



KEELE HALL
WEDDING MENUS:
AUTUMN & WINTER 2010-11

KEELE HALL WEDDING MENUS

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 17.5%.

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

Canapés

The canapé options above are a perfect accompaniment to your arrival drinks either served after your civil ceremony or on arrival at Keele Hall

**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

We have developed a range of drinks packages for your special day from traditional to more contemporary options. These can be found on pages 14 & 15.

AMUSE BOUCHE

Surprise your guests with a mouth teaser – Amuse Bouche

Our Executive chef has developed this selection to tantalise your guests' taste buds and ensure your wedding breakfast starts with the 'wow' factor.

Please select one choice for all guests £3.00

Chinese Spoon of Tomato Mousse with Celery Curls & Pesto (V)

Chinese Spoon of Pickle Mushroom with Rocket & Lemon (V)

Shot Glass of Beetroot & Chilli Soup (V)

Shot Glass of Pea Soup topped with Coconut Foam (V)

Sesame Chicken Lollipop with Sweet Chilli Sauce

Tortellini of Spinach & Ricotta on Mild Mustard Cream (V)

Warm Choux Pastry filled with Curried Crabmeat & Apple

Spicy Kofta Kebab on Cucumber Raita

Fish & Chips in Traditional Cones

Mini Duck Burger with Plum Sauce

Mini Beef Burger with Relish

Mini Sausage and mash with Green Pea Ketchup

Sweet & Sour Pork Ball with Fine Noodles on a Fork

These are chosen in addition to a starter

STARTERS

Roulade of Smoked Salmon <i>filled with Cream Cheese with Lemon Mayonnaise & Mixed Cress</i>	£6.80
Marinated Artichokes, Peppers & Courgettes (V) <i>with Rocket Salad in Snipped Chive Vinaigrette</i>	£5.50
Beetroot finely sliced layered with Creamed Goats Cheese (V) <i>on Cabernet Sauvignon Syrup with Picked Herbs & Cress</i>	£5.30
Staffordshire Game Terrine of Venison & Pigeon <i>served with Spicy Redcurrant & Orange Preserve, Pink Peppercorns</i>	£5.50
Wafers of Seasonal Melon (V) <i>decorated with Berries & Tropical Fruits steeped in Plum Ginger Syrup</i>	£5.00
Tian of Smoked Duck <i>with Mango & Spring Onion Salsa, Honey & Soy Sauce Glaze</i>	£6.50

SOUPS

These soups have been designed based on seasonal fresh ingredients
they will be anything but ordinary!

Choose as a traditional starter course or as an intermediate course to warm your guests after
their starter.

White Bean & Celeriac Soup (V) <i>topped with Truffle Oil</i>	£5.30
Spiced Parsnip Soup (V) <i>flavoured with Indian Herbs & Apples topped with Granary Croutons</i>	£4.50
Rich Cream of Vegetable Soup (V) <i>strewn with Wholemeal Sippets & Herbs</i>	£4.50
Cream of Woodland Mushroom Soup (V) <i>sprinkled with Snipped Chives</i>	£5.30
Tomato & Roasted Pepper Soup (V) <i>topped with Basil Croutons</i>	£5.30
Broccoli & Stilton Soup (V) <i>topped with Parmesan Puff Pastries</i>	£5.30

All prices are inclusive of VAT & service

SORBETS

Lemon Sorbet (V)

Orange Sorbet (V)

Mango Sorbet flavoured with Grand Marnier (V)

Raspberry Sorbet (V)

Pineapple Sorbet with Passion Fruit (V)

Blackcurrant Sorbet spiked with Cassis Liqueur (V)

Please select one choice for all guests all £3.00

Sorbets are perfect after the starter course to cleanse your guests' palettes.

Keele Speciality

**Champagne Sorbet
£5.50**

Real Champagne Real Luxury

INTERMEDIATE COURSE

Indulge in a lavish fish or vegetarian course before the delight of the main course

Roasted Cod on Beurre Blanc <i>with Vegetable Julienne & Grapefruit</i>	£8.50
Quenelle of Salmon Mousse <i>on Noilly Prat Sauce with Pastry Fleurons</i>	£6.50
Timbale of Sole <i>with Red Wine Butter Sauce & Caramelized Fennel</i>	£6.50
Skewer of Button Mushroom in Five Spice Batter (V) <i>on a Nest of Chinese Noodles in Black Bean Sauce</i>	£6.50
Risotto (V) <i>topped with Grilled Tofu, Red Pepper Pesto & Piquillo</i>	£6.50
Tortellini of Spinach & Ricotta Cheese (V) <i>on a Bed of Shredded Celery with Basil Cream</i>	£6.50

