

University of Leeds
Conferences and Events

Food & Drink Menu
Autumn / Winter 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
- **

Vegan version available
- ***

Gluten free version available

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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

Internal £40.00 per person

External £43.50 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 platters
- Mid-morning refreshments – coffee, tea and biscuits
- Two-course cold buffet lunch, served with water and juice
- Afternoon refreshments – coffee, tea and biscuits

Why not upgrade your Day Delegate Rate package from just £1.50 per person?

- Hot buffet lunch – £3 per person
- Granola yoghurt pots with arrival refreshments – £2.75 per person
- Hot breakfast rolls instead of Danish pastries at arrival – £1.75 per person
- Mini cakes instead of biscuits with your refreshments – £1.75 per person

All prices are subject to VAT for external bookings only.

Sample Cold Buffet Menu

£18.95 per person

Green vegetable crispy coated falafel balls with minted mayo dip (Ve) (GF)

Roasted butternut squash, red pepper and cheddar frittata (V) (GF)

Beetroot and dill glazed salmon cubes (GF)

Served with house salad and selection of seasonal salads (Ve)

Seasonal fruit platter (Ve) (GF)

Chef’s mini cake selection ** / ***





Sample Hot Buffet Menu

£21.95 per person

Vegetable, lentil and chickpea Dhansak
served with mini garlic and coriander naan bread **(Ve)**

Lemon and herb crusted salmon with a cream and chive sauce **(GF)**

Smoked paprika roasted chicken breast with tomato and chipotle sauce **(GF)**

Served with hot potatoes, medley of vegetables and selection of 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 £12.50 per person / Five canapés £17.50 per person

Pesto & whipped feta mini tarts (Ve)
Homemade falafel & pea hummus (Ve) (GF)
Rosemary, sea salt and grilled courgette bites (V)
Goats’ cheese bites with sundried tomato and chive (V) (GF)
Smoked salmon mousse on steamed new potato & salmon roe (GF)
Prawn & avocado blinis
Smoked trout on rye croûte
Ham hock terrine en croûte with piccalilli





Formal Dining

Two courses £39.95 / Three courses £46.50
Add ½ bottle of wine for £9 per person
Add a glass of prosecco on arrival for £7 per person
Complimentary selection of breads and jugs of fresh water per table

Starters
Cauliflower pakora, red lentil dahl and sweet potato salad with micro coriander and curry oil (Ve) (GF)
Truffled mushroom pâté with toasted sour dough bread (V)
Heritage tomato, buffalo mozzarella stack with olive salad with micro basil (V) **
Caramelised onion and goats cheese tart tatin with pimento dressing (V) **
Pea and coarse grain mustard ham hock terrine and piccalilli (GF)
Cock-a-leekie broth with homemade seeded bread roll



Formal Dining

Main Course

- Smoked tofu, mushroom and spinach strudel with braised red cabbage **(Ve)**
- Roasted vegetable, courgette cannelloni with tomato and feta crumb topping **(V) (GF)**
- Vegetable dauphinoise with roasted vegetable pearls **(V) (GF)**
- Braised beef cheek in red wine jus, champ potatoes and roasted root vegetables **(GF)**
- Pan-seared honey and paprika chicken supreme with smoked chorizo and pea risotto **(GF)**
- Oven-roasted cod served on wilted greens, roasted parmentier potatoes and hollandaise sauce **(GF)**
- Crumb coated salmon and creamed leek sauce, duchess potato and winter vegetables
- Chicken roulade wrapped in crusted herbs with potato purée, cranberry jus, roasted carrots **(GF)**





Formal Dining

Dessert

Sticky date pudding, toffee sauce and honeycomb ice cream	(V)
Warmed chocolate brownie with berries and praline cream	(V) (GF) **
Homemade almond Bakewell tart with sauce anglaise	(V)
Trio of apple - apple crumble tart, pink lady crème brûlée, toffee apple ice cream	(V)
New York baked cheesecake with autumnal berry compote	(V)
Vanilla poached pear with chocolate ice cream	(Ve) (GF)
Individual Yorkshire cheese board	(V)

