



# Reception

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## RECEPTION NIBBLES

£2.00 per person

Smokehouse Mixed Nuts, Vegetable Crisps, Bombay Mix and Salted Popcorn (V) (Vg).

## CANAPES

£6.95 per person

Please select five items.

Additional items £1.95 per person.

- Beignets of Brie topped with Redcurrant Jelly (V)
- Chinese Spoons of Sweet Thai Chilli Prawns
- Mini Chickpea and Tarragon Cakes topped with Salsa (V) (Vg)
- Mini Skewers of Chicken in Honey and Lemon
- Bruschetta of Vine Tomato, Basil and Balsamic (V) (Vg)
- Skewer of Slow Roasted Beef 'Teriyaki'
- Lamb Kofta, Tahini Sauce
- Salmon and Cornish Crab Cakes, Chilli & Lime
- Vegan Cheese Scones (V) (Vg)
- Sesame Chicken Lollipop with Sweet Chilli Sauce
- Traditional Fish and Chips in Cones
- Mini Pork Burger with Apple Sauce

# Starters

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If you wish to you can select a choice of starter, main course and dessert for your guests. If you do so it is essential that you provide a pre-order with a table plan and place cards.

## STARTER

Please select up to two starter options for your guests to choose from, one of which should be a vegetarian:

Trio of Seasonal Melon (V) (Vg) – £6.50

With Macerated Watermelon, Plump Raspberries and Pomegranate.

Rondelle of Oak Smoked Scottish Salmon and Cream Cheese – £7.50

Presented on Mild Lime Mustard Sauce.

Goats Cheese and Beetroot Tart (V) – £6.50

Served on a Salad of Pears and Shredded Peppers.

Oriental Salmon Pieces – £7.50

With Tenderstem Broccoli, Pak Choi and Cashew Nut Salad.

Traditional Ham Hock Terrine – £6.50

With Pickled Vegetables, Tangy Tomato Chutney and Cress.

Thai Fish Cakes – £7.00

Served on a Cluster of Citrus Salad with Sweet Chilli Sauce.

## SOUP

Watercress and Potato Soup scented with Garden Herbs topped with Cream and Sippets (V) – £4.60

Roasted Vine Tomato and Basil Soup (V) (Vg) – £4.60

Rich Cream of Vegetable Soup strewn with Wholemeal Sippets and Fine Herbs (V) – £4.60

Leek and Potato Soup topped with Croutons and Chives (V) (Vg) – £4.60

Broccoli and Shropshire Blue Cheese Soup (V) – £4.60

## SORBET – £3.05

- Lemon Sorbet (V)
- Raspberry Sorbet (V)
- Blackcurrant Sorbet (V)

# Main Course

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## MAIN COURSE

Please select up to two meat/fish options and one vegetarian option for your guests to choose from:

### Lamb Rump – £22.35

Flavoured with Rosemary and Garlic served with Roasted Tomato and Shiraz Jus, Celeriac, Potato Dauphinoise and Seasonal Vegetable Cluster.

### Pot Roasted Beef in Staffordshire Ale – £17.50

With Porcini Mushrooms, Fondant Potato and Seasonal Vegetable Cluster.

### Slow Cooked Pork – £17.40

Glazed with Blossom Honey, Roasted Apples, Lyonnaise Potatoes and Seasonal Vegetable Cluster.

### Cannon of Sirloin – £22.35

Topped with Smoked Bacon Lardons, Shallot and Button Mushrooms on a Sauce of Marston's Ale, Seasonal Baby Vegetables and Fondant Potato

### Baked Fillet of Scottish Salmon – £15.25

With Parsley and Chive Velouté, Creamed Potatoes and Seasonal Vegetables.

### Breast of Chicken – £17.40

With Prosciutto, Cream Cheese and Spinach in Madeira Sauce with Mousseline Potatoes and Seasonal Vegetable Cluster.

### Breast of Turkey – £16.40

With Sage and Onion Stuffing, Cranberry Relish and Chipolatas with Roasted Chateau Potatoes and Seasonal Vegetable Cluster.

## VEGETARIAN AND VEGAN ALTERNATIVES

### Filo Tart of Vine Tomatoes and Basil (V) (Vg)

Circled with Parmentier Potatoes and Seasonal Vegetable Cluster.

