University of Leeds
Conferences and Events

University House

Food & Drink Menu
Spring Summer 2027



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.

Contents

Breakfast	3
Classic Buffet and Enhancements	4–5
Premium Buffet	7
Afternoon Tea	8
Sharing	11
Hot Fork	12
Drinks Receptions	14–15
Luxury Snack Selection	15
Canapés	17
Seated Dinner	18–22
Drinks	25
Wine List	26–29

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**



Breakfast

Full English breakfast £10.95 **

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 ** / ***

Sun-blushed tomato and mozzarella tart (***V***) (***GF***)

Roasted courgette and thyme arancini balls (***Ve***) (***GF***)

Thai chicken bonbon (***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*

All prices are subject to VAT for external bookings only

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 arancini with basil pesto (***Ve***) (***GF***)
- Mushroom sausage rolls (***Ve***)
- Potato wedges with sage salt and dips (***Ve***) (***GF***)
- Chargrilled vegetable skewers (***Ve***) (***GF***)
- Vegetable pakora and mango sauce (***Ve***)
- House salad (***Ve***) (***GF***)
- Orzo pasta salad (***Ve***)
- Spring herb dressed potato salad (***Ve***) (***GF***)
- Homemade fish cakes with tartar sauce (***GF***)
- Lamb kofta with garlic and mint mayonnaise (***GF***)
- Lemon and garlic chicken skewers (***GF***)



Premium Buffet

£22.95 per person

Choose 3 main items:

- Compressed cauliflower steak with tomato, olive and caper salsa (***Ve***) (***GF***)
- Roasted aubergine and rocket bruschetta (***Ve***)
- Leek and Wensleydale tart (***V***) (***GF***)
- Honey glazed ham (***GF***)
- Pan fried chicken with roasted Mediterranean vegetables and rocket pesto (***GF***)
- Seared salmon, broccoli and cherry tomato platter (***GF***)

Choose 2 seasonal sides:

- House salad (***Ve***) (***GF***)
- Spring herb dressed potato salad (***Ve***) (***GF***)
- Orzo pasta salad (***Ve***)
- Asian slaw (***Ve***) (***GF***)
- Tomato, red onion and giant cous cous (***Ve***)

With:

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

Afternoon tea

£16.95 per person (minimum 10 people)

Handmade traditional finger sandwiches ** / ***

Sweet onion and mature cheddar tarts (*V*) (*GF*)

Selection of fruit & plain scones topped with strawberry jam and clotted cream (*V*)

Artisan sausage rolls

Mini cake selection





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 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 creamy cider casserole, with mash potato and wilted seasonal greens (***GF***)
- Seafood paella with patatas bravas and green salad (***GF***)
- Thai green chicken curry and braised rice (***GF***)

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***)



Alcoholic Drink 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

Non-alcoholic Drink Receptions

Same price as alcoholic drink receptions

- Raspberry lemonade
- Traditional cola
- Dandelion and Burdock
- Victorian lemonade

Complimented by fruit juice and mineral water

Luxury bar snack selection

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

- *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 croûte 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.

Seated 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

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*)

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





Seated 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)

Seated 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*





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

All prices are subject to VAT for external bookings only.

Wine List

White 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.

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.

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

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.

Monterey Bay Zinfandel Rosé
Bottle 750ml £18.95

USA
A racy mix of watermelon and cherry with a delectable sweetness.

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.

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.

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.

Wine List

Red Wine

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
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.

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.

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.

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

UNIVERSITY OF LEEDS