

Reception

RECEPTION NIBBLES

£2.25 per person

Smokehouse Mixed Nuts, Vegetable Crisps, Bombay Mix and Salted Popcorn (Vg)

CANAPES

Choose 3 – £5.30

Choose 4 – £7.10

Choose 5 – £8.85

Mini Toad in the Hole

Chipolata Sausage served in a Savoury Batter Case

Sweet Chilli Prawn Tartlets

Crisp Mini Tartlets of Atlantic Prawns in Mild Sweet Chili Sauce

Oriental Vegetable Spring Rolls with Hoisin Dip (Vg)

Mini Spring Rolls filled with Oriental Style Vegetables with Hoisin Dip

Vine Plum Tomato, Spring Onion and Sweet Basil Bruschetta (Vg)

Crisp Toasted Bread topped with Plum Tomato, Spring Onions and Basil Oil

Crisp Vegetable Tempura with Wasabi Mayonnaise (Vg)

Selected Vegetables coated in Asian Style Batter with Japanese Horseradish Dip

Sticky Honey and English Grain Mustard Chipolatas

Pork Chipolatas baked in Honey with Seed Grain Mustard

Mini Cottage Pies topped with Chive Mash

Tartlets topped with Savoury Beef Mince and Mashed Potato flavoured with Chives

Mini Ravioli with Pesto Sauce on Lucky Spoons

Pasta Pocket filled with Beef coated in Pesto of Basil and Pine Nuts

Bite Size Hummus and Red Pepper topped Pitta

Mini Pitta Shapes topped with Hummus and Grilled Pimento

Piquant Mexican Chicken with Mango Yogurt Dip

Spicy Chicken Lollipops served with Mango Yogurt Sauce

Cherry Tomato, Mozzarella and Basil Skewers (V)

Cocktail Stick threaded with Sweet Cherry Tomato, Mozzarella Cheese and dressed with Basil Oil

Onion Bhaji with Mint Yogurt Dip (V)

Crispy Onion Savoury with a Dip of Yogurt and Mint

Ricotta Stuffed Prosciutto and Charentais Melon

Ricotta Cheese wrapped with Cured Meat on Sweet Melon

Oak Smoked Salmon, Cream Cheese and Dill on Rye Bread

Scottish Salmon lightly Smoked, piped with Cream Cheese on Rye Bread Croute

Duck Spring Rolls with Sweet Plum Dip

Crisp Chinese Rolls filled with Duck flavoured with Five Spice, served with Sweet Plum Dip

Savoury Woodland Mushroom Tartlets (Vg)

Crisp Mini Tartlets topped with Exotic Mushrooms flavoured with Herbs

Smoked Salmon Threads and Crème Fraiche Blinis

Mini Buckwheat Pancake topped with Crème Fraiche and Smoked Salmon Slivers

Feta Cheese, Spinach and Sun-Dried Tomato Filo Tarts (V)

Crisp Mini Tartlets topped with Spinach, Feta Cheese Cube and Tangy Tomato

Plaice Goujons with Tartar Sauce

Fingers of Plaice coated in Crispy Crumbs served with a Tartar Sauce

Mini Beef Burgers

Small Burger Buns filled with a Burger, topped with Relish

Bruschetta with Rare Roast Beef and Creamed Horseradish

Crisp Toasted French Bread topped with Beef cooked Rare and Horseradish

Tempura Battered Tiger Prawns with Sweet Chilli Sauce

King Prawns coated in a Spicy Batter, served with a Sweet Chilli and Tomato Sauce

Lemon, Chorizo and Chicken Skewers

Mini Skewers threaded with Chicken Breast and Chorizo Marinated in Lemon Juice

BBQ Pulled Pork and Coleslaw Buns

Tender cooked Pork flavoured with BBQ Sauce served with Coleslaw in Miniature Buns

Starters

If you wish to you can select a choice of starter, main course and dessert for your guests. If you do so, it is essential that you provide a pre-order with a table plan and place cards.

