

BECKETT HOSPITALITY



LEEDS
BECKETT
UNIVERSITY



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Our menus are refreshed annually - head to the Hospitality pages on the staff website to download the latest version

www.leedsbeckett.ac.uk/staffsite/services/campus-and-residential-services-cares/conferences-and-events/hospitality/

Last updated: 13 June 2024



BREAKFAST

Pastries

£2.00 Per Person /
Min Order: 6 Delegates

All prices exclude VAT

You will be provided with one full sized freshly baked pastry per person from the following selection:

- Croissant / pain au chocolate / pain au raisin / chocolate twist
- **Quinoa and spelt croissant (Vegan)**

Mini Pastries

£2.00 Per Person /
Min Order: 6 Delegates

All prices exclude VAT

You will be provided with two freshly baked mini pastries per person from the following selection:

- Croissant / pain au chocolate / pain au raisin / chocolate twist
- **Quinoa and spelt croissant (Vegan)**

Mini Pastries and Beverages

£4.00 Per Person /
Min Order: 6 Delegates

All prices exclude VAT

You will be provided with two freshly baked mini pastries per person from the options above, served with tea and coffee.

Fresh Fruit Pots

£2.75 Per Person /
Min Order: 6 Delegates

All prices exclude VAT

Sliced or chopped fresh seasonal fruit

Fruit selection will vary depending on seasons and availability

Fresh Fruit Bowl

£6.00 Serves 6

All prices exclude VAT

Whole pieces of fresh fruit

Fruit selection will vary depending on seasons and availability

Breakfast Pots

£2.75 Per Person /
Min Order: 6 Delegates

All prices exclude VAT

Pot of natural Greek style yoghurt topped with fruit coulis and homemade granola

Pot of soya and dairy free yoghurt topped with fruit coulis and homemade granola (Vegan)

Breakfast Sandwiches

£2.50 Per Person /
Min Order: 10 Delegates

All prices exclude VAT

Choose from the following selection:

- Grilled bacon in a soft white roll
- Herb and pork sausage in a soft white roll
- Grilled Portobello mushroom with halloumi cheese in a soft white roll (V)
- **Vegetable sausage in a soft white roll (Vegan)**

Tomato sauce and HP Brown sauce sachets provided

Brown rolls and Gluten Free options available on request

Breakfast Sandwiches and Beverages

£4.50 Per Person /
Min Order: 10 Delegates

All prices exclude VAT

Choose from the selection of sandwiches above, served with tea and coffee.

Please specify the number of guests with dietary requirements or special requests (e.g. Vegans, NGCI - Non Gluten Containing Ingredients, Halal) in the notes section when placing orders.

For full Vegan choices see the dedicated Vegan section



WORKING LUNCHES

Standard Working Lunch

£8.95 Per Person
Min order: 6 Delegates

All prices exclude VAT

One round of triangle sandwiches with a selection of meat / fish / vegetarian and **vegan fillings**

One packet of crisps per person

One individually wrapped sweet bar

(NGCI and **vegan treats** are available, Subject to availability. You will be provided with a suitable product)

An individual piece of fruit from the following selection:

Banana / apple / pear / satsuma

Fruit selection will vary depending on seasons and availability.

Please specify the number of guests with dietary requirements or special requests (e.g. Vegans, NGCI - Non Gluten Containing Ingredients, Halal) in the notes section when placing orders.

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SANDWICHES AND BOXES

Platters - Sandwiches, Rolls, Wraps & Baguettes

One round of triangle sandwiches

£4.50 Per Person
Min order: 6 Delegates

Meat / Fish / Vegetarian / **Vegan fillings**

Non-gluten containing ingredient (NGCI) roll selection

£4.50 Per Person
Min order: 6 Delegates

Meat / Fish / Vegetarian fillings

A freshly baked selection of crusty baguettes

£3.95 Per Person
Min order: 6 Delegates

Meat / Fish / Vegetarian / **Vegan fillings**

A Wrap Platter

£4.50 Per Person
Min order: 6 Delegates

Meat / Fish / Vegetarian / **Vegan fillings**

Individual Salad Boxes

£8.75 Per Person
Min order: 8 Delegates

All prices exclude VAT

Choose two options for up to 10 delegates, for 10 or more choose three options:

Meat & Fish Options

- Salted lemon and salmon fillet, Spring onion potato salad (NGCI)
- Cajun chicken, red pepper and chorizo pasta and parmesan (Halal)
- Lemon and pesto chicken, pea and mint salad (NGCI & Halal)
- Tandoori chicken, rice salad, mango, red cabbage and mint riata (NGCI & Halal)
- Panko chicken, sweet chilli noodles and Asian slaw (Halal)

