



# CONFERENCE & EVENTS MENU

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AT ELLAND ROAD

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# BREAKFAST

## FULL ENGLISH

Loin of Yorkshire Ham, Sausage, Scrambled Egg, Baked Beans, Sautéed Potatoes, Black Pudding, Tomato & Mushroom

£18.95 **per person**

## BREAKFAST CHEF'S THEATRE

(Minimum 20 customers)

Maple Glazed Bacon Loin Carved to Order	£5.75
Mustard Glazed Cumberland Sausage Carved to Order	£5.00
Omelette Station Choice of Fillings	£5.95
Pancakes with Choice of Toppings	£4.95

## BREAKFAST EXTRAS & HOT DRINKS

(Minimum 20 customers)

Tea & Coffee	£3.00
Tea Coffee & Biscuits	£3.75
Tea Coffee & Danish Pastries	£4.50
Tea Coffee & Cookies	£4.25
Hot Chocolate	£3.95
Dry Cured Bacon Buttie	£4.25
Free Range Egg Buttie	£3.75
Sausage Buttie	£4.25
Field Mushroom Buttie	£3.75
Free Range Scrambled Egg & Smoked Salmon	£8.25
Salt Brisket Hash & Fried Egg with Brown Sauce	£6.15
Crushed Spiced Avocado, Wilted Spinach, Wholemeal Croute	£5.95
Thick Natural Yogurt, Red Berry Compote, Granola & Honey	£3.60
Fresh Fruit Platter <b>(min of 10)</b>	£18.00
Croissants with Jam & Butter	£3.25
Jug of Orange Juice (1 litre)	£3.95
Fresh Fruit Basket	£20.00

## EXTRAS & COLD DRINKS

Still & Sparkling Water	£3.50 per bottle
Strawberry & Banana Smoothies	£3.50
Boost	£2.00
Lemon Drizzle Cake	£3.30
Mini Cream Cake (2 per person)	£4.95
Carrot Cake	£3.50
Fruit Scones Whipped Cream & Jam	£3.50

**All prices exclusive of VAT**

# SANDWICHES / TEA

## LUXURY SANDWICH SELECTION

in a choice of breads **(one and a half rounds per person)**

Three Cheese Savoury

Free Range Egg & Watercress Mayonnaise

Poached Chicken Caesar

Ham Tomato & Mustard Mayonnaise

Tuna, Scallion Mayonnaise

£8.00 **per person**

## OPTIONAL

Chef's Sandwiches Choice & Crisps £8.90

Mini Yorkshire Plate £12.00

*Yorkshire Pork Pies, Scotch Eggs, Sausage Rolls,  
Ham & Centenary Cheese*

Chef's Sandwiches & Chips £10.00

Soup & Sandwich £10.00

## AFTERNOON TEA

A selection of finger sandwiches to include

Smoked Turkey & Cranberry Butter

Centenary Cheese & Red Onion Marmalade

Smoked Salmon & Caper Cream Cheese

Cucumber & Minted Cream Cheese

Scones with Clotted Cream & Jam

Mini Cakes

Tea or Coffee

£15.50 **per person**



All prices exclusive of VAT



# SOMETHING DIFFERENT

**Seasonal chef's choice menu - this will change with our seasons, or you can stick with below. Our chef's choice will be vibrant & tasty.**

## **MAKE YOUR OWN GYROS STATION**

Marinated Yorkshire Chicken/Tofu, Cucumber, Ruby Slaw, Roasted Peppers & Red Onions, Tzatziki, Red Onion Pickle, Lettuce, Skin on Chips

**£15.50 per person**

## **SUMMER EXAMPLES**

Build Your Own Salad Station, Add Lemon & Pepper Chicken, Grilled Tiger Prawns, Piri Piri Halloumi Buttered Baby Spuds or Skin on Fries

Eton Mess/Summer Trifle

**£21.00 per person**

## **WINTER EXAMPLES**

Slow Braised Yorkshire Chicken, Leek & Ham Pie  
Roast Spanish Style Hake/Baked Feta & Sun Blush Tomatoes  
Mustard Mash, Buttered Greens

Dark Chocolate & Cherry Mousse/Apple Crumble Tart & Vanilla Custard

**£21.00 per person**

Menu written before the event with dietaries accommodated for



**All prices exclusive of VAT**

# BUFFET

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## FINGER BUFFET 1

Selection of Chef's Sandwiches on Bondgate Bakery Bread  
Local Hand Raised Gala Pie, Mustard  
Seasoned Potato Wedges & Dips  
Vegetable Samosas, Mint Chutney  
Homemade Cheese & Onion Tarts  
**£17.00 per person**