### Baked Avocado (V) (Vg)

Filled with Vegan Cheese on Rich Tomato Sauce, served on a Cluster of Seasonal Vegetables with Parmentier Potatoes.

### Roulade of Sweet Potato (V) (Vg)

Flavoured with Moroccan Spices on Cumin Milk Sauce with Parisienne Potatoes and Seasonal Vegetable Cluster.

### Quorn Fillets (V)

With Mushroom Sauce, Fragrant Spiced Vegetable Tartlet, Seasonal Vegetable Cluster and Parmentier Potatoes.

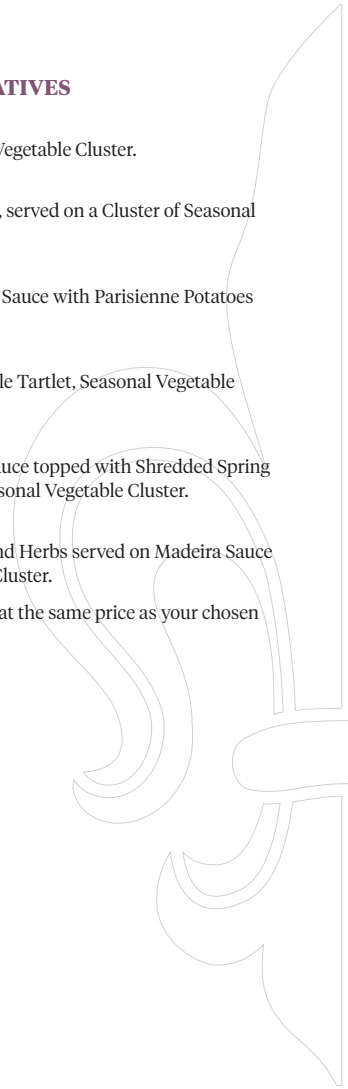
### Sweetcorn Cutlet (V) (Vg)

Bound with Lentil Flour on Smokey Barbecue Sauce topped with Shredded Spring Onions accompanied by Spiced Wedges and Seasonal Vegetable Cluster.

### Woodland Mushroom Wellington (V) (Vg)

Crisp Pastry filled with Mushrooms, Almonds and Herbs served on Madeira Sauce with Chateau Potatoes and Seasonal Vegetable Cluster.

Vegetarian and vegan main courses are charged at the same price as your chosen main course option.



## Dessert and Coffee

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### DESSERT

Please select up to two dessert options for your guests to choose from:

A range of vegan desserts are available.

Salted Caramel Cheesecake (V) – £5.75  
With Toffee Sauce and Popcorn.

Chocolate and Cherry Delice (V) £5.75  
With Crème Anglaise and Cocoa Tuile.

Crème Brulee (V) – £5.75  
Served with Strawberry Compote and Lemon Shortbread Hearts.

Chocolate Brownie Mess (V) – £5.75  
With chunks of Brownie and Crushed Meringue, Raspberry Coulis, Whipped Cream and Toffee Sauce.

Sticky Toffee Pudding (V) – £5.75  
Served with Crème Anglaise.

Individual Pear and Peach Crumble (V) – £5.75  
Served with Calvados and Cinnamon Cream.

Keele Speciality – £8.95  
Trio of Lemon Mousse Meringue, Profiterole with Chocolate Sauce and Salted Caramel Cheesecake.

Sharing cheeseboard (V) – £42.60  
Platter of Assorted Cheeses served with Celery, Grapes and Savoury Biscuits (based on a table of 8-10).

### COFFEE

Fresh Filter Coffee with Cream – £2.45

Fresh Filter Coffee with Cream and After Dinner Mints – £2.85

Fresh Filter Coffee with Cream and Belgian Chocolates – £4.25

Fresh Filter Coffee with home-made Petit Fours – £5.25

## Staffordshire Menu

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Arnold Bennett Tartlet of Smoked Haddock and Chives

With a hint of English Mustard accompanied by Micro Cress Salad and Apple Dressing.

Vegetarian and Vegan

Tartlet of Local Spinach, Creamed Tofu and Chives

Flavoured with Nutmeg accompanied by Micro Cress Salad and Apple Dressing.

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Breast of Chicken

With Smoked Bacon Lardons, Woodland Mushrooms and Titanic Ale Sauce.

