

COMUS RESTAURANT
WEDDING MENU
SELECTOR PACK

COMUS RESTAURANT

WEDDING SELECTOR MENU INFORMATION

When making your selection from the enclosed menu selectors, please choose one dish per course for all your guests. A vegetarian alternative is also available, if required. **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 personal wedding 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 the price, of whatever is chosen for the main adult meal. If the dessert chosen is too rich, or alcohol-based, then fresh fruit or ice cream can be provided as an alternative. Half portions normally apply to children under the age of 12 but this will depend on each individual child's eating habits. 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 personal wedding 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. Vegetarian alternatives are charged at the same price as your selected dish.

Numbers

Six weeks prior to your wedding, please inform your personal wedding organiser of final numbers. An invoice, based on these numbers, will be sent 4 weeks prior to your wedding. Any cancellations, made after the final invoice has been sent will be charged for. Absolute, final numbers must be confirmed no later than 3 full working days before the wedding.

We strongly advise that all adults attending an evening reception should be catered for. Keele Conferences cannot accept responsibility for the lack of or choice of food available should less than 100% of guests attending be catered for.

Prices

Prices are correct at the time of printing. All prices in this menu selector pack are inclusive of VAT and service.

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

Final charges will be agreed and confirmed at a meeting with your personal wedding organiser. These charges will form the basis of the final account.

Security

Keele University will provide door supervision for evening functions and reserve the right to perform bag searches, so that no unauthorised or dangerous 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 £120.00 per hour extended.

STARTERS

Trio of Seafood £4.85
including Salmon Terrine, Smoked Salmon & Prawns with Roquette Salad

Trio of Melon (V) £4.30
on a Syrup of Sherry & Mint with a Salsa of Tropical Fruits

Rosette of Smoked Salmon £4.85
accompanied by Herb Salad on Lemon Mayonnaise

Casket of Puff Pastry £4.85
filled with Asparagus & Prawns in Orange Butter Sauce

Smoked Duck Breast & Quail Eggs £4.85
with a Cluster of Salad Leaves in Raspberry Vinegar Dressing

Asparagus Timbale (V) £4.85
with Herb Salad, Grilled Artichokes & Marinated Peppers

Watercress Soup £3.75
with a Herb & Prawn Mousse

Tomato & Roasted Pepper Soup (V) £3.75
with a Cluster of Vegetables

SORBETS

All £1.65

Lemon Sorbet (V)

Lime Sorbet with a Splash of Gin (V)

Raspberry Sorbet with a Dash of Brandy (V)

Champagne Sorbet (V)

All prices are inclusive of VAT & service

MAIN COURSES

Fillet Steak served on Madeira Sauce topped with Woodland Mushroom Mousse <i>Parmentier Potatoes & Bundle of Fine Beans, Baton Carrots, Cherry Tomato</i>	£16.60
Breast of Chicken topped with Garden Herb Mousse on Chardonnay Jus <i>Chateau Potatoes & Gateau of Vegetables</i>	£11.25
Tenderloin of Pork served on Apple & Sage Galette with a Rich Jus <i>Marquis Potatoes & Timbale of Vegetables</i>	£12.35
Canon of Lamb wrapped in Proscutio & Mousseline on Port Sauce <i>Boulangere Potatoes flavoured with Thyme Vegetable Fritatta</i>	£14.45
Loin of Pork cooked in Rosemary & Seed Grain Mustard Sauce <i>Fondant Potato topped with Chive Mash, Vegetable Timbale</i>	£12.35
Canon of Chicken filled with Parsley & Tomato Mousse on Claret Sauce <i>Baby Baked Potato flavoured with Parmesan Parcel of Cabbage filled with Roasted Carrots & Parsnips</i>	£13.40
Baked Cod topped with Spring Onion & Smoked Haddock Mousse <i>New Potatoes with Parsley Cluster of Young Vegetables</i>	£14.45
Scottish Salmon on Lime Butter Sauce with Braised Lettuce, Peas & Leeks <i>Williams Potatoes, Shaped Carrots, Courgettes & Asparagus</i>	£14.45

VEGETARIAN MAIN COURSES

Cushion of Cous Cous flavoured with Sun-Dried Tomatoes <i>topped with Oyster Mushrooms in Basil, Poached Leeks, & Tapenade (V)</i>	
Purse of Spinach Pancake filled with Quorn & Red Bean Ragout <i>with Mild Chilli & Cream Sauce (V)</i>	
Roulade of Asparagus & Goats Cheese <i>with Pimento Salsa & Baked Lemons (V)</i>	
Tower of Nut & Parsnip Mousse <i>on Indian Spice Sauce with Ribbons of Vegetables (V)</i>	
Roasted Butternut Squash <i>topped with Paprika Vegetables on Yoghurt & Parsley Sauce (V)</i>	

Vegetarian alternatives are charged at the same price as your selected main dish.

