

University of Leeds
Conferences and Events

University House

Food & Drink Menu
Spring Summer 2024



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 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. 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.



Contents

| | |
|------------------------|----|
| Breakfast | 3 |
| Buffets & Enhancements | 4 |
| Drinks Reception | 10 |
| Canapés | 12 |
| Seated Dinner | 15 |
| Drinks | 20 |
| Wine List | 23 |

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: **University of Leeds, Woodhouse Lane, Leeds LS2 9JT**





Breakfast

Sausage or bacon crusty baguettes platter £3.50 per person (minimum 10 people)

A selection of local sausage and grilled back bacon served in a freshly baked baguette and selection of condiments.

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.

Eggs Benedict £9.95

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

Eggs Royale £9.95

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

Smashed avocado and tomato toast (Ve) £8.95

Smashed avocado on toasted sourdough and a tomato, pomegranate and pine nut salsa.

Fresh Fruit smoothies £2.65

Chef's choice of homemade smoothies.

A selection of Danish pastries £2.65

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

Classic Buffet

£8.95 per person

| |
|--|
| A selection of sandwiches |
| Mini Hoisin glazed sticky pork bonbons |
| Caramelised shallot and Wensleydale tart (V) |
| |
| Fruit smoothie of the day |
| Chef’s choice of mini cake bites |

Full vegan menu available on request

Classic Buffet Enhancements

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

Either select the specific enhancements you would like, or as a more sustainable option why not let our chefs select for you based on the seasonal ingredients available that day.

- Cauliflower and aubergine spiced pakora with spiced chutney (Ve) (GF)
- Spring vegetable and chickpea falafel with lemon spiced mayo (Ve) (GF)
- Homemade pork and sage sausage roll bites
- Roast vegetable and aubergine tartlet with parmesan custard (V)
- Chestnut mushroom and leek vegan roll (Ve)
- Portobello mushroom and spinach risotto balls (Ve) (GF)
- Glazed griddled chicken (GF)
- Roast cauliflower and chickpea salad (Ve) (GF)
- Green bean and roasted fennel salad (Ve) (GF)
- House salad with pumpkin seeds (Ve) (GF)
- Roast vegetable and orzo pasta salad (Ve)
- Plant based chicken and bell pepper crostini (Ve)
- Tempura king prawns

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

Premium Buffet

£21.95 per person

Choose 4 main items

- Roasted chicken supreme served on baby gem topped with baked croutons, parmesan shavings and Caesar dressing **(GF)**
- Honey and mustard glazed gammon served with homemade tomato chutney
- Griddled tuna steak topped with steamed green beans, new potatoes, cherry tomatoes and olives with citrus dressing **(GF)**
- Oven seared salmon fillet, asparagus and pak choi salad with dill vinegarette
- Griddled halloumi with charred Mediterranean vegetables **(V) (GF)**
- Slow roasted tomato and basil tart **(V)**
- Roasted shallot and thyme tart tatin **(Ve)**

Choose 2 seasonal side dishes

- Moroccan spiced giant couscous **(Ve)**
- Heritage tomato and red onion salad **(Ve) (GF)**
- Edamame bean and roasted red pepper salad **(Ve) (GF)**
- Traditional coleslaw **(Ve) (GF)**
- Summer vegetable and orzo pasta salad **(Ve)**

With

- House salad **(Ve) (GF)**
- Chef's choice of desserts
- Fresh fruit platter



Sharing Platters

Classic grazing board – £9.95 per person (minimum 10 people)

Locally sourced sliced pork pies, local scotch egg, griddled chicken, salami marano, mature cheddar cheese bites, chutneys, fresh and dried fruits, olives, crackers, a selection of hummus dips, pesto, kettle crisp crudités, vine tomatoes.

Plant based grazing board **(Ve)** **(GF)** – £9.95 per person (minimum 10 people)

Cauliflower and aubergine spiced pakora, sweet potato falafel, sundried tomato arancini balls, local chutneys, fresh and dried fruits, olives sun-blushed tomatoes, crackers, a selection of hummus dips, pesto, root vegetable crisp, crudités, vine tomatoes, chargrilled vegetables.

Sushi sharing platter – £5.60 per person (minimum 12 people)

Each person will recieve 2 pieces from a selection of: prawn, salmon and smoked salmon nigiri with salmon and avocado and chicken katsu rolls.

Vegan sushi sharing platter **(Ve)** – £5.60 per person (minimum 12 people)

Each person will recieve 2 pieces from a selection of: carrot and burdock and spicy tofu rolls with butternut squash and roasted red pepper nigiri.

Due to risk of cross contamination, special dietary requirements may need to be catered for separately.



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 |

- 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 |
| 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

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

Rare roasted fillet of beef en croûte with egg yolk cream

Thai chicken wonton spring roll with sweet chilli jam

Mini fish & chips with homemade tartare sauce

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 (V) (GF)

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

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





Seated Dinner

Two courses £32.50 / Three courses £39.95

Starters

- Traditional ham hock terrine served with homemade piccalilli and baby leaf salad **(GF)**
- Smoked chicken pakora, spiced lentil dahl and sweet potato and pomegranate salad **(GF)**
- Pan-fried scallops on, black pudding and bacon shards finished with broad bean veloute
- Prawn Marie Rose terrine served with summer salad and lemon gel **(GF)**
- Pressed tomato and mozzarella tian with baby basil salad and semi dried tomatoes **(GF) (V)**
- Heritage roasted and pickled beets, tarragon cream cheese mousse and emulsion **(V) (GF)**
- Sundried tomato polenta topped with wild mushroom and spinach, served with green herb and soya reduction **(Ve) (GF)**
- Asparagus and spring green chowder **(Ve) (GF)**

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



Seated Dinner

Mains

- Roasted lamb rump, lamb and potato bonbon served with redcurrant port reduction, courgette purée and seasonal vegetables (£3 supplement) **(GF)**
- Corn-fed chicken filled with green herb mousse, dauphinoise potato, squash purée, charred leeks and wild mushroom cream sauce **(GF)**
- Traditional roasted chicken supreme, thyme scented fondant, Tenderstem broccoli, roasted carrot and chicken jus **(GF)**
- Asian spiced salmon, spring onion pomme purée and steamed pak choi **(GF)**
(£2 supplement)
- Pan-fried sea bass and crushed new potato served with chorizo, prawn chowder **(GF)**
- Spring pea, wilted greens orzo risotto with Parmigiano Reggiano and pesto dressing ***
- Portobello mushroom, chargrilled vegetable and lentil wellington served with tomato ragù and seasonal vegetables **(Ve)**
- Meatless chicken with white bean and salsa verde topped with crunchy spring vegetable and pea salad **(Ve) (GF)**





Seated Dinner

Desserts

| |
|---|
| Glazed tarte au citron with lemon curd and raspberry sorbet (V) |
| Vanilla panna cotta with poached berries (GF) |
| Chocolate crémeux topped with clotted cream toffee ice cream and butterscotch sauce (V) |
| Roasted strawberry and white chocolate baked cheesecake (V) |
| Caramelised apple parkin crumble and crème anglaise (V) |
| Classic tiramisu served with amoretti biscuit *** |
| Poached fruits with forest berries sorbet (Ve) (GF) |
| Summer berry pavlova ** (GF) |

** *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 & 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 |

All prices are subject to VAT. Internal bookings 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.

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



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.

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



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**

Website: **conferencesandevents.leeds.ac.uk**

Address: **University of Leeds, Woodhouse Lane, Leeds LS2 9JT**



UNIVERSITY OF LEEDS