

University of Leeds
Conferences and Events

University House

Food & Drink Menu
Autumn Winter 2024/25



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 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.



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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**

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Breakfast

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. *Vegan full English available upon request.*

Hot bacon roll £3.95

Grilled smoky bacon served in a soft bread roll.

Hot sausage roll £3.95

Freshly grilled pork sausage (or vegan sausage) served in a soft bread roll.

Freshly baked Danish pastry selection (V) **/ *** £2.95

Fresh fruit platter (Ve) (GF) £2.75

Natural yogurt, fruit and homemade granola (V) £3.95

*** Vegan version available*

**** Gluten free version available*

All prices are subject to VAT for external bookings only.

Classic Buffet

£9.95 per person. For a more substantial lunch we recommend 2-3 enhancements.

A selection of sandwiches ** / ***
Yorkshire cheddar & caramelised onion pork sausage rolls
Vegan cheese & onion bites (Ve)
Butternut squash & spinach tarts (GF)
Fresh fruit platter (Ve) (GF)
Chef’s choice of mini cake bites ** / ***

Full vegan menu available on request.

** Vegan version available
*** Gluten free version available

Enhancements

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

You can enhance your buffet with the following items.

Indulge in the ease of decision-making with Chef’s choice buffet enhancements - our most sustainable option. Simply specify the number of enhancements and let our Chef curate a culinary experience tailored perfectly to your event.

- Handmade pakora & mango dip (Ve) (GF)
- Sweet potato & sage arancini balls (Ve) (GF)
- Pimento & kidney bean savoury bites (Ve)
- Falafel with homemade pea hummus (Ve) (GF)
- Glazed vegan lollypops (Ve) (GF)
- House salad - cherry tomato, radish & pickled carrot (Ve) (GF)
- Citrus scented green bean & confit fennel salad (Ve) (GF)
- Red cabbage slaw (Ve) (GF)
- Panzanella salad (Ve) (GF)
- Root vegetable crisp (Ve) (GF)
- Mezze toasted seeds (Ve) (GF)
- Honey, lemon & thyme griddled chicken skewers (GF)
- Asian sesame glazed pork ball (GF)
- Tempura prawns with soya chilli sauce

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Premium Buffet

£22.95 per person (minimum of 10 people)

Choose 4 main items

- Plant based chicken with tomato, olive & caper salsa **(Ve)**
- Leek & Yorkshire blue tarts **(V) (GF)**
- Halloumi with griddled vegetables **(V) (GF)**
- Cajun spiced salmon with natural yogurt & jalapeño salad **(GF)**
- Beef brisket casserole cups with roasted vegetables **(GF)**
- Honey, lemon & mustard griddled chicken **(GF)**
- Roast striploin, horseradish sauce & baby watercress **(GF)**

Choose 2 seasonal side dishes

- House salad - cherry tomato, radish & pickled carrot **(Ve) (GF)**
- Citrus scented green bean & confit fennel salad **(Ve) (GF)**
- Red cabbage slaw **(Ve) (GF)**
- Panzanella salad **(Ve) (GF)**
- Pesto orzo pasta salad **(Ve)**

With

- Fresh fruit platter **(Ve) (GF)**
- Selection of cakes **** / *****



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 crisps, 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 crisps, crudités, vine tomatoes, chargrilled vegetables.

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

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

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

Please note sushi platters require seven days advance notice.

Add sandwiches for £3.50 per person.



