

KEELE HALL
WEDDINGS

Truly memorable

Reception

RECEPTION NIBBLES

Smoked House Nuts, Vegetable Crisps, Bombay Mix & Savoury Popcorn

£2.15 per person

CANAPES

Please select five items for £6.50 per person

Additional items £1.95 per person

Assorted Mini Quiche Tartlets (V)

Sesame Honey Cocktail Sausages

Smoked Salmon Pinwheels

Cocktail Kebabs of Roasted Vegetables in Tahini (V)

Beignets of Brie topped with Redcurrant Jelly (V)

Chinese Spoons of Sweet Thai Chilli Prawns

Curried Crabmeat Barquettes

Mini Skewers of Chicken in Honey & Lemon

Bruschetta of Vine Tomato, Basil & Balsamic (V)

Oak Smoked Salmon, Horseradish Cream, Buckwheat Blinis

Skewer of Slow Roasted Beef 'Teriyaki'

Mini Baked Potatoes filled with Cheese Fondue (V)

Smoked Duck Breast, Celeriac Remoulade, Crouton

Lamb Kofta, Tahini Sauce

Vegetable Wonton, Horseradish & Tomato Dip (V)

Fillet of Sole in Ale Tempura Batter

Salmon & Cornish Crab Cakes, Chilli & Lime

AMUSE BOUCHE

Surprise your guests with a 'mouth teaser'.

Our Executive Chef has developed this selection to tantalise your guests' taste buds & ensure you start dinner with that 'wow' factor.

Please select one choice for all guests £3.75

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

STARTER

Please select one option for your starter

Salad of Smoked & Roasted Salmon £8.50
with Fennel, Apple Remoulade & Watercress
Mayonnaise, Melba Toast

Wafers of Sweet Melon (V) £6.50
decorated with Fruit & Seasonal Berries steeped
in Lemon & Mint Syrup

Goats Cheese (V) £6.50
presented on a Rocket Salad with Hazelnut
Dressing & Peppers

Chicken, Apricot & Pistachio Terrine £6.00
wrapped in Serrano Ham with Basil Dressing

Chicken Liver Parfait £5.95
served with Orange & Red Onion Marmalade
& Melba Toast

SOUP

Watercress & Potato Soup (V) £4.25
scented with Garden Herbs topped with Cream & Sippets

Roasted Vine Tomato & Basil Soup (V) £4.25
with Cheese Ravioli

Rich Cream of Vegetable Soup (V) £4.25
strewn with Wholemeal Sippets & Fine Herbs

Leek & Potato Soup £4.25
topped with Croutons & Chives

Carrot & Coriander Soup (V) £4.25
sprinkled with Croutons & Sunflower Seeds

SORBET

£3.05

Lemon Sorbet (V)

Raspberry Sorbet (V)

Blackcurrant Sorbet (V)

INTERMEDIATE COURSE

Seared Pollock on Beurre Blanc £6.75
with Vegetable Pearls & Spinach

Salmon £7.50
on Noilly Prat Sauce with Pastry Fleurons

Timbale of Sole & Hake £6.75
with Champagne Butter Sauce

Skewer of Button Mushrooms (V) £6.75
in Five Spice Batter on a Nest of Chinese Noodles

Tortellini of Spinach & Ricotta Cheese (V) £6.70
on a bed of Shredded Celery with Basil Cream

Main Courses

MAIN COURSE

Please select one option for your main course

Fillet of Salmon

£18.50

with Basil & Parmesan Crust, Saffron Fondant Potato & Petit Ratatouille on Chive Velouté

Supreme of Chicken

£17.95

with Sliced Mushrooms, Pearl Onions & Smoked Bacon Lardons in a Sauce of Port Wine & Garden Herbs, Parmentier Potato & Seasonal Vegetable Cluster

Roast Turkey

£17.95

with Thyme & Lemon Stuffing served with Chipolata, Cranberry Relish & Rich Gravy, Château Potatoes & Seasonal Vegetable Cluster

