

University of Leeds
Conferences and Events

Food & Drink Menu
Autumn Winter 2025/26



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 Rate

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
- 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

£19.95 per person

Selection of handmade sandwiches * / ** / ***

Crispy coated spinach and cheese arancini balls with aioli dip **(Ve)** **(GF)**

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

Jerk chicken bonbon with spiced pineapple salsa dip **(GF)**

Lemon butter glazed king prawns **(GF)**

Roast vegetable and quinoa salad **(Ve)** **(GF)**

Mixed leaf salad and toasted seeds **(Ve)** **(GF)**

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

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

* Vegetarian version available

** Vegan version available

*** Gluten free version available





Sample Hot Lunch Menu

£22.95 per person

Indian spiced lentil cottage pie **(Ve)** **(GF)**

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

Roasted chicken with a herb topping served with a mild spicy tomato sauce **(GF)**

Chive and parsley dressed new potatoes **(Ve)** **(GF)**

Medley of vegetables

Selection of salads

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

Traditional salted caramel and chocolate tart served with Chantilly pouring cream **(V)**

Vanilla panna cotta topped with winter berries **(Ve)** **(GF)**

- *Hot buffet service availability varies by event location.*
- *Please consult your event manager for details and maximum capacity restrictions.*

Canapés

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

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

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

Goat cheese and 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 and chive emulsion **(GF)**

Spiced duck and pickled vegetable pancake roll

Smoked trout and caviar blini

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Formal Dining

Two courses £41.95 / Three courses £48.50

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 still water per table

Starters

Mexican bean and avocado salad and crispy tortilla chip stack **(Ve)** **(GF)**

Sourdough bruschetta topped with sun blushed tomato, mozzarella, olives, with micro rocket and pesto and balsamic drizzle **(Ve)**

Mild curried lentil soup with onion bhaji and coriander oil, served with homemade fennel bread **(Ve)**

Tian of tomato filled with roasted vegetables, honey roasted halloumi and micro basil salad **(V)** **(GF)** **

Warmed goat cheese and chilli jam tartlet with dressed leaves **(V)**

Chicken and smoked ham hock terrine and plum chutney **(GF)**

Formal Dining

Main Course

Sage, mushroom and chestnut wellington served with spring onion, creamed potatoes and seasonal vegetables **(Ve)**

Winter vegetable arancini fritter served with a rich tomato and basil sauce and macedoine of vegetables **(Ve)**

Creamed vegetable stroganoff strudel with sautéed Tenderstem broccoli and sugar snap peas **(V)**

Roasted sirloin of beef, mini-Yorkshire pudding, fondant potato and seasonal vegetables served with a red wine jus

Oven roasted cod served on wilted greens, herbed hasselback potato with a white wine sauce **(GF)**

Salmon and creamed leek en croûte, duchess potato and roasted carrots

Chicken supreme stuffed with sundried tomato, mozzarella and charred peppers served on a wild mushroom and spinach risotto **(GF)**





Formal Dining

Dessert

Date and walnut filled poached pear served with Tonka vanilla bean ice cream **(Ve) (GF)**

Vanilla custard with poached meringue and salted caramel sauce **(Ve) (GF)**

Blackberry pavlova with red berry sauce **(V) (GF) ****

Homemade apple crumble tart with sauce anglaise **(V) ****

Orange chocolate bavarois with oven roasted black pepper clementines, blueberries and sweet chocolate soil **(V)**

Autumnal fruit pudding with butterscotch sauce and clotted cream ice cream **(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 90 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	£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, maximum booking 300 people
- Alcoholic and non-alcoholic bottled beers will be available as standard





Luxury Snack Selection

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*

Drinks

Coffee and tea	£2.75
Coffee, tea and biscuits	£3.80
Still water bottle 750ml	£2.90
Sparkling water bottle 750ml	£2.90
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

Produced in the sunny Sicilian hills, this Grillo wine is rich in minerality and sapidity, with elegant taste and aromas of 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 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.

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