Afternoon Tea

£16.95 per person (minimum 10 people)

Handmade traditional range of finger sandwiches

Mini caramelised shallot and Wensleydale tart **(GF)**

Vanilla jam sponge **(V)**

Orange panna cotta **(V) (GF)**

Fruit scones, clotted cream, and strawberry compote ***

Mini cake and brownie selection

Tea and coffee

*** *Gluten free version available.*



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	£22.95
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 30 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.*

Canapés

Three canapés £12.50 per person / Five canapés £17.50 per person

- Pesto & whipped feta mini tarts (Ve)
- Sweet potato & sage arancini with rocket pesto (Ve) (GF)
- Homemade falafel & pea hummus (Ve) (GF)
- Cheese & leek bonbon with sweet chilli sauce (V)
- 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
- Crispy chicken bites with mustard mayonnaise (GF)
- Goats’ cheese bites with sundried tomato & chive (GF)

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Seated Dinner

Two courses £37.50 / Three courses £44.50
Add ½ bottle of wine for £9 per person
Add a glass of prosecco on arrival for £7 per person

Starters
Miso mushroom soup with aromatic garlic oil (Ve) (GF)
Smoked tofu and wild mushroom ramen and crispy vegetables (Ve)
Roasted butternut squash, sage arancini, grated parmesan and pesto calabrese (V)
Tian of tomato filled with chargrilled vegetables, mozzarella and rocket pesto (V)**
Pan fried scallops, black pudding bonbon, celeriac purée and crackling **
Pea, mustard, ham hock terrine with roasted grape and picalilli (GF)
Beetroot cured salmon, salmon pâté, vegetable remoulade and micro salad (GF)
Yorkshire blue cheese pannacotta, poached pear and raisin purée

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Seated Dinner

Mains

Beetroot risotto with roasted beets, whipped vegan feta and savoury granola **(Ve)** **(GF)**

Roasted butternut squash wellington, with boulangère potatoes, seasonal vegetables and cider sauce **(Ve)**

Meatless Farm chicken, caramelised shallot purée, baby fondant potatoes, seasonal vegetables and mustard chicken reduction **(Ve)**

Fillet of beef served with boulangère potatoes, mushroom purée seasonal vegetables and beef jus **(GF)** (£4 supplement charge)

Slow braised belly pork, pomme purée, apple sauce, tenderstem broccoli finished with a cider cream sauce **(GF)**

Pan-seared pave of salmon, potato fondant, charred leeks and baby carrots served with bearnaise sauce **(GF)**

Pan-fried chicken, caramelised shallot purée, baby fondant potatoes, seasonal vegetables and mustard chicken reduction **(GF)**

Roasted duck supreme, with wilted pak choi and spinach, roasted plum, sweet potato fondant and red wine jus **(GF)**





Seated Dinner

Desserts

Apple, cinnamon and raisin tart with vanilla crème anglaise (V)**
Raspberry Bakewell served with fresh berries (V) (GF)
Dark chocolate marquise, raspberry sorbet, chocolate soil and fresh berries (V)**
Winter fruit plate with raspberry sorrel sorbet (Ve) (GF)
Sticky toffee pudding, warm toffee sauce and vanilla cream (V)
Individual yuzu tart with mini meringues, white chocolate and lemon sorbet (V)
Espresso crème caramel (Ve) (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*
- *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

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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.

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Wine List

Rosé Wine

Monterey Bay Zinfandel Rosé
Bottle 750ml £17.95
USA
A racy mix of watermelon and cherry with a delectable sweetness.

Bello Tramonto Pinot Grigio Rosé (Ve)
Bottle 750ml £17.95
Italy
This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate.

Sparkling

Portaceli Cava Brut (Ve)
Bottle 750ml £23.95
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 £30.50
Italy
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

Champagne Charles Joubert NV (Ve)
Bottle 750ml £43.50
France
Aged in our chalk cellars in Epernay, offering red fruit aromas and toastiness on the nose, with freshness and roundness on the palate.

Wine List

Red Wine

Jarrah Wood Shiraz
Bottle 750ml £17.95
Australia
This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.

Le Jardin Merlot (Ve)
Bottle 750ml £17.95
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 £20.95
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 £22.95
Italy
Deep red with brown nuances in colour. Ripe red fruits with oodles of intense, rich, soft, and sweet tannins.

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