STARTERS

Please select two starter options for your guests to choose from:

Chargrilled Goats Cheese, Heritage Tomatoes with Rocket Salad drizzled with Basil Vinaigrette (V) – £6.50

Salad of Goats Cheese coupled with Locally Grown Tomatoes with Rocket Salad and Basil Dressing

Thai Salmon Fish Cakes presented on Herb Salad and Daikon with Cucumber Dipping Sauce – £8.00

Asian Style Fish Cakes on a Salad of Micro Greens with White Radish and a Cucumber Dip

Trio of Melon with Compressed Watermelon, Raspberries and Pomegranate (Vg) – £5.50

Honeydew, Watermelon and Charentais Melon decorated with Pomegranate Jewels and Plump Raspberries

Oak Smoked Salmon on Baby Leaf Salad with Capers, Lime and Horseradish – £7.50

Slices of Scottish Smoked Salmon with locally selected Salad Leaves, Spicy Capers, Lime and Horseradish

Smoked Duck Breast on Oriental Leaf Salad with Plum and Ginger Dressing – £8.00

Salad of Chinese Leaves topped with slices of Smoked Duck Breast with a Dressing of Plums and Ginger

SOUPS – £4.50

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

All our soups are served with freshly baked rolls

Forest Mushroom and Tarragon Soup topped with Crème Fraiche (V)
Blended Woodland Mushroom Soup flavoured with Crème Fraiche and Fresh Tarragon

Velvety, Spiced Sweet Potato and Corn Soup with Tortilla Chips (Vg)
Smooth and rich soup of Sweet Potatoes with Niblet Sweetcorn served with Nachos

Sun-Kissed Tomato and Basil Soup (V)
Topped with Granary Croutons

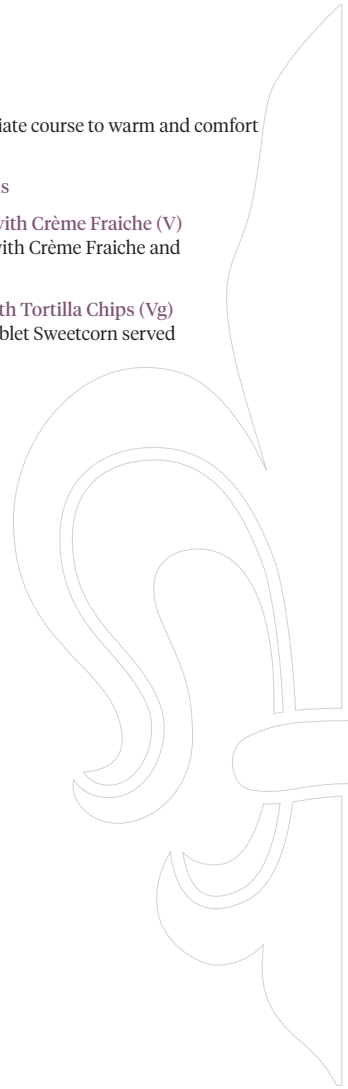
Watercress and Potato Soup (V)
Served with Sippets

SORBET – £3.05

Lemon Sorbet (V)
Tangy Lemon flavoured water ice

Raspberry Sorbet (V)
Luscious Raspberry flavoured water ice

Blackcurrant Sorbet (V)
Juicy Blackberry flavoured water ice



Main Course

MAIN COURSE

Please select two meat/fish options and one vegetarian option for your guests to choose from:

Roasted Rump of Lamb – £21.00

Flavoured with Rosemary and Garlic served with Roasted Tomato and Shiraz Jus, Celeriac, Potato Dauphinoise and Seasonal Vegetable Cluster

Pot Roasted Beef in Staffordshire Ale – £15.00

With Porcini Mushrooms, Fondant Potato and Seasonal Vegetable Cluster

Loin of Pork – £12.00

Served with Caramelised Apple and Cider Gravy, Parmentier Potatoes and Seasonal Vegetable Cluster

Cannon of Sirloin Beef – £16.50

Topped with Smoked Bacon Lardons, Shallot and Button Mushrooms on a Sauce of Ale, Fondant Potato and Seasonal Vegetable Cluster

