

KEELE HALL
WEDDING MENU
SELECTOR PACK

KEELE HALL

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.

Main courses are fully plated in all areas of Keele Hall.

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

Oak Smoked Salmon and Tiger Prawns With Pesto Crostini & Caper berries	£6.50
Sweet Honeydew Melon & Minted Charantais (V) served with tropical fruits laced with Elderflower Syrup	£4.85
Tian of Crabmeat & Prawns with mussels, crayfish & scallops, wasabi avocado cream and wholemeal crostini	£6.45
Tart of Candied Pear & Feta Cheese with mizuna salad & sweet balsamic syrup	£5.15
Mousse of Vine Tomatoes with Char-grilled Asparagus & a bouquet of herb salad	£5.35
Watercress & Potato Soup (V) scented with garden herbs topped with cream & sippets	£4.25
Tomato & Basil Soup (V) with granary croutons	£4.25
Rich Cream of Vegetable Soup (V) strewn with wholemeal sippets & fine herbs	£4.25
Traditional Minestrone Soup (V) a classic Italian vegetable soup flavoured with basil served with Parmesan cheese	£5.15

SORBETS

All £3.30

Lemon Sorbet

Mango Sorbet flavoured with Grand Marnier

Pineapple Sorbet with Passion Fruit

Blackcurrant Sorbet spiked with Cassis Liqueur

Champagne Sorbet

All prices are inclusive of VAT & service

MAIN COURSES

Roulade of Chicken <i>filled with tarragon and mushroom mousse, wrapped on smoked ham on Madeira sauce with pont neuf potatoes and Mediterranean vegetables</i>	£15.30
Roast Sirloin of Beef <i>accompanied by Yorkshire pudding & horseradish with roast potatoes, vegetable gâteau & roast gravy</i>	£19.25
Roast Turkey glazed with Marsala <i>served in a sauce of Italian wine topped with cranberry & pear beignets, carrot & courgette ribbons & chateau potatoes</i>	£14.50
Lamb Rump <i>marinated in garden herbs served with an oregano & red wine sauce, ratatouille and broccoli florets & Lyonnaise potatoes</i>	£16.05
Breast of Chicken <i>Marinated in ginger, coriander & honey served on Hoi-Sin Jus, fondant potato topped with tomato & timbale of vegetable Mousse</i>	£15.30
Loin of Pork <i>on a sauce of Dijon Mustard with baby apples vegetable frittata topped with sliced cabbage & chateau potatoes in thyme butter</i>	£16.30
Roasted Duckling <i>Served with a sauce of Star-Anise and a Compote of Kumquats with Courgette & Carrot Timbale, Noisette Potatoes</i>	£17.05
Herb Crusted Scottish Salmon * <i>circled with a panache of young vegetables & Parisienne potatoes with chardonnay butter sauce</i>	£15.70
Roasted Breast of Guinea Fowl <i>on port and lime jus, crisp pancetta & caramelized baby onions, parmentier potatoes & vegetable timbale</i>	£14.85
Fillet of Seabass * <i>decorated with olives, tomato concasse & fine beans on vanilla sauce with baby vegetables and parmentier potatoes with coriander</i>	£15.90
Supreme of Chicken <i>presented in a sauce of sliced mushrooms, tarragon & white wine topped with ham julienne with timbale of vegetables & sauté potatoes</i>	£15.30

- Fish main courses may be chosen as an intermediate course with a 50% reduction in price.

All prices are inclusive of VAT & service

VEGETARIAN MAIN COURSES

Filo Tart of Vine Tomatoes & Basil (V)

baked with caramelised red onion, topped with melted feta cheese and black olives

Polenta & Asparagus (V)

layered with roasted peppers served on arrabiata sauce

Sweet Potato & Pimento Rice Cakes (V)

served on a sauce of creamed coriander with curry roasted root vegetables

Creamed Leek & Mushroom Torte (V)

layered with aubergine & puy lentils on paprika sauce

Risotto of Green Peas & Broad Beans (V)

flavoured with parmesan shavings & rocket topped with lettuce

Roulade of Puff Pastry (V)

filled with butternut squash & spinach, served on a sauce of creamed lentils and cajun spice

Vegetarian alternatives are charged at the same price as your chosen main course option.

All prices are inclusive of VAT & service

DESSERTS

Profiteroles on Chocolate Sauce (V) <i>choux pastry buns filled with Chantilly cream served on a pool of rich chocolate sauce</i>	£4.95
Crème Brûlée (V) <i>flavoured with Cointreau topped with fine sugar glaze accompanied by shortbread</i>	£4.95
Fruits of the Forest Pavlova (V) <i>crisp light meringue filled with strawberries, blackcurrants, redcurrants & blackberries arranged on cassis coulis</i>	£4.95
White & Dark Chocolate Truffle <i>a duo of chocolate mousses presented on banana liqueur coulis</i>	£4.95
Baileys Cheesecake <i>topped with White Chocolate Spears on Cocoa Bean Sauce</i>	£4.95
Lemon Nougat Mousse (V) <i>served in a brandy snap basket arranged with Butterscotch Sauce</i>	£4.95
Pina Colada Torte <i>refreshing coconut & pineapple mousse circled with apricot salsa</i>	£4.95
Strudel of Apples & Black Cherries (V) <i>fine pastry layers encasing spiced apples and black cherries accompanied by Amaretto flavoured sauce anglaise</i>	£4.95
Fleur de Chocolat <i>filled with raspberry mousse served on kirsch sauce with seasonal berries & chocolate shavings</i>	£4.95
Spiced Apple, Sultana & Lime Crumble (V) <i>served with vanilla custard</i>	£4.95

