

KEELE HALL

BANQUET MENUS

SPRING/SUMMER 2011



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 or alcohol 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.

CANAPÉ SELECTION

The canapé options are a perfect accompaniment to your drinks reception

Reception Nibbles £2.00 per person

Potato Crisps Olives and Pickles
Tortilla Chips Dry Roast Nuts

Canapés

Please select five items for £5.80 per person
Additional items £1.80 per person

Assorted Mini Quiche Tartlets (V)
Sesame Honey Cocktail Sausages
Smoked Salmon Rondelles
Cocktail Kebabs of Roasted Peppers (V)
Beignets of Brie topped with Redcurrant (V)
Chinese Spoons of Sweet Thai Chilli Prawns
Curried Crabmeat Barquettes
Mini Skewers of Chicken in Lime & Coriander
Bruschetta of Vine Tomato, Basil & Balsamic (V)
Oak Smoked Salmon, Horseradish cream, Buckwheat Blinis
Skewer of slow Roasted Beef 'Teriyaki'
Mini Baked Potatoes, Crotin Cheese fondue (V)
Smoked Duck Breast, Celeriac Remoulade, Onion Crouton
Lamb Kofta, Tahini sauce
Vegetable Wonton, Horseradish and Tomato dip (V)
Fillet of Sole in Ale Tempura Batter
Salmon and Cornish Crab Cakes, Chilli and Lime

AMUSE BOUCHE

Surprise your guests with a 'mouth teaser' – Amuse Bouche.

Our Executive Chef has developed this selection to tantalise your guests' taste buds and ensure event starts with the 'wow' factor.

Please select one choice for all guests £3.10

Chinese Spoons of Tomato Mousse with Celery Curls & Pesto (V)

Chinese Spoons of Pickle Mushroom with Rocket & Lemon (V)

Shot Glasses of Beetroot & Chilli Soup (V)

Shot Glasses of Pea Soup topped with Coconut Foam (V)

Sesame Chicken Lollipop with Sweet Chilli Sauce

Tortellini of Spinach & Ricotta on Mild Mustard Cream (V)

Warm Choux Pastry filled with Curried Crabmeat & Apple

Spicy Kofta Kebab on Cucumber Raita

Traditional Fish & Chips in Cones

Mini Duck Burger with Plum Sauce

Mini Beef Burger with Relish

Mini Sausage & Mash with Green Pea Ketchup

Sweet & Sour Pork Ball with Fine Noodles on a Fork

These are chosen in addition to a starter

STARTERS

Sliced Melon & Pineapple (V) £5.10
topped with melon balls, bathed in Pina Colada, Fresh Mint & Coconut Shavings

Terrine of Duckling £6.60
spiked with Green Peppercorns, Oriental Salad & Hoi-Sin Dressing



Feta Cheese, Cherry Tomato & Asparagus Spears (V) £5.40
with Red Onion Salsa Dressing

Mousse of Red Peppers (V) £5.60
with Balsamic Glaze, Savory Poppy Seed Shortbread & Rocket Salad

Wafers of Proscutio £5.60
with Sun-blushed Tomatoes, Olives & Fig Chutney decorated with Rocket Salad on Thyme Dressing

SOUPS

These soups have been designed based on seasonal fresh ingredients; they will be anything but ordinary!

Choose as a traditional starter course or as an intermediate course to warm and comfort your guests after their starter.

Prawn & Fennel Bisque Soup £6.00
a delicate soup of Prawns flavoured with Fennel, Saffron and Cream

Carrot & Coriander Soup £4.60
Baby Carrots blended with Onions and Spicy Coriander

Minestrone Soup £4.60
traditional Italian soup of Tomatoes, Vegetables, Herbs and Pasta

Tomato Soup £4.60
served with Pesto Sippets

Pea & Spring Onion Soup £4.60
light, tasty flavoured with Tarragon

Leek & Potato Soup £4.60
Leeks and Potatoes blended with Vegetable stock and bound with Cream

SORBETS

Indulge in a lavish fish or vegetarian course before the delight of the main course

