



KEELE HALL

OCCASIONS MENU

Occasions Menu

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.

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.

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.

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.



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)

Finger Buffet Selection

Please select 6 items for £17.95 per person

Additional items at £3.00 per person

Sandwiches, Pitta Pockets or Soft Rolls

Filled or topped with a range of meat, vegetarian and vegan fillings

Poached Salmon and Prawn Wrap (GF*)

Tempura Fish Goujons (GF*)

Chicken Lollipop, Harissa Dip (GF)

Sweet Chilli Chicken Wrap (GF*)

Chicken Caesar Leaf (GF)

Lamb Koftas Tzatziki

Chorizo and Parmesan Quiche

Feta, Harissa and Hummus Wrap (V)

Roasted Vegetable Quiche (V)

Spinach and Sweet Potato Pakoras (V, Vg)

Spicy Wedges with Garlic Mayo (V*, Vg*, GF)

Tabbouleh Salad (V, Vg)

Asian Slaw (V)

Tomato and Ciliegine Mozzarella (V)

Roasted Sweet Potato and Chilli (V, Vg)

Sultana and Saffron Rice (V, Vg)

New Potato, Chive, Sour Cream (V)

Charred Vegetable, Tomato Couscous (V, Vg)

Evening Buffet Selection

£19.95 per person

Please select 3 dishes to be served, with one of these as a vegan/vegetarian option. We also ask that you select one dessert. All served from a buffet table.

Meat/Fish

Please select 2 options

Seafood Paella (GF)

Tempura Fish and Chips, Crushed Peas (V*)

Oriental Vegetable and King Prawn Stir Fry, Hoi Sin (GF)

Spiced Lamb Meat Balls, Quinoa, Mint and Feta

Thai Green Chicken Curry, Fragrant Jasmine Rice (GF)

Chicken, Chorizo, Patatas Bravas

Crisp Sesame Chicken, Sriracha, Braised Rice (GF)

Katsu Chicken, Soya Vegetables, Braised Brown Rice (GF)

Tandoori Chicken Lollipop, Raita Dip and Naan Bread (GF)

Jerk Chicken, Rice and Peas (GF)

Chicken Korma on Saffron Braised Rice (GF)

Sticky Belly Pork, Ginger, Spring Onion, Oyster Sauce Noodles

Outdoor Reared Pork and Apple Sausage, Chive Mash, Mustard Jus

Moroccan Lamb Tagine, Vegetable Couscous

Lamb Koftas, Tomato and Red Onion Salad, Mint Yoghurt

Beef Bourguignon, Celeriac Mash (GF)

Vegetarian/Vegan

Please select 1 option

Aubergine and Chickpea Curry on Braised Rice with Mini Poppadums (V, Vg, GF)

Coconut and Lentil Dhal, Roasted Sweet Potato (V, Vg, GF)

Roast Vegetable and Mixed Bean Cassoulet (V, Vg, GF)

Wild Mushroom and Ricotta Tortellini with Rocket (V)

Grilled Halloumi, Fennel, Orange, Rocket, and Tarragon Dressing (V, Vg, GF)

Moussaka, Fried Aubergine, Courgette, Vegan Cheese Sauce and Tomato Salsa (V, Vg)

Served with a selection of Seasonal Salads

Desserts

Please select 1 option

Chocolate Brownies (V, Vg*)

Cheesecake – served with a choice of toppings (V, GF*)

Keele Mess (V, GF)

Chocolate Fudge Cake (V)

Lemon Tart (V)

Afternoon Tea

Please select one choice of afternoon tea for all guests.
Vegetarian and vegan can be served as an alternative. Gluten Free option available on request for our Afternoon Tea menus

Adult – £16.50 per person

Children under 12 – £8.00 per child

Prosecco Afternoon Tea – £19.50 per person

Traditional Afternoon Tea

Selection of Finger Sandwiches and Mini Artisan Roll
(gluten free bread and rolls available on request)

Choose from a selection of 4 fillings:

Coronation Chicken, Coriander and Mango

Roasted Honey Ham, Piccalilli or Grain Mustard

Roast Beef, Celeriac and Horseradish Remoulade

Classic Egg Mayonnaise with Watercress (V)

Smoked Salmon, Cucumber and Dill Crème Fraîche

Grilled Halloumi, Roasted Vegetables, Hummus and Pesto (V)

Mature Cheddar, Pear and Red Onion Chutney (V)

Soft Cheese, Cucumber and Charred Peppers (V)

Plain and Raisin Scones (V)

Cornish Clotted Cream, Strawberry and Raspberry Preserve

Choose from a selection of 3 Sweet Treats:

Black Cherry Bakewell Tart (V)

Lemon Tart (V)

Carrot Cake (V)

Macaroons (V)

Mini Chocolate Eclairs (V)

Chocolate Torte (V)

Victoria Sponge (V)

Fresh Filter Coffee with Cream and a Selection of Teas

Savoury Afternoon Tea

Selection of Finger Sandwiches and Mini Artisan Rolls
(gluten free bread and rolls available on request)

Choose from a selection of 4 fillings:

Coronation Chicken, Coriander and Mango

Roasted Honey Ham, Piccalilli or Grain Mustard

Roast Beef, Celeriac and Horseradish Remoulade

Classic Egg Mayonnaise with Watercress (V)

Smoked Salmon, Cucumber and Dill Crème Fraîche

Grilled Halloumi, Roasted Vegetables, Hummus and Pesto (V)

Mature Cheddar, Pear and Red Onion Chutney (V)

Soft Cheese, Cucumber and Charred Peppers (V)

Choose 4 from the list below:

Homemade Smoked Salmon and Asparagus Quiche

Homemade Sausage Rolls

Handmade Scotch Egg

Savoury Scones with Butter and Mature Cheese, served with
Homemade Chutney

Smoked Mackerel and Dill Paté with Toasted Ciabatta

Smoked Cheddar and Red Onion Pastries

Fresh Filter Coffee with Cream a Selection of Teas

Vegan Afternoon Tea

Selection of Finger Sandwiches and Mini Artisan Rolls
(gluten free bread and rolls available on request)

Mozzarella, Blush Tomatoes and Roasted Peppers

Roasted Beetroot, Hummus and Rocket

Vegan Bacon, Lettuce, Tomato and Avocado

Tofu (egg) Salad and Micro Cress

Plain and Cranberry Scones

Whipped Cream, Strawberry and Raspberry Preserve

Chocolate Tart

Carrot Cake

Victoria Sponge

Meringue Kisses

