Conference & Events Menu
2017 - 2018
Welcome to our current hospitality brochure for 2017/2018. We are delighted to present our menu to accompany your event at the University of Huddersfield. 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.

**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 from £75, for a minimum of four hours.

**Evening Bookings**

Evening Bookings are from 5.30pm - 7.30pm. We require seven working days notice. There will be an additional charge for £35, for a minimum of two hours.

**Changes to your booking**

If you need to amend an order prior to your event please call or e-mail **conference.enquiries@hud.ac.uk**. 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.

PLEASE NOTE ALL PRICES EXCLUDE VAT
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All our Tea & Coffee is fairtraded where possible.

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

**Cold Beverages**
- Bottled Water (500ml)
  - £1.00
- Bottled Water (1.5l)
  - £2.20
- Fruit Juice (1l)
  - (Orange, Apple, Cranberry)
  - £3.00
Breakfast & Snacks

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 x2
£3.50
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

Mix of savoury mini croissants
Yorkshire blue cheese and red basil tart (V)
Goats cheese and kale dough ball (V)
Fig and goats cheese parcel (V)
Cheese Straw (V)
Sundried tomato and mozzarella parcel (V)
Tart of feta, beetroot and chives (V)
Mini beef chilli muffin
BBQ pulled pork dough ball
Duck pancakes
Churrasco chicken skewers (G/F)
Mini pork pie (one per person)
Indian selection (two per person) (V)
Skewer of halloumi, cherry tomato and olive (V/G/F)
Sweet potato and falafel bite (Vegan/G/F)
Spiced butternut squash and quinoa bite (Vegan)
Tortilla chips served with salsa (V)
Cranberry and brie wonton (V)
Salmon bites with a pipette of lemon (G/F)
Cheesy Garlic Dough Balls (V/G/F)

Two Items  Three Items  Four Items
£3.00       £4.00        £5.00

*SUBJECT TO SEASONAL CHANGES*
Mini Cakes
A chef’s choice selection
Three Per Person
£3.25

Cake Slice
Lemon Drizzle Cake
Carrot cake
Victoria sponge
One Slice Per Person
£3.25

Cake (Gluten Free)
Chocolate fudge brownie
Lemon drizzle tray-bake
One Slice Per Person
£3.25

Fresh fruit
80p

Fruit Platter
Sliced fruit of the season
served on a platter
x 8 people
£14.00
Charcuterie Selection
British and continental meats, crusty bread, potato salad, mixed leaf salad, chutney, homemade coleslaw.
Served with mini dessert selection and fruit bowl.
£11.50

Mediterranean Selection
Continental meats and cheeses, olives, sun-dried tomatoes, piquant peppers, mixed leaf salad, flat breads and bread basket.
Served with a mini dessert selection and fruit bowl.
£11.50

Taste of Yorkshire
Local farm shop pork pie, Yorkshire cheese board selection (Yorkshire blue, Wensleydale, Yorkshire cheddar), sliced ham and beef, pickles and chutneys, mixed salad and freshly baked rolls.
Served with a mini dessert selection and fruit bowl.
£11.50

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.
£10.50

Cheeseboard Selection
A variety of five cheeses, grapes and chutneys.
Served with a selection of biscuits and bread.
£10.75

*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
Crisps
Sweet treat
Mineral Water (500ml)
£5.50 Per Person
Replace your water with a fairtrade juice (orange or apple) or diet coke for an extra £1.00 per person
Example Menu

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

**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**
- Falafel burgers (v)
- Goats cheese and red onion tart
Wine List

Italy

We can provide you with bespoke wine to accompany any menu, and a full bar service is available for all events. Please contact conference.enquiries@hud.ac.uk for further information.

House Cava Brut NV
Spain
£13.95

House Wine
Valdermoros Sauvignon Blanc, Merlot or Rose
£11.50

Prosecco
Italy
£12.95
Example Menu

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 burre 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

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

Prices range from £28.75 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.

£17.50

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

£22.50