MAIN COURSES

Rump of Lamb <i>with Grain Mustard Stuffing & Rosemary Jus Chateau Potatoes Seasonal Baby Vegetables</i>	£17.00
Roast Sirloin of Beef <i>with Yorkshire Pudding & Horseradish Relish Roast Potatoes Cluster of Seasonal Vegetables</i>	£20.00
Rack & Confit of Lamb <i>served with Tarragon Vinegar Jus Fondant Potato topped with Roasted Cherry Tomato and Selected Baby Vegetables</i>	£26.00
Roasted Breast of Guinea Fowl <i>on Orange Stuffing, Crisp Pancetta with Cointreau & Mint Jus Marquis Potatoes and Vegetable Timbale</i>	£20.00
Roulade of Chicken <i>filled with Spinach Mousse wrapped in Prosciutto on Marsala & Thyme Jus Macaire Potatoes, Cluster of Seasonal Vegetables</i>	£16.00
Breast of Chicken <i>served on a Cushion of Savoy Cabbage, Leeks & Fennel with Madeira Jus Chateau Potatoes Tartlet of Vegetables</i>	£16.00
Loin of Pork <i>arranged on a Purse of Celery, Grapes & Walnuts with Stilton Sauce Anna Potatoes Gateau of Vegetables</i>	£17.00
Roasted Duckling <i>served on Rice Cake with a Sauce of Tamarind, Pineapple & Cinnamon Noisette Potatoes Vegetable Stir-Fry</i>	£19.00
Fillet of Beef <i>on Parfait of Chicken topped with Croutons & Lardons of Bacon on Claret & Truffle Jus Parmentier Potatoes Baby Vegetable Selection</i>	£29.00
Roast Turkey <i>accompanied by Chestnut Stuffing, Chipolatas & Cranberry Relish, Roast Potatoes Cluster of Seasonal Vegetables</i>	£16.00

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

Portabella Mushroom Stack (V)

layered with Shallot & Lentil puree served on Smoked Paprika Sauce

Sweet Potato & Pimento Rice Cakes (V)

served on a Sauce of Creamed Coriander with Curry Roasted Root Vegetables

Grilled Tofu topped with Asparagus & Roasted Cherry Tomatoes (V)

on Roquette Pesto

Artichoke, Green Bean & Pine Nut Risotto (V)

flavoured with Parmesan Shavings & Parsley

Spicy Aubergine & Chick Pea Ragout (V)

with Couscous & Citrus Fruits

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

DESSERTS

Profiteroles on Chocolate Sauce (V) <i>Choux Pastry Buns filled with Chantilly cream served on a pool of rich Chocolate Sauce</i>	£5.30
Crème Brûlée (V) <i>Flavoured with Spiced Ginger topped with fine Sugar Glaze accompanied by Lemon Shortbread</i>	£5.30
Fruits of the Forest Pavlova (V) <i>crisp Light Meringue filled with Strawberries, Blackcurrants, Redcurrants & Blackberries arranged on Cassis Coulis</i>	£5.50
Raspberry & Mascarpone Cheesecake <i>topped with White Chocolate Spears on Mango Coulis</i>	£5.50
Praline Chocolate Mousse (V) <i>served in a Brandy Snap basket arranged with Butterscotch Sauce</i>	£5.30
Poached Pear with Peach & Almond Mousse <i>served with Vanilla Biscuits & Coulis of Red Fruits</i>	£5.30
Strudel of Apples & Black Cherries (V) <i>fine Pastry layers encasing Spiced Apples and Black Cherries accompanied by Amaretto flavoured Sauce Anglaise</i>	£5.30
Delice of Chocolate Torte <i>served with Baileys foam with Caramel Hazelnut & Chocolate Shavings</i>	£5.30
Spiced Apple, Sultana & Lemon Pie (V) <i>served with Vanilla Custard</i>	£5.30

Unable to decide on just one dessert?
Offer your guests a trio of miniature desserts.

Keele Speciality

**Trio of Praline Chocolate Mousse, Raspberry & Mascarpone
Cheesecake & Meringue of Citrus Fruits (V)**

£8.50

Or

**Trio of Poached Pear in Port Wine Syrup, Chocolate Brownie with
Hazelnut Cream & Lemon and Mint Mousse Meringue (V)**

£8.50

CHEESEBOARDS

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 accompanied with Celery, Grapes and Savoury Biscuits</i>	£5.50
Platter of Assorted Cheeses <i>accompanied with Celery, Grapes and Savoury Biscuits (based on a table of 8)</i>	£40.00

COFFEE

Fresh Filter Coffee with Cream	£2.30
Fresh Filter Coffee with Cream and After Dinner Mints	£2.70
Fresh Filter Coffee with Cream and Belgian Chocolates	£4.00

Complete your Wedding Breakfast in style.

