

University of Leeds
Conferences and Events



Food & Drink Menu
Spring / Summer 2025



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.

Contents

Day Delegate	3
Buffets	4-7
Canapés	8
Formal Dining	11-15
Drinks Reception	16
Luxury Snack selection	19
Drinks	20
Wine List	23

V = vegetarian

Ve = vegan

GF = gluten free

****** Vegan version available

******* Gluten free version available

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**



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 £1.75 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

Sweet potato and spinach pakora with curried mayo dip **(Ve)** **(GF)**

Asparagus and goats cheese tartlet **(V)**

Sweet chilli and lime chicken skewers **(GF)**

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

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

Chef's mini cake selection ****** / *******

****** *Vegan version available*

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





Sample Hot Buffet Menu

£21.95 per person

- Ratatouille vegetable bake with vegan feta and herbed crumble topping **(Ve)**
- Black sesame and soy pan fried salmon with a mild Thai green curry sauce **(GF)**
- Smoked BBQ and honey chicken breast with mango salsa dressing **(GF)**
- 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 £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 £44.50 / Three courses £52.50

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

Bombay potato and cauliflower salad with onion bhaji crumb **(Ve)** **(GF)**

Medley of compressed melon, crumb coated feta
and crispy spring vegetable salad **(V)** **(GF)** **

Crispy halloumi, carrot, honey and orange salad **(V)** **(GF)**

Creamy garlic button mushrooms with gruyere topping and toasted bruschetta **(V)** **

Poached chicken breast and avocado with sweet salsa **(GF)**

Smoked salmon and asparagus with beetroot caviar **(GF)**

Formal Dining

Main Course

Ratatouille vegetable stack
on a bed of garlic and tomato risotto and green pesto oil **(Ve) (GF)**

Moroccan spiced crumbed tofu
on an aromatic chickpea and vegetable tagine with jewelled saffron cous cous **(Ve)**

Mediterranean vegetable en croûte
with marmite roasted fondant potato and creamy leek and spinach sauce **(V) ****

Sliced fillet of beef, béarnaise sauce, dauphinoise potato and Tenderstem broccoli **(GF)**
(£4 supplement)

Lemon and tarragon salmon served on crushed buttered jersey royals
with summer vegetables **(GF)**

Ballotine of chicken stuffed with sundried tomato, basil and mozzarella,
served on a bed of spiralized vegetables with white wine jus **(GF)**

Corn-fed chicken breast with potato purée and sautéed carrots
served with a chasseur sauce **(GF)**





Formal Dining

Dessert

Rum roasted pineapple with coconut ice cream and pistachio crumb **(Ve)** **(GF)**

Smashed Eton mess with vanilla & berry cream and mango sorbet **(V)** **(GF)** **

Chocolate cup filled with mini brownies, cream and fruit **(V)** **(GF)** **

Homemade tiramisu with praline toasted banana **(V)** **

Homemade lemon meringue with raspberry jelly cubes **(V)**

Rhubarb and custard bavarois with ginger biscuit soil and rhubarb gel **(V)**

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*
- *Fruit 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

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 £18.95

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.

All prices are subject to VAT for external bookings only

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