



# KEELE HALL

CHARITY EVENT MENU

## Charity Events

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 dishes.

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.

## 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 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.



# Menu Selector

## Starters

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

### Glazed Melon (V, Vg, GF)

Roasted pineapple, mango purée, pomegranate and orange salsa

### Mozzarella, Heritage Tomatoes (V, Vg\*, GF)

Crispy spiced chickpea, roasted heritage beets, Thai basil

### Smoked Mackerel (GF)

Pickle cucumber, golden beetroot purée, wafer bread

### Charred Chicken Fillet (GF)

Baby gem, parmesan, pancetta, herb mayonnaise

### Pulled Herbed Ham Hock Terrine (GF\*)

Apricot conserve, pickled sliver skin, sour dough wafer

### Leek and Potato Soup (V, Vg\*, GF)

Herb crème fraîche

### Roasted Plum Tomato Soup (V, Vg\*, GF)

Basil pesto

### Spiced Butternut Squash Soup (V, Vg, GF)

Cumin popcorn

## Main Courses

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

### Crusted Salmon Fillet (GF)

Pesto roasted roots, seasonal potatoes, tomato butter sauce

### Loin of Pork (GF)

Mousseline potato, spinach, orange glazed carrots, jus

### Panko Chicken Fillet (GF)

Cheese, smoked ham, sweet potato purée, orange scented baby carrots

### Shin of Beef (GF)

Parsnip and celeriac mash, seasonal vegetables, thyme roasted shallot jus

### Roasted Topside of Beef (GF\*)

Chateau potatoes, seasonal vegetables, Yorkshire pudding, horseradish

### Celeriac, Spinach and Spiced Honey Wellington (V, Vg\*)

Salsa verde, vine roasted tomatoes

### Butternut Squash, Wild Mushroom Tart (V, Vg\*)

Crème fraîche roasted sunflower seeds

### Coconut and Lentil Dhal (V, Vg)

Roasted cashmere sweet potato

## Desserts

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

### Sticky Toffee Pudding (V)

Vanilla pod ice cream, butterscotch sauce

### Warm Chocolate Brownie (V, Vg\*)

Vanilla ice cream

### Chocolate Fondant (V)

Orange cream

### White Chocolate and Coconut Panna Cotta (V\*, Vg\*, GF)

Raspberry crush, bitter chocolate sauce

### Lemon Tart (V)

Lemon curd ice cream, raspberry syrup

### Chocolate Torte (V, Vg\*)

Raspberry ripple ice cream

### Fresh Filter Coffee with Cream or Tea and After Dinner Mints

#### Abbreviations

GF = Gluten Free

V = Vegetarian

V\* = Vegetarian style of dish available

Vg = Vegan

Vg\* = Vegan style of dish available

## Charity Packages

At Keele we are proud to assist charities and organisations in raising funds for their charitable causes. We have created a bespoke package suitable for events of all sizes.

Keele Hall is the largest banqueting venue in Staffordshire, catering for up to 400 banqueting guests, making it an ideal location for events such as dinner dances, black tie events and gala presentations.

With exclusive use of the ballroom and bar area, guests can feel truly at ease in the historic surroundings, whilst enjoying the views across the beautiful lawns and landscaped gardens. The Italian Gardens are ideal for outdoor drinks receptions during the summer months giving guests the opportunity to enjoy the grounds.

When you book your event with us, we provide you with an event organiser to help you with every step of the planning process. We will work closely with you to ensure that each element is perfectly planned, and every detail is considered, allowing you to relax, enjoy your occasion and for the charity to take centre stage at the event.

## Charity Package 1

£25.00 per person

- Room Hire
- 3 course menu with coffee
- Licensed bar until midnight
- Complimentary parking for all guests

## Charity Package 2

£29.95 per person

Minimum numbers of 100, a supplement may apply if numbers are less

- Room Hire
- An arrival drink; a choice of Bucks Fizz or Elderflower Spritzer
- 3 course dinner menu with coffee
- Black chair covers
- Table decorations – please select one from:  
Candelabras, vase with seasonal flowers or hurricane vase
- Disco
- Licensed bar until midnight
- Complimentary parking for all guests

### Additional package options:

- Upgrade arrival drinks to sparkling wine £3.00 per person
- Bar open until 1am £200.00 including VAT

