

University of Leeds
Conferences and Events

Cloth Hall Court

Food & Drink Menu
Autumn Winter 2026/27



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.

Contents

Day Delegate	3
Sample Lunch Menus	4
Drinks Receptions	8
Luxury Snack Choices	11
Canapés	12

V = vegetarian
Ve = vegan

GF = gluten free
****** Vegan version available

Keep up to date with University of Leeds Conferences and Events online



University of Leeds Conferences and Events
@uolconferencesandevents

Telephone: **0113 343 6100**
Email: **conferences@leeds.ac.uk**
Website: **conferencesandevents.leeds.ac.uk**





Day Delegate

Internal £43.50 per person

External £45.00 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 hot buffet lunch, served with water and fruit juice
- Afternoon refreshments – tea, coffee and biscuits

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

- Granola yoghurt pots with refreshments – £2.75 per person
- Breakfast rolls instead of mini-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.

Wild mushroom and root vegetable filo pot pie	(Ve)
Chicken & butternut squash filo pot pie	
Oven baked salmon with warm tartare sauce	(GF)
Herb roasted new potatoes	(Ve) (GF)
Red cabbage coleslaw	(Ve) (GF)
Charred cauliflower, chickpea and radicchio salad	(Ve) (GF)
Garden leaves	(Ve) (GF)





Sample Lunch Menu 2

Cauliflower & chickpea keema curry **(Ve)** **(GF)**

Slow cooked Goan lamb curry **(GF)**

Tikka spiced seabass, lentil dahl, pickled red onion **(GF)**

Aromatic basmati rice **(Ve)** **(GF)**

Sweet chilli Asian greens **(Ve)** **(GF)**

Kachumber salad with mint raita **(Ve)** **(GF)**

Citrus garden leaves **(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)**

- 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

Wensleydale custard tart and parkin crumble (V)
Butternut squash & Yorkshire feta arancini (V) (GF)
Apple & parsnip bhaji with saffron mayo (Ve) (GF)
Little baked potato with a truffled cashew cream (Ve) (GF)
Pressed chicken & leek terrine served with grain mustard mayo (GF)
Little roast beef Yorkshire pudding
Cumberland sausage bites with onion chutney
Smoked mackerel, cream cheese and parsley scone
Scotch quails’ egg served with brown sauce
Smoked salmon blini with a mascarpone & trout roe

All prices are subject to VAT for external bookings only.



University of Leeds

Conferences and Events

Keep up to date with University of Leeds Conferences and Events online

 **University of Leeds Conferences and Events**

 **@uolconferencesandevents**

Telephone: **0113 343 6100**

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

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

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



**UNIVERSITY
OF LEEDS**