University of Leeds
Conferences and Events

University House

Food & Drink Menu
Autumn Winter 2026/27



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 food is made onsite, using the freshest local produce to design exquisite seasonal menus.

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 University House on 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

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Address: **University of Leeds, Woodhouse Lane, Leeds LS2 9JT**

Green Meetings GOLD



Breakfast

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.

Hot bacon roll £3.95

Smoked back bacon served in a soft bread roll.

Hot sausage roll £3.95

Pork (or vegan) sausages served in a soft bread roll.

Freshly baked mini-Danish pastry selection (V) ** / * £2.50 (1 per person), £3.50 (2 per person)**

Fresh fruit platter (Ve) (GF) £2.95

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 ** / ***

Winter vegetable and brie tart (***V***) (***GF***)

Mini pork and nduja sausage rolls

Roasted pepper and tomato soup (***Ve***) (***GF***)

Selection of cake bites

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

Why not upgrade to potted desserts instead of cake bites, for just £1.50?

Chocolate pots (***V***) (***GF***)

Crème brûlée (***V***) (***GF***)

Full vegan menu available on request.

** *Vegan version available*
*** *Gluten free version available*

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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.

- Roasted vegetable bhuna and popadom cups (***Ve***) (***GF***)
- Charred aubergine and romesco focaccia bites (***Ve***)
- Tomato arancini balls with tomato ragu (***Ve***) (***GF***)
- Roasted fig and radicchio bowl (***Ve***) (***GF***)
- Charred broccoli, chickpea and pickled red onion salad (***Ve***) (***GF***)
- Red cabbage with carrot and edamame beans salad (***Ve***) (***GF***)
- House salad (***Ve***) (***GF***)
- Mini salmon and caper fish cakes with lemon aioli (***GF***)
- Mini Croque Monsieur (***GF***)
- Spiced chorizo bites (***GF***)
- Yakitori chicken skewers (***GF***)
- Turkey meatballs with a cranberry glaze (***GF***)
- Ham and cheese croquetas



Soup and Toasties

£10.50 per person (minimum of 10 people)

Minted pea soup with mature cheddar toastie (***V***)

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

Parsnip soup with feta and cranberry toastie (***V***)

Cream of leek and potato soup with marmite toastie (***V***)

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

- 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.

Premium Buffet

£22.95 per person (minimum of 10 people)

Choose 3 main items

- Mac and cheese croquettes with roasted cauliflower and crispy onions (***V***)
- Handmade spring rolls with stir-fried vegetables topped with a tamarind and coriander chutney (***Ve***)
- Red lentil nut roast bites with tomato chutney and wilted greens (***Ve***) (***GF***)
- Pan fried salmon with a pea shoot salad and Hollandaise dressing (***GF***)
- Coarse grain mustard roasted gammon served with roasted plums (***GF***)
- Pulled brisket filled Yorkshire puddings, mash potato and roasted vegetables

Choose 2 seasonal sides

- House salad (***Ve***) (***GF***)
- Roasted fig and radicchio salad (***Ve***) (***GF***)
- Red cabbage with carrot and edamame beans salad (***Ve***) (***GF***)
- Roast pepper and spicy tofu (***Ve***) (***GF***)
- Squash, vegan feta and rocket salad (***Ve***) (***GF***)

With:

- Chef's choice of cake bites
- Fresh fruit platter





Sharing

Plant-based grazing board *(Ve)* *(GF)*

£9.95 per person (minimum 10 people)
Cauliflower and aubergine spiced pakora, beetroot falafel, sundried tomato arancini balls, local chutneys, fresh and dried fruits, olives sun-blushed tomatoes, crackers, selection of hummus dips, pesto, root vegetable crisps, crudités, vine tomatoes and chargrilled vegetables.

Classic grazing board

£9.95 per person (minimum 10 people)
Locally sourced sliced pork pies, spiced chorizo bites, griddled chicken, salami Marano, mature cheddar cheese bites, chutneys, fresh and dried fruits, olives, crackers, a selection of hummus dips, pesto, kettle crisps crudités and 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.

