

University of Leeds
Conferences and Events

Food & Drink Menu
Spring Summer 2024



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 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 on the University of Leeds 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**

 **@uolconferencesandevents**

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



Day Delegate Rate

£42.50 per person

The day delegate rate includes:

- Main room hire
- Venue management
- Arrival refreshments - coffee, tea, a selection of mini-Danish pastries and fresh fruit platter
- 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 Cold Buffet Menu

£16.95 per person

- Poached salmon with parsley crumb (GF)
- Roasted cherry tomato and oregano quiche bites (V)
- Courgette arancini balls with red pesto dip (Ve) (GF)
- Served with a selection of seasonal salads
- Seasonal fruit platter (Ve) (GF)
- Chef's mini cake selection





Sample Hot Buffet Menu

£19.95 per person

Yorkshire fish crab cakes served with sweet chilli dipping sauce

Mongolian beef with spring onion served with fragrant steamed rice **(GF)**

Vegetarian lasagne with garlic bread and dressed rocket **(Ve)**

Served with a selection of seasonal salads

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

Chef's mini cake selection

Hot buffet service availability varies by event location.

Please consult your event manager for details and maximum capacity restrictions.

Canapés

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

- 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)





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

Starters
Compressed watermelon, breaded feta and crispy spring vegetable salad (V) (GF) **
Heritage tomato, buffalo mozzarella and olive salad with micro basil (V) **
Caramelised onion, pimento and goats cheese tart with dressed leaves (V)
Cauliflower pakora, red lentil dahl and sweet potato salad with micro coriander and curry oil (Ve) (GF)
Pea and coarse grain mustard ham hock terrine and piccalilli (GF)
Prawn salad with Marie Rose sauce and baby gem lettuce and lemon gel (GF)



Formal Dining

Main Course

- 5oz fillet of beef, béarnaise sauce, thyme scented fondant potato and seasonal vegetables **(GF)**
- Oven-roasted cod served on wilted greens & chowder style sauce **(GF)**
- Salmon and creamed leek wellington, duchess potato and seasonal vegetables
- Pan-seared chicken supreme with sundried tomato arancini, charred peppers, courgettes, roasted aubergine and finished with tomato pesto **(GF)**
- Tofu, pak choi and chestnut mushroom ramen topped with kimchi **(Ve)**
- Summer vegetable and chickpea feullie de brick tagine tart on a bed of apricot cous cous **(VE)**
- Wild mushroom, spinach and ricotta strudel served with fondant potato and seasonal vegetables and saffron crème reduction **(V)**
- Mushroom wellington, duchess potato and seasonal vegetables **(V)**





Formal Dining

Dessert

Tropical fruit pavlova with passion fruit sauce (V) (GF) **
Double chocolate brownie with blood orange ice cream (GF) **
Homemade lemon tart with rippled meringue and textures of raspberry (V)
Vanilla panna cotta with oven roasted black pepper strawberries and chocolate soil (V) (GF) **
Salted caramel chocolate tart with a Madagascan vanilla ice cream and salted caramel sauce (V)
Vanilla poached summer berries with raspberry sorrel sorbet (Ve) (GF)
Individual Yorkshire cheese board (V)

Cheese Platter

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

- 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
- ** Vegan version available



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 classic and plant based 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 classic and plant based grazing board	£30.95

- Prices shown are per person
- 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 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 subject to VAT. Internal bookings are not subject to VAT.*



Hot & Cold Drinks

Coffee and tea	£2.30
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

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

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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