Conference & Events Menu
2016 - 2017
Welcome to our new hospitality team and brochure for 2016. We are delighted to present our menu to accompany your event at the University of Huddersfield. This year we have introduced Thirsty Planet, ethical water, supporting water wells in Africa. All of our tea, coffee and fruit juices are Fairtrade, where possible.

Huddersfood is the University of Huddersfield’s delivered hospitality service, delivering fresh food and refreshments to any location on campus. Our team will strive to deliver good quality food and beverages for your meetings and events. Should you require a bespoke menu service or wish to discuss your event please contact the Huddersfood team.

To enquire about placing an order, please do not hesitate to contact the hospitality team by either phone or email at 01484 472130 or conference.enquiries@hud.ac.uk

To ensure that we can provide you with great quality produce, when placing an order, we do require three working days notice, however we also understand that some bookings will be required at short notice. Reductions in final numbers may incur a charge.

Weekend Bookings

For weekend bookings, we require a minimum of ten working days notice. Minimum guest number of forty people. There will be additional charges for staffing at the weekend.

Changes to your booking

If you need to amend an order prior to your event please call or e-mail one of our team quoting your booking reference number to let them know. Your booking will be amended where possible to reflect the changes.

Cancellations

Cancellations must be confirmed by e-mail and charges are as follows:

More than 48 hours - No Charge
Between 24 and 48 hours - 50% charge
Less than 24 hours - Full charge

A full list of all ingredients and allergens are available on request. Please indicate your requirements at the time of booking.
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**Beverages**

**Hot Beverages**
- Tea And Coffee
  - £1.50
- Tea, Coffee And Homemade Biscuits
  - £2.00
- Tea, Coffee, Fruit Juice And Water
  - £2.20
- Tea, Coffee, Fruit Juice, Water And Biscuits
  - £2.80

**Cold Beverages**
- Thirsty Planet Bottled Water (500ml)
  - £1.00
- Thirsty Planet Bottled Water (1.5l)
  - £2.20
- Fruit Juice (1l)
  - (Orange, Apple, Cranberry)
  - £3.00
- Fairtrade Fruit Juice (500ml)
  - (Orange, Apple)
  - £1.80

**Biscuit And Cookie Selection**
- Home baked on the day with your order
  - 95p
  - One Per Person
Breakfast Sandwiches
Freshly baked on a selection of breads. White or wholemeal baguettes, teacakes or thick sliced bread. Red or brown sauce.

Local Back Bacon, Sausage, Quorn Sausage (v) £2.95

Add On Items
Sautéed Mushrooms (v), Fried Eggs, Poached Egg
80p Per Item

Breakfast Pastries
Croissants with jam, Pain au Chocolate or Danish Pastries
£2.00 Per Item

Power Fruit
Fruit kebab sticks, served with a fruit coulis, pineapple, grapes, grapefruit and orange £3.50

Muffin Break Out
A selection of mini muffins including chocolate chip, blueberry and double chocolate £3.95
Two Per Person
Sandwiches & Wraps

Traditional Sandwich Platter
£3.95 Per Person

Open Sandwiches and wraps
£4.95 Per Person
*MINIMUM OF FOUR GUESTS*
ONE ROUND PER PERSON

A mixed combination of freshly made meat, fish and vegetarian sandwiches, served with Yorkshire crisps on a selection of breads.

A selection of the following:
West Country cheddar cheese and pickle
Egg mayonnaise
Cream cheese and cucumber
Cheese savoury and baby leaf spinach
Roast beef and tomato
Chicken and sweetcorn with lettuce
Corned beef and pickle
Ham and sliced egg
Prawn Marie rose and iceberg lettuce
Tuna and sweetcorn
Salmon and tomato
Tuna flakes and cucumber
Houmous and roasted vegetable

Add hot and cold light bites to your sandwich menu for an all inclusive buffet offer of your choice.

*VEGAN AND GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST*
*SUBJECT TO SEASONAL CHANGES*
**Light Bites & Sweet Treats**

*SUBJECT TO SEASONAL CHANGES*

**Light Bites**

- Tart of cherry tomato, pesto and Lancashire cheese shavings (vegan)
- Sun-dried tomato and mozzarella Parcel (vegan)
- Various flavoured tortilla chips served with salsa (vegan)
- Cheese and jalapeño dough balls (vegan)
- Falafel balls (lollipop) with salsa (vegan)
- Cranberry and brie wonton (vegan)
- Sweet potato chips with sour cream (vegan)
- Chicken tulips
- Rogan Josh chicken skewers
- Duck straws
- Pulled pork croquette
- Mini Pork Pie (one per person)
- Prawn corn dog
- Whitby Thai battered prawns
- Salmon bites with a pipette of lemon
- Prawn twisters with a citrus mayonnaise
- Crab cake with pipette of chilli sauce
- Cajun tuna bites
- Indian Selection (two per person)

