

Festive Celebrations

KEEP IT ON
CAMPUS



University of
Sheffield

Celebrate on campus

Celebrate the festive season with us on campus!

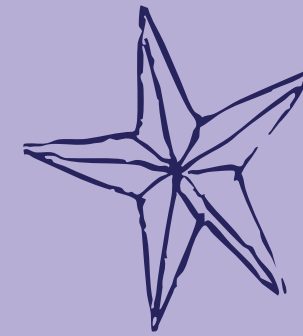
We have a wide range of bespoke venues and packages to choose from, such as a traditional two or three course seated lunch or dinner, or more casual options such as a festive buffet or afternoon tea - we guarantee a memorable occasion that your team will all enjoy.

Wanting to add in some entertainment?
We can organise that for you too!

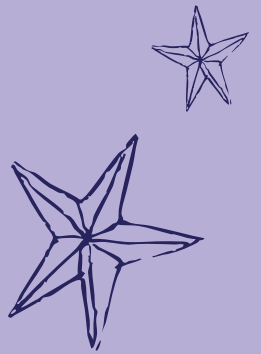
Give us a call or drop us a line to make a booking, or talk to one of our team about how we can make your event bespoke to you:

0114 222 8822 | christmas@withus.com

If you have any allergies or dietary requirements, please speak to a member of our team who will be able to advise you.



Our Venues



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Inox

Make this year's Christmas the best one yet
and celebrate in style with us at INOX.

Our stylish and contemporary venue is the perfect place
for a festive occasion - with plenty of space for formal
lunches and dinners or more relaxed buffets,
a generously sized bar and ample room for a DJ,
band or other entertainment.

We pride ourselves on our attentive service,
spectacular food, carefully crafted drinks and those
extra special finishing touches, so let our team
create an event to make 2025 a year to remember.



Christmas Lunch

A classic way to celebrate this Christmas. Our Christmas lunch menu offers flexibility for you and your guests, with the option of two courses or three courses. Includes a welcome drink on arrival.

Petit Fours, Teas and Coffee will be provided for the three-course option.

2 course: £25 per person | 3 course: £30 per person
Two course option includes a Main and Dessert

12pm - 4pm



Starters

Served with INOX Bread and Butter

Truffled Wild Mushrooms on Toasted Sourdough with Black Garlic Butter and Lemon Pangrattato served with Mushroom Ketchup (V)

Warm Roast Beetroot, Carrot and Butternut Squash Salad with Sweet Pickled Red Onion, Roast Chickpeas and Lemon and Saffron Dressing with Grilled Halloumi (V) or Smoked Tofu (VE)

Crispy Sage Gnocchi tossed in Brown Butter with Toasted Pine Nuts, House dried Tomatoes, Olives with a Pesto Dressing (V)

Mains



Breast and slow cooked Thigh of Turkey served with Stuffing, Garlic and Herb Roast Potatoes and Turkey Gravy

Beetroot and Nut Roast Wellington, Lemon Thyme Roast Potatoes with a Mulled Wine Sauce (VE)

Pan fried Sea Bass with Samphire and Sunblush Tomatoes, Saffron Potatoes, Mustard and Chive Sauce

All served with Seasonal Vegetables:
Buttered Honey Roasted Carrots and Parsnips, Braised Red Cabbage and Buttered Chestnut Sprouts



Desserts

Steamed Christmas Pudding served with Brandy Sauce and Redcurrant Drizzle (V)

Star Anise Poached Plums with Walnut and Cinnamon Granola and Mandarin Sorbet (VE)

Chocolate and Raspberry Pot with Chocolate Oatie Biscuit (V)



Christmas Dinner

Indulge yourself and your guests with our festive dinner menu. Featuring all the elements of a delicious dinner along with a host of traditional trimmings. Includes a welcome drink on arrival.