(v) - dish is suitable for vegetarians

CHEESEBOARDS

French Cheese Board <i>a selection of traditional French cheeses served with celery, grapes and savoury biscuits</i>	£5.50
Continental Cheese Board <i>a selection of traditional European cheeses served with celery, grapes and savoury biscuits</i>	£5.50
British Cheese Board <i>a selection of cheeses from Britain served with celery, grapes and savoury biscuits</i>	£5.50

COFFEE

Fresh Filter Coffee with Cream	£2.15
Fresh Filter Coffee with Cream and After Dinner Mints	£2.70
Fresh Filter Coffee with Cream and Belgian Chocolates	£3.75

All prices include VAT and service

SAMPLE MENUS

Menu A

Tomato and Basil Soup
with granary croûtons

Supreme of Chicken
presented in a sauce of sliced mushrooms, tarragon & white wine topped with ham julienne timbale of vegetables & sauté potatoes

Profiteroles on Chocolate Sauce
choux pastry buns filled with Chantilly cream, served on a pool of rich chocolate sauce

Fresh Filter Coffee with Cream

£26.65

Menu B

Sweet Honeydew Melon & Minted Charantais
served with tropical fruits laced with Elderflower Syrup

Roast Turkey glazed with Marsala
served in a sauce of Italian wine topped with cranberry & pear beignets carrot & courgette ribbons & chateau potatoes

Strudel of Apples and Black Cherries
fine pastry layers encasing spiced apples and black cherries accompanied with amaretto-flavoured sauce Anglaise

Fresh Filter Coffee with Cream and After Dinner Mints

£27.00

Menu C

Mousse of Vine Tomatoes
with Char-grilled Asparagus & a bouquet of herb salad

Herb Crusted Scottish Salmon
with chardonnay butter sauce

Roast Sirloin of Beef
accompanied with Yorkshire pudding, horseradish sauce and a rich roast gravy

White and Dark Chocolate Truffle
a duo of chocolate mousse presented on a banana liqueur coulis

French Cheese Board
A selection of traditional French cheeses accompanied with celery, grapes and savoury biscuits

Fresh Filter Coffee with Cream and Belgian Chocolates

£46.65

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BUFFET MENUS

Fork Buffet

Seasonal Melon with Tropical Fruits

Scottish Salmon with Cucumber
Mayonnaise

Loin of Pork with Spiced Fruit chutney

Terrine of Marinated Woodland
Mushrooms

Roulade of Chicken, Pheasant &
Pigeon with Cumberland Sauce

Filo Baskets filled with char-grilled
Vegetables in a Garlic Dressing

Tossed Mixed Salad

Carrot and Coconut Salad

Chick Pea & Watercress Salad

Red Cabbage and Apple Salad

New Potato Salad flavoured with Herbs

Baileys Cheesecake circled with
Butterscotch Sauce

Fresh Filter Coffee with Cream and
Chocolates

£23.25

Decorated Buffet

Prawn & Melon Cocktail with Sparkling
Wine Dressing

Honey Roast Ham with Tomato &
Apricot Chutney

Scottish Salmon with Parsley & Lime
Mayonnaise

Roast Sirloin of Beef with Horseradish
Cream

Sliced Aubergines, marinated in Italian
Dressing, with Feta Cheese

Filo Baskets filled with Char-grilled
Asparagus & Peppers in a Garlic
Dressing

Tossed Mixed Salad, Coleslaw Salad,
Cous Cous Salad,

Tomato and Red Onion Salad, Potato
and Chive Salad

Profiteroles filled with Chantilly cream
in Rich Chocolate Sauce topped with
Shavings of Valrhona

Fresh Filter Coffee with Cream and
Petits Fours

£26.95

Summer Buffet

Honeydew Melon decorated with Seasonal Fruit & Berries steeped in Pimms syrup

Scottish Salmon with Cucumber and Mayonnaise

Cornets of Ham filled with Asparagus

Honey glazed Chicken Breasts

Buttered New Potatoes

Tossed Mixed Salad,

Coleslaw Salad

Potato Salad with Chives

Saffron Rice & Lentil Salad

Asian Beansprout Salad

Lemon Moussecake with Red Fruit Coulis or Fresh Strawberries with Thick Double Cream