Please select one choice for all guests all £3.00

Lemon Sorbet (V)

Orange Sorbet (V)

Mango Sorbet flavored with Grand Marnier (V)

Raspberry Sorbet (V)

Pineapple Sorbet with Passion Fruit (V)

Blackcurrant Sorbet spiked with Cassis Liqueur (V)

Keele Speciality

Champagne Sorbet
£5.50

*Real Champagne Real
Luxury*

INTERMEDIATE COURSE

Offer a refreshing sorbet after the starter to cleanse the palette

Salmon seared and presented on a twist of Fettuccine with Lime Butter Sauce	£6.60
Seabass on Fennel Puree with Vermouth Sauce	£6.60
Paupiette of Sole filled with Smoked Haddock Mousse served on Saffron Sauce and Vegetable Crisps	£6.60
Asparagus Spears with Puy Lentil Sauce on a twist of Chilli Noodles	£6.60
Roasted Avocado filled with Mediterranean Vegetables & Quorn flavoured with Olives & Pesto	£6.60
Potato and Oatcake Roulade with Parsley and baby vegetables	£6.60

MAIN COURSES

Roasted Rump of Lamb with a Rich Jus of Tapenade & Red Peppers Parmentier Potatoes flavoured with Rosemary, Cluster of Seasonal Vegetables	£17.40
Roast Sirloin of Beef with Yorkshire Pudding & Horseradish Relish Roast Potatoes, Cluster of Seasonal Vegetables	£21.00
Tenderloin of Pork arranged on a Bed of Spring Greens and Shallots with a Tartlet of Farmhouse Cheese with Grape Juice Jus Marquis Potatoes, Cluster of Vegetables in Season	£17.40
Saddle of Lamb filled with Wild Mushrooms & Tarragon on a Sauce of Madeira Dauphinoise Potatoes, Frittata of Vegetables	£29.00



Fillet of Plaice in Coconut Crumbs on Mango Chutney with Glazed Banana & White Wine Jus Saffron Potatoes, Crisp Seasonal Vegetables	£17.50
Breast of Chicken filled with Apple & Sage Mousse on Dijon Mustard Sauce Chateau Potatoes, Seasonal Baby Vegetables	£17.40
Baked Cod served on Shellfish Sauce topped with Cherry Tomato filled with Crabmeat Macaire Potatoes, Cluster of Vegetables	£17.40
Roasted Turkey accompanied by a Timbale of Basil, Leeks & Sun-Blush Tomatoes with Port Wine Sauce Parmentier Potatoes, Cluster of Seasonal Vegetables	£16.40
Fillet of Beef topped with Pepper Mousse on a Rich Jus Roasted Potatoes, Cluster of Seasonal Vegetables	£29.00

VEGETARIAN ALTERNATIVES

Spinach Roulade (V)

filled with Tofu & Herbs served on Red Pepper Cream

Portabella Mushroom (V)

topped with Chilli Bean Fritters on smoked Paprika Sauce with Seared Tofu.

Aubergine, Red Onion & Goats Cheese Frittata (V)

served on a Bed of Wilted Greens with Olive & Caper Sauce

Mild Thai Green Curry of Shaped Vegetables (V)

served with Jasmine Rice

Sweet Potato, Spinach & Blue Cheese Tart (V)

on Basil Cream Sauce

Char-grilled Polenta (V)

with Wild Mushroom Ragout and White Cabbage Salad.

All the above served with the vegetables & Potatoes from the main course chosen.

Vegetarian alternatives are charged at the same price as your chosen main course option.

DESSERTS

Crème Caramel (V) with Sablee Biscuit & Caramelized Pear	£5.40
Minestrone of Fruits with Panna Cotta & Honey Ice Cream	£5.40
Profiteroles (V) filled with Chantilly Cream in Rich Chocolate Sauce	£5.40
Fleur de Chocolat filled with Raspberry Mousse served on Kirsch Sauce with Seasonal Berries & Chocolate Shavings	£5.40
French Apple Flan (V) with Calvados Crème Anglaise	£5.40
Summer Berry Pudding (V) served on Blackcurrant Coulis with Crème Fraîche	£5.40
Carpaccio of Pineapple (V) bathed in White Rum with White Chocolate Parfait	£5.40
Tropical Fruit Pavlova (V) served on a Duo of Fruit Coulis	£5.60

Unable to decide on just one dessert?

