



KEELE HALL

BANQUETING MENU

Banqueting Menus

Our menus have been designed to capture the very best of seasonal produce from the locality and provide a contemporary twist to classical dishes using modern techniques, created by our award-winning kitchen brigade. Our chefs are passionate about where the ingredients are sourced, the carbon footprint for delivery to Keele Hall and create flavoursome dishes to catch your eye and tantalise your palate, taking influence from world cuisine.

When you choose to host your event with us, we provide you with an event organiser to help you with every step of the planning process, and we can arrange for our Chefs to meet with you to discuss your guests and choice of menu. We can also recommend complementary wines to accompany each course.

Three months before your event, we will provide you with our most up to date banqueting menu selector. Two months before your event, your event organiser will be in touch to discuss your details including your choice of menu.

Our Menu Selector enables you to create your bespoke menu, and we request that you have a pre-order for your guests and provide us with a table plan and place cards confirming your guests' selections.

Working in partnership, we will take care of all the detail, leaving you to enjoy the event with your guests confident that we have everything in hand.

Special Dietary Requirements

Please inform your event 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.

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

Child 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 12 and under, can 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.

Prices

Prices are correct at the time of printing. All prices in this menu pack are inclusive of VAT at the current rate of 20%.

Our catering prices are in conjunction with the event room hire charge. Please liaise with our team who can confirm the room hire for your type of occasion.

Whilst every effort will be made to uphold the prices and contents of these menus, Keele University Events and Conferencing reserve the right to make changes should significant market, budgetary or VAT fluctuations occur that are beyond its control.

Door Supervisors

Door supervisor presence may be recommended in line with health and safety and licensing laws; this will incur an additional charge. Your requirements can be discussed with your event organiser.

Bar Facility*

Bars in each of our venues for evening functions can be open until 12 midnight, however this can be extended upon request. A minimum of 14 days' notice is normally required. Extension requests past 12 midnight will incur a facility fee charge of £200 including VAT per hour extended.

*Terms and conditions apply. Alcohol will not be served to under 18's. Keele University Events and Conferencing follow the Challenge 25 scheme where ID can be requested for anyone who is over 18 but looks under 25.

Other Information

- We ask that you liaise with us, should you be considering candles.
- Table confetti is not permitted.
- Please note, self-catering or corkage is not permitted in any venue at Keele University Events and Conferencing.



Reception Nibbles

£3.25 per person

Smokehouse mixed nuts, vegetable crisps, Bombay mix and salted popcorn (V, Vg) (served in boats/cones)

Canapés

Choose 3 – £5.50 per person

Choose 4 – £7.50 per person

Choose 5 – £9.00 per person

Cold Canapés

Smoked Salmon Blini, Citrus Crème Fraîche

Chorizo Sausage, Bocconcini

King Prawns, Sriracha Mayonnaise, Puffed Rice (GF)

Ham Hock, Pickled Cucumber, Soda Bread

Hot Canapés

Grilled Lamb Kofta, Sumac Yoghurt (GF)

Ham Hock Croquette, House Piccalilli (GF)

Spiced Coated Chicken, Toasted Brioche, Chipotle Crème Fraîche

Belly Pork, Slow Cooked with Five Spice (GF)

Panko Chicken, Katsu Sauce (GF)

Thai Crab Cake, Wasabi

Smoked Haddock Bonbon, Lemon, Dill (GF)

Panko Tiger Prawn, Sweet and Sour (GF)

Chicken Tarragon and Mustard Dumpling, Aioli Dip (GF)

Vegetarian and Vegan

Staffordshire Goats' Cheese, Butternut, Red Onion Marmalade Brochette (V)

Roasted Cauliflower, Miso and Black Sesame (V, Vg, GF)

Charred Artichoke, Chimichurri (V, Vg, GF)

Beetroot Falafel, Watercress, Lime Mayonnaise (V, Vg)

Tofu, Toasted Sesame, Pink Ginger Kecap Manis (V, Vg, GF)

Arancini, Wild Mushroom, Pea Pesto (V, Vg, GF)

Starters

Please select two starters for your guests to choose from, one must be suitable for vegan/vegetarian guests

Goats Cheese Panna Cotta (V, GF) – £5.00

Beetroot relish, pea shoots, lemon dressing

Wild Mushroom Brochette (V, Vg*) – £6.75

Asparagus tips, Netherset Hey farm hens bearnaise

Crispy Tempeh (V, Vg, GF) – £5.75

Green mango and papaya salad, sesame and soy dressing, coriander oil

Confit Duck Terrine (GF*) – £6.25

Fig and onion chutney, orange

Chicken and Tarragon Press (GF*) – £6.25

Pickled baby carrots, seasonal beetroot gel

Ham Hock Boudin (GF*) – £6.25

Apricot chutney, sour dough wafer

Scorched Mackerel (GF) – £6.25

Potato salad, dill pickled cucumber

Sesame Poached Salmon (GF) – £6.75

Wasabi salad, crushed peas, tomato caviar, toasted lime

Prawns and Crayfish (GF) – £6.75

Plump prawns, Churnet Valley crayfish tails, cucumber, endive, vine tomato mayonnaise

