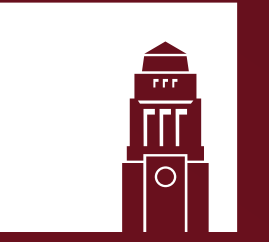


MEET
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delivered
catering
services



UNIVERSITY OF LEEDS

Christmas Packages 2011

University House

University House is pleased to offer the
finest seasonal fayre in the city



Christmas Buffets

We have three excellent Christmas buffets available to choose from (two finger buffets and one fork buffet) to suit all festive occasions, starting from just £8.95 per head.

Finger Buffet 1 (£8.95 per head)

Assorted Festive Sandwiches
Homemade Pizza Bites with Chermoula and Mayonnaise Dips
Chilli and Honey Spiced Sausages
Little Pots of Creamy Paris Mushrooms and Garlic Toasts
Baby Bhajis and Pakoras with Minted Yoghurt
Chicken Skewers with Peppercorn Béarnaise

Dessert

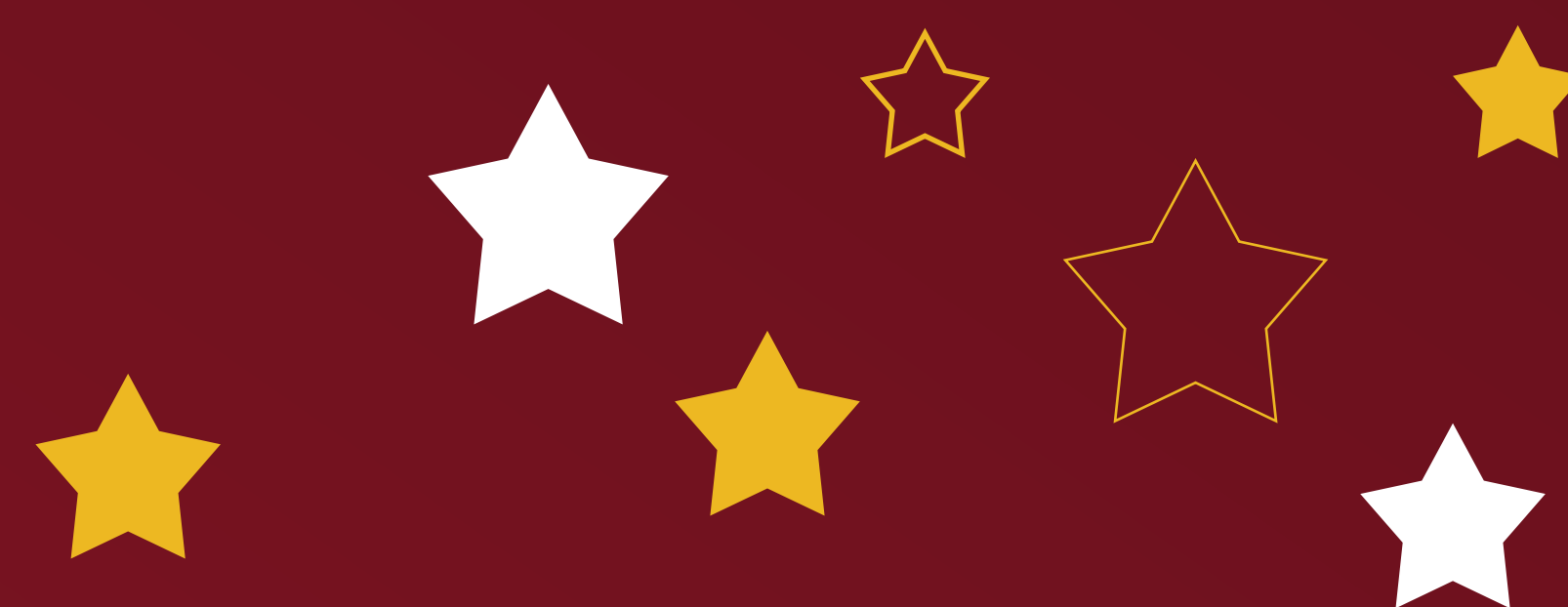
Toffee & Apple Burnt Yorkshire Creams
Stollen and Mince Pies

