

University of Leeds
Conferences and Events

Food & Drink Menu
Autumn Winter 2026/27



**UNIVERSITY
OF LEEDS**

Welcome to the University of Leeds

Exceptional hospitality is always the centrepiece to the most memorable events and our inhouse catering service, Great Food at Leeds, will heighten your guests' experience. Our menus 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

****** Vegan version available

Ve = vegan

******* Gluten free version available

GF = gluten free

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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 – tea, coffee, a selection of mini-Danish pastries and fresh fruit
- Mid-morning refreshments – tea, coffee and biscuits
- Two-course cold buffet lunch, served with water and juice
- Afternoon refreshments – tea, coffee 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 1

£19.95 per person

Selection of handmade sandwiches ** / ***

Crispy wild mushroom arancini (Ve)

Vegetable dim sums with sweet and sour dip (Ve)

Tandoori roasted salmon cubes with mint yogurt dressing (GF)

Mozzarella, olive and tomato kebab (GF) (V)

Mixed leaf salad with cucumber and avocado (Ve) (GF)

Jewelled vegetable couscous salad (Ve)

Millionaire's shortbread (V)

Rhubarb and ginger slice (Ve) (GF)

Sliced fresh fruit platter (Ve) (GF)

* Vegetarian version available

** Vegan version available

*** Gluten free version available





Sample Cold Buffet Menu 2

£19.95 per person

A selection of freshly baked artisan breads, cheese straws and breadsticks

Goats cheese and caramelised onion quiche **(V)**

Ratatouille vegetable kebab **(GF) (Ve)**

Margherita focaccia slices **(V)**

Mexican bean sausage roll **(V)**

Crumbed chicken pieces with spicy salsa **(GF)**

Seeded mixed leaf salad **(Ve) (GF)**

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

Assorted fruit tartlets **(V)**

Chocolate and vanilla torte **(Ve) (GF)**

Sliced fresh fruit platter **(Ve) (GF)**

* Vegetarian version available

** Vegan version available

*** Gluten free version available

Hot Sample Menu

£22.95 per person

Sweet potato & chickpea tagine **(Ve)** **(GF)**

Smokey BBQ chicken breast on a bed of spicy rice **(GF)**

Crispy coated fishcake with Hollandaise sauce

Vegetable couscous **(Ve)**

Herby new potatoes **(Ve)** **(GF)**

Baby leaf salad with cherry tomatoes and olives **(Ve)** **(GF)**

Rainbow coleslaw **(Ve)** **(GF)**

Banoffee crème brûlée with shortbread biscuit **(V)**

Lemon and berry delice slice **(Ve)** **(GF)**

Fresh fruit salad **(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

Chilli infused, compressed watermelon with whipped feta **(Ve) (GF)**

Wild mushroom and tomato polenta cake **(Ve) (GF)**

Handmade vegetable falafel with tahini **(Ve) (GF)**

Homemade mini scones with cheese mousse and balsamic onion **(V)**

Brie and cranberry mini croquettes **(V)**

Ham hock bonbon with red onion marmalade **(GF)**

Smoked mackerel mousse en'croute topped with caviar **(GF)**

Hoisin duck blini

Pulled lamb rolls with spiced harissa dressing

King prawn and Bloody Mary filo cup

All prices are subject to VAT for external bookings only.

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

Bombay potato and spiced cauliflower salad with onion bhaji crumb **(Ve)** **(GF)**

Trio of compressed melon, crumb-coated feta and crispy vegetable salad **(V)** **(GF)**

Crispy halloumi, carrot, courgette and orange salad **(V)** **(GF)**

Creamy garlic button mushrooms with gruyere topping and toasted bruschetta **(V)****

Cajun spiced chicken breast and avocado with sweet salsa
and homemade tortilla chips **(GF)**

Smoked salmon and asparagus with beetroot caviar and a dressed micro leaf salad **(GF)**





Formal Dining

Main Course

Charred vegetable stack, served with a sun blushed tomato and pepper risotto and parsley and rocket pesto dressing **(Ve)** **(GF)**

Baked mediterranean vegetable strudel with roasted fondant potato and creamy leek and spinach velouté **(V)**

Citrus marinated salmon, served on crushed buttered jersey royals, with seasonal vegetables **(GF)**

Pan fried cod loin on a bed of Moroccan chickpea and roasted root vegetable tagine **(GF)**

Ballotine of chicken stuffed with chorizo and mozzarella, served on a bed of spiralized vegetables and classic beurre blanc **(GF)**

Sautéed chicken breast with pomme purée and roasted baby carrots, with a saffron and chive cream reduction **(GF)**

Formal Dining

Desserts

Traditional Eton mess served with a mango sorbet **(V)** **(GF)**

Chocolate cup filled with mini brownie bites, whipped cream and mixed berry compote **(V)** **(GF)** **

Homemade lemon tart with raspberry cream **(V)**

Classic Tiramisu with praline toasted banana **(V)**

Rhubarb and custard bavaois with ginger biscuit soil and rhubarb gel **(V)**

Rum roasted pineapple with coconut ice cream and pistachio crumb **(Ve)** **(GF)**

Individual Yorkshire cheese board, served with a selection of biscuits & local chutney **(V)**

- *Organiser to choose one option per course, with vegetarian alternative*
- *Minimum number of 80 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

Tea and coffee	£2.75
Tea, coffee and biscuits	£3.80
Tea, coffee and mini cakes	£4.50
Still mineral 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

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.

Lamura Grillo Sicillia Organic (Ve)

Bottle 750ml £18.95

Italy

Distinct and characterful aromas of citrus fruit underlaid by juicy and refreshing tropical notes with mouth-filling lychee and pineapple flavours.

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.



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 Cuperly Brut **(Ve)**

Bottle 750ml £44.50

France

Dating back to 1845 and remains today within the original family, this Champagne has a delicious fresh fruit flavour with richness and complexity.

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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