Scottish Salmon Fillet – £14.50

Served with Tender Asparagus Tips and Baby Carrots with Citrus Hollandaise, Noisette Potatoes and Seasonal Vegetable Cluster

Oven Roasted Supreme of Chicken – £14.50

Filled with Sun-Dried Tomatoes, Cream Cheese and Spinach Prosciutto Crisp, Sauvignon Sauce, Château Potatoes and Seasonal Vegetable Cluster

Breast of Turkey – £14.50

With Sage and Onion Stuffing, Cranberry Relish, Chipolatas, Roast Potatoes and Seasonal Vegetable Cluster

Duo of Lamb – £19.50

Served with Mini Herb Crusted Rack, Hotpot with Rich Gravy and Mint Sauce, Boulangère Potatoes and Seasonal Vegetable Cluster

Chargrilled Fillet of Cod – £13.00

With Roasted Cherry Tomatoes, Courgette Ribbons and Oregano Butter, Parmentier Potatoes in Basil and Seasonal Vegetable Cluster

Seared Breast of Duck – £19.00

Served with Orange and Cointreau Jus, Toasted Kumquats in Chive Essence with Marquis Potatoes and Seasonal Vegetable Cluster

Pan Fried Fillets of Seabass – £20.00

Cooked in Herb Oil, served with Roasted Fennel accompanied by Sauce Vierge, Noisette Potatoes and Seasonal Vegetable Cluster

Corn Fed Chicken Breast – £15.50

In a Tangy Lemon and Tarragon Sauce with Sweet Pickled Peppers, Rissolee Potatoes and Seasonal Vegetable Cluster

VEGETARIAN AND VEGAN ALTERNATIVES

Filo Tart of Vine Tomatoes and Basil (Vg) – £15.50

Circled with Lentil Mosaic, Parmentier Potatoes and Seasonal Vegetable Cluster

Baked Avocado (Vg) – £16.50

Filled with Soya Prawns and Vegan Cheese on Rich Tomato Sauce, served on a Cluster of Seasonal Vegetables with Parsley Potatoes

Roulade of Sweet Potato (Vg) – £13.50

Flavoured with Moroccan Spices on Cumin and Almond Milk Sauce with Parisienne Potatoes and Seasonal Vegetable Cluster

Quorn Fillets (V) – £13.50

Under a Blanket of Mushroom Sauce, Fragrant Spiced Vegetable Tartlet, Seasonal Vegetable Cluster and Marquis Potatoes

Strips of Soy Chicken (Vg) – £13.50

On Smokey Barbecue Sauce topped with Shredded Spring Onions accompanied by Spiced Potato Wedges and Seasonal Vegetable Cluster

Woodland Mushroom Wellington (Vg) – £17.00

Flavoured with Almonds and Herbs served on Madeira Sauce with Château Potatoes and Seasonal Vegetable Cluster

Butternut Squash and Sun-Dried Tomato Risotto Cake (Vg) – £13.50

With Savoury Coconut Bacon and Oat Milk Sauce Sauté Potatoes and Seasonal Vegetable Cluster

Desserts and Coffee

DESSERTS

Sticky Toffee and Date Pudding (V) – £6.25
With Butterscotch Sauce and Salted Caramel Ice Cream

Baked Conference Pear and Maple Syrup Tart (Vg) – £5.00
Brushed with Apricot Preserve served with Clotted Coconut Cream

Traditional French Apple Tart (V) – £7.90
Served with Clotted Devon Cream

Chocolate Brownie (V) – £6.25
With Strawberries and Cornish Ice Cream (can be served vegan pre-order required)

Crisp Mille Feuille of Raspberries (V) – £5.75
Layered with Whipped Chantilly Cream on a Pool of Red Fruit Coulis

Crème Brûlée (V) – £5.75
Studded with Blackcurrants served with Shortbread Fingers and Sweet Pickled Blueberries

Rich Chocolate Tart (Vg) – £7.25
Topped with Torched Bananas served with Coconut Cream Whip

Warm Raspberry and Coconut Sponge (Vg) – £5.55
With Crème Anglaise, Peaches and Pomegranate

