

University of Leeds
Conferences and Events

Dinner Menu

Spring Summer 2027

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. 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 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.

Contents

Classic Dinner	3–5
Formal Dinner	7–11

V = vegetarian
Ve = vegan
GF = gluten free

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

Keep up to date with University of Leeds Conferences and Events online
Telephone: **0113 343 6100**
Email: **conferences@leeds.ac.uk**
Website: **conferencesandevents.leeds.ac.uk**
Address: **University of Leeds, Woodhouse Lane, Leeds LS2 9JT**

University of Leeds Conferences and Events / Classic & Formal Menu Spring Summer 2027



Classic Dinner

Two courses £32 / Three courses £36.50
Three courses with ½ bottle of wine per person is £45.50
Minimum 90 people, maximum 350 people. Only to be served in the ***Refectory.***

Starters

Leek and potato soup (***Ve***) (***GF***)

Beetroot and goat's cheese tart (***V***)

Ham hock and pea terrine with homemade piccalilli

Chicken liver pate with red onion marmalade and crusty bread

Classic Dinner

Mains

Mediterranean vegetable filo tart (***Ve***)

Mushroom and pimento stroganoff (***V***) (***GF***)

Moroccan lamb and apricot tagine (***GF***)

Beef bourguignon (***GF***)

Roast chicken supreme with Yorkshire pudding and gravy

All dishes served with chef's selection of seasonal sides

Classic Dinner

Desserts

Lemon tart with seasonal berries and Chantilly cream (***V***)

Chocolate brownie with vanilla ice cream and caramel sauce (***Ve***)

Individual fruit filled pavlova with raspberry coulis (***GF***)

Cinder toffee cheesecake with fresh blackberries

Tea/coffee – £2.50 per person

Arrival drink – £7 per person



Formal Dinner

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
Refectory *– Minimum 90 people, maximum 350 people.*
Great Hall *– Minimum 80 people, maximum 140 people.*
University House *– Maximum 90 people.*

Starters

Sun blushed tomato arancini balls
with parsley pesto and grated parmesan shavings (***Ve***) (***GF***)

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

Heritage tomato and pickled beetroot,
served with goat's cheese mousse and herb dressing (***V***) (***GF***)

Pressed chicken ballotine with crispy onions and coronation aioli (***GF***)

Pan-fried sea bass with wild rice and chive beurre blanc (***GF***)

Ham hock and cheese croquettes
with pink pickled onions, capers, and mustard dressing (***GF***)

Formal Dinner

Mains

Pea, asparagus and chive risotto
topped with grated parmesan and deep-fried sage (***Ve***) (***GF***)

Spinach and ricotta tortellini with a spring vegetable chowder (***V***)

Pan-fried chicken with fondant potato, seasonal vegetables
served with a chicken reduction (***GF***)

Pan-seared duck breast with duck bonbon and pomegranate reduction (***GF***)

Roast chicken supreme, dauphinoise potato seasonal vegetable
and chicken reduction (***GF***)

Pan-roasted hake with a potato rösti, crispy seaweed and curried cream reduction (***GF***)

Fillet of beef served with a mini steak and ale hotpot,
Pont Neuf and roasted vegetables (***GF***) (£5 supplement)





Formal Dinner

Desserts

Tropical fruit plate with mango and passion fruit sorbet (***Ve***) (***GF***)
Raspberry and dark chocolate sphere (***Ve***) (***GF***)
Homemade lemon tart with raspberries and Chantilly cream (***V***)
Chocolate ganache cake served with warm chocolate sauce and fresh berries (***V***) (***GF***)
Classic sticky toffee pudding, toffee sauce and vanilla ice cream (***V***)
Poached rhubarb set cheesecake
Tiramisu with coffee syrup and seasonal berries

- *Organiser to choose one option per course, with vegetarian alternative*
- *Vegetables subject to change to incorporate local seasonal variance*
- *Final numbers and special dietary requirements to be provided two weeks in advance*
- *All prices are subject to VAT for external bookings only*

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