

**University of Leeds**  
Conferences and Events

# Cloth Hall Court

Food & Drink Menu  
2024



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 90% of our menu items are handmade in our kitchen by our talented chef team, using fresh, seasonal ingredients from our local suppliers.

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.

Our menus are designed to suit all nature of meetings, conferences and events held in Cloth Hall Court.

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.



# Contents

Day Delegate Menus	3
Sample Lunch Menu	4
Drinks Reception	11
Luxury Snack Choices	13
Canapés	14

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

Keep up to date with University of Leeds Conferences and Events online

 **University of Leeds Conferences and Events**

 **@uolconferencesandevents**

Telephone: **0113 343 6100**  
Email: **conferences@leeds.ac.uk**  
Website: **conferencesandevents.leeds.ac.uk**  
Address: **Cloth Hall Court, Quebec St, Leeds LS1 2HA**







## Day Delegate Menus

**£42.50 per person**

The Cloth Hall Court Day Delegate rate includes:

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

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



# Sample Lunch Menu 1

We are delighted to offer carefully curated menus, ensuring a seamless dining experience where every dish has been thoughtfully selected. The following pages offer some examples of the type of menus we create. Please note, although we will take any dietary requirements into account there will be a set menu served each day to minimise food waste.

Garlic and herb roasted supreme of chicken with slow roasted vegetables and tomato ragù	(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)
Braised rice	(Ve) (GF)
Baby leaf salad mixed with roasted chickpea and coconut	(GF) (Ve)
Roasted bell pepper and quinoa salad	(Ve) (GF)
Red cabbage slaw	(Ve) (GF)
Chef's dessert selection	
Fresh fruit platter	(Ve) (GF)







# Sample Lunch Menu 2

Steak and potato pie
Moroccan chicken and vegetable tagine with jewelled couscous
Homemade plant-based lasagne served with garlic bread <b>(Ve)</b>
Roasted baby new potatoes <b>(Ve)</b> <b>(GF)</b>
Baby leaf salad with feta vinaigrette <b>(V)</b> <b>(GF)</b>
Roasted vegetable and chickpea salad <b>(V)</b> <b>(GF)</b>
Waldorf slaw <b>(V)</b> <b>(GF)</b>
Chef's dessert selection
Fresh fruit platter <b>(Ve)</b> <b>(GF)</b>





# Sample Lunch Menu 3

Thai green chicken curry with mini poppadoms	(GF)
Yorkshire fish pie topped with buttery champ potato	(GF)
Roasted sweet potato and sage risotto cake served with chunky ragù and pesto dressing	(Ve)
Steamed basmati rice	(Ve) (GF)
Baby leaf with honey and orange dressing	(V) (GF)
Asian slaw	(Ve) (GF)
Watermelon and feta salad	(V) (GF)
Chef's dessert selection	
Fresh fruit platter	(Ve) (GF)







# 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 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)
- Minimum booking 20 people, maximum booking 300 people





# 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*
- *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

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

Slow-braised pork belly topped with a smoky bacon preserve **(GF)**

Rare roasted fillet of beef en croûte with egg yolk cream

Yuzo scented smoked salmon mousse tart

Shrimp cocktail cups and paprika sauce

Shepherds blue cheese roulade with pistachio crust **(V)**

Homemade cauliflower, chickpea and coriander pakora with mango dressing **(GF)** **(Ve)**

Oven roasted polenta filled with homemade tomato chutney **(GF)** **(Ve)**

Wild mushroom arancini with parsley pesto **(GF)** **(Ve)**



# University of Leeds

## Conferences and Events

---

Keep up to date with University of Leeds Conferences and Events online

 **University of Leeds Conferences and Events**

 **@uolconferencesandevents**

Telephone: **0113 343 6100**

Email: **[conferences@leeds.ac.uk](mailto:conferences@leeds.ac.uk)**

Website: **[conferencesandevents.leeds.ac.uk](https://conferencesandevents.leeds.ac.uk)**

Address: **Cloth Hall Court, Quebec St, Leeds LS1 2HA**



**UNIVERSITY OF LEEDS**