

**University of Leeds**  
Conferences and Events

# University House

Food & Drink Menu  
Autumn Winter 2025/26



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 strive to cater to all dietary requests and requirements to ensure 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 baked pork sausage (or vegan sausage) served in a soft bread roll.

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

£2.50 (1 per person), £3.50 (2 per person)

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### Fresh fruit platter (Ve) (GF) £2.95

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

\*\* *Vegan version available*

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

*All prices are subject to VAT for external bookings only.*

# Classic Buffet

£10.50 per person. For a more substantial lunch we recommend 2-3 enhancements.

A selection of sandwiches \*\* / \*\*\*

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Wild mushroom and whipped feta crostini **(Ve) (GF)**

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Butternut squash and spinach frittata **(V) (GF)**

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Griddled chicken skewers with tzatziki sauce **(GF)**

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Fresh fruit platter **(Ve) (GF)**

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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

£2.20 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.*

- Rosemary and sage sea salted wedges **(Ve) (GF)**
- Handmade pakora and mango dip **(Ve) (GF)**
- Sweet potato and sage arancini balls with rocket, parsley pesto **(Ve) (GF)**
- Beetroot falafel with spiced hummus **(Ve) (GF)**
- Chilli glazed vegan lollipops **(Ve) (GF)**
- Wintergreen house salad with pomegranate and roasted pumpkin seed **(Ve) (GF)**
- Citrus scented green bean and confit fennel salad **(Ve) (GF)**
- Endive salad **(Ve) (GF)**
- Root vegetable crisps **(Ve) (GF)**
- Halloumi fries with harissa yogurt **(V) (GF)**
- Roasted squash, feta and rocket salad **(V) (GF)**
- Roasted beetroot and goat cheese tarts **(V) (GF)**
- Garlic prawn crostini with avocado **(GF)**
- Pork, apple and stuffing pork pie

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## Soup and Toasties

£10.50 per person (minimum of 10 people)

Minted pea soup with mature cheddar toastie (V)

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Roasted plum tomato soup with caramelised onion and Wensleydale toastie (V)

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Parsnip soup with feta and cranberry toastie (V)

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Cream of leek and potato with marmite toastie (V)

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Spiced butternut squash & sweet chili soup with cheddar and thyme toastie (V)

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- Add rosemary and sage sea salted wedges £2.95 per person.
- Add mini cake bites £2.95 per person.
- Or add both for £3.80 per person.

*Organiser to choose one option for the group.*

*Dietary requirements can be catered for upon request, with dishes selected by the chef.*

# Chef's Hot Sandwich Station

£16.50 per person (minimum of 10 people)

## Choose 3 options

- Spiced onion bhaji sub, pickled red onion, mango chutney **(Ve) (GF)**
- Black bean and beet burger with marinated feta, pickled beetroot, slider bun **(V)**
- Crispy duck ciabatta with Asian fennel slaw and hoisin sauce **(GF)**
- Slow-braised beef Yorkshire wrap with caramelized onion and coarse grain mustard mayonnaise
- Pulled sticky pork, sweet pickled vegetable and apple chutney wrap
- South American flatbread with sticky lime and chilli chargrilled chicken, cucumber and carrot noodle with maple and soy dressing

## Served with

- Rosemary and sage sea salted wedges **(Ve) (GF)**
- House salad **(Ve) (GF)**
- Red cabbage slaw **(Ve) (GF)**
- Three chef's choice dips **\*\* / \*\*\***

*Organiser to choose 3 options for the group. Dietary requirements can be catered for upon request, with dishes selected by the chef and plated separately.*





## Premium Buffet

£22.95 per person (minimum of 10 people)

### Choose 3 main items

- Smashed avocado, sun blushed tomato bruschetta **(Ve)**
- Smoked tofu with puy lentils and roasted vegetables **(Ve) (GF)**
- Leek and blue cheese tart **(V) (GF)**
- Sesame seared king prawns, pak choi, Asian slaw with Dijon dressing **(GF)**
- Beetroot cured salmon with a crème fraîche and horseradish dressing **(GF)**
- Plum, port and cardamom glazed ham **(GF)**
- Tandoori marinated chicken with griddled courgette **(GF)**

### Choose 2 seasonal side dishes

- Wintergreen house salad with pomegranate and roasted pumpkin seed **(Ve) (GF)**
- Citrus scented green bean and confit fennel salad **(Ve) (GF)**
- Roasted squash, feta and rocket salad **(V) (GF)**
- Endive salad **(Ve) (GF)**
- Pesto orzo pasta **(Ve)**

### With

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

# Sharing

## 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.

## Classic grazing board – £9.95 per person (minimum 10 people)

Locally sourced sliced pork pies, locally sourced 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.

