

Green Delegate Rate Menu

Keele University Events and Conferencing have introduced a new 'Green Delegate Rate' supporting our commitment to sustainability within Conference and Events. When you host your event with us you can enjoy a range of aspects to deliver a sustainable event and you can share with your delegates and company the positive impact your event has on the environment. At Keele Hall, we have the health and wellbeing of you and your delegates in mind, when we created our delegate lunch menus. Launched in 2022, our menu follows four key philosophies:

Modern

Using simple modern ingredients and techniques, mixed with the classical recipes to create simple and delicious food

Smart

Doing a few small and smart things every single day. Comes from taking little steps, consistently. Comes from a making marginal gain that is ordinary, so that we arrive and all that's left is innovated and tasty food

Sustainable

We source seasonal produce, bringing you the freshest ingredients from the Staffordshire countryside

Thoughtful

By bring together the modern and the smart processes along with suppliers we have created a menu that is in line with lowering our carbon emissions. Following on with Keele universities drive to become Carbon neutral by 2030



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Green Delegate Rate Menu

Our Green Delegate rate menu is a salad buffet concept, a base salad is accompanied with a protein, built up with some filling extras, complemented with bread and sides, then finished with something for your sweet tooth. It can be served in the room, with no minimum or maximum covers and includes hot items.

	DAY 1	DAY 2	DAY 3	DAY 4
SALADS	Nordic potato salad Mediterranean salad Mizo roasted cauliflower	Pad Thai salad Super salad Mezza salad	Barley mixed bean salad Fusilli and fennel salad pea pesto nut free Roasted heritage beetroots and red chard	Asian rice noodles salad Orzo pasta salad Green lentil salad
PROTEIN	Roast salmon Marinated halloumi/ Vegan halloumi	Chargrilled teriyaki chicken, Chargrilled teriyaki tempeh	Grilled goats' cheese, cured Ham Hock vegan nut roast	Aromatic shredded duck Bocconcini mozzarella Marinated tofu
BUILD IT UP	Roasted cashew nuts Garlic herb croutons Toasted pine nuts, mixed seeds sliced gherkin	Toasted peanuts Pitta bread croutons Prawn crackers, Feta cheese, mixed seeds sesame oil	Parmesan shavings, toasted walnuts, mixed seeds, ciabatta crouton sliced olives capers	Prawn crackling Chilli toasted peanuts, Pistachio crumb mixed seeds
BREAD	Onion loaf with a selection of dressing and pestos Souvlaki gyros Falafel gyros	Beetroot and spelt bread with a selection of dressing and pestos Duck boat buns Vegan Duck boat buns Hoisin	Rosemary focaccia with a selection of dressing and pestos Philly cheese/ tempeh wraps Peppers, onion, and mushrooms	Rye bread with a selection of dressing and pestos' Ciabatta flat breads
SIDES	Stick fries	Salt and pepper chips	Seasoned wedges	Garlic and rosemary roasted baby potatoes
DESSERT	Lemon cheesecake (GF, Vg) served with cream or dairy free cream Sliced melon platters	Blackcurrant crumble cake (GF, Vg) served with cream or dairy free cream Strawberry pots	Salted caramel cheesecake (GF, Vg) served with cream or dairy free cream Sliced pineapple platters	Chocolate ganache (GF, Vg) served with cream or dairy free cream Watermelon platters
DRINKS	Carafe of Citrus Water Tea or coffee	Carafe of Citrus Water Tea or coffee	Carafe of Citrus Water Tea or coffee	Carafe of Citrus Water Tea or coffee

'Simplicity is the ultimate in sophistication.'

Leonardo da Vinci

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