Loin of Pork

£17.95

served on a Cushion of Sage & Apple Stuffing, with a Sauce of Port Jus, Parmentier Potatoes & Seasonal Vegetable Cluster

Duo of Chicken

£17.95

Butter Roasted Breast & Pressed Thigh served on Thyme Jus, Crushed Potatoes & Seasonal Vegetable Cluster

Lamb Rump

£19.95

flavoured with Rosemary & Garlic served with Roasted Tomato & Shiraz Jus, Celeriac, Potato Dauphinoise & Seasonal Vegetable Cluster

Roast Sirloin of Beef

£22.50

accompanied by Yorkshire Pudding & Horseradish Relish, Roast Potatoes, Seasonal Vegetable Cluster & Roast Gravy

Pot Roasted Beef

£18.95

in Staffordshire Ale with Porcini Mushrooms, Fondant Potato & Seasonal Vegetable Cluster

VEGETARIAN ALTERNATIVES

Kitchen Garden Pie (V)

of Broad Beans, Peas & Leeks Pie with Smoked Cheddar Cream Sauce crowned with Puff Pastry

Slow Roasted Red Pepper (V)

filled with a Caper & Tarragon Fricassee of Butterbeans, Vine Tomato, Mozzarella & Fresh Basil Risotto Cake in Crispy Herb Crumb with Wilted Spinach, Roasted Asparagus & Sauce Vierge

Makhon Spice Vegetables (V)

served on a Cushion of Cous Cous with Basmati Rice

Woodland Mushroom Wellington (V)

crisp Pastry filled with Mushrooms, Almonds & Herbs served on Madeira Sauce

Vegetarian main courses are charged at the same price as your chosen main course option and are served with the vegetables and potatoes from your selected main course if applicable.

Desserts & Coffee

DESSERT

Please select one option for your dessert

Profiteroles on Chocolate Sauce (V) £5.75
filled with Chantilly Cream served on a pool of rich Chocolate Sauce

Crème Brulée (V) £5.75
studded with Raspberries, glazed with sugar accompanied by Shortbread Biscuit

Chocolate Brownie Mess (V) £5.75
with chunks of Brownie & crushed Meringue, Raspberry coulis, Whipped Cream & Toffee Sauce

White & Dark Chocolate Truffle (V) £5.75
a duo of Chocolate Mousses presented on Coconut Cream

Salted Caramel Cheesecake £5.75
a rich caramel cheesecake topped with salted caramel sauce & chocolate shavings

Honey & Yoghurt Mousse (V) £5.75
served in a Brandy Snap Basket arranged with Fruits of the Forest on Cassis Coulis

French Apple Tart (V) £5.75
with Crème Fraîche

Fleur de Chocolate (V) £5.75
filled with Raspberry Mousse served on Kirsch Sauce with Sugar Glazed Berries

Individual Pear & Peach Crumble (V) £5.75
served with Calvados & Cinnamon Cream

Keele Speciality £8.95
trio of Salted Caramel Cheesecake, Mini Meringue topped with Strawberries, Chocolate Brownie Mess

CHEESEBOARD

Continental Cheese Board (V) £6.20
served with Celery, Grapes & Savoury Biscuits

British Cheese Board (V) £6.20
served with Celery, Grapes & Savoury Biscuits

Platter of Assorted Cheeses (V) £42.60
served with Celery, Grapes & Savoury Biscuits (based on a table of 8-10)

COFFEE

Fresh Filter Coffee with Cream £2.45

Fresh Filter Coffee with Cream & After Dinner Mints £2.85

Fresh Filter Coffee with Cream & Belgian Chocolates £4.25

Fresh Filter Coffee with home-made Petit Fours £5.25

Staffordshire Menus

STAFFORDSHIRE MENU 1

Arnold Bennett Tartlet of Smoked Haddock & Chives
with a hint of English Mustard accompanied by Micro
Cress Salad & Apple Dressing

