

KEELE HALL

BANQUET MENUS

AUTUMN – WINTER 2011-2012

(Valid from October 2011 to March 2012)



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.

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

Marinated Artichokes, Peppers & Courgettes (V) £5.50
with Rocket Salad in Snipped Chive Vinaigrette

Beetroot finely sliced, layered with Creamed Goats Cheese (V) £5.30
on Cabernet Sauvignon Syrup with Picked Herbs & Cress



Staffordshire Game Terrine of Venison & Pigeon £5.50
served with Spicy Redcurrant & Orange Preserve, Pink Peppercorns

Wafers of Seasonal Melon (V) £5.10
decorated with Berries & Tropical Fruits steeped in Plum Ginger Syrup

Tian of Smoked Duck £6.50
with Mango & Spring Onion Salsa, Honey & Soy Sauce Glaze

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.

White Bean & Celeriac Soup (V) £5.30
topped with Truffle Oil

Spiced Parsnip Soup (V) £4.50
flavoured with Indian Herbs & Apples topped with Granary Croutons

Rich Cream of Vegetable Soup (V) £4.50
strewn with Wholemeal Sippets & Herbs

Cream of Woodland Mushroom Soup (V) £5.30
sprinkled with Snipped Chives

Tomato & Roasted Pepper Soup (V) £5.30
topped with Basil Croutons

Broccoli & Stilton Soup (V) £5.30
topped with Parmesan Puff Pastries

SORBETS

Offer a refreshing sorbet after the starter to cleanse the palette

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

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

Roasted Cod on Beurre Blanc with Vegetable Julienne & Grapefruit	£8.50
Quenelle of Salmon Mousse on Noilly Prat Sauce with Pastry Fleurons	£6.60
Timbale of Sole with Red Wine Butter Sauce & Caramelized Fennel	£6.60
Skewer of Button Mushroom (V) in Five Spice Batter on a Nest of Chinese Noodles in Black Bean Sauce	£6.60
Risotto (V) topped with Grilled Tofu, Red Pepper Pesto & Piquillo	£6.60
Tortellini of Spinach & Ricotta Cheese (V) on a Bed of Shredded Celery with Basil Cream	£6.60

MAIN COURSES

Rump of Lamb £17.40
with Grain Mustard Stuffing & Rosemary Jus Chateau Potatoes & Seasonal Baby Vegetables

Roast Sirloin of Beef £21.00
with Yorkshire Pudding & Horseradish Relish Roast Potatoes Cluster of Seasonal Vegetables

Rack & Confit of Lamb £26.00
served with Tarragon Vinegar Jus Fondant Potato topped with Roasted Cherry Tomato & Selected Baby Vegetables

Roasted Breast of Guinea Fowl £20.00
on Orange Stuffing, Crisp Pancetta with Cointreau & Mint Jus Marquis Potatoes & Vegetable Timbale

Roulade of Chicken £16.00
filled with Spinach Mousse wrapped in Proscutio on Marsala & Thyme Jus Macaire Potatoes Cluster of Seasonal Vegetables



Loin of Pork £17.40
arranged on a Purse of Celery, Grapes & Walnuts with Stilton Sauce Anna Potatoes & Gateau of Vegetables

Roasted Duckling £19.00
served on Rice Cake with a Sauce of Tamarind, Pineapple & Cinnamon with Noisette Potatoes & Vegetable Stir-Fry

Fillet of Beef £29.00
on Parfait of Chicken topped with Croutons & Lardons of Bacon on Claret & Truffle Jus with Parmentier Potatoes & Baby Vegetable Selection

Traditional Roast Turkey £16.40
accompanied by Chestnut Stuffing, Chipolatas & Cranberry Relish, Roast Potatoes & Cluster of Seasonal Vegetables

VEGETARIAN ALTERNATIVES

Filo Tart of Vine Tomatoes & Basil (V)

baked with Caramelised Red Onion, topped with melted Feta Cheese and Black Olives

Portabella Mushroom Stack (V)

layered with Shallot & Lentil puree served on Smoked Paprika Sauce

Sweet Potato & Pimento Rice Cakes (V)

served on a Sauce of Creamed Coriander with Curry Roasted Root Vegetables

Grilled Tofu (V)

topped with Asparagus & Roasted Cherry Tomatoes on Roquette Pesto

Artichoke, Green Bean & Pine Nut Risotto (V)

flavoured with Parmesan Shavings & Parsley

Spicy Aubergine & Chick Pea Ragout (V)

