



**CONFERENCING
& EVENTS**
AT LIVERPOOL HOPE UNIVERSITY

Gala Dinner Menu

Spring/Summer and
Autumn/Winter **2026/27**

Crafted by an award-winning team.

Conferencing and Events

Gala Dinner Menu

Our talented team of in-house chefs are dedicated to delivering high-quality, thoughtfully prepared dishes that enhance every event and reflect the University's commitment to excellence.

At Liverpool Hope, our award-winning catering team takes pride in delivering exceptional dining experiences for conferences, gala dinners, and special events. Each season inspires a carefully curated menu that highlights the finest local and sustainable ingredients, prepared with precision and creativity. Whether hosting an intimate gathering or a large-scale celebration, our culinary approach combines professionalism with contemporary flair, ensuring every event reflects the quality and distinction of the University.

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Welcome



Canapé Menu

£3.25 per serving

Savoury

Smoked duck & spiced plum blini

Five spiced belly pork squares with quince puree ^(GF)

Lamb meatballs with sundried tomato sauce & mint yoghurt ^(GF)

Ham hock terrine with rhubarb relish on brioche toast

Wild mushroom tart with black garlic mayonnaise ^(V, VEA)

Courgette, nigella seed & carrot bhaji with mango chutney & raita ^(VE)

Smoked porcini pâté with pickled onions and tarragon brioche ^(V)

Mac & cheese croquettes with tabasco aioli ^(V)

Sundried tomato, harissa arancini & labneh yoghurt ^(V, VEA)

Sweet

Dark chocolate & raspberry brownies ^(V, VEA)

Strawberry & clotted cream pavlova ^(V)

Mini lemon tart ^(V)

We recommend a minimum of three canapés per person.

(V) Vegetarian, (VE) Vegan, (VEA) Vegan Available, (GF) Gluten Free.

VAT will be added to all prices at the current rate of 20%.

Prices are correct at the time of print and subject to change without prior notice.



Autumn & Winter Gala Dinner Menu

Starters

Arancini with rich tomato sauce and basil oil ^(V, VEA)	£8.25
Smoked tofu with miso broth and Asian slaw ^(VE, GF)	£8.25
Roasted carrot and red pepper soup with artisan bread roll ^(V, VEA)	£7.00
Moroccan spiced cauliflower risotto ^(VE, GF)	£7.50

Main Course

Harissa lamb rump with roast chickpea and labneh ^(GF)	£22.95
Confit duck leg with roast oyster mushroom and borlotti bean cassoulet ^(GF)	£21.00
Roast cod with green lentil broth ^(GF)	£19.50
King oyster mushroom, butter bean puree, winter squash, crispy black kale, hazelnut dressing ^(VE)	£13.95
Chicken Supreme Kiev, Herby Mash Potatoes, Tenderstem Broccoli and Roasted Balsamic Cherry Tomatoes	£19.95

Dessert

Crème brûlée with lavender shortbread ^(V)	£8.25
Roasted plumb tart with vanilla ice cream ^(V)	£8.25
Chocolate mousse with cinder toffee crumb ^(V)	£8.00
Sticky toffee pudding with crème anglaise ^(V, VEA)	£8.00
Assorted British cheese, chutney, crackers ^(V)	£9.50

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Spring & Summer Gala Dinner Menu

Starters

Chicken Caesar salad	£8.25
Mozzarella and heritage tomato bruschetta with basil dressing ^(V)	£8.25
Pulled ham and egg salad with honey mustard dressing	£8.25
Tomato and red pepper soup with soft roll ^(V, VEA)	£7.00

Main Course

Aged fillet of beef, hash potato, burnt leeks, glazed carrots, bearnaise sauce ^(GF)	£26.95
Pan fried hake, garlic polenta, chard, fish sauce	£19.95
Tarragon roast chicken with summer greens and Greek yoghurt	£18.95
Chimichurri broccoli steaks with beetroot hummus, dukkah, lemon yoghurt ^(VE)	£13.95
Fattoush with crispy spiced chickpeas, herby pitta croutons ^(VE)	£13.95