French Bread with Cheshire Cheese, Stilton or Brie

Fresh Filter Coffee with Cream and Chocolates

£29.75

All prices are inclusive of VAT & service

EVENING BUFFET MENU'S

FINGER BUFFET

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

Select 5 items for **£7.95**
Additional items **£1.75** each

Assorted Sandwiches
Danish Open Sandwiches
Dim Sum with Chilli Dip v
Tortilla Wraps filled with Mexican Chicken
Ciabattas filled with Sun-blush Tomatoes & Cheese v
Crostoni of Smoked Ham & Apricot Relish
Tandoori Chicken Satay with Mint Yoghurt Dip
Puff Pastry Savouries v
Barbecue Chicken Drumsticks
Vegetable Pakoras v
Mini Prawn Vol-au-Vents
Sesame Prawn Toasts
Spicy Jacket Wedges v
Mini Quiches v
Potato & Feta Cheese Pockets v
Onion Bhaji with Chilli Dip v
Vegetable Sate
Tortilla Chips with Salsa v
Crudities & Dips v

A selection of gateaux and cheesecakes
£3.75 per person

EVENING BUFFET MENU'S

MENU 1

Hand Carved Roasted Pork or Bean Burger with Floury Baps
Served with Sage & Onion Stuffing, Apple Sauce, English & Dijon Mustards

Tossed Mixed Salad
New Potato Salad with Chives
Pasta Neapolitan Salad
Coleslaw Salad

Spicy Potato Wedges

£12.00 per person

MENU 2

Hand Carved Roast Norfolk Turkey or Nut Roast with Floury Baps
Served with Thyme & Parsley Stuffing, Cranberry Relish

Crispy Leaf & Cherry Tomato Salad
Chunky Potato & Shallot Salad
Conchiglie Pasta Salad
Kidney Bean & Sweetcorn Salad

Twister Fries

£12.00 per person

MENU 3

Hand Carved Topside of Beef or Mushroom Roast with Floury Baps
Served with Horseradish, English & Dijon Mustards

Mixed Leaf, Tomato & Cucumber Salad
Sliced Potato in Garlic Mayonnaise
Basmati Rice Salad
Chick Pea, Chilli & Pineapple Salad

Chipped Potatoes

£12.00 per person

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

DRINKS PACKAGES

Outlined below are some suggested drinks packages to accompany your chosen menu.

Please select one package per person, including a non-alcoholic alternative for non-drinkers and children.

Bottles of sparkling mineral water can also be provided at a cost of £2.30 per bottle.

Silver Reception

A glass of Bucks Fizz or non-alcoholic Fruit Cup on arrival

A glass of house wine, red or white with the meal

A glass of sparkling wine for the toast

£10.50

Gold Reception

A glass of either Bucks Fizz, Pimms No 1 or non alcoholic Fruit Cup on arrival

Two glasses of house wine, red or white with the meal

A glass of sparkling wine for the toast

£13.50

Platinum Reception

Two glasses of Bucks Fizz, Kir Royale, sparkling wine or non alcoholic Fruit Cup on arrival

Two glasses of Keele Cellar Selection, red or white with the meal

A glass of champagne for the toast

£19.50

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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 £13.90
A fresh and delicate floral wine with crisp, dry characteristics

3.W Aldridge Estate – Semillon/Chardonnay - Australia £13.90
Well balanced, citrus flavours with a delicious creamy finish

4.W Kintu Sauvignon Blanc – Maule Valley - Chile £13.90
Deliciously crisp dry style with attractive tropical fruit flavours

5.W Pinot Grigio del Veneto - Italy £13.90
Delicate bouquet peachy dry palate with gentle acidity. Well presented

6.W Chateau Anniche – Bordeaux sec - France £13.90
Well balanced, crisp dry flavours with good length

7.W Rioja Vallemayor Blanco - Spain £13.90
A crisp and refreshing dry wine from the Rioja region

8.W Tierra del Fuego - Argentina £13.90
A dry wine full of tropical fresh fruit

9.W Chardonnay, J.C. Beauvoir-Languedoc - France £13.90
Clean and soft rounded Chardonnay fruit, with gentle buttery style flavours

RED

2.R Drostdy-Hof Cape Red - South Africa £13.90
A combination of Pinotage and Shiraz varietals, rich and rounded

3.R Aldridge Estate – Shiraz/Cabernet - Australia £13.90
Full bodied, flavoursome, with a spicy bouquet

4.R Kintu Cabernet Sauvignon – Maule Valley - Chile £13.90
Rich ripe berry fruit on the palate, smooth rounded finish

5.R Montepulciano d’Abruzzo - Italy £13.90
In a rich spicy fruit with a mellow rounded palate

6.R Chateau Anniche – Bordeaux Rouge - France £13.90
Gentle & elegant Cabernet/Merlot fruit flavours with a supple finish

7.R Rioja Vallemayor Tinto - Spain £13.90
Fruit driven, juicy and mellow palate, easy drinking unoaked style

8.R Tierra del Fuego - Argentina £13.90
A full bodied wine of summer red fruits and spice

9.R Black Shiraz-Syrah, J.C. Beauvoir-Languedoc - France £13.90
Spicy blackcurrant fruit, delicious chocolate and peppery flavours

ROSE

Waters Edge – Californian £13.90

SPARKLING

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

CHAMPAGNE

Tribaut Brut N.V. £29.50
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.

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.