



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

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

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

# 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

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

# MAIN COURSES

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

# 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

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

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

<b>Continental Cheese Board</b> <i>a selection of traditional European Cheeses served with Celery, Grapes and Savoury Biscuits</i>	<b>£5.50</b>
<b>British Cheese Board</b> <i>a selection of Cheeses from Britain accompanied with Celery, Grapes and Savoury Biscuits</i>	<b>£5.50</b>
<b>Platter of Assorted Cheeses</b> <i>accompanied with Celery, Grapes and Savoury Biscuits (based on a table of 8)</i>	<b>£40.00</b>

# COFFEE

<b>Fresh Filter Coffee with Cream</b>	<b>£2.30</b>
<b>Fresh Filter Coffee with Cream and After Dinner Mints</b>	<b>£2.70</b>
<b>Fresh Filter Coffee with Cream and Belgian Chocolates</b>	<b>£4.00</b>

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

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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 (v)

\*\*\*\*

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 (v)  
Mushroom & Lentil Parcels with Five Spice Dressing (v)

\*\*\*\*

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**

# 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**

## **EVENING BUFFET 1**

Hand Carved Roasted Pork or Bean Burger with Flourey 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 Flourey 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 Flourey 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:**

<b>Tortilla Chips, Nuts &amp; Dips</b>	<b>£1.70 per person</b>
<b>Bacon Rolls with Ketchup</b>	<b>£2.00 per person</b>
<b>Beef &amp; Vegetarian Burgers</b>	<b>£2.50 per person</b>

# 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

# RECEPTION DRINKS

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

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

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