbage slaw (*Ve*)

Followed by

Orange and pistachio brownie
served with homemade dark chocolate sauce and fresh berries (*Ve*)

Fresh fruit platter (*Ve*)

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***)

Internal bookings are not subject to VAT

Formal Dining

Two courses £39.95 / Three courses £46.50 /
Three courses with cheese platters £55
Complimentary selection of breads and jugs of fresh water per table
Internal booking are not subject to VAT

Starters

Watermelon compression served with Galia and cantaloupe melon, finished with mango dressing (***Ve***)
Heritage tomato, buffalo mozzarella and olive salad dressed with micro basil (***V***)
Sweet and sour red peppers and crumbled goats' cheese tart with baby rocket (***V***)
Roasted carrot and ginger soup topped with whipped plant-based feta and cracked black pepper (***Ve***)
Pea and whole grain mustard ham hock terrine served with homemade piccalilli
Prawn salad with Marie Rose sauce, baby gem lettuce and citrus gel

Formal Dining

Mains

Braised feather blade of beef in a red wine and mustard jus served with celeriac mash and seasonal vegetables
Pan-fried, corn-fed chicken breast with mustard and honey glaze, garlic mashed potatoes and roasted ratatouille
French trimmed chicken breast, fondant potatoes, roasted shallots, fine beans and chicken jus
Pave of salmon, boulangère potatoes, wilted greens and a dill reduction
Wild mushroom risotto topped with rocket pesto and parsnip crisps (***V***)
Sweet onion tarte Tatin with cherry tomatoes and wilted greens (***Ve***)
Roasted beetroot and chestnut mushroom wellington with fondant potato and seasonal vegetables (***Ve***)

Formal Dining

Dessert

Homemade spiced apple crumble served with a vanilla crème anglaise (***V***)

Glazed lemon tart served with crushed meringue and fresh seasonal fruit (***V***)

Vanilla panna cotta with poached blueberries and ginger crumb (***V***)

Homemade rich chocolate pots with textures of raspberries (***V***)

Seasonal berry Eton mess with all butter shortbread (***V***)

Warm orange and pistachio brownie
with homemade toffee sauce and vanilla ice cream (***Ve***)

Sticky berries with raspberry sorbet (***Ve***)

Cheese Platter

A platter per table with British and continental cheeses,
a selection of biscuits, grapes, figs and local chutney

- *Minimum number of 60 guests*
- *Vegetables subject to change to incorporate local seasonal variance*
- *Organiser to choose one option per course, with vegetarian alternative*
- *Final numbers and special diets to be notified two weeks in advance*

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*

Wine List

White Wine

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

Monterey Bay Zinfandel Rosé
Bottle 750ml £16.95
USA
A racy mix of watermelon and cherry with a delectable sweetness.

Bello Tramonto Pinot Grigio Rosé (Ve)
Bottle 750ml £16.95
Italy
This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate.

Sparkling

Portaceli Cava Brut (Ve)
Bottle 750ml £22.95
Spain
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.

Prosecco Serenello Extra Dry
Bottle 750ml £29.50
Italy
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

Champagne Cuperly Brut (Ve)
Bottle 750ml £42.50
France
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

Cramele Recas Pinot Noir (Ve)
Bottle 750ml £19.95
Romania
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.

Gran Maestro Rosso Appassimento IGT
Bottle 750ml £21.95
Italy
Deep red with brown nuances in colour.
Ripe red fruits with oodles of intense, rich, soft, and sweet tannins.

Jarrah Wood Shiraz
Bottle 750ml £16.95
Australia
This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.

Le Jardin Merlot (Ve)
Bottle 750ml £16.95
France
A mouthful of red berry fruits, soft and juicy.

Sea Change Montepulciano d'Abruzzo (Ve)
Bottle 750ml £17.95
Italy
Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas.
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.

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