£35 per person

6.30pm - 8pm



Starters

Served with INOX Bread and Butter

Roast Jerusalem Artichoke Soup with Buttered Crouton and Chive Creme Fraiche (V) (VE available)

Salmon Gravavlax with Beetroot and Apple Salad
Horseradish Cream and Watercress

Ham Hock, Whole Grain Mustard and Honey Terrine
with Pineapple and Chilli Chutney and Scotch Quail Egg

Mains

Roast Breast and Leg of Turkey served with Goose Fat
and Rosemary Roast Potatoes, Cranberry and Sage Stuffing and Port Gravy

Smoked Wild Mushroom, Chestnut and Tarragon Pithivier
with Celeriac Puree and Lemon Thyme Roast Potatoes and Gravy (V) (VE available)

Herb Crusted Cod, Tarragon Roasted Fondant Potato Samphire
with Sun Blush Tomatoes and Chive Veloute

All served with Seasonal Vegetables
Honey Roasted Carrots and Parsnips, Braised Red Cabbage
and Buttered Chestnut Sprouts

Desserts



Steamed Christmas Pudding, Brandy Butter Ice Cream
and Cinnamon Streusel (V) (VE available)

Panettone Bread and Butter Pudding with Eggnog Custard and Redcurrants (V)

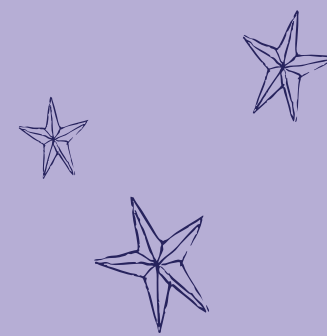
Black Forest Chocolate Cheesecake with Cherry Sorbet
and Chocolate Twigs (V) (VE available)

Served with Speciality House Coffee or Yorkshire Tea and Petit Four

Festive Favourites

We all love the picky bits buffet on Boxing Day and the days that follow, so why wait until then to enjoy all those festive favourites. We've gathered all of the best-loved Christmas classics together in a relaxed buffet style.
Pre-booking only.

£23.50 per person (minimum 20 people)



— Buffet —

Turkey and Cranberry Pie

INOX Turkey and Cranberry Sausage Rolls (VE Available)

Mac and Cheese with Sage, Onion and Parmesan Crust (V) (VE Available)

Pickled Sprout Leaf, Roast Chestnut and Cranberry Salad with Lemon Maple Dressing topped with Fried Garlic and Chilli Breadcrumbs (VE)

Dirty Roast Potatoes topped with Truffle and Parmesan with Garlic and Chive Mayo (V)

Honey Mustard Pigs in Blankets

Hand Raised Pork Pies

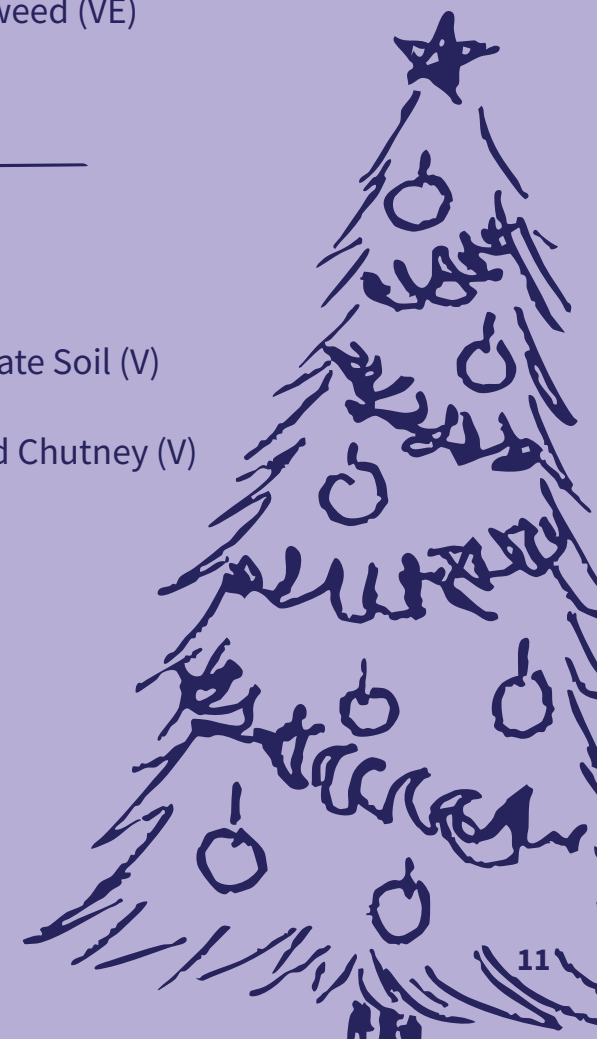
Japanese Mooli, Carrot and Spring Onion Slaw with Wasabi topped with Crispy Togarashi Seaweed (VE)