Blackcurrant and Apple Crumble (Vg) – £5.75
With Almond Milk Custard and Forest Fruits

Salted Caramel Cheesecake (Vg) – £7.90
Served on Soya Custard with Popcorn

CHEESE

Cheeseboard of British and Continental Cheeses (V) – £6.00
Served with Selected Biscuits, Celery and Grapes

Platter for Assorted Cheeses (V) – £48.00
Served with Celery, Grapes and Savoury Biscuits (8-10 people)

COFFEE

Fresh Filter Coffee with Cream or Tea (V) – £2.45

Fresh Filter Coffee with Cream or Tea and After Dinner Mints (V) – £2.85

Fresh Filter Coffee with Cream or Tea and Belgian Chocolates (V) – £4.25

Fresh Filter Coffee with Cream or Tea and Lemon Shortbread (V) – £2.85

WEDDING AFTERNOON TEA – £27.00 per person

There is something quintessential and decadent about an English Afternoon Tea. Our Wedding Afternoon Tea lets you enjoy a more informal setting and be able to mingle with your guests.

Afternoon Tea Menu

Selection of finger sandwiches and soft rolls with fillings of:

- Tuna and Cucumber, Egg Mayonnaise and Rocket (V), Cheddar and Pickle (V), Honey Roast Ham and Tomato Relish, Turkey and Stuffing, Cream Cheese and Chive (V), Hummus and Caramelised Red Onion Chutney (Vg), Beetroot and Red Leicester (V)
- Crayfish Cocktail and Cos Lettuce
- Hoi Sin Duck, Cucumber and Romaine Mini Wraps
- Coronation Quorn and Peppers Mini Wraps (Vg)
- Asparagus and Parmesan Frittata Bites (V) or Roasted Pepper and Feta Frittata Bites (V)
- Pork and Chorizo Sausage Roll or Pork and Black Pudding Sausage Roll or No-Sausage Roll (Vg)
- Chicken Skewers – Satay, Cajun or Tandoori
- Cheddar Cheese Straws (V)
- Savoury Scones with Mango Chutney and Rocket (V)
- Roasted Mediterranean Vegetable Bruschetta with Balsamic Glaze (Vg)
- Smoked Salmon and Cream Cheese Blinis
- Sweet Potato and Walnut Koftas (Vg)
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- Homemade Scones with Clotted Cream and Strawberry Preserve (V)
- Assorted Mini Cakes (V) including Mini Eclairs, Lemon Drizzle, Bakewell, Victoria Sponge, Chocolate Cake, Mini Fruit Tarts
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- Freshly Brewed Coffee and a selection of Finest Teas and Infusions

Signature Menus

MENU 1

Watermelon Salad (Vg)
Compressed Watermelon, Raspberries and Pomegranate

Oven Roasted Supreme of Chicken
Filled with Sun-Dried Tomatoes, Cream Cheese and Spinach Prosciutto Crisp,
Sauvignon Sauce, Seasonal Vegetable Cluster and Potatoes

Chocolate Brownie (V)
With Warm Chocolate Sauce and Ice Cream

Freshly Brewed Coffee with Cream and Lemon Shortbread (V)
(Can be served vegan pre-order required)

£25.00 per person

MENU 2

Spiced Sweet Potato and Corn Soup (Vg)
With Tortilla Chips

Roasted Rump of Lamb
Flavoured with Rosemary and Garlic served with Roasted Tomato and Shiraz Jus,
Celeriac, Potato Dauphinoise and Seasonal Vegetable Cluster

Baked Conference Pear and Maple Syrup Tart (Vg)
Brushed with Apricot Preserve served with Clotted Coconut Cream

Freshly Brewed Coffee with Cream and Chocolates (V)

£32.50 per person

MENU 3

Chargrilled Goats Cheese, Heritage Tomatoes with Rocket Salad drizzled with
Basil Vinaigrette (V)
Salad of Goats Cheese coupled with Locally Grown Tomatoes with Rocket Salad
and Basil Dressing

