



HAWTHORNS RESTAURANT  
WEDDING MENU

# HAWTHORNS 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.

# CARVERY MENU

Chilled Seasonal Melon

or

Country Vegetable Freshly Made Soup with Roll & Butter

\*\*\*

From the Carvery

Roast Topside of Beef with Yorkshire Pudding

Roast Turkey with Chipolatas, Stuffing & Cranberry Sauce

Mushroom Stroganoff with Rice

Cauliflower Cheese, Garden Peas, Baton Carrots, Fine Beans,  
Roasted Parsnips, Savoy Cabbage  
Roast & New Boiled Potatoes

\*\*\*

Profiteroles with Chocolate Sauce

or

Tropical Fruit Meringue with Fresh Cream

\*\*\*

Coffee & Mints

**£16.00**

# WEDDING BREAKFAST MENU 1

Cocktail of Prawns in Marie Rose sauce

\* \* \*

Roast Breast of Chicken  
with bacon roll, stuffing and gravy

Roast Potatoes  
Flemish Style Peas  
Cauliflower Polonaise

\* \* \*

Chocolate Gateau & Fresh Cream

\* \* \*

Coffee and Mints

**£20.00**

# WEDDING BREAKFAST MENU 2

Wafers of Melon decorated with Tropical Fruits  
steeped in port wine syrup

\* \* \*

Suprême of Salmon

New Boiled Potatoes  
Broccoli Florets  
Courgette and Carrot Batons

\* \* \*

Strawberry Cheesecake  
served on raspberry coulis

\* \* \*

Coffee with Mints

**£20.00**

# WEDDING BUFFET MENUS

## Buffet Menu 1

*(Buffet menu 1 is only available for evening receptions, following an afternoon wedding breakfast at Hawthorns Restaurant)*

Assorted Sandwiches with Various Fillings  
on Wholemeal & White Bread  
Savoury Sausage Rolls  
Buffet Scotch Eggs  
Pork Pies

**£6.00 per person**

## Buffet Menu 2

Assorted Sandwiches with Various Fillings  
On Wholemeal & White Bread  
Barbecue Chicken Portions  
Savoury Sausage Rolls  
Buffet Scotch Eggs  
Pork Pies  
Vegetable Quiche  
Mushroom Vol-au-Vents  
Pizza Slices  
Vegetable Samosas & Pakoras

**£10.50 per person**

## Buffet Menu 3

Southern Fried Chicken  
Slices of Ham with Pineapple  
Mushroom Quiche  
Plaice Goujons with Tartar Sauce  
Stuffed Peppers filled with Spicy Rice  
Gala Pie with Pickle  
Mixed Salad  
Coleslaw  
Potato Salad  
Pasta Salad

Brandy Snap with Raspberry mousse  
Profiteroles with Chocolate Sauce

**£13.50 per person**

# COCKTAIL MENU

## **Hawaiian Heaven**

A fruity combination of Light Rum, Blue Curacao and Orange juice make up this exotic drink.

**£9.50 per Pitcher**

## **Pimm's No.1**

This classic drink is always guaranteed to create a fruity taste of summer.

**£9.50 per Pitcher**

## **South Pacific Breeze**

A combination of Gin, Galliano and Lemonade topped with a touch of Blue Curacao to transport you to faraway shores.

**£9.50 per Pitcher**

## **Woo Woo**

A refreshing combination of Vodka, Peach Schnapps, Orange Juice and Cranberry Juice. Sure to spice up any party.

**£9.50 per Pitcher**

## **Tropical Temptation (Alcohol – Free)**

Orange and Cranberry Juices combined with a touch of Grenadine create a fruity (non-alcoholic) alternative. For those wanting to keep a clear head.

**£6.50 per Pitcher**

*Also available*

## **Four Pint Pitchers**

Worthington Creamflow - £9.50 per pitcher

Carling - £11.50 per pitcher

# SPECIAL CELLAR SELECTION

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

1	<b>Cuvee Tradition French Medium Dry White</b>	£13.60
2	<b>Drostdy - Hof Chenin Blanc - South Africa</b> <i>A fresh and delicate floral wine with crisp, dry characteristics</i>	£14.60
3	<b>Aldridge Estate – Semillon/Chardonnay - Australia</b> <i>Well balanced, citrus flavours with a delicious creamy finish</i>	£14.60
4	<b>Kintu Sauvignon Blanc – Maule Valley - Chile</b> <i>Deliciously crisp dry style with attractive tropical fruit flavours</i>	£14.60
5	<b>Pinot Grigio del Veneto - Italy</b> <i>Delicate bouquet and peachy dry palate with gentle acidity.</i>	£14.60
6	<b>Marlborough Sauvignon Blanc, Okiwa Bay – New Zealand</b> <i>Fresh, vibrant and full of zest with gentle gooseberry flavours</i>	£14.60
7	<b>Chardonnay/Torrontes, Tierra de Luna - Argentina</b> <i>Soft peachy fruits with a dry refreshing palate and balanced aftertaste</i>	£14.60
8	<b>Chardonnay, J.C. Beauvoir-Languedoc – France</b> <i>Clean and soft rounded Chardonnay fruit, with gentle buttery style flavours</i>	£14.60
9	<b>Sparkling - De Perriere Chardonnay Brut N.V. - France</b> <i>This is a premium French sparkling wine, from the Burgundy region.</i>	£18.90
10	<b>Sparkling - Prosecco, I Gadi, Veneto - Italy</b> <i>Fashionable &amp; well presented; clean grapey bouquet, gentle fruit flavours with a crisp dry finish</i>	£19.50
11	<b>Champagne - Tribaut Brut N.V.</b> <i>Champagne of superior quality from the House of Tribaut</i>	£31.50
RED		
12	<b>Cuvee Tradition French Mellow Red</b>	£13.60
13	<b>Drostdy-Hof Cape Red - South Africa</b> <i>A combination of Pinotage and Shiraz varietals, rich and rounded</i>	£14.60
14	<b>Aldridge Estate – Shiraz/Cabernet - Australia</b> <i>Full bodied, flavoursome, with a spicy bouquet</i>	£14.60
15	<b>Kintu Cabernet Sauvignon – Maule Valley - Chile</b> <i>Rich ripe berry fruit on the palate, smooth rounded finish</i>	£14.60
16	<b>Montepulciano d’Abruzzo - Italy</b> <i>In a rich spicy fruit with a mellow rounded palate</i>	£14.60
17	<b>Chateau Anniche – Bordeaux Rouge - France</b> <i>Gentle &amp; elegant Cabernet/Merlot fruit flavours with a supple finish</i>	£14.60
18	<b>Malbec, Cuesta del Madero - Argentina</b> <i>Bursting with intense yet supple dark fruit flavours, gentle spice finish.</i>	£14.60
19	<b>Black Shiraz-Syrah, J.C. Beauvoir-Languedoc - France</b> <i>Spicy blackcurrant fruit, delicious chocolate and peppery flavours.</i>	£14.60
20	<b>Rioja Vallemayor Tinto - Spain</b> <i>Fruit driven, juicy and mellow palate, easy drinking unoaked style.</i>	£14.60
21	<b>Rose - White Zinfandel (Blush) Waters Edge – California</b> <i>A popular medium/sweet easy drinking Rose wine.</i>	£13.60
22	<b>Rose - Syrah (Shiraz) - France</b> <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.*