Offer your guest a trio of miniature desserts



CHEESEBOARDS

French Cheese Board (V) a selection of French Cheeses accompanied with Celery, Grapes and Savoury Biscuits	£5.60
British Cheese Board (V) a selection of Cheeses from Britain accompanied with Celery, Grapes and Savoury Biscuits	£5.60
Platter of Assorted Cheeses with Celery, Grapes & Biscuits (V) (based on a table of 8)	£42.00

COFFEE

Fresh Filter Coffee with Cream	£2.30
Fresh Filter Coffee with Cream and After Dinner Mints	£2.70
Fresh Filter Coffee with Cream and Belgian Chocolates	£4.10
Fresh Filter Coffee with Petit Fours	£5.10

After Dinner Drinks

Relax after the meal and enjoy a Whisky, Brandy,
Port or liquor from £2.90 per glass
(exact measures as per the current Keele Hall Bar list)

FORK BUFFETS

Buffet 1

Seasonal Melon steeped in Apple & Ginger Syrup with a
Compote of Fruits

Scottish Salmon with Dill Mayonnaise
Honey Roast Ham with Tomato & Tarragon Chutney
Terrine of Marinated Woodland Mushrooms
Portions of Chicken glazed with Honey & Mustard
Filo Crowns of Couscous, Spices & Tofu on Chilli Sauce (v)

Tossed Mixed Salad
Sweetcorn & Kidney Bean Salad
Carrot & Raisin Salad
Red Cabbage and Apple Salad
Potato Salad flavoured with Chives

Autumn Berry Pudding
with Crème Fraîche

Meringues with Baileys Mousse & Caramel Sauce

Fresh Filter Coffee with Cream and Chocolates

£29.50 per person

Buffet 2

Honeydew Melon decorated with Seasonal Fruit & Berries steeped in Pimms syrup

Scottish Salmon with Cucumber and Mayonnaise
Cornets of Ham filled with Asparagus
Honey glazed Chicken Breasts
Filo Baskets filled with Char-grilled Asparagus & Peppers in a Garlic Dressing

Buttered New Potatoes
Tossed Mixed Salad,
Coleslaw Salad
Potato Salad with Chives
Saffron Rice & Lentil Salad
Asian Beansprout Salad

Lemon Mousse cake with Red Fruit Coulis

Fresh Strawberries with Thick Double Cream

French Bread with Cheshire Cheese, Stilton or Brie

Fresh Filter Coffee with Cream and Chocolate

£32.50 per person

RECEPTION DRINKS

Bucks Fizz <i>Sparkling wine and fresh orange juice.</i>	£4.80 per glass
Kir <i>Sparkling wine and crème de cassis blackcurrant liqueur.</i>	£4.80 per glass
Pomegranate Fizz <i>Pomegranate juice and sparkling wine.</i>	£4.80 per glass
Fraise Royale <i>Champagne and crème de fraise strawberry liqueur</i>	£5.60 per glass
Pimms No.1 Cup <i>Traditional Pimms and Lemonade garnished with Cucumber, Strawberry, Lemon, Orange and Mint.</i>	£4.10 per glass
Pimms No.3 Winter Cup <i>Pimms winter cup mixed with apple juice and garnished with orange and apple. Served warm.</i>	£4.30 per glass
Mulled Wine <i>Traditional mulled wine flavoured with spices and citrus fruit served warm.</i>	£4.30 per glass
Fruit Punch <i>A combination of white wine, vermouths, grenadine and fruits</i>	£4.80 per glass

Cocktail options and personalised drinks are also available, please speak to your personal event organiser, our team are happy to supply a drink of your choice

