

HAWTHORNS

BANQUET MENUS



KEELE CONFERENCES & EVENTS
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KEELE
conferences & events

BANQUET MENU INFORMATION

Our menus have been designed to complement the Seasons to ensure that fresh and quality ingredients are used.

From buffets to elaborate banquets, Keele chefs consistently delight guests with a wide range of culinary options. These Banqueting Menus are designed to give you the flexibility of creating a menu to meet your own expectations and budgets. Keele's award-winning chefs are accredited by the Vegetarian Society and have won many major competitions, including Staffordshire Masterchef 2009 and Staffordshire Chef of Tomorrow 2009.

When making your selection from the enclosed menu, please choose one dish per course for all your guests. Please select an alternative for vegetarian guests if your option isn't suitable.

We regret that it is not possible to offer a choice of dishes per course.

If you have a favourite dish or a preferred menu, which is not listed here, please call your Event Organiser who will be happy to discuss your exact requirements with the catering team. We will certainly try to accommodate all requests and inform you of the cost. Whatever your requirements, our catering team will enjoy the challenge of meeting your individual needs.

Self-catering or corkage is not permitted in any venue at Keele.

Children's Meals

Children may have a half portion, at half price, of whatever is chosen for the main adult meal. Half portions normally apply to children under the age of 12 but this will depend on each individual child's eating habits. Children under 12 can choose from our children's menu. As a rule, we do not normally cater for babies although staff will be happy to heat up bottles etc, if required.

Special Dietary Requirements

Please inform your Event Organiser, in advance, if you have any guests with specific dietary requirements. Our chefs are happy to cater for all requirements including vegetarian, vegan, halal, coeliac and diabetic.

Dietary alternatives are charged at the same price as your selected dish.

Prices

Prices are correct at the time of printing. All prices in this menu pack are inclusive of service and VAT at the current rate of 20%.

Our catering prices are in conjunction with the event room hire charge of £300 this also includes security for the evening, ensuring peace of mind throughout your event.

Whilst every effort will be made to uphold the prices and contents of these menus, Keele Conferences and Events reserve the right to make changes should significant market, budgetary or VAT fluctuations occur that are beyond its control.

Security

Keele University will provide door supervision for evening functions and reserve the right to perform bag searches, so that no unauthorised items are brought on site.

Bar Facility

Bars in each of our venues for evening functions can open until 12.00 midnight, however this can be extended upon request, although a minimum of 14 days notice is normally required. Extension requests past 12 midnight will incur a facility fee charge of £150.00 per hour extended.

What Happens Next

You will receive your menus no later than three months prior to your event. Two months before your event, your event organiser will be in touch to meet and discuss your details including your chosen menu.

CARVERY MENU

Chilled Seasonal Melon
or
Country Vegetable Soup with Roll & Butter

From the Carvery
Roast Topside of Beef with Yorkshire Pudding

Roast Turkey with Chipolatas, Stuffing & Cranberry Sauce

Mushroom Stroganoff with Rice

Selection of Seasonal Vegetables
Roast & New Boiled Potatoes

Profiteroles with Chocolate Sauce
or
Tropical Fruit Meringue with Fresh Cream

Coffee & Mints

£16.00



BANQUET MENU 1

Cocktail of Prawns in Marie Rose sauce

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Roast Breast of Chicken
with bacon roll, stuffing and gravy

Roast Potatoes
Flemish Style Peas
Cauliflower Polonaise

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Chocolate Gateau & Fresh Cream

* * *

Coffee and Mints

£20.00

BANQUET MENU 2

Wafers of Melon decorated with Tropical Fruits
steeped in port wine syrup

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Suprême of Salmon

New Boiled Potatoes
Broccoli Florets
Courgette and Carrot Batons

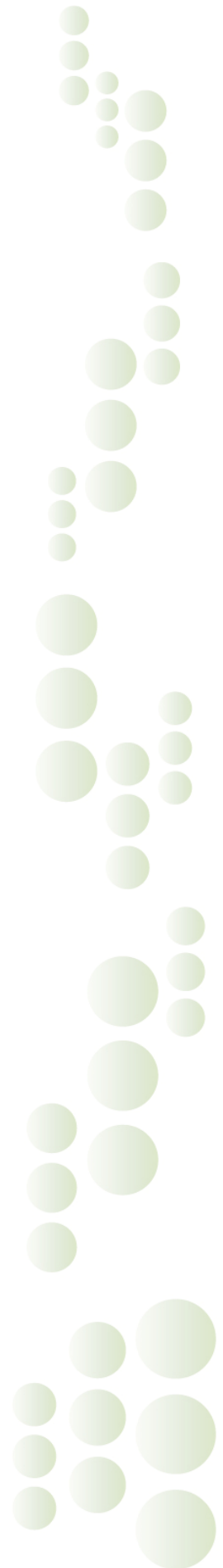
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Strawberry Cheesecake
served on raspberry coulis

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Coffee with Mints

£20.00



BUFFET MENUS

Finger Buffet

Assorted Sandwiches with Various Fillings

On Wholemeal & White Bread

Barbecue Chicken Portions

Savoury Sausage Rolls

Buffet Scotch Eggs

Pork Pies

Vegetable Quiche (v)

Mushroom Vol-au-Vents (v)

Pizza Slices

Vegetable Samosas & Pakoras (v)

£11.50 per person

Fork Buffet

Southern Fried Chicken

Slices of Ham with Pineapple

Mushroom Quiche (v)

Plaice Goujons with Tartar Sauce

Stuffed Peppers filled with Spicy Rice (v)

Gala Pie with Pickle

Mixed Salad

Coleslaw

Potato Salad

Pasta Salad

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Brandy Snap with Raspberry mousse

Profiteroles with Chocolate Sauce

£14.50 per person

COCKTAIL MENU

Hawaiian Heaven

A fruity combination of Light Rum, Blue Curacao and Orange juice make up this exotic drink.