## FINGER BUFFET 2

Selection of Chef's Sandwiches on Bondgate Bakery Bread  
Selection of Local Pies, Scotch Eggs & Sausage Rolls, Mustard  
Roasted Pepper Hummus, Olives, Pickles & Baked Flat Breads  
Seasoned Potato Wedges & Dips  
Local Handmade Asian Bites, Dips & Chutneys  
Homemade Cheese & Onion Tarts  
Selection of Afternoon Tea Bites  
**£21.00 per person**

# BOWL

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## HOT

Mini Steak & Gravy Pie	£4.95
Buttermilk Fried Chicken Sweet Potato Mash	£7.25
Truffle Mac N Cheese	£7.00
Beer Battered Goujons, Salt & Vinegar Chips, Mushy Peas	£7.50
Braised Salt Brisket, Bone Marrow Mash, Kale	£9.15
Baked Gnocchi, Butternut Puree, Pumpkin Seed & Goats Cheese Crumb	£6.95

## COLD

Locally Made Scotch Egg & Yorkshire Chutney	£5.95
Feta, Chickpea, Couscous & Coriander	£5.95
Smoked Chicken Caesar Salad	£7.70
Tuna, Bean, Oven Dried Tomato & Egg Salad	£7.25
Oriental Beef, Pak Choi & Noodle Salad, Sesame Crumb	£7.45
Grilled Mediterranean Vegetable Salad	£4.10

**All prices exclusive of VAT**

# BUFFET / BOWL

# GREEN PACKAGE

## PLANT BASED LOW CARBON FOOTPRINT

**All served in edible bowls/plates/  
spoons and food sourced within  
50-mile radius or from local  
suppliers.**

Tap Water, no Plastic

Fresh Smoothie/Juices

Energy Balls

Local Apples on Grab 'N Go

### **Please Choose One Of Below**

Selection of Sandwiches Made with Local Bondgate Bakery Bread

Or

Make your own Gyros, Pulled Mushrooms, Flat Breads, Ruby Slaw,  
Mint Chutney, Sweet Potato Fries

Or

Make your own Tofu Poke Bowls, Grains, Beans, Raw Vegetables,  
Pickles, Dressing, Nuts, Seeds, Fried Tofu

Or

Cauliflower & Spinach Balti Pie, Bombay New Potatoes,  
Coconut Dahl

Coconut & Mango Fool/Salted Caramel Cheesecake

Stand alone **£31.00** per person

Exchange day delegate add **£6.95** per person

**All prices exclusive of VAT**

# SET MENUS

## SET MENU 1

Roasted Plum Tomato Soup, Basil & Rocket Pesto  
Bondgate Bread & Butter

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Roast Yorkshire Chicken, Pressed Potato Terrine, Tender Stem  
Broccoli, Marsala Jus

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Baked Vanilla Cheesecake, Poached Berries, Hibiscus Syrup  
£27.50 **Per Person**

## SET MENU 2

Pressed Terrine of Ham Hock, Mulled Cider & Apple, Fruit Chutney &  
Spiced Brioche

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Rump of Grass-Fed Lamb, Local Handmade Lamb Sausage, Truffled  
Peas, Cheese & Onion Skins, Lamb Jus

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Lemon Tart, Raspberry Gel, Fizzy Fruit Lace  
£35.00 **Per Person**

## SET MENU 3

Gin Washed Severn & Wye Smoked Salmon, Celeriac & Apple  
Remoulade, Sally's Soda Bread

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Slow Braised Daube of Beef, Crispy Onions, Roast Onion Purée, Beer  
Mustard Mash, Leek Fondue, Ale Jus

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Dark Chocolate & Garibaldi Sandwich, Salted Caramel Gel,  
Chocolate Crumb  
£33.00 **Per Person**

## VEGETARIAN ALTERNATIVES

### Starters

Vegetable Pakoras, Coriander Chutney, Pink Onions, Curry Leaves (VE)

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Salt Baked Beetroots, Pickled Shallots, Harissa Hummus, Burst Tomato  
Dressing, Crispy Flat Bread (VE)

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### Mains

Roasted Hispi Cabbage, Chip Shop Curry Sauce, Onion Rings, Puy  
Lentil Dressing, Mint Yoghurt (VE)

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Butternut Squash, Spinach & Chestnut Pithivier, Garlic Braised Greens,  
Truffle Sauce (VE)

**All prices exclusive of VAT**

# DELEGATE RATES

## GOLD PACKAGE

- Main Meeting Room Hire
- Freshly Brewed Tea & Coffee
- Yogurt, Granola & Honey Glasses
- Fresh Juices
- Mid-Morning Tea, Coffee & Biscuits
- Chef's Choice Two Course Lunch
- Mid-Afternoon Tea, Coffee & Cookies
- Still & Sparkling Mineral Water
- Use of In-House available AV
- Delegate Stationary
- Complimentary Parking
- Complimentary WiFi