Vegan & Vegetarian Options

- Roasted mediterranean pesto pasta with sundried tomatoes (V)
- Feta cheese, new potatoes, sun dried tomatoes and asparagus (V & NGCI)
- Orange, beetroot, pumpkin seeds and goats cheese salad (V & NGCI)
- **Curried cauliflower, roasted butternut squash with spiced rice and salsa (Vegan & NGCI)**
- **Sweet potato falafel, cous cous and onion chutney houmous (Vegan)**

Packed Lunch Standard

£8.50 Per Person
All prices exclude VAT

One packaged sandwich wedge from a selection of

Meat / Fish / Vegetarian / **Vegan fillings**

One packet of crisps per person

One individually wrapped sweet treat / **Vegan sweet treat available**

One piece of fruit from the following selection:

Banana / apple / pear / satsuma

A bottle of water

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BUFFETS

Finger Buffet

All prices exclude VAT

£1.50 Per Item Per Person

Min Order: 6 Delegates

Choose a minimum of four items from the following selection:

Meat & Fish Options

- Thai fishcakes & sweet chilli jam
- Sesame chicken goujons with satay sauce (Halal)
- Caramelised onion & pork rolls
- Lemon & pepper plaice goujons, sticky sweet chilli
- Spiced cumin lamb kofta & mint dip (Halal)

Vegan & Vegetarian Options

- Selection of mini quiches (V)
- Potato, pea & red pepper frittata with salsa (V & NGCI)
- Fresh mozzarella, tomato, red pepper & basil bruschetta (V)
- Vegetable spring roll & sweet chilli sauce (Vegan)
- Onion bhaji with cardamom mango chutney (Vegan)
- Pea & potato samosa with mango chutney (Vegan)
- Flatbreads, falafel & Cajun houmous (Vegan)

Hot Fork Buffet

All prices exclude VAT

£16.50 Per Person

Min Order: 15 Delegates

Choose two items from the following selection:

- Chicken in parmesan, sundried tomato, and cream sauce with herby potatoes (NGCI)
- Lasagne garlic slices
- Gnocchi with pesto & spinach sauce
- Butternut squash and lentil pie with a sweet potato top (Vegan/NGCI)
- Spinach potato & chickpea curry with steamed rice and mini naan (Vegan/NGCI)

Served with two salads:

- Mixed leaf salad
- Cucumber with lemon, pepper and crème fraîche
- Mixed tomato salad
- Mixed bean and corn & guacamole salad
- Coleslaw

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BUFFETS

Classic Buffet

All prices exclude VAT

£11.50 Per Person

Min Order: 10 Delegates

Includes the following selection:

- Sandwich and wrap selection – *lighter on the bread, more wraps*
- Chorizo & pork sausage roll
- Chicken satay skewer with roast garlic mayonnaise
- Sweet potato falafel & cajun hummus
- Vegetable spring rolls
- Breaded sesame cauliflower florets with tomato & red pepper salsa
- Wensleydale & cranberry quiche

Desserts

- Fresh fruit pot
- Lemon posset
- Milk chocolate & honeycomb pot

Colourful Buffet

All prices exclude VAT

£12.50 Per Person

Min Order: 10 Delegates

Includes the following selection:

- Selection of sandwiches
- Cajun nacho chicken with tomato salsa
- Roast Vegetable & Paprika Frittata
- Tandoori chicken & mango slaw wraps
- Vegetable pakora, cous-cous & red pepper wraps
- Cheese & caramelised onion tartlets
- Crudites, olive, ummus, deep fried tortillas
- Spinach & cod cake & sweet chilli mayo dip

Desserts

- Toffee cheesecake
- Strawberry mousse pot
- Fruit pot

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For full Vegan choices see the dedicated Vegan section

ADDITIONS & SNACKS

Meeting Room Extras

All prices exclude VAT

Two mini snacking biscuits from the following selection with tea and coffee

£2.50 Per Person

Viennese / Butterscotch /
Crunchy oat / Divine chocolate /
Choc chip shortbread

A selection of individual large freshly baked cookies with tea and coffee

£2.95 Per Person

Chocolate chunk /
Quadruple chocolate /
Belgian white chocolate and
raspberry

Sweet treats

All prices exclude VAT

Tray cakes

£2.25 Per Person

A selection of tray cakes from our local supplier. Please advise us if you have dietary requirements as we can supply cakes for all diets.