£9.50 per Pitcher

Pimm's No.1

This classic drink is always guaranteed to create a fruity taste of summer.

£9.50 per Pitcher

South Pacific Breeze

A combination of Gin, Galliano and Lemonade topped with a touch of Blue Curacao to transport you to faraway shores.

£9.50 per Pitcher

Woo Woo

A refreshing combination of Vodka, Peach Schnapps, Orange Juice and Cranberry Juice. Sure to spice up any party.

£9.50 per Pitcher

Tropical Temptation (Alcohol – Free)

Orange and Cranberry Juices combined with a touch of Grenadine create a fruity (non-alcoholic) alternative. For those wanting to keep a clear head.

£9.50 per Pitcher

Also available

Four Pint Pitchers

Worthington Creamflow £9.50 per pitcher

Grolsh £11.50 per pitcher

SPECIAL CELLAR SELECTION

WHITE

These wines are specially selected for their outstanding quality and value for money.

- 1 Cuvée Tradition French Medium Dry White £13.60**
Select Burgundy style from the renowned producer J. C. Boisset.
- 2 Drostdy - Hof Chenin Blanc - South Africa £14.60**
A fresh and delicate floral wine with crisp, dry characteristics
- 3 Aldridge Estate–Semillon/Chardonnay – Australia £14.60**
Well balanced, citrus flavours with a delicious creamy finish
- 4 Kintu Sauvignon Blanc – Maule Valley - Chile £14.60**
Deliciously crisp dry style with attractive tropical fruit flavours
- 5 Pinot Grigio del Veneto - Italy £14.60**
Delicate bouquet and peachy dry palate with gentle acidity.
- 6 Marlborough Sauvignon Blanc, Okiwa Bay £14.60**
- New Zealand
Fresh, vibrant and full of zest with gentle gooseberry flavours
- 7 Chardonnay/Torrontes, Tierra de Luna £14.60**
Soft peachy fruits with a dry refreshing palate and balanced aftertaste
- 8 Chardonnay, J.C. Beauvoir-Languedoc – France £14.60**
Clean and soft rounded Chardonnay fruit, with gentle buttery style flavours
- 9 Sparkling - De Perriere Chardonnay Brut N.V. £18.90**
This is a premium French sparkling wine, from the Burgundy region.
- 10 Champagne - Tribaut Brut N.V. £31.50**
Champagne of superior quality from the House of Tribaut

RED

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|----|---|---------------|
| 11 | Cuvee Tradition French Medium Dry Red | £13.60 |
| | <i>Select Burgundy style from the renowned producer J. C. Boisset.</i> | |
| 12 | Drostdy-Hof Cape Red - South Africa | £14.60 |
| | <i>A combination of Pinotage and Shiraz varietals, rich and rounded</i> | |
| 13 | Aldridge Estate – Shiraz/Cabernet - Australia | £14.60 |
| | <i>Full bodied, flavoursome, with a spicy bouquet</i> | |
| 14 | Kintu Cabernet Sauvignon – Maule Valley - Chile | £14.60 |
| | <i>Rich ripe berry fruit on the palate, smooth rounded finish</i> | |
| 15 | Montepulciano d’Abruzzo - Italy | £14.60 |
| | <i>In a rich spicy fruit with a mellow rounded palate</i> | |
| 16 | Chateau Anniche – Bordeaux Rouge - France | £14.60 |
| | <i>Gentle & elegant Cabernet/Merlot fruit flavours with a supple finish</i> | |
| 17 | Syrah/Malbec, Tierra de Luna – Argentina | £14.60 |
| | <i>Smooth texture, red fruits linger on the palate with hints of spice.</i> | |
| 18 | Black Shiraz-Syrah, J.C. Beauvoir-Languedoc – France | £14.60 |
| | <i>Spicy blackcurrant fruit, delicious chocolate and peppery flavours</i> | |
| 19 | Rioja Vallemayor Tinto - Spain | £14.60 |
| | <i>Fruit driven, juicy and mellow palate, easy drinking unoaked style.</i> | |
| 20 | Rose - White Zinfandel (Blush) Waters Edge – California | £13.60 |
| | <i>A popular medium/sweet easy drinking Rose wine</i> | |
| 21 | Rose - Syrah (Shiraz) – France | £14.60 |
| | <i>Well balanced, crisp dry and refreshing strawberry fruit flavours with good length</i> | |

Please note: As Keele Conferences & Events is only able to stock a limited amount of wine, the price and availability of individual wines are subject to alternation without notice. All prices are inclusive of VAT