All prices are inclusive of VAT & service

DESSERTS

Strawberries in Champagne Syrup £3.75
with Meringue & Red Fruit Coulis (V)

Chocolate Truffle Gateau £3.75
with Raspberry Coulis & Sugar Almonds

White Chocolate & Coconut Cheesecake £4.30
with Macaroons & Butterscotch Sauce

Crème Brulee £4.30
studded with Raspberries served with Homemade Cookies (V)

Trio of Desserts £6.45
with Chocolate Brownie, Hazelnut Meringue & Toffee Ice Cream

or

with Mango Mousse cake, Chocolate Ganache & Strawberry Meringue

All prices are inclusive of VAT & service

COFFEE

Coffee & Chocolates £2.15

Coffee & Turkish Delight £2.15

Coffee & Petit Fours £3.75

Coffee & Chocolate Mints £2.15

All prices are inclusive of VAT & service

SAMPLE MENU

Trio of Melon on a Syrup of Sherry & Mint
with a Salsa of Tropical Fruits (V)

Breast of Chicken topped
with Garden Herb Mousse on Chardonnay Jus

Roasted Chateau Potatoes
Panache of Vegetables

Chocolate Truffle Gateau
with Raspberry Coulis & Sugar Almonds

Coffee & Turkish Delight

£21.45

All prices are inclusive of VAT & service

BUFFET SELECTION MENUS

Available for evening only reception

Fork Buffet 1

Fan of Melon with Papaya & Pineapple steeped in Vanilla & Thyme Syrup

Honey Roasted Ham with Asparagus
Lemon Glazed Chicken with Tomato
Terrine of Cream Cheese with Grapes & Dill Dressing
Vegetable & Butternut Squash Tart with Plum & Chilli Relish
Scottish Salmon with Crème Fraiche & Cucumber

Tossed Mixed Salad
Carrot & Coconut Salad
Celery, Apple & Walnut Salad
Basmati Rice Salad
New Potato Salad

Chocolate Cups of Coffee & Cognac Mousse
Panna Cotta with a Mosaic of Berries
Profiteroles filled with Lemon Mousse on Lavender Anglaise

Coffee & Mints

£13.35

Fork Buffet 2

Smoked Salmon Rosette with Chinese Pickled Ginger & Onion Seed Melba Toast

Cold

Turkey Slices with Apple & Seed Mustard Relish
Filo Baskets of Shredded Vegetables in Sherry Vinegar Dressing
Hand Raised Pie of Chicken & Ham with Cranberries
Seafood Terrine of Sole, Mussels, Prawns & Smoked Haddock on Pea Mayonnaise

Hot

Sirloin of Beef hand carved from the buffet with Horseradish Cream

Mixed Leaf Salad
Cherry Tomato, Basil & Olive Salad
Melon, Cucumber & Citrus Salad
Sliced Potato Salad with Warm Garlic & Tarragon Dressing
Pasta Salad flavoured with Grilled Artichokes, Peppers & Egg

Vacherin of Meringue filled with Banana Cream Mousse on Chocolate Sauce
Blueberry Cheesecake on Red Fruit Coulis with Caramel Strands

Coffee & Mints

£15.55

All prices are inclusive of VAT & service

EVENING BUFFET MENUS

These buffet menus are only available for evening receptions, following an afternoon wedding breakfast at Comus Restaurant

Buffet Menu 1

Assorted Sandwiches with Various Fillings
Mini Crostini of Sun-Dried Tomato
Prawn Wantons with Ginger Dip
Shredded Beef Teryaki Wraps
Chicken & Sesame Beignets
Prawn Crackers
£7.95

Buffet Menu 2

A selection of Bagels, Ciabattas, Bloomers & Wedges
Honey & Sesame Glazed Mini Sausages
Vegetable Spring Rolls & Plum Sauce
Tortillas & Salsa Dip
Chicken Kebabs
Spicy Tortilla Bites
Japanese Rice Crackers
£8.50

