



CORPORATE MENU

GRAZING BREAKFAST - £7^{PP} (EXC VAT)

DANISH PASTRY SELECTION

FRESH FRUIT PLATTER

TEA, COFFEE, JUICE & WATER

WORKING BREAKFAST - £9^{PP} (EXC VAT)

BACON / SAUSAGE / PORTOBELLO &

ROASTED TOMATO BUTTIES

FRESH FRUIT POTS

TEA, COFFEE, JUICE & WATER



CORPORATE MENU

NUTRITIOUS BREAKFAST - £9^{PP} (EXC VAT)

HOMEMADE GRANOLA & YOGHURT POTS

(VG AVAILABLE ON REQUEST)

FRESH FRUIT POTS

VEGETABLE & FRUIT SMOOTHIES

TEA, COFFEE & WATER

MORNING & AFTERNOON SNACKS – £2.50^{PER ITEM} (EXC VAT)

(CHOOSE TWO)

HOMEMADE COOKIES

GRANOLA BARS

CHOCOLATE BROWNIES

MINI DONUTS

FLAPJACK

MELON & PINEAPPLE PIECES

VEGETABLE STICKS & DIPS

FRUIT SMOOTHIES

TEA & COFFEE - £2.25^{PP} (EXC VAT)



CORPORATE MENU

WORKING LUNCHES

MENU A - £12^{PP} (EXC VAT)

SELECTION OF SANDWICHES & WRAPS

HOMEMADE WEDGES & DIPS

HOMEMADE CAKE SLICE

TEA, COFFEE & REFRESHMENTS

MENU B -£13^{PP} (EXC VAT)

SELECTION OF SANDWICHES & WRAPS

MINI HOT POT'S WITH VARIOUS FILLINGS X2 FLAVOURS

HOMEMADE WEDGES & DIPS

HOMEMADE CAKE SLICE

TEA, COFFEE & REFRESHMENTS



CORPORATE MENU

WORKING LUNCHES

OPTIONS FOR HOT POTS

CHILLI & RICE / SHEPHERD'S PIE /

SPICY CHICKEN & PENNE PASTA / STEAK & ALE /

VEGGIE & BEAN CHILLI AND RICE / MUSHROOM RISOTTO /

LENTIL SHEPHERD'S PIE / BUTTERNUT SQUASH & LEEK PIE /

MINI BEEF & CHICKEN BURGERS / MINI VEGGIE BURGERS

MENU C - £14PP (EXC VAT)

MINI FISH & CHIPS

HOMEMADE SAUSAGE ROLL

SUN-BLUSHED TOMATO, GOATS CHEESE & SPINACH ROLL

SATAY CHICKEN SKEWERS VEGGIE SKEWERS AVAILABLE

SPICED VEGETABLE & COUSCOUS POTS

FRESH FRUIT SALAD POTS



CONFERENCE MENUS

CANAPÉS

£10 EXC VAT INCLUDES 4PP

£12 EXC VAT INCLUDES 6PP

£14 EXC VAT INCLUDES 8PP

HOT CANAPÉS

MINI ROAST BEEF & YORKSHIRE PUDDINGS

MINI SHEPHERD PIES

QUAILS EGG BENEDICT (V)

TEMPURA KING PRAWN & SWEET CHILLI

MEDITERRANEAN VEGETABLE AND GOATS CHEESE QUICHE (V)

COURGETTE & HALLOUMI SKEWERS (V)

SMOKED HADDOCK CROQUETTES

SATAY CHICKEN SKEWER

MINI BEEF, CHICKEN & VEGGIE BURGERS ON

TOASTED BRIOCHE SLIDERS



CONFERENCE MENUS

COLD CANAPÉS

SMOKED SALMON & HERB CRÈME FRAICHE CUPS

WHITBY CRAB & AVOCADO MOUSSE

MINI POKE SALAD CUPS

BLUE CHEESE MOUSSE WITH WALNUTS ON TOASTED WHOLE-
MEAL (V)

GOATS CHEESE RED PEPPER & RAISIN PUREE (V)

CAULIFLOWER "TOFU", CUCUMBER & ALMOND (VG)

SMOKED CHICKEN & HAM HOCK BALLONTINE WITH
TOASTED BRIOCHE

MINI DUCK & HOI-SIN PANCAKES

ASPARAGUS & PROSCIUTTO WRAPS



CORPORATE MENU

SET MENU ONE

CHOICE OF THREE OPTIONS PER COURSE TO OFFER GUESTS

TWO COURSES - £17.50PP (EXC VAT) / THREE COURSES - £28PP (EXC VAT)