Vegetarian: Tartlet of Local Spinach & Chives
flavoured with Nutmeg accompanied by Micro Cress Salad
& Apple Dressing

Breast of Chicken

with Smoked Bacon Lardons, Woodland Mushrooms & Titanic Ale Sauce

Vegetarian: Tower of Woodland Mushrooms
layered with Barley & Lentils with Oatcake & Leek Mash Roll

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

Crème Brulée

studded with Raspberries served with home-made Newcastle Biscuits

Staffordshire Cheeses

with Wheaten Wafers & Water Biscuits

Coffee & handmade Chocolates from Keele

£37.50 per person

STAFFORDSHIRE MENU 2

Izaak Walton's pot of Prawns, Trout & Broccoli
in Butter Sauce with Barley

Vegetarian: Pot of Quorn, Cherry Tomato & Broccoli
in Butter Sauce with Barley

Mr. Wedgewood's Slow Cooked Beef Steak

with Beetroot, Baby Carrots & Rosemary Vinegar Gravy

Vegetarian: Stack of Pea Fritters
layered with Roasted Cauliflower in Thyme Gravy

Crushed Potatoes, Buttered Cabbage, Carrot Slices & Roasted Parsnips

Mrs. Sneyd's Toffee Apple Cheesecake

with Berries, Apple Crisps & Chilled Anglaise

Staffordshire Cheeses

with Wheaten Wafers & Water Biscuits

Coffee & handmade Biscuits from Keele

£37.50 per person

Wedding Breakfast Buffet Menus

BUFFET 1

Cocktail Melon decorated with Seasonal Fruit
& Berries steeped in Pimms Syrup (V)

Scottish Salmon with Thousand Island Dressing
Cornets of Ham filled with Cream Cheese & Asparagus
Barbecue Glazed Chicken Breasts with Roasted Baby Corn
Puff Pastries filled with Char-grilled Aubergines, Haloumi
& Peppers in a Tapenade Dressing (V)

Buttered New Potatoes
Oak Leaf, Baby Spinach, Romaine Lettuce, Vine Tomatoes
& Sweet Cure Cucumber (V)
Asian Coleslaw Salad flavoured with Madras Spices (V)
Penne Pasta in Passata, Mint & Lemon Dressing (V)
Saffron Rice & Lentil Salad flavoured with Citrus Fruits & Coriander (V)
Pineapple, Pimento & Beansprout Salad in Soy Dressing (V)

Lemon Mousse cake with Red Fruit Coulis crowned
with Blackcurrant Mousse (V)
Fresh Strawberries in Tuille Baskets with Clotted Cream (V)

Selection of Breads with Staffordshire Organic Cheeses

Fresh Filter Coffee with Cream & Chocolates

£32.50 per person

BUFFET 2

Please select one vegetarian and two meat/fish main course options, with one potato and two salad/vegetable items.

Please select two desserts which will be served from the buffet table.

Caramelized Red Onion, Broccoli and Brie Tart served with Balsamic Reduction & Roquette Salad

Escalopes of Pork in Breadcrumbs with Blue Cheese Sauce

Strips of Chicken in Paprika & Mushroom Sauce flavoured with Brandy & Cream

Beef Bourguignon simmered in Red Wine with Smoked Bacon, Onions & Mushrooms

Turkey a la King

Feuillette of Seafood including Salmon, Hake, King Prawn & Trout in Chardonnay Sauce

Lamb Hot Pot with Red Cabbage

Chicken Pieces in Tomato & Chorizo Sauce with Olives & Butter Beans

Turkey Escalopines Italienne with Parmesan & Tomato Concasse

Wild Mushroom à la Crème with Pine Nut, Spinach & Parmesan Orzo Pasta

Moroccan inspired Sweet Potato Hash with Kale & Charred Tender Stem Broccoli

Chick Pea, Squash & Coconut Curry with Pilau Lemon Rice, Poppadums & Dips

Fragrant Rice (V)