With Couscous & Citrus Fruits

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



DESSERTS

Profiteroles on Chocolate Sauce (V) Choux Pastry Buns filled with Chantilly Cream served on a pool of Rich Chocolate Sauce	£5.40
Crème Brûlée (V) flavoured with Spiced Ginger topped with fine sugar glaze accompanied by Lemon Shortbread	£5.40
Fruits of the Forest Pavlova (V) crisp Light Meringue filled with Strawberries, Blackcurrants, Redcurrants & Blackberries arranged on Cassis Coulis	£5.40
Raspberry & Mascarpone Cheesecake topped with White Chocolate Spears on Mango Coulis	£5.40
Praline Chocolate Mousse (V) served in a Brandy Snap Basket Arranged with Butterscotch Sauce	£5.40
Poached Pear with Peach & Almond Mousse served with Vanilla Biscuits & Coulis of Red Fruits	£5.40
Strudel of Apples & Black Cherries (V) fine Pastry layers encasing Spiced Apples and Black Cherries Accompanied by Amaretto Flavoured Sauce Anglaise	£5.40
Delice of Chocolate Torte served with Bailey's foam with Caramel Hazelnut & Chocolate Shavings	£5.40
Spiced Apple, Sultana & Lemon Pie (V) served with Vanilla Custard	£5.40

Unable to decide on just one dessert?

Offer your guest a trio of miniature desserts



CHEESEBOARDS

Continental Cheese Board (V) a selection of traditional European Cheeses served 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 Petit Fours	£5.10
Fresh Filter Coffee with Cream and Belgian Chocolates	£4.10

Port

Why not add a glass of Port to accompany your cheese course. Please ask your event organiser for details.

After Dinner Drinks

We have a wide range of Whisk(e)y, Brandy, Port and Liqueurs available. Please ask your event organiser for details.

STAFFORDSHIRE THEMED MENU

Roulade of Moddershall Valley Trout

filled with Spinach Mousse on a Dressing of Mild Mustard & Citrus Fruits with Pea Shoot Salad

Vegetarian: Roulade of Lettuce, Kidney Beans & Sunflower Seeds

flavoured with Apricots on a Dressing of Mild Mustard & Citrus Fruits with Pea Shoot Salad

Breast of Chicken with Smoked Bacon Lardons, Woodland Mushrooms & Titanic Ale & Malt Sauce

Vegetarian: Ravioli filled with Pumpkin, Paprika, Ginger & Peas on Chick Pea & Swede Sauce

Chateau Potatoes, Bundle of Fine Beans, Quenelle of Carrots & Courgettes topped with Tomato

Crème Bruleé

studded with Raspberries served with Homemade Newcastle Biscuits

Organic Staffordshire Cheeses

Wild Garlic, Smoked, St Thomas Organic, Whitmore Ewes Milk cheese with Wheaten Wafers & Water Biscuits

Coffee & Handmade Chocolates from Keele

£35.00 per person

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

Terrine of Game flavoured with Juniper on Cumberland Sauce

Turkey with Cranberry Pears
Roulade of Salmon with Parsley & Lime Mayonnaise
Roast Sirloin of Beef with
Horseradish Cream
Spinach & Cream Cheese Tart (v)
Mushroom & Lentil Parcels with Five Spice Dressing (v)

Tossed Mixed Salad
Coleslaw Salad
Couscous Salad
Tomato and Red Onion Salad
Potato and Chive Salad

Profiteroles filled with Chantilly cream
in Rich Chocolate Sauce

Tarte Tatin with Crème Fraîche

Fresh Filter Coffee with Cream and Petit Fours

£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>	£6.00 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>	£4.10 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 rum and apricot brandy mixed with lime, lemonade and fruit juices.</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

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

WHITE

- 1 Cuvee Tradition Medium Dry White – France £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 - 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 - Argentina £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

SPARKLING

- 9 De Perriere Chardonnay Brut N.V. - France £18.90**

This is a premium French sparkling wine, from the Burgundy region.

- 10 Prosecco, I Gadi £19.50**

Fashionable & well presented: clean grapey bouquet gentle flavours with a crisp dry finish

CHAMPAGNE

- 11 Tribaut Brut N.V. £31.50**

Champagne of superior quality from the House of Tribaut

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 | Malbec, Cuesta del Madero - Argentina | £14.60 |
| | <i>Deep inky colour, bursting with intense yet supple dark fruit flavours.</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> | |

ROSE

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| 21 | White Zinfandel (Blush) Waters Edge – California | £13.60 |
| | <i>A popular medium/sweet easy drinking Rose wine</i> | |
| 22 | 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 alteration without notice. All prices are inclusive of VAT