Please specify the number of guests with dietary requirements or special requests (e.g. Vegans, NGCI - Non Gluten Containing Ingredients, Halal) in the notes section when placing orders.

For full Vegan choices see the dedicated Vegan section



REFRESHMENTS

All prices exclude VAT

Hot Drinks

Hot Drink Selection

£2.00 Per Person

You will be provided with a selection from the following range:

- Freshly brewed coffee
- Decaffeinated tea or coffee sachets
- Yorkshire Tea sachets
- Taylors of Harrogate Herbal teas including:
Pure Sencha Green Tea /
Strawberry and Vanilla / Mango and
Cardamom / Spiced Apple
- Cadbury's hot chocolate sachets

A selection of regular milk, oat milk and soya will be provided

Tea, Coffee & Biscuits

£2.50 Per Person

As above, including a selection of Borders biscuits

Tea, Coffee & Large, Fresh Cookies

£2.95 Per Person

As above, including a selection of large, fresh cookies.

Cold Drinks

Bottle of water

£3.00 per 1 litre bottle

£1.50 per 500ml bottle

Still / sparkling

Bottle of soft drinks

£2.00 per bottle

Coke / Fanta / Dr Pepper / Sprite

Jug of juice

£4.50 (1 litre jug serves six people)

Orange juice / Apple juice / Cranberry juice

Innocent smoothies

(individual 250ml bottles)

£3.00 per person

Other soft drinks available on request





DRINKS RECEPTIONS

Drinks Receptions will require 5 days' notice.

Beer & Cider

Peroni Nastro Azzurro	5%	330ml	£4.00
Corona Extra	4.6%	330ml	£4.50
Desperado Tequila Beer	5.9%	330ml	£4.50
Kopperberg Cider	4.5%	500ml	£6.50
Peroni Nastro Azzurro	0%	330ml	£3.00
Corona Cero	0%	330ml	£3.00
Kopperberg Cider	0%	500ml	£3.00

You may need a license for your drinks event.

Don't worry - if a license is required, our team will contact you and arrange a temporary event notice, which costs £21 and will be added to your bill.

Wine & Prosecco

White

Healy and Gray Sauvignon Blanc	13%	187ml	£6.00
<i>A lively wine with good citrus and green apple flavours</i>			
Central Monte Sauvignon Blanc	12.5%	750ml	£18.50
<i>Aromas of grapefruit with hints of lemon and lime</i>			
Bon Voyage Sauvignon Blanc	0%	750ml	£10.50
<i>Expressive aromas of white flowers, pineapple, tropical fruit and mineral tones</i>			

Red

Healy and Gray Merlot	14%	187ml	£6.00
<i>Ripe damson & plum fruit aromas with a smooth fruity finish</i>			
Central Monte Sauvignon Merlot	12.5%	750ml	£18.50
<i>A beautiful bouquet of black cherries and red summer fruits</i>			
Bon Voyage Merlot	0%	750ml	£10.50
<i>An expressive bouquet unveiling notes of red fruit, blackcurrant and cherry</i>			

Rose

Healy and Gray Zinfandel Rose	10%	187ml	£6.00
<i>Bright salmon pink colour and fresh nose of raspberry and strawberry</i>			

Prosecco

Serenello Extra Dry	11%	200ml	£8.50
<i>Flavours of pear drop, citrus and granny smith apple</i>			
I Castelli Prosecco Doc	11%	750ml	£22.00
<i>A dry, crispy and fruity palate with a fruity scent and hints of apple</i>			
I Castelli Prosecco Rose	11%	750ml	£22.00
<i>Fresh, balanced and persistent with hints of strawberry and cherry</i>			
Bon Voyage Sparkling Rose	0%	750ml	£15.50
<i>An alcohol-free Rose sparkling wine made with 100% Pinot Noir</i>			



SPECIAL DIETS & REQUIREMENTS

Our experienced and knowledgeable chefs are able to provide individual menu options for special diets including cultural, vegan, Non-Gluten Containing Ingredients (NGCI) and free-from. Leeds Beckett take active steps to reduce the risk to your guests of the provision and consumption of food that could cause an allergic reaction.

- We have systems in place to identify allergens in our dishes and we ensure that our dishes are appropriately labelled.
- We handle a lot of allergenic foods in our kitchen areas and, although we have controls in place to minimise the risk of allergen cross contamination, we cannot guarantee that cross contamination does not take place.
- Our hospitality staff are trained in food allergens during their food safety training and understand the importance of handling allergens safely and communicating accurate information to the customer.

If you or your guests have any type of food allergy or dietary requirement then please let us know and we will work with you to provide something suitable.

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