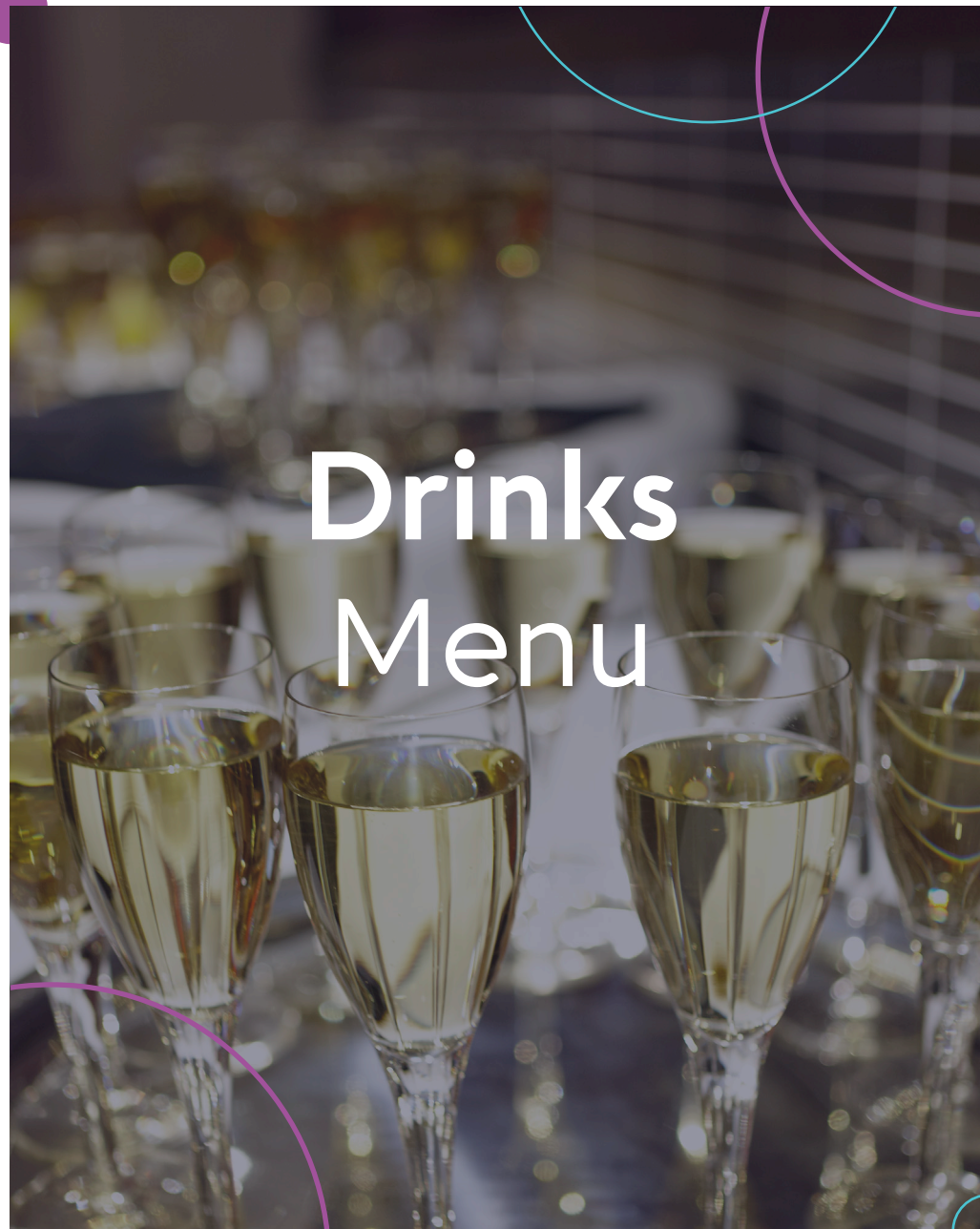
Dessert

Rhubarb and pasticcio trifle ^(V)	£8.25
Classic tiramisu ^(V)	£8.25
Lemon tart with vanilla cream and fresh berries ^(V)	£8.25
Mango and mint panna cotta ^(V, VEA)	£8.00
Assorted British cheese, chutney, crackers ^(V)	£9.50

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Drinks Menu

Drinks

Tea/Coffee	£2.35
Tea, Coffee and Mints	£3.15
Tea, Coffee and Petit Fours	£4.35
Jug of Orange Juice / Apple Juice 1ltr	£3.60
House Zero Alcohol Prosecco 75cl	£17.95*
House Wine 75cl	£19.95*
House Prosecco 75cl	£22.95*
House Champagne 1ltr From	£58.00*

VAT will be added to all prices at the current rate of 20%

**Price is inclusive of VAT*

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Contact us

If you would like more information or to arrange a visit, please contact us:

T: 0151 291 2147

E: Conferences@hope.ac.uk

www.hope.ac.uk/conferences

You can also write to us at our Office location at our Hope Park address:

Hope Park, Liverpool, L16 9JD

Please note: Information and prices are correct at the time of printing and are subject to change.



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