Roasted Herb Baby Potatoes (V)

Hand Cut Chips (V)

Rich Buttery Mash (V)

Selection of Seasonal Vegetable (V)

Crisp Romaine, Radicchio, Cherry Tomato & Cucumber Salad (V)

Sweetcorn & Beansprout Salad in Red Pepper Dressing (V)

Crunchy Red Cabbage & Granny Smith Apples in Red Wine Vinaigrette (V)

Diced Potato Salad flavoured with Chives & Spring Onion (V)

Red & Golden Beetroot Salad(V)

Pots of Crushed Meringue with Black Cherries, Whipped Cream & Chocolate Shavings (V)

Pots Salted Caramel Brownie with Toffee Sauce & Macadamia Nuts (V)

Pots Key Lime Mousse with Meringue & Crumbly Biscuits (V)

Strawberry Pot with Mascarpone, White Chocolate & Basil (V)

Pots of Fruit Salad with Honey Yogurt, Stem Ginger & Toasted Almonds (V)

Old English Sherry Trifle Pots

Fresh Filter Coffee with Cream & Chocolates

£28.50 per person

Evening Buffet Menus

The following buffet menus are only for evening receptions, following a wedding breakfast at Keele Hall

FINGER BUFFET SELECTOR

Select five items £11.95 per person

Additional items £2.25 per person

Assorted Sandwiches

Danish Open Sandwiches

Tortilla Wraps

Ciabatta

(The above are served with various fillings – meat, fish and vegetarian)

Staffordshire Oatcakes with Cheese (V)

Spicy Jacket Wedges (V)

Bombay Potatoes (V)

Mini Prawn & Savoury Mushroom
Vol-au-Vents

Mini Vegetable Quiches (V)

Onion Bhaji with Chilli Dip (V)

Spinach Pakoras & Chilli Dip (V)

Goujons of Plaice with Tartar Sauce

Chicken Yakitori with Sweet & Sour Dip

Tikka marinated Chicken Drumettes

Barbecue Chicken Drumsticks

Assorted Vegetable Crudités & Dips (V)

Mixed Salad of Cherry Tomatoes, Cucumber
& Salad Leaves (V)

Coleslaw Salad (V)

Sweetcorn & Kidney Bean Salad (V)

Diced Potato & Chive Salad (V)

Penne Pasta Salad with Olives,
Basil & Peppers (V)

Supplement of £4.50 per person

A selection of gateaux and cheesecakes

EVENING BUFFET 1 £12.95 per person

Roasted Pork or Bean Burger with Flourey Baps
served with Sage & Onion Stuffing, Apple
Sauce, English & Dijon Mustards

Spicy Potato Wedges (V)

Tossed Mixed Salad (V)

New Potato Salad with Chives (V)

Pasta Neapolitan Salad (V)

Coleslaw Salad (V)

EVENING BUFFET 2 £12.95 per person

Lamb Shish or Falafel in a Flatbread
served with Mixed Salad

Piri Piri Wedges (V)

Sliced Potato in Garlic Mayonnaise (V)

Mezze Style Toppings (V)

Basmati Rice Salad (V)

Chick Pea, Chilli & Pineapple Salad (V)

EVENING BUFFET 3 £12.95 per person

Marinated Chicken in Barbecue Sauce or
Barbecue Baby Corn, Quorn & Beans
in Tortilla Wraps

Chipped Potatoes (V)

Boston Baked Beans (V)

Tomato Salsa (V)

Smoked Cheese, Celery & Apple Salad (V)

Coleslaw Salad (V)

EVENING BUFFET 4 £12.95 per person

Ploughman Salad

Staffordshire Organic Mature Cheese,
Brie & Stilton (V)

Honey Roasted Ham or Wild Mushroom &
Pecan Nut Pate (V)

Crusty Bread (V)

Celery, Grapes, Radish & Apple (V)

Mini Pork Pie or Sage & Onion Scotch Eggs (V)

Piccalilli (V)

Branston (V)

Pickled Onions (V)

Mixed Salad (V)

EVENING ONLY RECEPTION

The following buffet menus are available for an evening only reception in Keele Hall Ballroom.