— Desserts —

Sherry Trifles (VE)

Orange Possets topped with Chocolate Soil (V)

Classic Cheese Board with Biscuits and Chutney (V)



World Street Food

Try something completely different this year with our street food menu.
Your guests can help themselves to a host of global cuisines
from bao buns to currywurst.
Pre-booking only.

£20 per person (minimum 20 people)



— Mains —



Choose any two items

Japanese Pulled Mushroom Bao Buns with Kimchi and Miso and Nori Mayo (VE)

Currywurst on a Bed of Jalfrezi Peppers with Crispy Bhaji Bits
and Curry Sauce Mayo (VE Available)

Slow Braised Lamb Souvlaki, Pink Pickled Onions, Cucumber and Mint Salad,
Tzatziki and Guindilla Chillies (VE Available)

Masala Fish Bites, Cauliflower Rice, Kosambari and Green Chutney with Curry Spice Dust

Jamaican Jerk Patties with Jamaican style Slaw and Mango Salsa (VE)

Buffalo Fried Chicken with Lemon Pepper Slaw and Blue Cheese Mayo

Prawn and Calamari Bao Buns with Sweet Chilli Sauce, Crispy Seaweed and Slaw

— Sides —



Choose any two items

Loaded Halloumi Fries (V)

Salt and Pepper Roast Potatoes (VE)

Egg Fried Rice and Soy Sauce (V)

Cheesy Nachos and Jalapeños (V)

Bombay Potatoes (VE)

Steamed Sprouting Broccoli with Sesame, Garlic, Chilli and Lime (VE)

Smoked Cheddar and Garlic Cauliflower Cheese (V)

Dirty Fries with Cheese Sauce, Bacon, Crispy Onions and Cajun Mayo

Sweet Potato Wedges with Jalapeños, Crispy Onions, Guacamole and Salsa (VE)



Hot Roast Sandwiches

A delicious hot roast sandwich buffet with all the trimmings, served with Christmas on a stick and tasty sides. This traditional but relaxed offer works well for all types of events, and it hits all the right spots. Each spread serves two sandwiches per person and your guests can mix and match different flavours. Pre-booking only.

£17 per person (minimum 20 people)



Sandwiches

Classic Roast Pork

Slow Cooked Moss Valley Pork Shoulder, Crackling, Stuffing, Apple Sauce, Salted Dripping and Black Pudding in a Breadcake

Christmas Baguette

Roast Turkey, Bread Sauce, Pickled Red Cabbage and Sprout Leaves with Cranberry Jam on a Freshly Baked Baguette

'Chicken' Naanwich (VE)

Mumbai Fried Meat-Free Eat Curious Chicken Tenders, Bhaji Bits, Mango Chutney and Pickled Chillies rolled and toasted in a Naan Bread

Nut Roast Focaccia (VE)

Nut Roast Pâté with Smoked Cheddar, Pickled Red Cabbage, Sprouts and Guindilla Pepper in a Baguette

Served with

Christmas on a Stick

Roast Potatoes, Pigs in Blankets, Stuffing Balls and Sprouts

Gravy Jugs (V)

Maple Glazed Roast Chestnut Sprouts (VE)

Parmesan and Truffle Triple Cooked Roast Potato Chunks (V)

Sauces

Bread Sauce

Cranberry Sauce

Apple Sauce

Horseradish Sauce

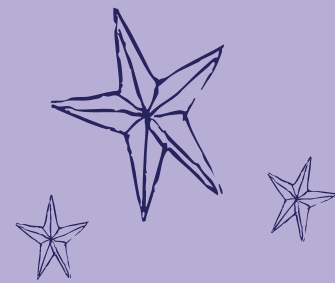


Festive Afternoon Tea

Join us for an elegant festive afternoon tea at INOX, bringing you the freshest local ingredients from our kitchen to your table. You will be greeted with a pot of speciality Roastology House Coffee, Yorkshire Tea, Taylors of Harrogate Fruit Tea or Mulled Wine. Pre-booking only.