STARTERS / SOUP

CARROT, SWEET POTATO & GINGER SOUP (V)

ROAST TOMATO & BASIL SOUP (V)

WOODLAND MUSHROOM & TARRAGON SOUP (V)

STARTERS / PLATES

CHICKEN LIVER & BRANDY PARFAIT

w/ red onion chutney & sourdough croutes

PRESSED HAM HOCK

w/ parsley, pickled cauliflower, capers & toasted brioche

POACHED SALMON

w/ sweet and sour beets, baby watercress & citrus dressing

PROSCIUTTO HAM

w/ roasted peppers, rocket, aged Balsamic

SEASONAL MELON

w/ berry compote & sorrel (V)

CHESTNUT MUSHROOM & LEEK TART

w/ herb salad & basil oil (V)



CORPORATE MENU

SET MENU ONE

MAINS

CHICKEN BREAST

w/ dauphinoise potato, spinach, chorizo & jus

CIDER BRAISED PORK BELLY

w/ black pudding, Savoy cabbage & braising jus

OX CHEEK

w/ roasted roots, mash potato, Yorkshire pudding & red wine

RUMP OF YORKSHIRE LAMB

w/ fondant potato, peas Française & jus

SALMON & HERB CRUSHED NEW POTATOES

w/ creamed leeks, champagne & chive velouté

SEA BASS

w/ warm French bean & potato salad & tomato vinaigrette



CORPORATE MENU

SET MENU ONE

VEGETARIAN MAINS

MUSHROOM, SPINACH & CHESTNUT WELLINGTON
w/ garlic roasted potato, baby carrots, vegetarian gravy

GOATS CHEESE & BEETROOT PARCELS
w/ chickpea tabbouleh

POTATO GNOCCHI
w/ peas, broad beans, blue cheese & wild rocket

VEGGIE POT PIE
w/ mashed potato & minted peas

TOFU RAMEN
w/ edamame, sesame, carrot & Miso broth



CORPORATE MENU

SET MENU ONE

DESSERTS

STICKY TOFFEE PUDDING

w/ toffee sauce & vanilla ice cream

NEW YORK CHEESECAKE

w/ red berry compote

APPLE & BLACKBERRY CRUMBLE

w/ custard or vanilla ice cream

WARM CHOCOLATE BROWNIE

w/ chocolate & cherry ice cream

ORANGE & CHOCOLATE BREAD & BUTTER PUDDING

w/ cinnamon ice cream

BLACKCURRANT DELICE

w/ liquorice & Chantilly cream



CORPORATE MENU

SET MENU TWO

CHOICE OF THREE OPTIONS PER COURSE TO OFFER GUESTS

2 COURSE – £21.50PP (EXC VAT) / 3 COURSE – £25PP (EXC VAT)

STARTERS / SOUPS

ARTICHOKE & CEP (V)

w/ chervil foam

BEETROOT & PARSNIP (V)

w/ horseradish cream

BUTTERNUT SQUASH & COCONUT (V)

w/ chilli & coriander oil

OXTAIL & ONION (V)

w/ gruyère cheese

CELERIAC VELOUTÉ (V)

w/ white truffle oil & apple crisp



CORPORATE MENU

SET MENU TWO

STARTERS / PLATED

HAM HOCK & SMOKED CHICKEN

W/ saffron pickled vegetables & wholemeal toast

SMOKED MACKEREL

W/ Ratte potato & horseradish crumb

DUCK LIVER & ORANGE PARFAIT

W/ smoked bacon & onion marmalade & sourdough toast

HOME CURED SALMON GRAVADLAX

W/ caper berry cheesecake, cucumber & almond crumb

SALT BAKED CELERIAC (v)

W/ crispy shallot, straw potato, celery leaf & apple salad

GOATS CURD (v)

W/ watercress, beetroot, parmesan crisp & lemon essence



CORPORATE MENU

SET MENU TWO

MAINS

CONFIT DUCK LEG

w/ rice noodles, edamame beans & Miso broth

ROAST SIRLOIN OF BEEF

w/ roasted potatoes, honey root vegetables, Yorkshire pudding,
onion & red wine jus