Vegetarian and Vegan

Tower of Woodland Mushrooms

Layered with Barley and Lentils with Vegan Oatcake and Leek Mash Roll.

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

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Crème Brulée

Studded with Raspberries served with home-made Newcastle Biscuits.

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Organic Staffordshire Cheeses

With Wheaten Wafers and Water Biscuits.

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Coffee and handmade Chocolates from Keele

£37.50 per person

# Evening Buffet Menus

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These buffet menus are only for evening receptions which follow a wedding breakfast at Keele Hall.

## **EVENING BUFFET 1 – £12.95 per person**

- Roasted Pork or Bean Burger with Floury Baps served with Sage and Onion Stuffing, Apple Sauce, English and Dijon Mustards
- Spicy Potato Wedges
- Tossed Mixed Salad
- New Potato Salad with Chives
- Pasta Neapolitan Salad
- Coleslaw Salad

## **EVENING BUFFET 2 – £12.95 per person**

- Lamb Shish or Falafel in Flatbread served with Mixed Salad, Garlic Mayo Mezze Style toppings
- Piri Piri Wedges
- Sliced Potato in Garlic Mayonnaise
- Basmati Rice Salad
- Chickpea, Chilli and Pineapple Salad

## **EVENING BUFFET 3 – £12.95 per person**

- Marinated Chicken in Barbecue Sauce or Barbecue Baby Corn, Quorn and Beans in Tortilla Wraps
- Chipped Potatoes
- Boston Baked Beans
- Tomato Salsa
- Smoked Cheese, Celery and Apple Salad
- Coleslaw Salad
- Jalapeno Peppers

## **EVENING BUFFET 4 – £12.95 per person**

- Ploughman Salad
- Staffordshire Organic Mature Cheese, Brie and Stilton
- Honey Roasted Ham or Wild Mushroom and Pecan Nut Pâté
- Crusty Bread
- Celery, Grapes, Radish and Apple
- Mini Pork Pie or Sage and Onion Scotch Eggs
- Piccalilli
- Branston
- Pickled Onions
- Mixed Salad

## **FINGER BUFFET SELECTOR**

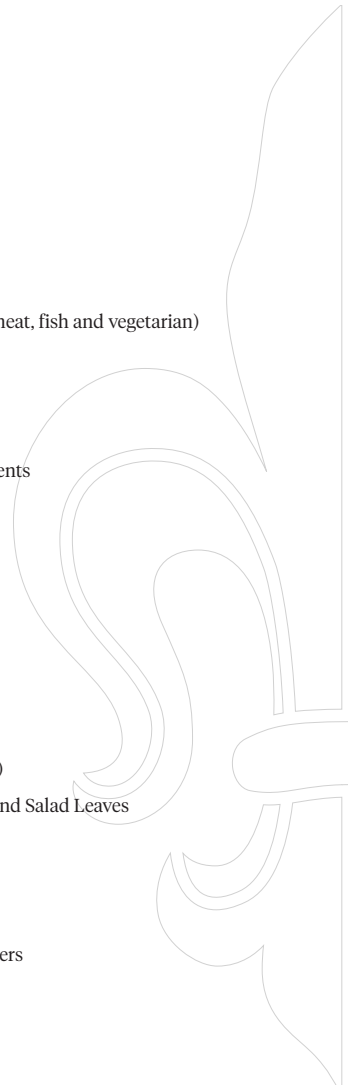
Select five items – £11.95 per person

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)
- Cheese Oatcakes (V)
- Spicy Jacket Wedges (V) (Vg)
- Bombay Potatoes (V) (Vg)
- Mini Prawn and Savoury Mushroom Vol-au-Vents
- Mini Vegetable Quiches (V)
- Onion Bhaji with Chilli Dip (V) (Vg)
- Spinach Pakoras and Chilli Dip (V) (Vg)
- Goujons of Plaice with Tartar Sauce
- Tikka marinated Chicken Drumettes
- Sweet Chilli Wings
- Barbecue Chicken Drumsticks
- Assorted Vegetable Crudités and Dips (V) (Vg)
- Mixed Salad of Cherry Tomatoes, Cucumber and Salad Leaves
- Coleslaw Salad
- Sweetcorn and Kidney Bean Salad
- Diced Potato and Chive Salad
- Penne Pasta Salad with Olives, Basil and Peppers

**Supplement of £4.50 per person**

A selection of Gâteau and Cheesecakes.