Hot Fork

£26.50 per person (minimum of 10 people)
Organiser to choose three options for the group, including vegetarian options.

- Cauliflower and lentil dahl with braised rice (*Ve*) (*GF*)
- Wild mushroom croquette served with seasonal vegetables served with a mushroom and spinach velouté (*Ve*) (*GF*)
- Traditional beef stew, served with creamed potato and winter roasted root vegetables (*GF*)
- Pork and cider casserole, with mash potato and wilted seasonal greens (*GF*)
- Seafood paella with patatas bravas and green salad (*GF*)
- Lamb tagine and jewelled couscous

Served with a selection of freshly baked breads

- Chef's choice of cake bites
- Fresh fruit platter

Why not upgrade to potted desserts instead of cake bites, for just £1.50?

- Chocolate pots (*V*) (*GF*)
- Crème brûlée (*V*) (*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
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 mins 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 Bar Snack Selection

Marinated olives (***Ve***) (***GF***)
Baby mozzarella & Sun-blushed mix (***GF***)
Pretzels (***V***)
Root vegetable crisps (***Ve***) (***GF***)
Japanese mix (***Ve***)

- *A surcharge may apply for bookings below 50 guests*
- *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

- 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

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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

Zesty beetroot carpaccio and whipped vegan feta and micro leaf salad (*Ve*) (*GF*)

Roasted red pepper and plum tomato soup with rocket and parsley pesto (*Ve*) (*GF*)

Mature Yorkshire cheddar soufflé with pickled vegetables and parmesan twist (*V*)

Tomato tian with a set cheddar custard, roasted vegetables topped with garlic and crispy kale (*V*)

Pan fried sea bass on wilted greens and chive emulsion (*GF*)

Pan fried scallops served on celeriac purée topped with baked chorizo, finished with micro salad and chive oil (*GF*)

Smoked salmon with orange, fennel and caperberry salad (*GF*)

Homemade game terrine, spiced chutney and toasted sourdough





Seated Dinner

Mains

Corn fed chicken with fondant potato, seasonal vegetables
served with a chicken reduction (***GF***)

Slow braised lamb shoulder, hispie cabbage, roasted baby carrots
and a leek pomme purée (***GF***)

Chicken Ballantine and pancetta, Hen of the Woods mushrooms, lovage emulsion
and chicken jus (***GF***)

Macerated tomato, spinach and feta tart with steamed greens, boulangere potato
and tomato ragù (***V***)

Roasted celeriac and sweet potato terrine topped with wilted leeks and crispy onions
served with a light vegetable chowder (***Ve***) (***GF***)

Seafood risotto with mussels, king prawns and squid, topped with a mascarpone
and citrus zest (***GF***)

Pan roasted cod with a potato rosti, crispy seaweed and curried cream reduction (***GF***)

Ribeye of beef served with a mini steak and ale hotpot, pont neuf
and roasted vegetables (***GF***) (£4 supplement)

Seated Dinner

Desserts

Chocolate fondant tart with a toffee vanilla ice cream (***V***)
Spiced pear crumble with honey anglaise (***V***)
Treacle tart served with vanilla mascarpone (***V***)
Chocolate tartlet filled with raspberry brownie, topped with a dark chocolate mousse and fresh fruit (***Ve***) (***GF***)
Clementine posset with roasted spiced fruit (***V***) (***GF***)
White chocolate and vanilla set cheesecake served with fruit compote (***GF***)
Seasonal fruit, mille-feuille served with a vanilla cream (***V***)
Winter fruit plate with fruit sorbet (***Ve***) (***GF***)

- *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

Tea and coffee	£2.85
Tea, coffee and biscuits	£3.95
Tea, coffee and mini cakes	£4.65
Still mineral water bottle 750ml	£2.90
Sparkling water bottle 750ml	£2.90
Fruit Juice	£2.65
Elderflower presse bottle 750ml	£7.25



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,

All prices are subject to VAT

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