Please select one vegetarian and two meat/fish options, with one potato and two salad items.

Please select two desserts which will be served from the buffet table.

Lasagne & Garlic Slices

Chilli Con Carne & Rice

Chicken Tikka Masala & Rice

Tender Pieces of Beef in Ale with Cheese Dumplings

Sweet & Sour Pork with Noodles

Strips of Chicken cooked in a sauce of Port Wine with Mushrooms & Bacon Lardons

Tagliatelle bound in Dairy Cream with Cockles, Mussels, Salmon, Prawns & Hake flavoured with Chives topped with Parmesan

Chicken Stroganoff with sliced Mushrooms flavoured with Paprika

Cassoulet of Seafood with Salmon, Smoked Haddock & Whiting topped with Puff Pastry

Mignons of Pork blazed in Bourbon served in a sauce of Honey

Cluster of Seafood bound in a sauce of Dill in a Filo Pastry

Penne Pasta with Roasted Vegetables & Pesto (V)

Vegetable Stroganoff & Rice (V)

Balti Vegetable Curry & Rice (V)

Walnut Pancakes filled with Spinach & Ricotta Cheese (V)

Vegetable Korma flavoured with Coconut Milk & Yoghurt (V)

Risotto of Bell Peppers, Aubergines & Courgettes flavoured with Star Anise, Turmeric & Thyme (V)

Baked Jacket Potatoes (V)

Buttered New Potatoes (V)

Spicy Potato Wedges (V)

Chipped Potatoes (V)

Mixed Salad of Cherry Tomatoes, Cucumber & Salad Leaves (V)

Coleslaw Salad (V)

Sweetcorn & Kidney Bean Salad (V)

Beetroot, Shallot & Coriander Salad (V)

Celery, Apple & Walnut Salad (V)

Profiteroles in Chocolate Sauce (V)

Lemon Tart (V)

Chocolate Gâteau

Fruit Salad (V)

Tropical Fruit Meringues (V)

Coffee & Mandarin Gâteau

Strawberry Cheesecake

£19.25 per person

Coffee & Tea can be ordered at **£2.45 per person**

LATE NIGHT SNACKS

End your evening by pre-booking a late night snack

Choose from:

Tortilla Chips, Nuts & Dips **£1.75 per person**

Bacon Rolls with Ketchup & Vegetarian Sausage with Tomato Salsa **£2.25 per person**

Beef & Vegetarian Burgers **£2.60 per person**

Further 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. Our 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 2017, including TUCO Chefs' Challenge with a Highly Commended Menu and Cook & Serve Challenge, Best Food award. The Venues of Excellence Cook & Serve Challenge also saw us win Best Food Service, Best Cocktails and Overall Food Service Champion.

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 Wedding Co-ordinator 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 Wedding Co-ordinator will be in touch to discuss your details, including your chosen menu.

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 Wedding Co-ordinator, 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.

ALLERGIES

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.

NUMBERS

We strongly advise that all guests attending an evening reception should be catered for. Keele Hall Weddings can not accept responsibility for a lack of food should less than 100% of guests be catered for.

BAR FACILITY

Bars in either of our venues for evening functions are open until 12 midnight. Your bar will close at midnight, with half an hour allowed for departure time. Should you wish to extend the bar for an additional hour, the charge is £200 and a minimum of 14 days notice is required.

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 room hire charge as detailed in the Room Hire insert.

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

TERMS AND CONDITIONS

All bookings are subject to our wedding terms and conditions. These are available at <http://www.keele-conference.com/faqs-wedding-planner> or from your Keele Hall Weddings contact.

KEELE HALL

WEDDINGS

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 Keele Hall

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