£22 per person

2pm - 5pm



Sandwiches

Wensleydale and Chutney (V)

Turkey with Cranberry Sauce

Scottish Smoked Salmon and Cream Cheese



Savoury

Pork, Apple and Sage Sausage Roll

Broccoli and Stilton Quiche



Scones

INOX secret recipe Scones served with Clotted Cream and Fruit Jam

Sweet Treats

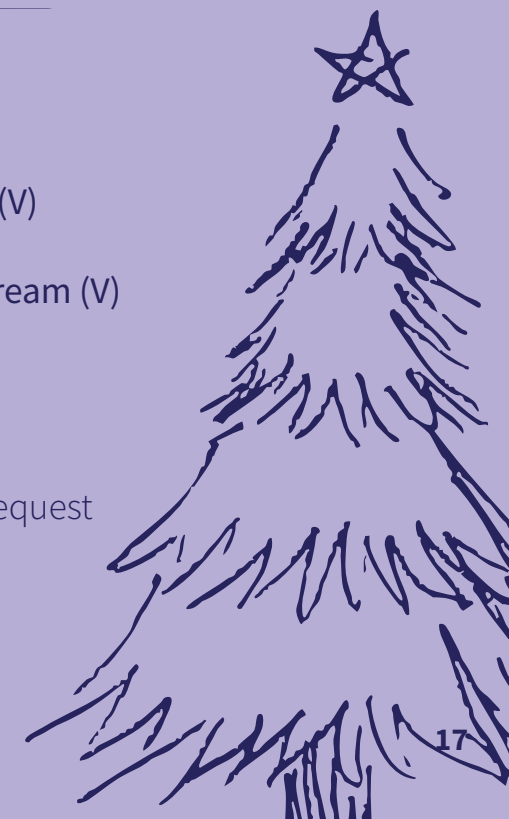
Cranberry Curd Tart (V)

Guinness and Dark Chocolate Cupcake (V)

Gingerbread Macaron with Molasses Buttercream (V)

Classic Sherry Trifle (V)

Vegetarian and vegan options available on request



Halifax Hall

Celebrate your Christmas with us at Halifax Hall, a stunning Victorian mansion transformed into a boutique hotel.

Located in Sheffield, on the doorstep of the Peak District and a short drive from the city, Halifax Hall boasts thirty-eight bedrooms, landscaped gardens and four dedicated event rooms.



Christmas Lunch

Throughout December we will be serving a festive two or three course lunch. So expect a warm welcome, wonderful food and an occasion to remember. Petit Fours, Teas and Coffee will be provided for the three-course option. Includes a welcome drink on arrival.

2 course: £25 per person | 3 course: £30 per person
Two course option includes a Main and Dessert

12pm - 5pm



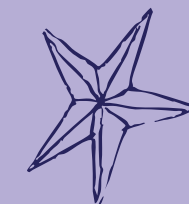
Starters



Served with Freshly Baked Halifax Hall Bread and Assorted Butters

Curried Butternut Squash Soup with Spiced Naan Croutons (VE)

Potted Ham Hock topped with Henderson's Butter served with Crusty Bread and Pickles



Goat's Cheese and Cranberry Tart with Mustard Dressed Watercress (V)



Mains



Rolled Breast and Leg of Turkey with Roast Potatoes, Pigs in Blankets, Cranberry and Sage Stuffing, Yorkshire Pudding and Gravy

Herb Crusted Pollock, Lemon and Saffron Potatoes, Samphire with Sun Blush Tomato, Crispy Capers and Salsa Verde

Mushroom Wellington, Roast Potatoes, Cauliflower Cheese Puree and Yorkshire Pudding with Gravy (V) (VE available)

All served with Seasonal Vegetables:

Buttered Honey Roasted Carrots and Parsnips, Braised Red Cabbage and Buttered Chestnut Sprouts



Desserts



Milk Chocolate Creme Brulee with Orange Shortbread (V)

Steamed Christmas Pudding served with Brandy Sauce and Redcurrant Drizzle (V)

Pear and Apple Oat Crumble with Vanilla Ice Cream (VE)



Christmas Dinner

Enjoy a traditional Christmas meal with a wow factor in the perfect setting. Suitable for intimate, or more generously sized groups, and served in one of our private dining rooms. Includes a welcome drink on arrival.