Cheese Platter £6.95 per person (minimum of 10 people)

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

** Vegan version available

- *Organiser to choose one option per course, with vegetarian alternative*
- *Minimum number of 80 guests*
- *Vegetables subject to change to incorporate local seasonal variance*
- *Final numbers and special diets to be notified two weeks in advance*
- *All prices are subject to VAT for external bookings only*



Drinks Reception

60 minutes reception with house wine, beer and soft drinks (2 drinks per person) and two luxury snack choices	£16.95
60 minutes reception with house wine, beer and soft drinks (2 drinks per person) and three canapés	£22.50
90 minutes reception with house wine, beer and soft drinks (3 drinks per person) and four luxury snack choices	£21.95
90 minutes reception with house wine, beer and soft drinks (3 drinks per person) and five canapés	£32.50

- Prices shown are per person
- Choose from water, orange juice and elderflower presse for soft drinks
- Upgrade wine to prosecco for £3.95 per person
- Upgrade to add additional luxury snack choice (£1.65 per additional snack choice)
- Minimum booking 50 people, maximum booking 300 people
- Alcoholic and non-alcoholic bottled beers will be available as standard





Luxury snack selection

Marinated olives
Sun-blushed tomatoes
Wasabi peas
Pretzels
Salted corn
Root vegetable crisps
Baked cashews
Paprika nuts
Japanese mix

- All drinks reception bookings include staffing and glassware within pricing
- All prices are subject to VAT for external bookings only



Drinks

Coffee and tea	£2.75
Coffee, tea and biscuits	£3.80

Still water bottle 750ml	£2.75
Sparkling water bottle 750ml	£2.75
Juice	£2.65
Elderflower presse bottle 750ml	£6.95

All prices are subject to VAT for external bookings only





Wine List

White Wine

Inkosi Sauvignon Blanc

Bottle 750ml £17.95

South Africa

Green fig and fresh lemon aromas that give way to an intensely flavoured fruit driven wine.

Le Jardin Chardonnay (Ve)

Bottle 750ml £17.95

France

Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers.

Petrarinusa Organic Grillo Sicilia (Ve)

Bottle 750ml £17.95

Italy

In the sunny Sicilian hills we produced this elegant Grillo, wine rich in minerality and sapidity, with elegant taste and aromas of Sicilian citrus fruits.

Seewinkel Grüner Veltliner (Ve)

Bottle 750ml £19.95

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 £22.95

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	Sparkling
<p>Monterey Bay Zinfandel Rosé Bottle 750ml £17.95 <i>USA</i> A racy mix of watermelon and cherry with a delectable sweetness.</p> <p>Bello Tramonto Pinot Grigio Rosé (Ve) Bottle 750ml £17.95 <i>Italy</i> This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate.</p>	<p>Portaceli Cava Brut (Ve) Bottle 750ml £23.95 <i>Spain</i> 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.</p> <p>Prosecco Serenello Extra Dry Bottle 750ml £30.50 <i>Italy</i> The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.</p> <p>Champagne Charles Joubert NV (Ve) Bottle 750ml £43.50 <i>France</i> Aged in our chalk cellars in Epernay, offering red fruit aromas and toastiness on the nose, with freshness and roundness on the palate.</p>

Wine List

Red Wine	
<p>Jarrah Wood Shiraz Bottle 750ml £17.95 <i>Australia</i> This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.</p> <p>Le Jardin Merlot (Ve) Bottle 750ml £17.95 <i>France</i> A mouthful of red berry fruits, soft and juicy.</p> <p>Sea Change Montepulciano d’Abruzzo (Ve) Bottle 750ml £18.95 <i>Italy</i> Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. <i>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.</i></p>	<p>Cramele Recas Pinot Noir (Ve) Bottle 750ml £20.95 <i>Romania</i> 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.</p> <p>Gran Maestro Rosso Appassimento IGT Bottle 750ml £22.95 <i>Italy</i> Deep red with brown nuances in colour. Ripe red fruits with oodles of intense, rich, soft, and sweet tannins.</p> <p><i>All prices are subject to VAT for external bookings only</i></p>

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