



COMUS RESTAURANT
WEDDING MENU

COMUS RESTAURANT WEDDING SELECTOR MENU INFORMATION

Our menu selection has been designed to complement the seasons ensuring fresh and quality ingredients are always used.

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 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 or an alternative child friendly meal. 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. Dietary alternatives are charged at the same price as your selected dish.

Numbers

We strongly advise that all guests attending an evening reception should be catered for. Keele Weddings 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 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 wedding services and packages information sheet.

Whilst every effort will be made to uphold the prices and contents of these menus, Keele Weddings 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 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.

CANAPÉ SELECTION

Reception Nibbles £2.00 per person

Potato Crisps Olives and Pickles
Tortilla Chips Dry Roast Nuts

These are only available with pre-ordered reception drinks

Canapés

The canapé options above are a perfect accompaniment to your arrival drinks

Please select five items for £5.70 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

STARTERS

Trio of Seafood £5.00
including Salmon Terrine, Smoked Salmon & Prawns with Roquette Salad

Trio of Melon (V) £4.50
on a Syrup of Sherry & Mint with a Salsa of Tropical Fruits

Rosette of Smoked Salmon £5.00
accompanied by Herb Salad on Lemon Mayonnaise

Casket of Puff Pastry £5.00
filled with Asparagus & Prawns in Orange Butter Sauce

Smoked Duck Breast & Quail Eggs £5.00
with a Cluster of Salad Leaves in Raspberry Vinegar Dressing

Asparagus Timbale (V) £4.00
with Herb Salad, Grilled Artichokes & Marinated Peppers

Watercress Soup £4.00
with a Herb & Prawn Mousse

Tomato & Roasted Pepper Soup (V) £4.00
with a Cluster of Vegetables

SORBETS

All £2.00

Lemon Sorbet (V)

Lime Sorbet with a Splash of Gin (V)

Raspberry Sorbet with a Dash of Brandy (V)

Champagne Sorbet (V)

MAIN COURSES

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| Fillet Steak served on Madeira Sauce topped with Woodland Mushroom Mousse <i>Parmentier Potatoes & Bundle of Fine Beans, Baton Carrots, Cherry Tomato</i> | £17.50 |
| Breast of Chicken topped with Garden Herb Mousse on Chardonnay Jus <i>Chateau Potatoes & Gateau of Vegetables</i> | £12.00 |
| Tenderloin of Pork served on Apple & Sage Galette with a Rich Jus <i>Marquis Potatoes & Timbale of Vegetables</i> | £12.50 |
| Canon of Lamb wrapped in Proscutio & Mousseline on Port Sauce <i>Boulangere Potatoes flavoured with Thyme Vegetable Frittata</i> | £15.00 |
| Loin of Pork cooked in Rosemary & Seed Grain Mustard Sauce <i>Fondant Potato topped with Chive Mash, Vegetable Timbale</i> | £12.50 |
| 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> | £14.00 |
| Baked Cod topped with Spring Onion & Smoked Haddock Mousse <i>New Potatoes with Parsley Cluster of Young Vegetables</i> | £15.00 |
| Scottish Salmon on Lime Butter Sauce with Braised Lettuce, Peas & Leeks <i>Williams Potatoes, Shaped Carrots, Courgettes & Asparagus</i> | £15.00 |

VEGETARIAN MAIN COURSES

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| 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.

DESSERTS

Strawberries in Champagne Syrup £4.00
with Meringue & Red Fruit Coulis (V)

Chocolate Truffle Gateau £4.00
with Raspberry Coulis & Sugar Almonds

White Chocolate & Coconut Cheesecake £4.50
with Macaroons & Butterscotch Sauce

Crème Brulee £4.50
studded with Raspberries served with Homemade Cookies (V)

Trio of Desserts £7.00
with Chocolate Brownie, Hazelnut Meringue & Toffee Ice Cream

or

with Mango Mousse cake, Chocolate Ganache & Strawberry Meringue

COFFEE

Coffee & Turkish Delight £2.20

Coffee & Petit Fours £4.00

Coffee & Chocolate Mints £2.20

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

£22.70

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 (v)
Vegetable & Butternut Squash Tart with Plum & Chilli Relish (v)
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

£14.00

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 (v)
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

£16.50

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 (v)
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 (v)
Tortillas & Salsa Dip (v)
Chicken Kebabs
Spicy Tortilla Bites (v)
Japanese Rice Crackers (v)
£8.50

RECEPTION DRINKS

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| 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> | £5.60 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> | £4.30 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 wedding organiser, our team are happy to supply a drink of your choice

AFTER DINNER / WEDDING BREAKFAST DRINKS

A wide range of Ports, Sherries and Whiskeys are available either with coffee or after the wedding breakfast prior to the arrival of your evening guests.