£35 per person

6.30pm - 8pm



Served with Freshly Baked Halifax Hall Bread and Assorted Butters

Celeriac Soup topped with Roasted Hazelnuts and Brioche Crouton (V) (VE Available)

Black Treacle and Henderson's Cured Salmon with Dill Pickles,
Rye Toast and Lemon Mayonnaise

French Onion and Truffled Brie Tart served with Rocket and Balsamic Glaze (V)



Rolled Breast and Leg of Turkey with Roast Potatoes, Pigs in Blankets,
Cranberry and Sage Stuffing, Yorkshire Pudding and Gravy

'Tarti'iflette with Smoked and Roasted Beetroot Puree, Charred Broccoli
and Hazelnut Salsa Verde (V) (VE Available)

Pan Fried Sea Bass and Scampi, Pomme Anna Chip, Warm Tartar Sauce and Peas



Steamed Christmas Pudding, Brandy Butter Ice Cream and Cinnamon Streusel (V)

Apple Tart Tatin with Vanilla Ice Cream and Salted Caramel Sauce (V) (VE Available)

Dark Chocolate Cremeux with Caramelised White Chocolate Custard Cream (V)

Followed by Tea and Coffee and Petit Fours



Hot Roast Sandwiches

A delicious hot roast sandwich buffet with all the trimmings, served with Christmas on a stick and tasty sides. This traditional but relaxed offer works well for all types of events, and it hits all the right spots. Each spread serves two sandwiches per person and your guests can mix and match different flavours. Pre-booking only.

£17 per person (minimum 20 people)



Sandwiches

Classic Roast Pork

Slow Cooked Moss Valley Pork Shoulder, Crackling, Stuffing, Apple Sauce, Salted Dripping and Black Pudding in a Breadcake

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Served with

Christmas on a Stick

Roast Potatoes, Pigs in Blankets, Stuffing Balls and Sprouts

Gravy Jugs (V)

Maple Glazed Roast Chestnut Sprouts (VE)

Parmesan and Truffle Triple Cooked Roast Potato Chunks (V)

Sauces

Bread Sauce

Cranberry Sauce

Apple Sauce

Horseradish Sauce



Festive Afternoon Tea

Celebrate the festive season in style with a delectable and delicious afternoon tea at Halifax Hall. You will be greeted with a pot of speciality Roastology House Coffee, Yorkshire Tea, Taylors of Harrogate Fruit Tea or Mulled Wine. Pre-booking only.

£22 per person

2pm - 5pm



Sandwiches

Turkey and Cranberry

Mature Cheddar and Chutney (V)

Roast Carvery Ham and Cherry Tomato

Savoury

Mini Goat's Cheese and Cranberry Tart (V)

Festive Sausage Roll

Scones

Homemade Fruit Scones with Jam and Clotted Cream (V)

Sweet Treats

Macaron (V)

Chocolate Raspberry Pot (V)

Mince Pie Brownie (V)

White Chocolate Cookie (V)

Vegetarian and vegan options available on request



University Arms

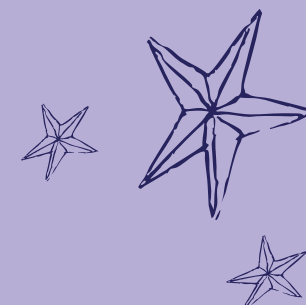


Festive Sharing Platter

A celebratory selection of seasonal favourites,
perfect for grazing this festive season.

