

**University of Leeds**  
Conferences and Events

# University House

Food & Drink Menu  
Autumn Winter 2023-2024



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 buffets to formal dining and canapé receptions – these are just some of the options to choose from.

We do our best to 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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# 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.

*All prices are subject to VAT. Internal bookings are not subject to VAT.*

# Classic Buffet

**£8.95 per person**

A selection of sandwiches

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Pork, apple and sage roll

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Roast vegetable and aubergine tartlet with parmesan custard (v)

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Fruit smoothie of the day

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Chef's choice of mini cake bites

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*Full vegan menu available on request*

# Classic Buffet Enhancements

**£2 per person, per enhancement. Enhancements must be ordered for all attendees.**

**You can enhance your buffet with the following items:**

- Cauliflower and aubergine spiced pakora with spiced chutney **(Ve) (GF)**
- Roast winter vegetable and chickpea falafel with lemon spiced mayo **(Ve) (GF)**
- Chestnut mushroom and leek vegan rolls **(Ve)**
- Thai red aubergine and courgette curry cups **(Ve) (GF)**
- Portobello mushroom and spinach risotto balls **(Ve) (GF)**
- Roast sweet potato and squash soup shots **(Ve) (GF)**
- Caramelised shallot and Wensleydale tarts **(V)**
- Spinach and roast pepper tarte tatin with caramelised onions **(Ve)**
- Mini Hoisin glazed sticky pork balls **(GF)**
- Hot and sour king prawn tails **(GF)**
- Pork lollipop glazed with bacon jam **(GF)**
- Mini slow cooked beef and ale casserole **(GF)**
- House salad with Bocconcini **(V) (GF)**
- Roast beetroot and chickpea salad **(Ve) (GF)**
- Sweet potato and pumpkin salad **(Ve) (GF)**
- Edamame bean and roasted red pepper salad **(Ve) (GF)**
- House salad with pumpkin seeds **(Ve) (GF)**
- Roast winter vegetable and orzo pasta salads **(Ve)**
- Plant based chicken and bell pepper crostini **(Ve)**
- Tempura king prawns

# Premium Buffet

£21.95 per person

## Choose 4 main items

- Slow cooked beef brisket with winter roasted vegetables and caramelised onion sauce
- Chicken escalope with winter roasted squash and herb dressing
- Spiced gammon with membrillo glaze
- Oven seared salmon fillet, asparagus and pak choi salad with hollandaise dressing
- Chargrilled paneer cheese with heritage tomato and mushroom salad **(V)**
- Slow roasted leek and stilton tart **(V)**
- Caramelised onion and cherry tomato tart tatin **(Ve)**

## Choose 2 seasonal side dishes

- House salad with Bocconcini **(V) (GF)**
- Roast beetroot and chickpea salad **(Ve) (GF)**
- Sweet potato and pumpkin salad **(Ve) (GF)**
- Edamame bean and roasted red pepper salad **(Ve) (GF)**
- Roast winter vegetable and orzo pasta salad **(Ve)**

## All Premium buffets come with:

- House salad with pumpkin seeds **(Ve) (GF)**
- Chef's dessert selection
- Fresh fruit platter **(Ve) (GF)**

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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

- Choose from water, orange juice and elderflower presse 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)
- Minimum booking 20 people, maximum booking 300 people
- A range of bottled beers and ciders are available from £3.60 per bottle











# Luxury Snack Selection

Marinated olives

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Sun-blushed tomatoes

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Wasabi peas

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Pretzels

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Salted corn

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Root vegetable crisps

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Baked cashews

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Paprika nuts

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Japanese mix

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

# Canapés

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

Chicken croquettes with Caesar mayonnaise dressing

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Ham hock terrine, bacon jam on mini toast

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Smoked salmon, cream cheese and dill tart

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

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

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

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

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Pesto and rocket pinwheels **(Ve)**

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# Seated Dinner

Two courses £29.95 / Three courses £38.95

## Starters

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Pan-fried scallops with roasted squash puree and parsnip crisp **(GF)**

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Loch fine smoked salmon, yuzu mousse with compressed cucumber and fennel shoots **(GF)**

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Portobello mushroom arancini, parmesan tuile and heritage tomato ragù **(V) (GF)\*\***

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Spiced coconut and sweet potato soup  
topped with crème fraîche and toasted pumpkin seeds **(V) (GF)\*\***

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Tian of tomato filled with butternut squash and tofu mousse  
served with a squash purée and baby leaf salad **(Ve) (GF)**

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Shepherds Purse blue cheese panna cotta, poached pear,  
sourdough bread and walnut salad **(V)\*\*\***

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Caramelised soy beef and wild mushroom ramen broth with crispy tempura vegetables

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Caramelised soy tofu and wild mushroom ramen broth with crispy tempura vegetables **(V)**

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Ham hock terrine, Yorkshire piccalilli with charred sourdough bread

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# Seated Dinner

## Mains

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Pan-fried fillet steak served with dauphinoise potato, caramelised banana shallots, roasted carrots with a port reduction **(GF)** (£4 supplement charge)

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Pan-fried seabass fillet with a citrus and dill crumb, spinach bonbon, wilted greens and béarnaise sauce \*\*\*

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Slow braised belly pork with pulled pork boulangère roasted carrot, Tenderstem broccoli and Bramley apple **(GF)**

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Pan-fried chicken braised puy lentil hotpot with pancetta, sweet potato fondant and mustard chicken reduction **(GF)**

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Oven roasted duck served with potato fondant, wilted greens, roasted Victoria plum and redcurrant reduction **(GF)**

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Roasted vegetable and chestnut mushroom pativier with a potato and carrot terrine served with a tomato jus **(V)\*\***

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Pea and leek risotto topped with a soft boiled egg and homemade parsley and pumpkin pesto **(V) (GF)\*\***

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Roast butternut squash and cherry tomato orzo with cannellini bean squash purée **(Ve)**

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# Seated Dinner

## Desserts

Homemade apple and blackberry tart with calvados crème anglaise (V)***
Stem ginger crème brûlée served with butter shortbread (V)***
Warm Bakewell tart with poached berries and vanilla custard (V) (GF)
Dark chocolate delice with honeycomb ice cream and salted caramel sauce (V)
Winter fruit plate and raspberry and sorrel sorbet (Ve) (GF)
Lemon and thyme scented posset with lemon curd (V) (GF)
Traditional Yorkshire Parkin served with vanilla ice cream and winter fruits (V)**

\*\* Vegan version available

\*\*\* Gluten free version available

*Organiser to choose one option per course, with vegetarian alternative*

*Vegetables subject to change to incorporate local seasonal variance*

*Final numbers and special diets to be notified two weeks in advance*

# Hot & Soft Drinks

Fairtrade coffee and tea	£2.30
Fairtrade coffee, tea and biscuits	£3.40

Still water	£1.80
Sparkling water	£1.80
Juice	£2.40
Elderflower presse	£6.50

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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.

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## Rosé Wine

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### 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

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### 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

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### 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.*

### 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.

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