All prices are inclusive of VAT & service

CANAPÉ SELECTION

Nibbles £1.95

Potato Crisps Olives and Pickles
Tortilla Chips Dry Roast Nuts

These are only available with pre-ordered reception drinks

Canapés

Please select five items for £5.50 per person

Additional items £1.65 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

All prices are inclusive of VAT & service

RECEPTION DRINKS

Sherries Fino, Amontillado and Sweet	£2.70 per glass
Bucks Fizz A blend of sparkling wine and orange juice	£4.25 per glass
Hot Mulled Wine A blend of warmed wine flavoured with spices and fruit	£4.25 per glass
Kir A blend of dry white wine and blackcurrant liqueur	£3.50 per glass
Kir Royale A blend of sparkling wine and blackcurrant liqueur	£4.25 per glass
Pimms No. 1 A refreshing blend of Pimms and lemonade garnished with lemon, cucumber, apple, orange and a sprig of mint	£3.75 per glass
Summertime Punch A combination of white wine, vermouths, grenadine and fruits	£4.25 per glass

AFTER DINNER & SOFT DRINKS

Port Ruby	£2.70 per glass
3 Star Brandy	£2.80 per glass
Port Late Bottled Vintage Port	£3.40 per glass
V.S.O.P. Brandy	£3.80 per glass
Vintage Port	from £5.00
A Full Range of Liqueurs	£2.70 per glass
Mineral Water	£2.30 (750ml)
Fruit Juice by the jug	£4.50
Fruit Cup A blend of cordials, lemonade and fresh fruit by the jug	£4.50

All prices are inclusive of VAT & service

SPECIAL CELLAR SELECTION

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

HOUSE WINE - From a leading Burgundy producer, presented in an attractive 18th century-style bottle.

1.W House White - French	£12.90
1.R House Red - French	£12.90

WHITE

2.W Drostdy - Hof Chenin Blanc - South Africa A fresh and delicate floral wine with crisp, dry characteristics	£13.90
3.W Aldridge Estate – Semillon/Chardonnay - Australia Well balanced, citrus flavours with a delicious creamy finish	£13.90
4.W Kintu Sauvignon Blanc – Maule Valley - Chile Deliciously crisp dry style with attractive tropical fruit flavours	£13.90
5.W Pinot Grigio del Veneto - Italy Delicate bouquet peachy dry palate with gentle acidity. Well presented	£13.90
6.W Chateau Anniche – Bordeaux sec - France Well balanced, crisp dry flavours with good length	£13.90
7.W Rioja Vallemayor Blanco - Spain A crisp and refreshing dry wine from the Rioja region	£13.90
8.W Tierra del Fuego - Argentina A dry wine full of tropical fresh fruit	£13.90
9.W Chardonnay, J.C. Beauvoir-Languedoc - France Clean and soft rounded Chardonnay fruit, with gentle buttery style flavours	£13.90

RED

2.R Drostdy-Hof Cape Red - South Africa A combination of Pinotage and Shiraz varietals, rich and rounded	£13.90
3.R Aldridge Estate – Shiraz/Cabernet - Australia Full bodied, flavoursome, with a spicy bouquet	£13.90
4.R Kintu Cabernet Sauvignon – Maule Valley - Chile Rich ripe berry fruit on the palate, smooth rounded finish	£13.90
5.R Montepulciano d’Abruzzo - Italy In a rich spicy fruit with a mellow rounded palate	£13.90
6.R Chateau Anniche – Bordeaux Rouge - France Gentle & elegant Cabernet/Merlot fruit flavours with a supple finish	£13.90
7.R Rioja Vallemayor Tinto - Spain Fruit driven, juicy and mellow palate, easy drinking unoaked style	£13.90
8.R Tierra del Fuego - Argentina A full bodied wine of summer red fruits and spice	£13.90
9.R Black Shiraz-Syrah, J.C. Beauvoir-Languedoc - France Spicy blackcurrant fruit, delicious chocolate and peppery flavours	£13.90

ROSE

Waters Edge – Californian	£13.90
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SPARKLING

De Perriere Chardonnay Brut N.V. This is a premium French sparkling wine, from the Burgundy region. Thoroughly recommended for drinking on any occasion.	£17.50
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CHAMPAGNE

Tribaut Brut N.V. Champagne of superior quality from the House of Tribaut which is situated in the village of Romery in the Marne region. On the palate it has elegance and softness - a champagne of true distinction.	£29.50
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PLEASE NOTE

As Commercial and Facilities Management 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.