£22.50 per platter

Platter



Hand-carved Roast Turkey

Mini Pigs in Blankets glazed with Rosemary and Honey

Warm Garlic Roasted New Potatoes (V) (VE)

Creamy baked Camembert topped with Cranberry Compote (V)

Traditional Pork Pie with Cranberry

Sourdough Toast (V) (VE)

Pickled Pearl Onions (V)

Olives (V) (VE)



Christmas Dinner

2 course: £22 per person | 3 course: £29 per person
Two course option includes a Main and Dessert

Starters

Velvety Chicken Liver Parfait accompanied by a sweet Red Onion Marmalade, served with Chargrilled Sourdough Crostini

Rich, Slow Cooked French Onion Soup topped with a Gratinéed Gruyère Cheese Croute (V) (VE available)

Mains

Succulent Duo of Roast Turkey Breast and Leg, served with an aromatic Sage and Onion Stuffing, Golden Roast Potatoes, and a Rich Pan Gravy

Herb-Stuffed Nut Roast in a Roasted Field Mushroom, crowned with Crispy Kale and accompanied by Rosemary-Infused Roast Potatoes (V) (VE available)

Pan-Roasted Fillet of Sea Bass nestled atop Garlic and Bacon Sautéed New Potatoes, with Braised Red Chicory, Tender Runner Beans and a luxurious Red Wine Reduction

All Mains are served Family-style with an abundant Medley of Seasonal Vegetables

Desserts

Indulgent Dark Chocolate Tart adorned with luscious Cherries, a Drizzle of Warm Chocolate Sauce, and a spoonful of Chantilly Cream (V)

Steamed Traditional Christmas Pudding enriched with Festive Spices, served with a Velvety Brandy Sauce and garnished with Red Currants (V) (VE available)

Festive Buffet

£18.50 per person
Add Desserts for £5.50 per person

Baguettes

Hand-carved Roast Turkey with Cranberry and Onion Stuffing

Creamy Brie with tangy Cranberry Compote (V)

Hummus with Roasted Mediterranean Vegetables (VE)

Savoury

Succulent Pigs in Blankets glazed with a Honey Mustard Dressing

Crisp, Golden Roast Potatoes with Rosemary Sea Salt (V) (VE)

Mini Brie Bites in a Golden Crumb (V)

Sides

Winter Slaw with a Zesty Citrus Dressing (VE)

Desserts

Warm Sticky Toffee Pudding served with a silky Vanilla Crème Anglaise and a rich Toffee Drizzle (V)

Indulgent Dark Chocolate Tart adorned with luscious Cherries, a drizzle of warm Chocolate Sauce, and a spoonful of Chantilly Cream

Vegan options available on request

Delivered Catering



WithUS
Delivered Catering

Festive Afternoon Tea



Our Festive Afternoon Tea features all your favourite bits, served with a selection of teas and freshly brewed coffee.

£15 per person

Sandwiches

Seasonal Selection of Sandwiches with Meat, Fish and Vegetarian Festive Fillings



Savoury

Chef's Homemade Yorkshire Pork Sausage Roll with Festive Chutney

Scones

Freshly Baked Scones with Chef's Choice of Seasonal Preserve and Fresh Cream



Chef's Treats

Mincemeat Streusel

White Chocolate and Cranberry Flapjack

Chocolate and Salted Caramel Brownie





Festive Menu



Our Festive Menu offers a wide selection of catering options, including Cold Finger Buffet, Dessert Pots Platter, Festive Treats and Drinks. Food and drinks will be freshly prepared and delivered straight to your event.

Finger Buffet

£8.50 per person (Minimum 10 people)

Chef's Seasonal Selection of Sandwiches with Meat, Fish and Vegetarian festive Fillings

Cranberry and Brie Wonton (V)

Vegetable and Spinach Pakora with Tandoori Ketchup (VE)