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<th>Two Items</th>
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<td>£3.00</td>
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**Sweet Treats**

- Lemon Drizzle Cake
- Carrot cake
- Victoria sponge

£2.95 Per Person

- Fresh fruit
  - 50p

*SUBJECT TO SEASONAL CHANGES*
**Charcuterie Selection**
British and continental meats, crusty bread, potato salad, mixed leaf salad, chutney, homemade coleslaw.
Served with mini dessert selection and fruit bowl.
£11.95 Per Person

**Mediterranean Selection**
Continental meats and cheeses, olives, sundried tomatoes, piquant peppers, mixed leaf salad, flat breads and bread basket.
Served with a mini dessert selection and a fruit bowl.
£10.75 Per Person

**Taste of Yorkshire**
Local farm shop pork pie, Yorkshire cheese board selection (Yorkshire Blue, Wensleydale, Yorkshire Cheddar), sliced ham, pickles and chutneys, a Waldorf salad and freshly baked rolls. Served with a mini dessert selection and a fruit bowl.
£9.25 Per Person

**Vegetarian**
Goats cheese and red onion tart, grilled vegetable skewers, potato and garlic chive salad, houmous and bread sticks, coleslaw salad, rustic rolls, pitta and homemade slaw, Served with a mini sweet selection and a fruit bowl.
£9.25 Per Person

**Cheeseboard Selection**
A variety of five cheeses, grapes, chutneys. Served with a selection of biscuits and bread
£10.25 Per Person

*“MINIMUM OF EIGHT GUESTS”*
Conference Packages

*MINIMUM OF TEN GUESTS*

**Conference Package One**

**Arrival**
Tea, Coffee And Water

**Mid-Morning**
Tea, Coffee, Water And Biscuits

**Lunch**
Selection Of Sandwiches, Yorkshire Crisps, Fruit Basket, Water And Juice

**Afternoon**
Tea, Coffee, Water And Mini Cakes

£13.95

**Conference Package Two**

**Arrival**
Tea, Coffee And Water

**Mid-Morning**
Tea, Coffee, Water And Biscuits

**Lunch**
Selection of sandwiches, Yorkshire crisps, fruit basket, tomato and mozzarella cheese salad, new potatoes, mixed leaf, goats cheese and red onion tart, water and juice.

**Afternoon**
Tea, Coffee, Water And Mini Cakes

£18.25

**Grab And Go**
A pre packed lunch for those on the move

**Sandwich**
A choice of meat, fish or vegetarian

**Fruit**

**Seabrooks crisps**

**Sweet treat**

**Thirsty Planet Water (500ml)**

£4.95 Per Person

Replace your water with a fairtrade juice (orange or apple) or diet coke for an extra £1.00 per person
A small sample of what we can offer those with allergies and dietary preferences

**Vegan**
- Chilli and lime houmous crunch
- Vegan sausage and onion chutney
- Cajun mushroom, peppers and houmous
- Falafel crumble with salsa and coriander
- Roasted Mediterranean vegetables with basil

**Vegan Light Bites**
- Crudities plate with houmous
- Lightly spiced sweet potato wedges

**Vegan Salads**
- Avocado, cucumber salsa and five bean salad
- Roasted Mediterranean vegetables with a lemon dressing

**Gluten Free Rustic rolls**
- Cheese and tomato
- Egg and cucumber (v)
- Beef and onion

**Light bites menu**
- Potato cutlets (v)
- Falafel burgers (v)
- Goats cheese and red onion tart
House Cava Brut NV
Spain
£10.00

House Wine
Valdermor Sauvignon Blanc, Merlot or Rose
£10.95

Prosecco
Italy
£13.95

We can provide you with bespoke wine to accompany any menu, and a full bar service is available for all events. Please contact cateringorders@hud.ac.uk for further information.
Starters
Slow roasted fig, parma ham, rocket and a balsamic dressing
Fresh white and dark Whitby crab meat sat on a potato salad served with freshly made dill bread
Poached pear, Wensleydale, Swiss chard, olive oil (v)

Main course
Fillet of salmon poached in lemon oil with crisp skin, crushed new potatoes, samphire and a burr blanc
Pea risotto with rocket and shavings of parmesan (v)
Lamb rump, fondant potatoes, served with panache of vegetables

Dessert
Trio of mini desserts
Lemon tart, vanilla cream, crisp mint leaf
Gin and tonic jelly
Chocolate spoon with chocolate mousse and brushed strawberry
Yorkshire cheese & biscuits

Tea or coffee

Prices range from £24.75 per person

Wines
Recommended wines for your menu
Chateau Saint Romans 2014 Claret
France
This soft, fruity wine made from the merlot grape gives great balance and depth on the palate.
£15.00

Lomond Pincushion Sauvignon Blanc 2013
South Africa
Voted champion of all new world Sauvignon Blanc’s in the style of Sancerre. A class act.
£20.00