

**University of Leeds**  
Conferences and Events

**University House**

Food & Drink Menu  
Spring Summer 2025



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

**\*\*** Vegan version available

**Ve** = vegan

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

**GF** = gluten free

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## Breakfast

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### 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.*

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### Hot bacon roll £3.95

Grilled smoky bacon served in a soft bread roll.

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### Hot sausage roll £3.95

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

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

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### Fresh fruit platter (Ve) (GF) £2.75

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

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\*\* *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 **\*\***/**\*\*\***

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Thai chicken bonbon with sweet chilli dip **(GF)**

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Mature cheddar caramelised onion tart **(V)**

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Fruit smoothie of the day

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Chef's choice of mini cake bites **\*\***/**\*\*\***

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*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.*

- Red pepper and cauliflower spiced pakora with tomato chutney **(Ve)** **(GF)**
- Sweet potato and chickpea falafel with chive herb mayonnaise **(Ve)** **(GF)**
- Butternut squash with pumpkin seed salad **(Ve)** **(GF)**
- Courgette and butterbean salad **(Ve)** **(GF)**
- House salad, toasted seeds **(Ve)** **(GF)**
- Smoothie cups **(Ve)** **(GF)**
- Portobello mushroom and leek vegan roll **(Ve)**
- Seasonal vegetable orzo pasta salad **(Ve)**
- Plant based chicken with tomato concasse salsa **(Ve)**
- Spring vegetable and mature cheddar tartlet **(V)** **(GF)**
- Chicken shawarma skewers with lemon cucumber mayo **(GF)**
- Tempura calamari
- Mini Jamaican beef patties

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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)**
- Mozzarella with grilled Mediterranean roast vegetables **(V) (GF)**
- Slow roasted pepper and herb tart **(V) (GF)**
- Chargrilled chicken breast on winter roasted vegetables with parmesan and red pepper dressing **(GF)**
- Roast ham with sticky honey and mustard sauce **(GF)**
- Pan-roasted salmon steak with cherry tomato, sugar snap peas, new potatoes and herb vinaigrette **(GF)**

## Choose 2 seasonal side dishes

- House salad **(Ve) (GF)**
- Roast cauliflower, spinach, lentil salad **(Ve) (GF)**
- Red cabbage slaw **(Ve) (GF)**
- Traditional coleslaw **(Ve) (GF)**
- Tomato and red onion couscous **(Ve)**
- Thai vegetable noodle salad with chilli sauce **(V)**

## With

- Chef's choice of desserts **\*\*/ \*\*\***
- Fresh fruit platter **(Ve) (GF)**



# 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 crisp, 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 and 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

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Sun-blushed tomatoes

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Wasabi peas

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Pretzels

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Salted corn

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Root vegetable crisps

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Baked cashews

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Paprika nuts

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Japanese mix

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- *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 and 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 and 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

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Sun-dried tomato herb polenta, wild mushroom spinach  
and mushroom cream reduction **(Ve)** **(GF)**

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Baby leek and winter vegetable chowder **(Ve)** **(GF)**

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Spiced roast sweet potato and feta tomato tian,  
baby leaf salad tomato consommé **(Ve)** **(GF)**

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Heritage roasted tomato, pickled baby beets with herb goats cheese mousse  
served with chive emulsion **(V)** **(GF)**

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Chicken arborio rice cakes, pumpkin and green herb sauce, micro salad  
with aged parmesan **(GF)**

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Pan-fried scallops, caramelised shallot purée, fricassée of peas  
and chorizo bisque reduction **(GF)**

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Seafood & salmon mousse terrine winter salad lemon gel fennel crisps **(GF)**

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Ham hock mustard terrine, sourdough with pink pickled onions, capers  
and baby leaf salad **\*\***

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# Seated Dinner

## Mains

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Meatless chicken, Mediterranean vegetable, red onion tomato salsa and micro salad **(Ve)** **(GF)**

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Wild mushroom orzo pasta, aged parmesan, and toasted pine nuts **(V)** **\*\***

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Oven-roasted pepper and red lentil puff pastry cup, vegetable boulangère potato, tomato ragu sauce **(Ve)**

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Corn-fed chicken supreme filled with a wild mushroom mousse, sweet potato fondant, broccoli purée, baby carrot, chicken jus **(GF)**

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Pan-fried duck breast, duck leg potato bon-bon, parsnip purée, seasonal vegetables, pomegranate glaze and duck sauce **(GF)**

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Pan-roasted salmon, chive pomme purée, wilted greens and Asian broth **(GF)**

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Pan-seared seabass, jersey royal potato black caviar muscle chowder **(GF)**

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Beef fillet and beef brisket pie with gratin potato, baby vegetables and Madeira reduction sauce **\*\***

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## Seated Dinner

### Desserts

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Glazed lemon tart, Italian meringue, lemon curd and vanilla Chantilly **(V)**

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Orange pannacotta with poached seasonal fruits **(GF)**

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Dark chocolate delice, pistachio brittle, black current gel, and chocolate soil **(V) (GF)**

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Vanilla baked cheesecake with fruit compote **(V) (GF)**

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Spiced pear and plum oat crumble with crème anglaise **(V)**

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White chocolate parfait, passion fruit coulis and poppy seed tuille **(V) \*\***

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Poached seasonal fruits with raspberry sorbet **(Ve) (GF)**

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Sticky toffee pudding, toffee sauce and vanilla bean ice cream **(V)**

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**\*\*** Vegan version available

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

- *Organiser to choose one option per course, with vegetarian alternative*
- *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

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

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### **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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