SOFT DRINKS

Still or Sparkling Mineral Water	£2.50 (750ml)
Fresh Orange Juice by the jug	£4.80
Non Alcoholic Fruit Punch <i>A blend of cordials, lemonade and fresh fruit by the jug</i>	£4.80
Warm Winter Punch <i>A blend of apple juice, blackcurrant & spices. Served warm by the jug</i>	£4.80

SPECIAL CELLAR SELECTION

WHITE

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

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| 1 | Cuvee Tradition French Medium Dry White | £13.60 |
| | <i>Select Burgundy style from the renowned producer J. C. Boisset.</i> | |
| 2 | Drostdy - Hof Chenin Blanc - South Africa | £14.60 |
| | <i>A fresh and delicate floral wine with crisp, dry characteristics</i> | |
| 3 | Aldridge Estate–Semillon/Chardonnay – Australia | £14.60 |
| | <i>Well balanced, citrus flavours with a delicious creamy finish</i> | |
| 4 | Kintu Sauvignon Blanc – Maule Valley - Chile | £14.60 |
| | <i>Deliciously crisp dry style with attractive tropical fruit flavours</i> | |
| 5 | Pinot Grigio del Veneto - Italy | £14.60 |
| | <i>Delicate bouquet and peachy dry palate with gentle acidity.</i> | |
| 6 | Marlborough Sauvignon Blanc, Okiwa Bay | £14.60 |
| | - New Zealand | |
| | <i>Fresh, vibrant and full of zest with gentle gooseberry flavours</i> | |
| 7 | Chardonnay/Torrontes, Tierra de Luna - Argentina | £14.60 |
| | <i>Soft peachy fruits with a dry refreshing palate and balanced aftertaste</i> | |
| 8 | Chardonnay, J.C. Beauvoir-Languedoc – France | £14.60 |
| | <i>Clean and soft rounded Chardonnay fruit, with gentle buttery style flavours</i> | |
| 9 | Sparkling - De Perriere Chardonnay Brut N.V – France | £18.90 |
| | <i>This is a premium French sparkling wine, from the Burgundy region.</i> | |
| 10 | Prosecco, I Gadi, Veneto - Italy | £19.50 |
| | <i>Fashionable & well presented; clean grapey bouquet, gentle fruit flavours with a crisp dry finish</i> | |
| 11 | Champagne - Tribaut Brut N.V. | £31.50 |
| | <i>Champagne of superior quality from the House of Tribaut</i> | |

RED

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| 12 | Cuvee Tradition French Medium Dry Red | £13.60 |
| | <i>Select Burgundy style from the renowned producer J. C. Boisset.</i> | |
| 13 | Drostdy-Hof Cape Red - South Africa | £14.60 |
| | <i>A combination of Pinotage and Shiraz varietals, rich and rounded</i> | |
| 14 | Aldridge Estate – Shiraz/Cabernet - Australia | £14.60 |
| | <i>Full bodied, flavoursome, with a spicy bouquet</i> | |
| 15 | Kintu Cabernet Sauvignon – Maule Valley - Chile | £14.60 |
| | <i>Rich ripe berry fruit on the palate, smooth rounded finish</i> | |
| 16 | Montepulciano d’Abruzzo - Italy | £14.60 |
| | <i>In a rich spicy fruit with a mellow rounded palate</i> | |
| 17 | Chateau Anniche – Bordeaux Rouge - France | £14.60 |
| | <i>Gentle & elegant Cabernet/Merlot fruit flavours with a supple finish</i> | |
| 18 | Syrah/Malbec, Tierra de Luna – Argentina | £14.60 |
| | <i>Smooth texture, red fruits linger on the palate with hints of spice.</i> | |
| 19 | Black Shiraz-Syrah, J.C. Beauvoir-Languedoc – France | £14.60 |
| | <i>Spicy blackcurrant fruit, delicious chocolate and peppery flavours</i> | |
| 20 | Rioja Vallemayor Tinto - Spain | £14.60 |
| | <i>Fruit driven, juicy and mellow palate, easy drinking unoaked style.</i> | |
| 21 | Rose - White Zinfandel (Blush) Waters Edge – California | £13.60 |
| | <i>A popular medium/sweet easy drinking Rose wine</i> | |
| 22 | 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