Pot Roasted Beef in Staffordshire Ale
With Porcini Mushrooms, Fondant Potato and Seasonal Vegetable Cluster
and Potatoes

Crème Brûlée
Studded with Blackcurrants served with Shortbread Fingers and Sweet
Pickled Blueberries

Freshly Brewed Coffee with Cream and Chocolate Mints (V)

£28.50 per person

MENU 4

Chargrilled Goats Cheese, Heritage Tomatoes with Rocket Salad drizzled with
Basil Vinaigrette (V)
Salad of Goats Cheese coupled with Locally Grown Tomatoes with Rocket Salad
and Basil Dressing

Scottish Salmon Fillet
Served with Tender Asparagus Tips and Baby Carrots with Citrus Hollandaise,
Noisette Potatoes and Seasonal Vegetable Cluster

Rich Chocolate Tart (Vg)
Topped with Torched Bananas served with Coconut Cream Whip

Freshly Brewed Coffee with Cream and Turkish Delight (V)

£29.00 per person

Staffordshire Signature Menus

STAFFORDSHIRE SIGNATURE MENU 1

Salad of Pea Shoots, Goats Cheese Curd and Pickled Beets (V)
With Apple and Honey Dressing

Longton Leek and Potato Broth (V)
With Wholemeal Bread

Moorland Beef Steak in Black Ale Sauce
With Shallots and Smoked Ham Seitan Round topped with Soya Bacon on
Oyster Mushroom Sauce

Tempeh Pieces (Vg) (Pre-order required)
In Lentil and Leek Sauce with Crispy Root Vegetables

Seasonal Vegetables and Potatoes (Vg)

Keele Chocolate Meringue (V)
Layered with Raspberry Mousse and White Chocolate

Freshly Brewed Coffee with Cream and Newcastle Biscuits (V)

£28.50 per person

STAFFORDSHIRE SIGNATURE MENU 2

Tamworth Ham Hock Terrine
Served with Homemade Piccalilli and Toasted Bread

Breast of Chicken
Served with Staffordshire Wine Sauce and Cheddleton Cheese Truffle

Tempeh Pieces (Vg) (Pre-order required)
In Lentil and Leek Sauce with Crispy Root Vegetables

Seasonal Vegetables and Potatoes (Vg)

Pot of Trentham Cocoa Bake (V)
With Raspberries and Marmalade topped with Chocolate Scrolls

Freshly Brewed Coffee with Cream and Mrs Sneyds Crunchy Biscuits (V)

£26.00 per person

STAFFORDSHIRE SIGNATURE MENU 3

Stafford Asparagus Salad (V)
With Deep Fried Madeley Egg

'Lobby Style' Beef Steak
With Onions, Swede, Carrots and Potato

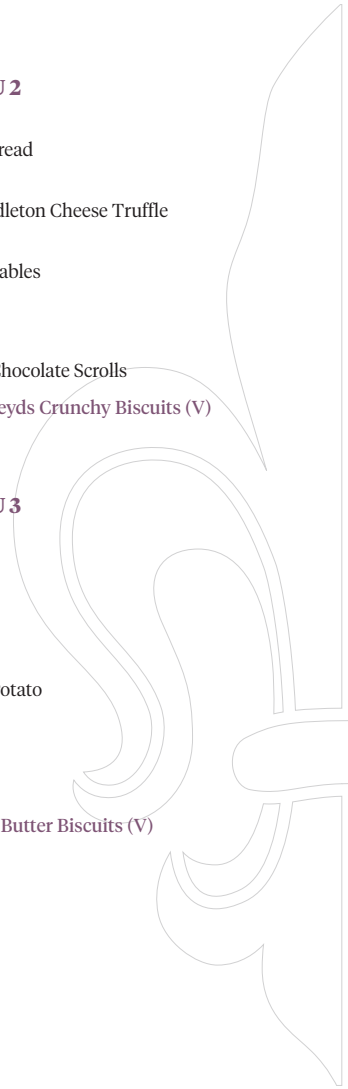
Vegan Lobby (Vg) (Pre-order required)
With White Beans, Onions, Swede, Carrots and Potato