ROAST RUMP OF LAMB

w/ spiced lentils, sweet potato fondant & toasted almonds

CORN FED DHICKEN

w/ pearl barley, ratatouille vegetables & chilli oil

TERIYAKI SALMON

w/ sesame, pak choi, honey, chilli & soy dressing

RED WINE POACHED COD

w/ cod Brandade, purple potato, mussel veloute



THE
TETLEY

CORPORATE MENU

SET MENU TWO

VEGETARIAN MAINS

MUSHROOM, SPINACH & CHESTNUT WELLINGTON
w/ garlic roasted potato, baby carrots, vegetarian gravy

GOATS CHEESE & BEETROOT PARCELS
w/ chickpea tabbouleh

POTATO GNOCCHI
w/ peas, broad beans, blue cheese & wild rocket

VEGGIE POT PIE
w/ mashed potato & minted peas

TOFU RAMEN
w/ edamame, sesame, carrot & Miso broth



CORPORATE MENU

SET MENU TWO

DESSERTS

RASPBERRY, WHITE CHOCOLATE & PROSECCO CHEESECAKE

w/ raspberry & sorrel sorbet

COCONUT PANNA COTTA

w/ passion fruit & tuile

POACHED PEAR

w/ chilli, anise, grapefruit & bergamot sorbet

BANANA STICKY TOFFEE PUDDING

w/ toffee sauce, salted caramel ice cream & candied peanuts

CHOCOLATE LAVA CAKE

w/ rhubarb & rhubarb sorbet



CORPORATE MENU

BBQ MENU

ALL BBQ OPTIONS INCLUDE THE TETLEY BBQ SALAD BAR

MENU A - £14PP (EXC VAT)

SPICED LAMB KOFTAS W/ MINT YOGHURT

BEEF & VEGGIE BURGERS IN A TOASTED SESAME BUN

LINCOLNSHIRE PORK & VEGETARIAN SAUSAGES

MENU B - £16PP (EXC VAT)

HONEY & SOY GLAZED CHICKEN DRUMSTICKS

CUMBERLAND SAUSAGE RINGS WITH SMOKY ONIONS

(VEGGIE SAUSAGE AVAILABLE ON REQUEST)

BEEF OR CHICKEN & VEGETARIAN BURGERS

CHARRED CORN ON THE COB WITH GARLIC & CHILLI BUTTER

MENU C - £20PP (EXC VAT)

BRISKET BEEF OR SATAY CHICKEN BURGERS IN BRIOCHE BUNS

GRILLED SALMON, SAMBAL, GINGER & LIME

LAMB KOFTAS W/ MINT YOGHURT

GRILLED AUBERGINE, KETJAP MANIS, SPRING ONION & YOGHURT

HONEY & SOY GLAZED ½ CHICKE

CHARRED CORN ON THE COB W/ GARLIC & CHILLI BUTTER



CORPORATE MENU

THE TETLEY SALAD BAR

(CHOOSE TWO SALADS)

HERBY POTATO SALAD / HOMEMADE SLAW / COUSCOUS SALAD /
KITCHEN SALAD / TOMATO & RED ONION SALAD / GREEK SALAD /
ROASTED SQUASH & SAMBAL, LIME, CORIANDER & SPRING ONION
SALAD / MEDITERRANEAN EDAMAME BEAN SALAD

WITH THE ADDITION OF

GEM LETTUCE, TOMATO, CUCUMBER, DILL PICKLES, CHEDDAR
CHEESE, MUSTARD, RELISH, KETCHUP, HALF JACKET POTATOES
& SELECTION OF BREADS

ADDITIONS ALL £3PP (EXC VAT)

BBQ PULLED PORK

BBQ PULLED BRISKET

GRILLED BACON CHOP

LAMB & MINT BURGERS

TOMATO & HALOUMI STUFFED PEPPERS

LEMON THYME & GARLIC COURGETTES

4OZ MINUTE STEAKS

INDIVIDUAL TUBS OF NORTHERN BLOC ICE CREAM £2.50PP (EXC VAT)



CORPORATE MENU

COLD BUFFET OPTIONS £15^{PP} (EXC VAT)

YORKSHIRE PLOUGHMAN'S

CHEF'S CHOICE OF SANDWICHES & WRAPS

WEDGES OF WENSLEYDALE & WENSLEYDALE BLUE CHEESES

WARM PORK PIES FROM OUR LOCAL BUTCHER

SELECTION OF FRESH BREADS

GARDEN VEGETABLE & GOATS CHEESE QUICHE

THE TETLEY'S HOMEMADE SLAW

KITCHEN SALAD

PICKLES

/

ANTI-PASTI

SELECTION OF CURED MEAT & SALAMI

BUFFALO MOZZARELLA

PARMESAN CHUNKS W/ AGED BALSAMIC

VERDURA MISTA (CHARGRILLED & MARINATED VEGETABLES)