Glazed Melon (V, Vg, GF) – £6.25

Roasted pineapple, mango purée, pomegranate and orange salsa

Soups

Wild Mushroom and Tarragon (V, Vg, GF) – £5.00

Roasted Parsnip and Curry Oil (V, Vg, GF) – £5.00

Celeriac, Chorizo, Truffle (V*, GF) – £5.00

Pea and Pancetta, Parmesan Mellow (V*, GF) – £5.00

Main Courses

Please select two main courses for your guests to choose from, one must be suitable for vegan/vegetarian guests

Scottish Salmon (GF*) – £20.00

Spinach and fennel tart, dill and vermouth, charred courgettes and château potatoes

Chicken Supreme (GF) – £18.75

Onion purée, baby confit leeks, mushrooms, cream jus, braised wild and white rice

Pakington Chicken (GF) – £18.75

Breast and confit leg, tarragon fondant potato and shallot, tomato jus

Duo of Pork (GF) – £20.00

Loin of pork, pressed belly, baby apple, wilted greens, Cheshire potato rosti, cider jus

Duck (GF) – £25.50

Seared breast, confit leg croquette, squash purée, pommes Anna port jus

Cannon of Beef (GF) – £23.50

Truffle fondant, Jerusalem artichoke purée, heritage carrots and wilted spinach, port wine jus

Braised Shin of Beef (GF) – £19.50

Roasted carrot and heirloom beets, pommes purée, red wine reduction

Rump of Lamb (GF) – £25.50

Provençal jus, Dauphinoise and tender stem broccoli

Vegetarian and Vegan Main Courses

Celeriac, Spinach and Spiced Honey Wellington

(V, Vg*) – £14.95

Salsa verdi, vine roasted tomatoes

Butternut Squash, Wild Mushroom Tart (V, Vg*) – £14.50

Crème fraîche roasted sunflower seeds

Jackfruit Pattie (V, Vg) – £14.50

Quinoa tabbouleh, baba gahanoush

Cajun Battered Banana Blossom (V, Vg) – £14.95

Purple potato wedges, pea and edamame bean mint crush

Seitan Cutlet (V, Vg) – £14.95

Roasted purple potato and root vegetable, porcini jus

Desserts

Please select two desserts for your guests to choose from, one must be suitable for vegan/vegetarian guests

Chocolate Delice (V, Vg*) – £7.25

Salted caramel brownie, banana ice cream

Black Cherry Bakewell (V) – £5.75

Clotted cream ice cream

Brioche Summer Pudding (V, Vg) – £6.50

Orange crème fraîche

Raspberry and Vanilla Torte (V) – £6.00

Lemon ice cream, meringue shard

Yuzu Crème Brulée (V) – £5.50

Vanilla and matcha shortbread

Chocolate Fondant (V) – £6.75

Orange cream

Caramelized Banana Parfait (V, Vg*, GF) – £5.50

Peanut brittle, chocolate soil

Cheese

Cheeseboard of British and Continental Cheeses – £9.00

Shropshire Blue, Applebeys Cheshire, Cornish Yarg, Brie and Oak Smoked Cheddleton, served with a selection of biscuits, celery and grapes

Cheeseboard of British and Continental Cheeses – £80.00

Platter of Shropshire Blue, Applebeys Cheshire, Cornish Yarg, Brie and Oak Smoked Cheddleton, served with a selection of biscuits, celery and grapes (based on a table of 10 people)

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

are included with all menu choices

Abbreviations

GF = Gluten Free

GF* = Gluten Free on request

V = Vegetarian

V* = Vegetarian style of dish available

Vg = Vegan

Vg* = Vegan style of dish available

Signature Menus

KEELE HALL 'THE COUNTIES' MENU

Keele's location enables our Chefs to source ingredients from the neighbouring counties from local farmers, growers and food artisans. This inspired 'The Counties' Menu to share great dishes and flavours from the locality.

Sweet English Pea and Pancetta Soup (V*, GF)

Shropshire's Wrekin Blue cheese beignet

Duo of Lamb (GF)

Roasted rump, pressed shoulder, Staffordshire carrot purée, wilted spinach, dauphinoise Cheshire potato, herb jus

Lemon Tart (V)

Clotted cream, Canalside Farm raspberry coulis

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£35.00 per person

Keele's Signature Competition Menu

Created by sous chef James Tudor, this menu achieved Gold in The University Catering Organisation Chef's Competition (TUCO).