Seasonal Vegetables and Potatoes (Vg)

Tart of Burton Custard with Strawberries (V)
Clotted Cream and Ginger Snap

Freshly Brewed Coffee with Cream and Cherry Butter Biscuits (V)

£26.00 per person



Evening Buffet Menus

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

EVENING BUFFET 1 – £13.50 per person

- Flourey Bap filled with Beef, or Mushroom Roast Stuffing (Vg), Apple Sauce, English and Dijon Mustards
- Spicy Potato Wedges (Vg)
- Tossed Mixed Salad (Vg)
- New Potato Salad and Chives (Vg)
- Pasta Neapolitan Salad (Vg)
- Coleslaw Salad (Vg)

EVENING BUFFET 2 – £12.95 per person

- Roast Norfolk Turkey or Nut Roast (Vg) with Flourey Baps served with Thyme and Parsley Stuffing and Cranberry Relish
- Spicy Potato Wedges (Vg)
- Tossed Mixed Salad (Vg)
- New Potato Salad and Chives (Vg)
- Pasta Neapolitan Salad (Vg)
- Coleslaw Salad (Vg)

EVENING BUFFET 3 – £12.95 per person

- Roasted Pork or Bean Burger (Vg) with Flourey Baps served with Sage and Onion Stuffing, Apple Sauce, English and Dijon Mustards
- Spicy Potato Wedges (Vg)
- Tossed Mixed Salad (Vg)
- New Potato Salad and Chives (Vg)
- Pasta Neapolitan Salad (Vg)
- Coleslaw Salad (Vg)

EVENING BUFFET 4 – £12.95 per person

- Lamb Shish or Falafel (Vg) in Flatbread served with Mixed Salad and Garlic Mayo
- Piri Piri Potato Wedges (Vg)
- Tossed Mixed Salad (Vg)
- New Potato Salad with Chives (Vg)
- Pasta Neapolitan Salad (Vg)
- Coleslaw Salad (Vg)

EVENING BUFFET 5 – £12.95 per person

- Marinated Chicken in Barbecue Sauce or Barbecue Soya Strips (Vg) in Tortilla Wraps
- Chipped Potatoes (Vg)
- Tomato Salsa (Vg)
- Tossed Mixed Salad (Vg)
- New Potato Salad with Chives (Vg)
- Pasta Neapolitan Salad (Vg)
- Coleslaw Salad (Vg)

Evening Buffet Menus

FINGER BUFFET SELECTOR

Select five items – £14.95 per person

Additional items – £2.25 per person

- Sandwiches
- Open Sandwiches
- Tortilla Wraps
- Ciabattas

The above are Filled or Topped with a Range of various Meat, Fish and Vegetarian options.

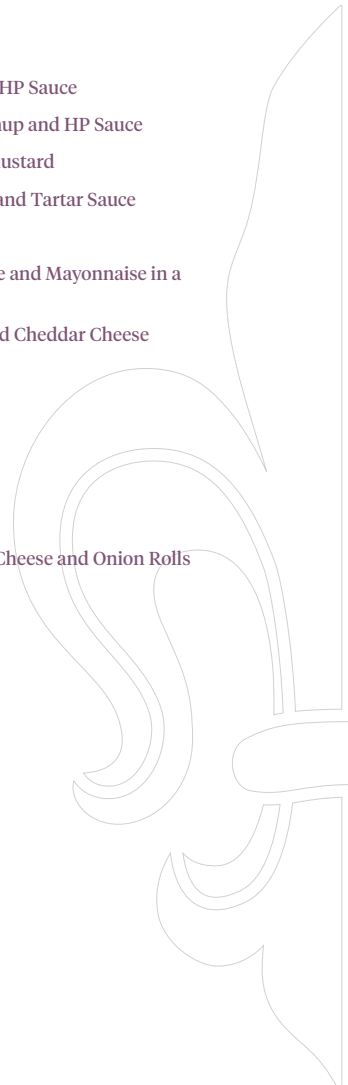
- Staffordshire Oatcakes with Cheese (V)
- Spicy Jacket Potato Wedges (Vg)
- Herby Potatoes (Vg)
- Mini Prawn Vol au Vent
- Mini Mushroom Vol au Vent (V)
- Mini Vegetable Quiches (V)
- Onion Bhaji with Chilli Dip (Vg)
- Spinach Pakoras and Chilli Dip (Vg)
- Goujons of Plaice with Tartar Sauce
- Mini Fish and Chips
- Chicken Lollipop with Sweet and Sour Dip
- Tandoori Chicken Skewers with Mint Yoghurt Dip
- Barbecue Chicken Skewers