Chef's Homemade Yorkshire Pork Sausage Roll with Festive Chutney

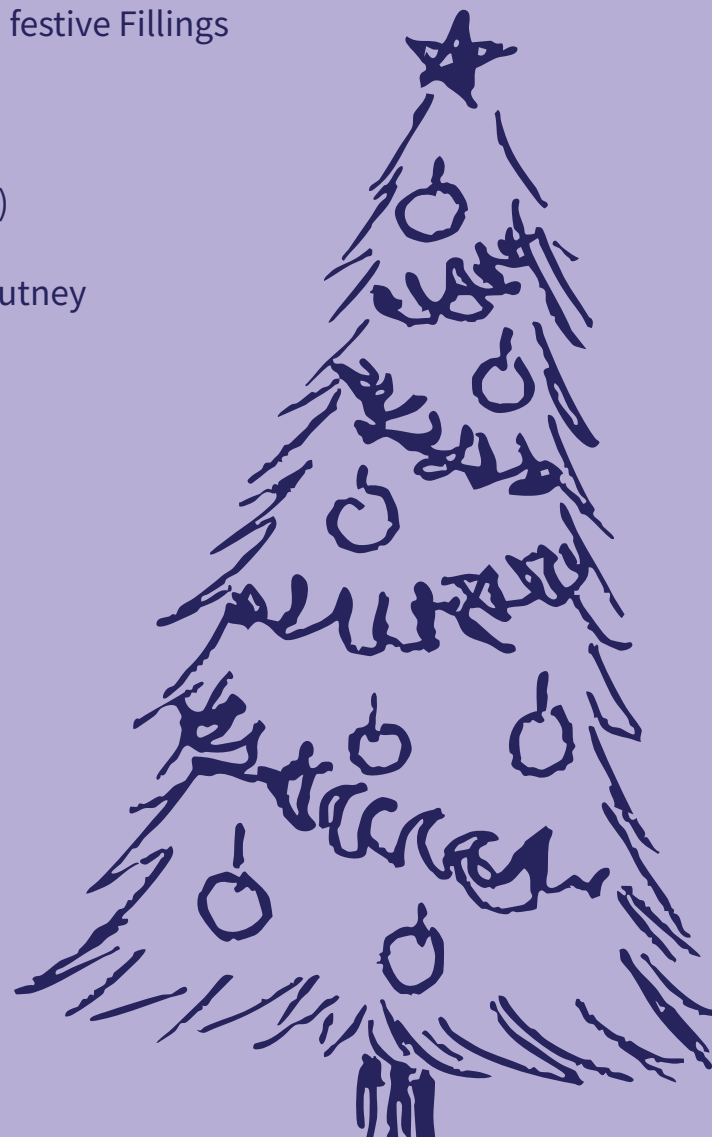
Chef's Treats

£2.60 per person (2 per portion)

Mincemeat Streusel

White Chocolate and Cranberry Flapjack

Chocolate and Salted Caramel Brownie



Mince Pies

£2.50 per person

Traditional Mince Pies (2 per portion)

Free From Mince Pies (1 per portion) (VE) (GF) (DF)

Dessert Pots

£27.50 per platter (serves 10)

Mulled Fruit Pavlova

Chocolate and Orange Mousse

Tiramisu

Non-alcoholic

Festive Fruit Punch

£3.50 per glass

Luna de Murviedro Sparkling 0%

£14 per bottle

Orange, Cranberry or Apple Juice

£3.30 per litre



University Cafes



It's
Genius



Breakfast Buffet

£15 per person (Minimum 10 people)
Pre-booking only, available in Heartspace Cafe,
Jessop Cafe and Wave Kitchen.

- Breakfast Sandwiches
- Festive Hot Drinks
- Fruit Juice
- Festive Pastries
- Granola Pot
- Fruit Platter



Breakfast Offer

£5.95 per person

Upgrade your usual breakfast sandwich deal with a festive hot drink.

Afternoon Deal

£5.95 per person

Get a festive hot drink with a slice of cake.



Edge Bar

Hire the Edge Bar for your festive get together this Christmas.

With a wide range of drinks and catering available, we can create a bespoke package tailored to your event needs.

EDGE BAR

Get in touch!

Want something special for your event to make it stand out from the crowd?

Add decorations, buckets of drinks, centrepieces, DJs, bands, photo booths and much more. Get in touch with our team to see what extras you can add to your event to make it stand out and give guests the best possible experience.

We can provide recommended supplier information, help create drinks offers and bespoke packages tailored specifically to your event.

For more information or to make a booking please contact us:

0114 222 8822 | christmas@withus.com



All illustrations were created by Rebekah Garner, a University of Sheffield student @campbellgarnerstudios