Keele Speciality

Fresh Filter Coffee with Home Made Petit Fours

£5.00

WEDDING BREAKFAST BUFFET MENUS

These buffet choices are ideal for a less formal wedding breakfast and offer a real wow factor.

Starter and dessert options are served to guests at the tables. Main course choices are served by our chef from a central area.

This type of menu also allows a great deal of choice for your guests.

Buffet 1

Seasonal Melon steeped in Apple & Ginger Syrup with a Compote of Fruits

Scottish Salmon with Dill Mayonnaise
Honey Roast Ham with Tomato & Tarragon Chutney

Terrine of Marinated Woodland Mushrooms

Portions of Chicken glazed with Honey & Mustard

Filo Crowns of Couscous, Spices & Tofu on Chilli Sauce

Tossed Mixed Salad
Sweetcorn & Kidney Bean Salad
Carrot & Raisin Salad
Red Cabbage and Apple Salad
Potato Salad flavoured with Chives

Autumn Berry Pudding
with Crème Fraîche

Meringues with Baileys Mousse & Caramel Sauce

Fresh Filter Coffee with Cream and Chocolates

£29.00 per person

Buffet 2

Terrine of Game flavoured with Juniper on Cumberland Sauce

Turkey with Cranberry Pears
Roulade of Salmon with Parsley & Lime Mayonnaise

Roast Sirloin of Beef with Horseradish Cream

Spinach & Cream Cheese Tart
Mushroom & Lentil Parcels with Five Spice Dressing

Tossed Mixed Salad
Coleslaw Salad
Couscous Salad
Tomato and Red Onion Salad
Potato and Chive Salad

Profiteroles filled with Chantilly cream in Rich Chocolate Sauce

Tarte Tatin with Crème Fraîche

Fresh Filter Coffee with Cream and Petit Fours

£32.00 per person

All prices are inclusive of VAT & service

EVENING BUFFETS

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

FINGER BUFFET SELECTOR

Select 5 items for £9.95 per person

Additional items £1.75 each per person

Assorted Sandwiches with a selection of cold fillings
Danish Open Sandwiches with a selection of cold fillings
Tortilla Wraps filled with a selection of cold fillings
Ciabattas filled with a selection of cold fillings
Cheese Oatcakes (V)

Spicy Jacket Wedges (V)
Bombay Potatoes (V)

Mini Prawn & Savoury Mushroom Vol-au-Vents
Mini Vegetable Quiches (V)

Onion Bhaji with Chilli Dip (V)
Spinach Pakoras & Chilli Dip (V)
Goujons of Plaice with Tartar Sauce
Chicken Yakitori with Sweet & Sour Dip
Tandoori Chicken Satay with Mint Yoghurt Dip
Barbecue Chicken Drumsticks

Assorted Vegetable Crudities & Dips (V)
Coleslaw Salad (V)
New Potato Salad with Chives (V)
Iceberg, Tomato & Mint Salad (V)
Mixed Bean Salad (V)

A selection of gateaux and cheesecakes

£4.00 per person

All prices are inclusive of VAT & service

EVENING BUFFET 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

£12.50 per person

EVENING BUFFET 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

£12.50 per person

EVENING BUFFET 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

£12.50 per person

Late Night Snacks!

End your evening by pre booking a late night snack

Choose from:

Tortilla Chips, Nuts & Dips	£1.70 per person
Bacon Rolls with Ketchup	£2.00 per person
Beef & Vegetarian Burgers	£2.50 per person

All prices are inclusive of VAT & service

DRINKS PACKAGES

Outlined below are our suggested drinks packages for your special day.

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

Bottles of sparkling mineral water can also be provided at a cost of £2.40 per bottle.

Bronze Reception

A glass of Bucks Fizz or Non Alcoholic Fruit Punch on arrival

A glass of House Red or White wine with the meal

A glass of Sparkling Wine for the toast

£11.20 per person

Silver Reception

A glass on arrival of 2 choices from the silver reception below

Two glasses of House Red or White wine with the meal

A glass of Sparkling Wine for the toast

£14.50 per person

Gold Reception

Two glasses on arrival of 2 choices from the gold reception below

Two glasses of wine from the Special Cellar Selection wine list with the meal

A glass of Sparkling Wine for the toast

£19.50 per person

Platinum Reception

Two glasses on arrival of 3 choices from the platinum reception below

Two glasses of wine from the Special Cellar Selection wine list with the meal

A glass of Champagne for the toast

£23.50 per person

Silver Reception

Sparkling Wine
Bucks Fizz
Pimms No 1 Cup
Pimms No 3 Winter Cup
Sol Mexican Beer
Mulled Wine

Gold Reception

Any item from the Silver Reception choice
Kir
Pomegranate Fizz
Summer Fruit Punch
Budweiser Beer

