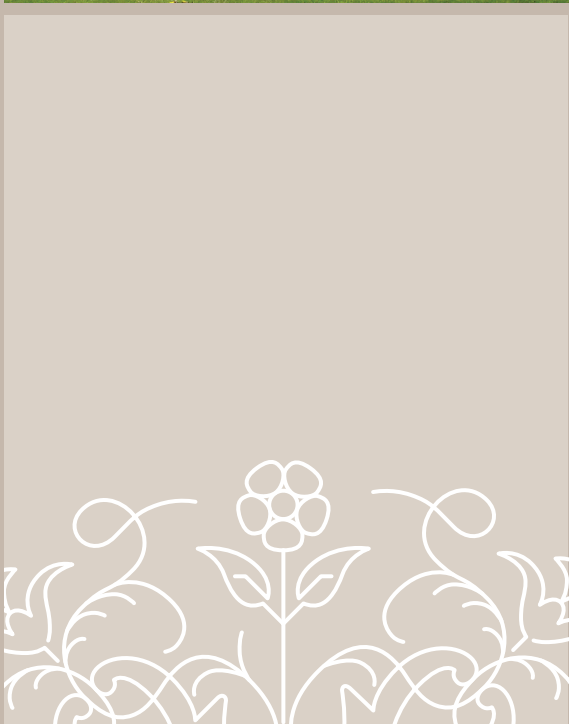




*Proms and  
Student Society  
Function Menu*



Keele University  
Conferences & Events



# PROMS AND STUDENT SOCIETY FUNCTION MENU



**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 in recent years.

When creating your menu from our function menu selector, 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.

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

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

### 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.

Please note, as our dishes are prepared in areas where allergenic ingredients are present, we cannot therefore guarantee that dishes are 100% free of these ingredients. Please ask for further information regarding dietary requirements.

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%.

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

### Other Services

Our event organisers would be happy to assist in arranging a disco, balloons, table decorations or chair covers.

We ask that you liaise with us, should you be considering candles. Table confetti is not permitted.

### 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 into the venue.

### Bar Facility

Bars in each of our venues for evening functions can open until 12 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 £200 including VAT per hour extended.

\*Terms and conditions apply. Alcohol will not be served to under 18's. Photographic ID may be requested for those over the age of 18 years.

*Please select one starter, one main course and one dessert for all guests.*

## STARTER

**Mediterranean Salad of Feta Cheese, Olives, Fine Beans & Plum Tomatoes (V)**  
tossed through a Dressing of Herbs with Crisp Garlic Croutons

**Honeydew & Watermelon (V)**  
decorated with Selected Fruit steeped in Lemon & Mint Syrup

**Filo Basket (V)**  
of Hummus with Tzatziki, Olives & Sun-Blush Tomato Salad with Pitta Slices

**Chicken Liver Paté**  
with Fruit Chutney & Toasted French Bread

**Char-Grilled Vegetables & Mozzarella Salad (V)**  
with Garlic Slice & Pesto Dressing

**Casket of Melon (V)**  
filled with Citrus Fruit & Pineapple on an Apple Syrup

## SOUP

**Tomato & Oregano Soup (V)**  
topped with Herbal Sippets

**Staffordshire Onion Soup (V)**  
flavoured with Titanic Ale served with Toasted Cheese Croute

**Country Vegetable Soup (V)**  
sprinkled with Herbs & Granary Croutons

## VEGETARIAN ALTERNATIVE

**Aubergine, Mushroom & Tomato Gateau**  
crusted with Herbs & Circled with a Sauce of Leeks

**Goats Cheese & Caramelised Red Onion Tart**  
with a Green Pepper Sauce

**Grilled Polenta**  
served with Mushrooms in Tarragon Tomato Sauce with Five Spiced Beans

## MAIN COURSE

**Breast of Chicken**  
masked with Claret Jus, Pearl Onions, Bacon Lardons & Mushrooms

**Roast Turkey**  
with Herb Stuffing & Bacon Rolls

**Leg of Pork Steak**  
with Sage & Onion Parcel, Apple Rings & a Sauce of Mild Dijon Mustard

**Honey Roasted Gammon**  
with Rum Soaked Pineapple in a Sauce of Tomato & Ginger

**Roasted Hunters Chicken**  
topped with Bacon & Cheese with BBQ Sauce

**Breast of Chicken**  
with Dairy Cream Chardonnay Sauce of Sliced Mushrooms with Provençal Tartlet

**Roast Topside of Beef**  
with Yorkshire Puddings & Horseradish Relish (supplement of £3.50 per person)

*All served with seasonal vegetables and potatoes*

## DESSERT

**Chocolate Cup (V)**  
filled with Irish Coffee Mousse topped with Physalis on Crème Anglaise

**Strawberries & Kiwi Meringue (V)**  
on Red Fruit Coulis

**Pecan & Toffee Cheesecake (V)**  
served on Crème Anglaise with Chocolate Nut Clusters

**Profiteroles in Chocolate Sauce (V)**  
filled with Chantilly Cream

## COFFEE

Fresh Filter Coffee with Cream & Mints

*Please note coffee and mints will be available from a central point.*

## PRICES

**3 Course meal plus coffee**

**£25.00**