£39.00 + vat **per person**



## PLATINUM PACKAGE

- Main Meeting Room Hire
- Unlimited Yorkshire Tea & Freshly Brewed Coffee
- Breakfast Rolls
- Yogurt, Granola & Honey Glasses
- Fruit Pots
- Fresh Juices
- Hot Two Course Lunch
- Still & Sparkling Mineral Water
- Afternoon Energiser \*changes with season\*
- Table Sweets
- Use of In-House PA System
- PA System & One Handheld Microphone
- Flipchart & Pens
- Delegate Stationary
- Complimentary Parking
- Complimentary WiFi

£51.00 + vat **per person**



All prices exclusive of VAT



## Buffet Menu Option

### Choose 5 items from below

- Selection of Sandwiches made with Bondgate Bakery Bread
- Mini Buttermilk Fried Chicken Burger, House Slaw & Salad
- Local Hand Raised Gala Pie
- Handmade Tandoori Lamb Kebab, Mint & Cucumber Yoghurt
- Mini Chicken, Ham & Leek Pie.
- Slow Braised Beef Pasty, Black Garlic Mayo
- Selection of Local Asian Snacks, Coriander Chutney (V)
- A Small Cup of Soup (V)
- Wensleydale & Red Onion Tartlet (V)
- Buffalo Cauliflower Bites, Yorkshire Blue Cheese Dressing (V)
- Salad of Local Pork Knuckle, Beer Mustard & Homemade Piccalilli
- Slow Braised Lamb Bon Bons, Salsa Verde
- Foie Gras & Duck Liver Parfait, Fruit Chutney & Butter Brioche
- Mini Grain Fed Roast Beef & Horseradish Yorkshire Pudding Burritos
- Sweet & Sour Chicken Fritters, Pineapple Salsa, Sriracha Mayo
- Deli Style Smoked Salmon Bagels, Cream Cheese, Poppy Seed Creme Fraiche
- Punjabi Style Samosas, Coriander & Tamarind Chutney
- Cheese & Bacon Potato Loaded Skins
- Mini BBQ Chicken 'Dog', Fried Onion
- Sweet Potato Bhaji, Mango Chutney (V)
- Spiced Aubergine & Black Bean Taco (V)

# DELEGATE BUFFET

# DELEGATE LUNCH

## 2 Course Lunch

**Select 1 Main & 1 Dessert from each below  
(Please also choose 1 vegetarian main option)  
Our team will advise of best service style for your numbers**

### Mains

- Baked Tuscan Chicken, Olives, Roasted Peppers & Confit Potatoes, Herb Dressing
- Sweet & Sour Bacon Loin, Spiced Skins, Apple & Celery Slaw
- "Toddys" Local Handmade Sausage 'Toad In The Hole', Buttered Mashed Potato & Rich Onion Gravy
- Slow Beer Braised Short Rib Of Beef & Mushrooms, Cheesy Creamed Potatoes
- Moroccan Lamb Tagine, Jewelled Couscous, Chickpea Salad, Sumac Onions
- Mac N Cheese, Smoked Ham & Parmesan
- Classic Fish Pie, Buttered Mash, Peas & Greens
- Baked Beetroot Gnocchi With Olives, Capers & Spiced Tomato Sauce (VE)
- Coconut & Lentil Dhal With Roasted Sweet Potato (VE)
- Roasted Root Vegetable & Ale Hotpot (VE)
- Harissa Baked Chicken, Beetroot & Asparagus Salad, Pomegranate & Sumac Yoghurt
- Stuffed Loin Of Local Yorkshire Pork, Cider Fondants, Buttered Greens, Apple & Calvados Gravy
- Italian Sausage & Peppers, Polenta Chips, Roasted Vegetable & Tomato Ragù
- Seared Beef Fillet & Roasted Onion Sliders, Truffle Fries, Black Garlic & Mushroom Emulsion
- Stuffed Ricotta Pasta, Peas & Air Dried Ham, Parmesan Cream Sauce
- Garlic & Chilli King Prawn Noodles, Sesame Stir Fried Vegetables

### Desserts

- Sticky Toffee Pudding, Salted Caramel Sauce
- Apple & Cinnamon Pie, Proper Custard
- Lemon Posset, Shortbread Crumble
- Classic Eton Mess
- Fruit Tart, Vanilla Cream
- Double Chocolate Brownie
- Banoffee Pie
- NY Style Baked Vanilla Cheesecake, Fruit Compote And Sauce
- Local Rhubarb & Hedgerow Berry Tart
- Steamed Chocolate Pudding Chocolate Sauce



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# CONFERENCE & EVENTS MENU

AT ELLAND ROAD

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