Platinum Reception

Any from Silver & Gold plus
Fraise Royale
Champagne
Titanic White Star
Magners Irish Cider
Magners Pear Cider

All prices are inclusive of VAT & service

RECEPTION DRINKS

Bucks Fizz <i>Sparkling wine and fresh orange juice.</i>	£4.70 per glass
Kir <i>Sparkling wine and crème de cassis blackcurrant liqueur.</i>	£4.70 per glass
Pomegranate Fizz <i>Pomegranate juice and sparkling wine.</i>	£4.70 per glass
Fraise Royale <i>Champagne and crème de fraise strawberry liqueur</i>	£6.00 per glass
Pimms No.1 Cup <i>Traditional pimms and lemonade garnished with cucumber, strawberry, lemon, orange and mint.</i>	£4.00 per glass
Pimms No.3 Winter Cup <i>Pimms winter cup mixed with apple juice and garnished with orange and apple. Served warm.</i>	£4.20 per glass
Mulled Wine <i>Traditional mulled wine flavoured with spices and citrus fruit. Served warm.</i>	£4.20 per glass
Fruit Punch <i>A combination of rum and apricot brandy mixed with lime, lemonade and fruit juices</i>	£4.70 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 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

Still or Sparkling Water	£2.40 (700ml)
Orange Juice by the jug	£4.70
Non Alcoholic Fruit Punch <i>A blend of cordials, lemonade and fresh fruit by the jug</i>	£4.70
Warm Winter Punch <i>A blend of apple juice, blackcurrant & spices. Served warm by the jug.</i>	£4.70

All prices are inclusive of VAT & service

SPECIAL CELLAR SELECTION

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

1	Cuvee Tradition French Medium Dry White	£13.30
2	Drostdy - Hof Chenin Blanc - South Africa <i>A fresh and delicate floral wine with crisp, dry characteristics</i>	£14.30
3	Aldridge Estate – Semillon/Chardonnay - Australia <i>Well balanced, citrus flavours with a delicious creamy finish</i>	£14.30
4	Kintu Sauvignon Blanc – Maule Valley - Chile <i>Deliciously crisp dry style with attractive tropical fruit flavours</i>	£14.30
5	Pinot Grigio del Veneto - Italy <i>Delicate bouquet and peachy dry palate with gentle acidity.</i>	£14.30
6	Riesling ‘Flying Goose’ – Germany <i>Fresh grapey style, clean crisp medium dry finish</i>	£14.30
7	Chardonnay/Torrontes, Tierra de Luna <i>Soft peachy fruits with a dry refreshing palate and balanced aftertaste</i>	£14.30
8	Chardonnay, J.C. Beauvoir-Languedoc – France <i>Clean and soft rounded Chardonnay fruit, with gentle buttery style flavours</i>	£14.30
9	Sparkling - De Perriere Chardonnay Brut N.V. <i>This is a premium French sparkling wine, from the Burgundy region.</i>	£18.50
10	Champagne - Tribaut Brut N.V. <i>Champagne of superior quality from the House of Tribaut</i>	£31.00
RED		
11	Cuvee Tradition French Mellow Red	£13.30
12	Drostdy-Hof Cape Red - South Africa <i>A combination of Pinotage and Shiraz varietals, rich and rounded</i>	£14.30
13	Aldridge Estate – Shiraz/Cabernet - Australia <i>Full bodied, flavoursome, with a spicy bouquet</i>	£14.30
14	Kintu Cabernet Sauvignon – Maule Valley - Chile <i>Rich ripe berry fruit on the palate, smooth rounded finish</i>	£14.30
15	Montepulciano d’Abruzzo - Italy <i>In a rich spicy fruit with a mellow rounded palate</i>	£14.30
16	Chateau Anniche – Bordeaux Rouge - France <i>Gentle & elegant Cabernet/Merlot fruit flavours with a supple finish</i>	£14.30
17	Syrah/Malbec, Tierra de Luna - Argentina <i>Smooth texture, red fruits linger on the palate with hints of spice.</i>	£14.30
18	Black Shiraz-Syrah, J.C. Beauvoir-Languedoc - France <i>Spicy blackcurrant fruit, delicious chocolate and peppery flavours.</i>	£14.30
19	Rioja Vallemayor Tinto - Spain <i>Fruit driven, juicy and mellow palate, easy drinking unoaked style.</i>	£14.30
20	Rose - White Zinfandel (Blush) Waters Edge – California <i>A popular medium/sweet easy drinking Rose wine.</i>	£13.30
21	Rose - Syrah (Shiraz) - France <i>Well balanced, crisp dry and refreshing strawberry fruit flavours with good length</i>	£14.30

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.