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- Assorted Vegetable Crudities and Dips (Vg)
 - Mixed Salad of Cherry Tomatoes, Cucumber and Salad Leaves (Vg)
 - Coleslaw Salad (Vg)
 - Diced Potato and Chive Salad (Vg)
 - Penne Pasta Salad with Olives, Basil and Peppers (Vg)

- Crispy Bacon Bap with Tomato Ketchup and HP Sauce
- Cumberland Sausage Bap with Tomato Ketchup and HP Sauce
- Hot Dogs with Fried Onions and American Mustard
- Fish Finger Sandwich with Tomato Ketchup and Tartar Sauce
- Pizza Slices with assorted toppings
- Cajun Chicken with Shredded Iceberg Lettuce and Mayonnaise in a Flat Bread
- Staffordshire Oatcakes with Bacon and Grated Cheddar Cheese
- Buckets of Fish Goujons and Chips
- Baskets of Chicken Goujons and Chips
- Mini Beef Burger and Chips
- Mexican Chicken Skewers
- Sticky Sausages
- A selection of homemade Sausage Rolls and Cheese and Onion Rolls
- Spicy Potato Wedges with Salsa Dip
- Croque Monsieur

Supplement of £4.50 per person

- A selection of Gâteaux and Cheesecakes



Evening Only Reception

The following buffet menus are available for an evening only reception in Keele Hall.

Please select one vegetarian/vegan and two meat or fish options, with one potato and two salad/vegetable items.

Please select a choice of two desserts which will be served from the buffet table.

£19.95 per person

Choose 2 meat/fish and 1 vegetarian from below:

- Lasagne and Garlic Slices
- Chilli Con Carne and Rice
- Chicken Tikka Masala and Rice
- Beef in Ale with Beef Dumplings
- Sweet and Sour Pork with Noodles
- Chicken in a Port Wine Sauce with Mushroom and Bacon Lardons
- Chicken Stroganoff with Paprika flavoured Mushrooms
- Cassoulet of Seafood topped with Puff Pastry
- Mignons of Pork in Bourbon with a Honey Sauce
- Mini Pie and Mash
- Penne Pasta with Roasted Vegetables and Pesto (V)
- Vegetable Stroganoff (V)
- Balti Vegetable Curry (V)
- Walnut Pancakes filled with Spinach and Ricotta Cheese (V)
- Vegetable Korma flavoured with Coconut Milk and Yoghurt (V)
- Risotto of Bell Peppers, Aubergines and Courgettes flavoured with Star Anise, Turmeric and Thyme (V)
- Staffordshire Lobby
- Beet Bourguignon (Vg)
- Bucket of Fish Goujons and Chips
- Basket of Chicken Goujons and Chips
- Stir Fried Beef with Garlic, Ginger and Soy, Spring Onions and Red Peppers
- Stir Fried Pork Loin with Sichuan Sauce and Crispy Fried Vegetables
- Mexican Grilled Chicken, Charred Onions, Grilled Pimento and Rustic Salsa
- Chicken and Chickpea Bhuna with Vegetable Samosa

Choose 1 from below:

- Baked Jacket Potatoes (V)
- Buttered New Potatoes (V)
- Spicy Potato Wedges (V)
- Chipped Potatoes (V)

Choose 1 from below:

- Mixed Salad of Cherry Tomatoes, Cucumber and Salad Leaves (V)
- Coleslaw Salad (V)
- Sweetcorn and Kidney Bean Salad (V)
- Beetroot, Shallot and Coriander Salad (V)
- Celery, Apple and Walnut Salad (V)