- Add sandwiches for £3.50 per person.
- Due to risk of cross contamination, special dietary requirements may need to be catered for separately.





## 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	£23.95
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

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

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

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

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Pretzels **(Ve)**

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Japanese mix **(Ve)**

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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 £13.50 per person / Five canapés £17.50 per person

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

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

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

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

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

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

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

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Spiced duck & pickled vegetable pancake roll

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Smoked trout and caviar blini

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## Seated Dinner

Two courses £41.50 / Three courses £48.95

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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Sweet potato, sage arancini balls with rocket and parsley pesto, baby basil and parmesan shavings **(Ve)** **(GF)**

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Caramelized Jerusalem artichoke soup with burnt pear and walnut **(Ve)** **(GF)**

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Forest mushroom parfait with pickled vegetables and shallot **(Ve)** **(GF)**

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Yorkshire blue panna cotta, fig preserve, honey and pinenuts **(V)** **(GF)**

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Cheddar soufflé with pickled vegetables, apple dashi vinegar, Yorkshire cheddar and caramelised onion toastie **(V)**

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Coronation chicken terrine, crispy onion and coronation dressing with baby coriander and dressed pea shoots **(GF)**

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Pan-fried seabass on a wild rice & spinach risotto, finished with caviar and chive reduction **(GF)**

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Gin cured salmon gravlax, with cream cheese and dressed leaves **(GF)**

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# Seated Dinner

## Mains

Leek risotto topped with a rocket and parsley pesto, crumbled feta and crispy kale **(Ve)** **(GF)**

Meatless farm chicken, mushroom purée, potato fondant baby vegetables served with vegetable jus **(Ve)**

Mixed bean cassoulet topped with pumpkin ravioli and parmesan **(V)**

Pan-seared monkfish with herb pomme purée, baby vegetables and split mustard beurre blanc **(GF)** (£4 supplement per portion)

Spiced chicken supreme, charred aubergine, curried fondant and butternut sauce **(GF)**

Slow braised maple pork belly, granny smith preserve, boulangère potatoes and seasonal vegetables served with cider cream reduction **(GF)**

Traditional roasted chicken with dauphinoise potatoes, seasonal vegetables and chicken reduction **(GF)**

Slow braised beef and caramelised onion boudin served with roasted root vegetable, pomme purée and rich beef jus **(GF)**





## Seated Dinner

### Desserts

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Espresso crème caramel with winter berries **(Ve) (GF)**

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Winter fruit plate with raspberry sorrel sorbet **(Ve) (GF)**

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Chocolate sphere filled with white chocolate mousse and Kirsch cherry compote **(V) (GF)**

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Blackcurrant, honey and almond tart with mascarpone and fruit compote **(V)**

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Dark chocolate tart with blood orange ice cream **(V)**

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

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Caramelised vanilla set cheesecake with caramel sauce and cinder toffee

### 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. \* / \*\*\*

Alternatively, if you would prefer cheese instead of a dessert, this is available for a supplement of £2.50 per person.

**\*\*** 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	£2.85
Coffee, tea and biscuits	£3.95
Still water bottle 750ml	£2.90
Sparkling water bottle 750ml	£2.90
Fruit Juice	£2.65
Elderflower presse bottle 750ml	£7.25

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# Wine List

## White Wine

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### **Inkosi Sauvignon Blanc**

**Bottle 750ml £18.95**

*South Africa*

Green fig and fresh lemon aromas that give way to an intensely flavoured fruit driven wine.

### **Le Jardin Chardonnay (Ve)**

**Bottle 750ml £18.95**

*France*

Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers.

### **Petrarinusa Organic Grillo Sicilia (Ve)**

**Bottle 750ml £18.95**

*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 £20.95**

*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 £23.95**

*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 £18.95**

*USA*

A racy mix of watermelon and cherry with a delectable sweetness.

### Bello Tramonto Pinot Grigio Rosé (Ve)

**Bottle 750ml £18.95**

*Italy*

This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate.

## Sparkling

### Portaceli Cava Brut (Ve)

**Bottle 750ml £24.95**

*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 £31.50**

*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 £44.50**

*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 £18.95**

*Australia*

This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.

### Le Jardin Merlot (Ve)

**Bottle 750ml £18.95**

*France*

A mouthful of red berry fruits, soft and juicy.

### Sea Change Montepulciano d'Abruzzo (Ve)

**Bottle 750ml £19.95**

*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 £21.95**

*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 £23.95**

*Italy*

Deep red with brown nuances in colour. Ripe red fruits with oodles of intense, rich, soft, and sweet tannins.

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