3 TOMATO & RED ONION SALAD W/ BASIL PESTO

ROAST COURGETTE, LEMON & PECORINO SALAD

SELECTION OF ITALIAN BREADS



THE
TETLEY

CORPORATE MENU

HOT FORK BUFFET OPTIONS £18PP (EXC VAT)

YORKSHIRE

MAINS

PLEASE SELECT 2 OPTIONS

WARM PORK PIES FROM OUR LOCAL BUTCHER

CHICKEN & MUSHROOM PIE

TETLEY BEER & BEEF PIE

VEGGIE POT PIE

SIDES

HOMEMADE YORKSHIRE PUDDING W/ CARAMELISED ONION

ONION GRAVY

CHEESY MASHED POTATO

MUSHY PEAS W/ MINT SAUCE

CHUTNEYS & PICKLES



THE
TETLEY

CORPORATE MENU

HOT FORK BUFFET OPTIONS £18PP (EXC VAT)

MINI HOG ROAST

MAINS

HONEY & MUSTARD GLAZED GAMMON

FENNEL & SALT-ROASTED LEG OF PORK

VEGETARIAN DISH OF CHOICE:

VEGETARIAN LASAGNE

VEGETARIAN CURRY W/ RICE

VEGETARIAN POT PIES

SIDES

SAGE & ONION STUFFING

BRAMLEY APPLE SAUCE

SELECTION OF FRESHLY BAKED BREADS

HALF JACKET POTATO W/ SOUR CREAM & GRATED CHEDDAR

TOMATO & RED ONION SALAD W/ BASIL PESTO

THE TETLEY'S HOMEMADE SLAW

KITCHEN SALAD



THE
TETLEY

CORPORATE MENU

HOT FORK BUFFET OPTIONS £18^{PP} (EXC VAT)

HAND CARVED BUFFET

MAINS

HONEY & MUSTARD GLAZED HAM

BUTTER ROASTED BREAST OF TURKEY

POACHED SALMON PIECES W/ HERB MAYONNAISE

GARDEN VEGETABLE & GOATS CHEESE QUICHE

SIDES

HERBY POTATO SALAD

ROASTED SQUASH & SAMBAL SALAD W/ LIME, CORIANDER
& SPRING ONION

GREEK SALAD

SELECTION OF MUSTARDS & SAUCES

FRESHLY PREPARED BREAD

HOMEMADE POTATO WEDGES & DIPS



THE
TETLEY

CORPORATE MENU

HOT FORK BUFFET OPTIONS £18PP (EXC VAT)

INDIAN

MAINS

YOUR CHOICE OF TWO CURRIES INCLUDING ONE VEGETARIAN &
ONE CHICKEN: MADRAS, TIKKA OR ROGAN JOSH

LAMB (ADDITIONAL £2.50PP)

HALAL ON REQUEST

SIDES

PILAU RICE

ONION BHAJIS W/ RAITA

NAAN BREADS

MINI POPPADOMS W/ MANGO CHUTNEY

BOMBAY POTATO SALAD

MINTED CUCUMBER, NIGELLA SEEDS & CRISPY SHALLOTS

SPICY CARROT & CORIANDER SALAD



THE
TETLEY

CORPORATE MENU

HOT FORK BUFFET OPTIONS £18PP (EXC VAT)

MEXICAN

MAINS

BEEF CHILLI W/ TACOS OR FAJITAS

VEGGIE BEAN CHILLI W/ TACOS OR FAJITAS

NACHOS W/ SALSA, GUACAMOLE & CREAM

SIDES

MEXICAN RICE

SPICY WEDGES

FIVE BEAN & CORN SALAD

MEXICAN STREET FOOD SALAD

KITCHEN SALAD



CORPORATE MENU

BUFFET DESSERTS - £5PP (EXC VAT)

NEW YORK CHEESE CAKE WITH RED BERRIES

CHOCOLATE BROWNIE & FRESH CREAM

HOT FRUIT CRUMBLES & CUSTARD

BREAD & BUTTER PUDDING & CUSTARD

INDIVIDUAL TUBS OF NORTHERN BLOC ICE CREAM £3PP

To book please contact events@thetetley.org or call 0113 320 2323.
No booking is confirmed without a desposit.

The Tetley, Hunslet Road, Leeds, LS10 1JQ
fb @tetleybarandkitchen in tw @t_barandkitchen