Fork Buffet (£13.95)

Roasted Salmon, Charred Asparagus and Citrus Hollandaise
Beef Stroganoff or Chicken in Peppercorn with Mushroom Pilau Rice
Field Mushroom, Leek and Fennel Crepes Glazed with Mature Cheddar
Festive Individual Vegetable Pots
Mixed Winter Salad with Honey and Balsamic Dressing

Dessert

Yorkshire Topsy Trifle
Winter Fruit Compote and Crème Fraîche
Christmas Goodie Platter (Mince Pies, Stollen Cake etc)



Finger Buffet 2 (£10.95 per head)

Assorted Festive Sandwiches
Goujons of Plaice Caper and Lemon Mayonnaise
Baby Bangers and Mash
Egg Fried Rice Pots and Oriental Dressings
Salt and Pepper Thick Cut Chips with Ketchup and Mayonnaise Dip
Welsh Rarebit Toasts
Chicken Tikka with Coriander & Lime Dip

Dessert

Xmas Pudding Brule
Seasonal Fruit Platter
Stollen and Satsuma



Christmas Lunch

Please select **one option from each course** to create a set menu on behalf of the group as a whole.

Unfortunately, we are unable to provide individual choices for each guest, but you can select a vegetarian main course (and starter, if necessary). Numbers of vegetarians should be supplied in advance. **Please also inform us of any other dietary requirements.**

Please ensure you confirm the sit-down time for your meal and advise us if a pre-event drinks reception is required.

starters

Toulouse Sausage with Cabbage, Leek and Thyme and Baby Yorkshire Pudding

Roasted Carrot & Celery Soup with Sesame & Poppy Sticks (V)

Prawn, Avocado and Smoked Salmon Appetizer

Chick Pea, Smoked Cheddar and Spinach Croquets with Aubergine Salsa (V)

mains

Local Turkey with Pea, Sage & Pancetta Mash

Roasted Codling with Asparagus, Sun dried Tomato and Caper Butter

Beef Ragout, Pickled Red Cabbage and Herb Dumplings

Three Bean Feta and Coriander Pie in Walnut Pastry (V)

desserts

Christmas Pudding with Brandy Cream

Satsuma Sorbet, Poached Satsumas and Praline Crisps

Blackberry and Apple Crumble with Vanilla Pod Ice Cream

Toffee and Date Pudding with Lime Mascarpone

coffee

Coffee, Stollen Cake and Mince Pies



Lunch £15.95

Christmas Dinner

Please select **one option from each course** to create a set menu on behalf of the group as a whole.

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Please ensure you confirm the sit-down time for your meal and advise us if a pre-event drinks reception is required.

starters

Hot Smoked Salmon with Crushed Potato, Poached Egg and Hollandaise

Easingwold Belly Pork with Pak Choi and Honey & Soy Glaze

Leek and Potato Cappuccino Soup with Olive and Rosemary Sticks (V)

Salad of Rocket, Avocado, Toasted Pine Nuts and Braised Raisins with Parmesan Crisps (V)

mains

Fillet of Sea Bass, Seared Scallops with Lime and Chervil Butter

Loin of Lamb with Pea & Mint Crushed Potato

Beef Fillet with Baby Spinach, Girolles and Fondant Potato

Spiced Aubergine Timbale with Chestnut Stuffed Onion and Porcini Gravy (V)

desserts

Trifle Trio – Vanilla Brule, Raspberry and Champagne Jelly and Poached Winter Fruits

Pineapple Upside Down Pudding and Pineapple Sorbet

Blackberry and Apple Crumble with Lemon Ice Cream

Coffee and Chocolate Pavé with Satsuma Salad

coffee

Coffee and Christmas Goodies



Dinner £24.95

How to book

To book please contact the Catering Office using the information below.

Please ensure you confirm the sit-down time for your meal and advise us if a pre-event drinks reception is required.

If you can't find what you're looking for or have particular dietary requirements, then please give our Team a call and they will be happy to create something just for you!

Contact Details

0113 343 3682 or email cateringbookings@leeds.ac.uk

Conference & Events Team, University of Leeds,
University House, Leeds LS2 9JT

