

University of Leeds
Conferences and Events

Cloth Hall Court

Food & Drink Menu
Spring Summer 2026



**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 strive to cater to all specific 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

Ve = vegan

GF = gluten free

****** Vegan version available

******* Gluten free version available

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 **University of Leeds Conferences and Events**

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Telephone: **0113 343 6100**

Email: **conferences@leeds.ac.uk**

Website: **conferencesandevents.leeds.ac.uk**

Address: **Cloth Hall Court, Quebec St, Leeds LS1 2HA**





Day Delegate

Internal £43.50 per person

External £45.00 per person

The Cloth Hall Court Day Delegate rate includes:

- Main room hire
- Venue management
- Arrival refreshments – tea, coffee, a selection of mini-Danish pastries and fresh fruit platters
- Mid-morning refreshments – tea, coffee and biscuits
- Two-course cold lunch, served with water and fruit juice
- Afternoon refreshments – tea, coffee and sweet treats

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.

Smoked salmon orzo with sun-blush tomato cream sauce

Roasted pesto chicken breast, mediterranean vegetables **(GF)**

Roasted aubergine pasta with capers, spinach and tomato ragu **(Ve)**

Artisan focaccia **(Ve)**

Seasonal salad with citrus vinaigrette **(Ve) (GF)**

Broccoli and white bean salad with lemon ricotta **(Ve) (GF)**

Tomato and fennel panzanella **(Ve)**





Sample Lunch Menu 2

Paprika roasted chicken with lemon potatoes and peperonata **(GF)**

Lamb kofta with salsa verde

Falafel with peperonata **(Ve) (GF)**

Turkish flat breads **(Ve)**

Heritage tomato, potato and fine bean salad with lemon,
black olive and plant-based feta **(Ve) (GF)**

Couscous tabouleh with soft garden herbs **(Ve)**

Radicchio salad with orange vinaigrette **(Ve) (GF)**

Board Room Package

Soup and sandwich £7.95 per person

Roasted tomato soup, croutons and basil oil

Finger sandwiches and wraps – Coronation chicken, egg mayonnaise, BLT, cucumber and whipped vegan feta

Sample hot ‘one pot’ lunch £8.95 per person

Chicken, ham hock and braised leek pot pie, filo pastry

Pickled beetroot salad, warm sourdough bread





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
60 minutes reception with house wine, beer and soft drinks (2 drinks per person) and classic and plant-based grazing board	£27.95
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
90 minutes reception with house wine, beer and soft drinks (3 drinks per person) and classic and plant-based grazing board	£30.95

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)**

- *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

Mini baked potato, cashew cream and chives **(Ve)** **(GF)**

Chilli pickled watermelon with a whipped vegan feta **(Ve)** **(GF)**

Truffled mushroom arancini served with a red onion ketchup **(V)**

Polenta cake, sun blush tomatoes and tapenade **(Ve)** **(GF)**

Mini roast beef Yorkshire pudding and horseradish sauce

Smoked salmon blini, cream cheese and salmon roe

Pressing of ham hock served en croûte with grain mustard mayo **(GF)**

Scotch quails' eggs and homemade brown sauce

Chicken, black pudding and apricot terrine topped with a tarragon emulsion

'Ruben' salt beef crispbread with a caper relish

Smoked mackerel pâté on a parsley scone, topped with caviar

All prices are subject to VAT for external bookings only.

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

Locally sourced sliced pork pies

Locally sourced scotch egg

Griddled chicken breast

Salami Marano

Mature cheddar cheese bites

Chutneys, fresh and dried fruits, olives, crackers

A selection of hummus dips, pesto, kettle crisp crudités and 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 and crackers

A selection of hummus dips, pesto, root vegetable crisp, crudités, vine tomatoes and chargrilled vegetables

Add sandwiches for £3.50 per person

Filled Yorkshire Puddings
£9.95 per person (minimum 10 people)

Sticky beef brisket, baby carrot, crispy kale and horseradish sauce

Vegan chilli filo baskets (Ve)

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