# Evening Only Reception

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

Please select one vegetarian/vegan and two meat or fish options, with one potato and two salad/vegetable items. Please select a choice of two desserts which will be served from the buffet table.

## Meat and Fish

- Lasagne and Garlic Slices
- Chilli Con Carne and Rice
- Chicken Tikka Masala and Rice
- Tender Pieces of Beef in Ale with Cheese Dumplings
- Sweet and Sour Pork with Noodles
- Strips of Chicken cooked in a sauce of Port Wine with Mushrooms and Bacon Lardons
- Tagliatelle bound in Dairy Cream with Cockles, Mussels, Salmon, Prawns and Hake flavoured with Chives topped with Parmesan
- Chicken Stroganoff with sliced Mushrooms flavoured with Paprika
- Cassoulet of Seafood with Salmon, Smoked Haddock and 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
- Steak and Ale Pie with Buttery Mash
- Chicken and Leek Pie with Chive Mash

## Vegetarian and Vegan

- Penne Pasta with Roasted Vegetables and Pesto
- Vegetable Stroganoff and Rice
- Balti Vegetable Curry and Rice
- Walnut Pancakes filled with Spinach and Vegan Cheese
- Vegetable Korma flavoured with Coconut Milk
- Risotto of Bell Peppers, Aubergines and Courgettes flavoured with Star Anise, Turmeric and Thyme
- Kitchen Garden Vegetable Pie with Chive Mash

- Baked Jacket Potatoes
- New Potatoes in Herb Oil
- Spicy Potato Wedges
- Chipped Potatoes
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- Mixed Salad of Cherry Tomatoes, Cucumber and Salad Leaves
- Sweetcorn and Kidney Bean Salad
- Beetroot, Shallot and Coriander Salad
- Celery, Apple and Walnut Salad
- Medley of Vegetables with Courgettes, Carrots, Fine Beans
- Cauliflower Cheese
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Profiteroles in Chocolate Sauce (V)

Lemon Tart (V)

Chocolate Gâteau

Fruit Salad (V) (Vg)

Tropical Fruit Meringues (V)

Coffee and Mandarin Gâteau

Strawberry Cheesecake

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£19.25 per person

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Coffee and Tea can be ordered at £2.35 per person

## LATE NIGHT SNACKS

End your evening by pre-booking a late night snack, choose from:

Tortilla Chips, Nuts and Dips – £1.75 per person

Bacon Rolls with Ketchup & Vegetarian Sausage with Tomato Salsa – £2.95 per person

Beef and Vegetarian Burgers – £3.00 per person

## Further Information

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If you have a favourite dish or a preferred menu, which is not listed here, please call your Wedding Coordinator 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 Coordinator 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 also 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 Coordinator, 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 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

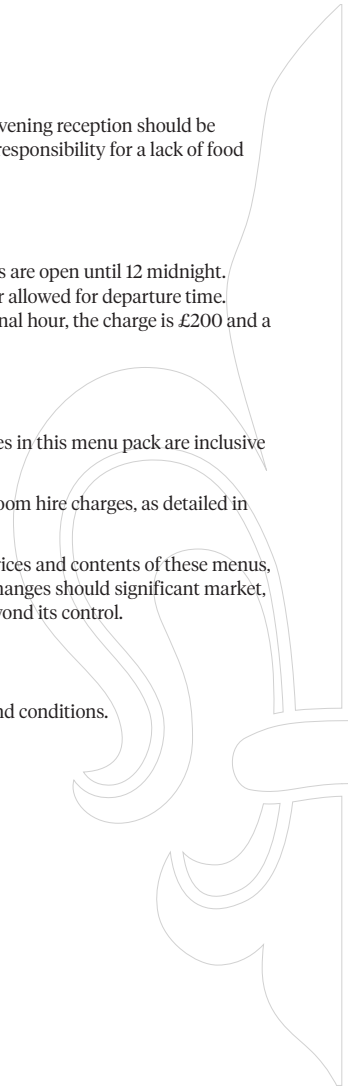
Prices are correct at the time of printing. All prices in this menu pack are inclusive of service and VAT at the current rate of 20%.

Our catering prices are in conjunction with the room hire charges, 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.



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WEDDINGS

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 Keele Hall

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