Please ask your personal wedding organiser for further details.

SOFT DRINKS

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| Still or Sparkling Water | £2.50 (700ml) |
| 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

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| 1 | Cuvee Tradition French Medium Dry White | £13.60 |
| 2 | Drostdy - Hof Chenin Blanc - South Africa <i>A fresh and delicate floral wine with crisp, dry characteristics</i> | £14.60 |
| 3 | Aldridge Estate – Semillon/Chardonnay - Australia <i>Well balanced, citrus flavours with a delicious creamy finish</i> | £14.60 |
| 4 | Kintu Sauvignon Blanc – Maule Valley - Chile <i>Deliciously crisp dry style with attractive tropical fruit flavours</i> | £14.60 |
| 5 | Pinot Grigio del Veneto - Italy <i>Delicate bouquet and peachy dry palate with gentle acidity.</i> | £14.60 |
| 6 | Marlborough Sauvignon Blanc, Okiwa Bay – New Zealand <i>Fresh, vibrant and full of zest with gentle gooseberry flavours</i> | £14.60 |
| 7 | Chardonnay/Torrontes, Tierra de Luna - Argentina <i>Soft peachy fruits with a dry refreshing palate and balanced aftertaste</i> | £14.60 |
| 8 | Chardonnay, J.C. Beauvoir-Languedoc – France <i>Clean and soft rounded Chardonnay fruit, with gentle buttery style flavours</i> | £14.60 |
| 9 | Sparkling - De Perriere Chardonnay Brut N.V. - France <i>This is a premium French sparkling wine, from the Burgundy region.</i> | £18.90 |
| 10 | Sparkling - Prosecco, I Gadi, Veneto - Italy <i>Fashionable & well presented; clean grapey bouquet, gentle fruit flavours with a crisp dry finish</i> | £19.50 |
| 11 | Champagne - Tribaut Brut N.V. <i>Champagne of superior quality from the House of Tribaut</i> | £31.50 |

RED

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| 12 | Cuvee Tradition French Mellow Red | £13.60 |
| 13 | Drostdy-Hof Cape Red - South Africa <i>A combination of Pinotage and Shiraz varietals, rich and rounded</i> | £14.60 |
| 14 | Aldridge Estate – Shiraz/Cabernet - Australia <i>Full bodied, flavoursome, with a spicy bouquet</i> | £14.60 |
| 15 | Kintu Cabernet Sauvignon – Maule Valley - Chile <i>Rich ripe berry fruit on the palate, smooth rounded finish</i> | £14.60 |
| 16 | Montepulciano d'Abruzzo - Italy <i>In a rich spicy fruit with a mellow rounded palate</i> | £14.60 |
| 17 | Chateau Anniche – Bordeaux Rouge - France <i>Gentle & elegant Cabernet/Merlot fruit flavours with a supple finish</i> | £14.60 |
| 18 | Malbec, Cuesta del Madero - Argentina <i>Bursting with intense yet supple dark fruit flavours, gentle spice finish.</i> | £14.60 |
| 19 | Black Shiraz-Syrah, J.C. Beauvoir-Languedoc - France <i>Spicy blackcurrant fruit, delicious chocolate and peppery flavours.</i> | £14.60 |
| 20 | Rioja Vallemayor Tinto - Spain <i>Fruit driven, juicy and mellow palate, easy drinking unoaked style.</i> | £14.60 |
| 21 | Rose - White Zinfandel (Blush) Waters Edge – California <i>A popular medium/sweet easy drinking Rose wine.</i> | £13.60 |
| 22 | Rose - Syrah (Shiraz) - France <i>Well balanced, crisp dry and refreshing strawberry fruit flavours with good length</i> | £14.60 |

Please note: As Keele Weddings 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.