Pad Thai Salad (V, Vg*, GF)

Crispy tofu with an Asian slaw, peanuts, garnished with coriander, chilli and a light soy and honey dressing

Poached Salmon (GF*)

With hollandaise sauce, de terre sablees potatoes, baby carrots, garnished with salty fingers samphire

Ginger Pudding

With rhubarb sorbet, poached rhubarb, crumble and warm custard

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£33.00 per person

MENU 1

Maize Fed Chicken and Tarragon Ballotine (GF)

Sweetcorn purée, corn bread, red pepper gel and soft herbs

Pan Seared Salmon (GF*)

Lemon couscous, sea vegetable, chive butter sauce

Chocolate Tart (V, Vg*)

Home churned ice cream and Canalside Farm raspberries

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£32.50 per person

MENU 2

Wild Mushroom Tart (V, Vg*)

Shallot and parmesan, beetroot dressing and pea shoot

Treacle Cured Cannon of Beef (GF)

Layered Shropshire potatoes, charred broccolini, roasted Staffordshire roots, red wine jus

Woore Farm Apple Panna Cotta (V*, Vg*, GF)

Canalside Farm berry preserve, poppy seed tuile

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£29.00 per person

MENU 3

Pressed Watermelon (V*, Vg*, GF)

Crisp parma ham, feta, basil oil

Pakington Chicken (GF)

Filled with spinach, chorizo and pine nuts, pommes Anna, white wine and chive sauce

Canalside Farm Raspberry Parfait (V, Vg*, GF)

Meringue, chocolate soil, lemon cream

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£26.00 per person

Keele Hall Signature Roast

Adult – £26.00 per person
Children under 12 – £13.00 per child

Minimum of 50 people

The starter, dessert and coffee are served to guests at their tables. The main course is a carvery service and your guests will be invited to the carvery table by table.

Starters

Please select two starters for your guests to choose from, one must be suitable for vegan/vegetarian guests

Seasonal Soup (V, Vg*)

Served with rustic bread and butter

Chicken Liver Parfait (GF)

Red onion and plum chutney, soda bread wafers

Traditional Prawn Cocktail (GF*)

Baby gem, prawns and cocktail sauce and brown bread and butter

Baked Field Mushroom (GF)

Blue cheese with herb and ciabatta crumb

Main Courses

Please select two joints from the menu below, the vegan/vegetarian choice can be selected in addition

Roasted Topside of Beef (GF)

With thyme and horseradish Yorkshire puddings

Honey and Mustard Glazed Roasted Ham (GF)

Rosemary and Garlic Studded Leg of Lamb

Roast Loin of Pork (GF*)

With crackling, apricot and apple stuffing

Roasted Butter Basted Turkey Crown (GF*)

With cranberry stuffing

Oven Roasted Breast of Chicken (GF)

With stuffing and tarragon gravy

Mushroom, Kale, and Spinach Wellington (V, Vg, GF)

With a grain mustard sauce

Seitan Cutlet (V, Vg)

Roasted purple potato and root vegetable, porcini jus

All served with Roast Potatoes, Mashed Potatoes, Cauliflower Cheese, and Seasonal Vegetables

Desserts

Please select two desserts for your guests to choose from, one must be suitable for vegan/vegetarian guests

Sticky Toffee Pudding with Vanilla Ice Cream (V, Vg*)

Warm Chocolate Brownie with Clotted Cream (V, Vg*)

Apple Crumble with Custard (V)

Chocolate Torte with Berries and Cream (V, Vg*)

Lemon Meringue Tart with Raspberry Sorbet (V)

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

Children's Meals

Children under the age of 12 can choose from our Children's Menu.

Children may have a half portion of whatever is chosen for the main meal which will be charged at half price. Half portions normally apply to children under the age of 12, but this will depend on each individual child's eating habits.

Whilst we do not cater for babies, our staff will be happy to heat up bottles if required.

Children's Menu

£12.95

Please select one option for all children, unless a vegan/vegetarian alternative is required

Starters

Cheesy Garlic Bread (V)

Mozzarella Dippers (V)

Melon and Strawberries (V, Vg)

Mains

Sausage, Mash and Peas

Fish Goujons, Chips and Beans

Chicken Goujons, Chips and Beans

Macaroni Cheese (V)

Cheese and Tomato Pizza (V)

Desserts

Chocolate Brownie, with Ice Cream and Chocolate Sauce (V)

Vanilla Ice Cream and Strawberries (V, GF)