Choose 2 from below:

- Profiteroles in Chocolate Sauce (V)
- Lemon Tart (V)
- Chocolate Gâteau (V)
- Fruit Salad (V)
- Tropical Fruit Meringues (V)
- Coffee and Mandarin Gâteau (V)
- Strawberry Cheesecake (V)

Choose an extra main dish for:

- Selection of Gâteaux and Cheesecakes (V) – £4.90 per person
- Platter for Assorted Cheeses served with Celery, Grapes and Savoury Biscuits (V) (8-10 people) – £40
- Tea and Coffee – £2.45 per person

Selection of Mini desserts (3 choices) – £2.50 per person

- Tunisian Orange Cake (V)
- Cream and Jam Scones (V)
- Mini Eclairs (V)
- Black Forest Muffins (V)
- Chocolate Brownie (V)
- Carrot Cake (V)

Further Information

LATE NIGHT SNACKS

End your evening by pre-booking a late-night snack. Choose from:

- Tortilla Chips, Nuts and Dips – £1.75 per person
- Bacon Rolls with Ketchup and Vegetarian Sausage with Tomato Salsa – £2.95 per person
- Beef and Vegetarian Burgers – £3.00 per person

CHILDREN'S WEDDING MENU

Starters:

- Pot of Melon and Mixed Berries (V)
- Freshly Made Soup of the Day (V)

Mains:

- Home-Made Chicken Nuggets with Fries, Peas and Sweetcorn served with Tomato Ketchup or Barbecue Dip
- Cottage Pie with Baked Beans or Garden Peas
- Pasta Bolognese
- Penne Pasta with Olives, Baby Corn and Fine Beans (V)
- Pizza Neapolitan with Side Salad (V)
- Macaroni Cheese with Side Salad (V)
- Fish Goujons with Fries

Desserts:

- Ice Cream Sundae Mixed Ice Cream, Chocolate Sauce and Marshmallows (V)
- Fruit Cocktail and Cream (V)
- Berries and Yoghurt (V)

£12.50 per child

This menu is for children aged 3–12 years. Children aged 0–2 go free.

CHILDREN'S MEALS

Children may have a half portion, at half price, of whatever is chosen for the main adult meal. Half portions normally apply to children under the age of 12, but this will depend on each individual child's eating habits. Children under 12, can also choose from our children's menu. As a rule, we do not normally cater for babies, although staff will be happy to heat up bottles etc, if required.

If you have a favourite dish or a preferred menu, which is not listed here, please call your Wedding Coordinator 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. You will receive your final menus no later than three months prior to your event. Two months before your event, your Wedding Coordinator will be in touch to discuss your details, including your chosen menu. Self-catering or corkage is not permitted in any venue at Keele.

SPECIAL DIETARY REQUIREMENTS

Please inform your Wedding Coordinator, 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.

ALLERGIES

Please note, as our dishes are prepared in areas where allergenic ingredients are present, we cannot guarantee that dishes are 100% free of these ingredients. Please ask for further information regarding dietary requirements.

NUMBERS

We strongly advise that all guests attending an evening reception should be catered for. Keele Hall Weddings can not accept responsibility for a lack of food should less than 100% of guests be catered for.

BAR FACILITY

Bars in either of our venues for evening functions are open until 12 midnight. Your bar will close at midnight, with half an hour allowed for departure time. Should you wish to extend the bar for an additional hour, the charge is £200 and a minimum of 14 days notice is required.

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 charges, as detailed in the Room Hire insert. Whilst every effort will be made to uphold the prices and contents of these menus, Keele Hall Weddings reserve the right to make changes should significant market, budgetary or VAT fluctuations occur that are beyond its control.

TERMS AND CONDITIONS

All bookings are subject to our wedding terms and conditions.

KEELE HALL
WEDDINGS

t: 01782 732020

e: weddings@keele.ac.uk

www.keeleweddings.co.uk

 Keele Hall

Keele Hall, Keele University, Staffordshire, ST5 5BG