

University of Leeds
Conferences and Events

Cloth Hall Court
Food & Drink Menu 2025/26



UNIVERSITY OF LEEDS

Welcome to Cloth Hall Court

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 in Cloth Hall Court.

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

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 **University of Leeds Conferences and Events**

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Day Delegate

Internal £43.50 per person

External £45.00 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
- Mid-morning refreshments – coffee, tea and biscuits
- Two-course cold buffet lunch, served with water and fruit juice
- Afternoon refreshments – coffee, tea and biscuits

Why not upgrade your Day Delegate Rate package from just £1.75 per person?

- Granola yoghurt pots with arrival refreshments – £2.75 per person
- Breakfast rolls instead of Danish pastries at arrival – £1.75 per person

All prices are subject to VAT for external bookings only.

Sample Lunch Menu 1

We are delighted to offer carefully curated menus, ensuring a seamless dining experience where every dish has been thoughtfully selected. The following pages offer some examples of the type of menus we create. Please note, although we will take any dietary requirements into account there will be a set menu served each day to minimise food waste.

Filo chicken and root vegetable pie

Grilled salmon, borlotti bean stew, salsa verde **(GF)**

Bubble and squeak filo pie, homemade brown sauce **(Ve)**

Thyme roasted new potatoes **(Ve) (GF)**

Gem lettuce, vegan Caesar salad **(Ve)**

Charred and pickled heritage carrots with carrot top pesto **(Ve) (GF)**

Bitter leaf salad with lemon dressing **(Ve) (GF)**





Sample Lunch Menu 2

Tikka marinated chicken thighs, tomato and coriander chutney **(GF)**

Oven baked seabass, lentil dahl, yoghurt dressing **(GF)**

Tikka cauliflower, lentil dahl, yoghurt dressing **(Ve)**

Turmeric potatoes with spinach and mint **(Ve) (GF)**

Kachumber salad **(Ve) (GF)**

Coconut rice salad **(Ve) (GF)**

Fine beans with chilli and almond dressing **(Ve) (GF)**

Drinks Receptions

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	£23.50
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
- Alcoholic and non-alcoholic bottled beers will be available as standard





Luxury Snack Choices

Root vegetable crisps **(Ve)** **(GF)**

Olives **(Ve)** **(GF)**

Sun blushed tomatoes **(Ve)** **(GF)**

Pretzels **(Ve)**

Japanese mix **(Ve)**

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

Canapés

Three canapés £13.50 per person / Five canapés £17.50 per person

Vegan cheese & potato bonbon with gherkin gel **(Ve) (GF)**

Mushroom parfait with pickled wild mushroom & shallot **(Ve) (GF)**

Goat cheese & sun blushed tomato sable **(V)**

Smoked salmon sushi bites with wasabi **(GF)**

Maple glazed pork belly with crispy crackling **(GF)**

Confit chicken ballotine with coronation dressing **(GF)**

Whitby crab cakes & chive emulsion **(GF)**

Spiced duck & pickled vegetable pancake roll

Smoked trout and caviar blini

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