



# Reception

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## RECEPTION NIBBLES

£3.50 per person

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

## CANAPES

Choose 3 – £6.00 per person

Choose 4 – £8.25 per person

Choose 5 – £9.90 per person

## COLD CANAPES

Smoked Salmon Blini, Citrus Crème Fraîche

Chorizo Sausage, Bocconcini

King Prawns, Sriracha Mayonnaise, Puffed Rice (GF)

Ham Hock, Pickled Cucumber, Soda Bread

## HOT CANAPES

Thai Crab Cake, Wasabi

Smoked Haddock Bonbon, Lemon, Dill (GF)

Panko Tiger Prawn, Sweet and Sour (GF)

Grilled Lamb Kofta, Sumac Yoghurt (GF)

Ham Hock Croquette, House Piccalilli (GF)

Belly Pork, Slow Cooked with Five Spice (GF)

Panko Chicken, Katsu Sauce (GF)

Chicken Tarragon and Mustard Dumpling, Aioli Dip (GF)

Spiced Coated Chicken, Toasted Brioche, Chipotle Crème Fraîche

## 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

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## STARTERS

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

Goats Cheese Panna Cotta (V, GF) – £5.50

Beetroot relish, pea shoots, lemon dressing

Wild Mushroom Brochette (V, Vg\*) – £7.40

Asparagus tips, Netherset Hey farm hens bearnaise

Crispy Tempeh (Vg, GF) – £6.30

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

Confit Duck Terrine (GF\*) – £6.80

Fig and onion chutney, orange

Chicken and Tarragon Press (GF\*) – £6.80

Pickled baby carrots, seasonal beetroot gel

Ham Hock Boudin (GF\*) – £6.80

Apricot chutney, sour dough wafer

Scorched Mackerel (GF) – £6.80

Potato salad, dill pickled cucumber

Sesame Poached Salmon (GF) – £7.40

Wasabi salad, crushed peas, tomato caviar, toasted lime

Prawns and Crayfish (GF) – £7.40

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

Glazed Melon (Vg, GF) – £6.80

Roasted pineapple, mango purée, pomegranate and orange salsa

## SOUPS

Wild Mushroom and Tarragon (V, Vg\*, GF) – £5.50

Roasted Parsnip and Curry Oil (V, Vg\*, GF) – £5.50

Celeriac, Chorizo, Truffle (V\*, GF) – £5.50

Pea and Pancetta, Parmesan Mellow (V\*, GF) – £5.50



# Main Course and Desserts

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## MAIN COURSES

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

Scottish Salmon (GF)\* – £22.00

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

Chicken Supreme (GF) – £20.60

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

Pakington Chicken (GF) – £20.60

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

Duo of Pork (GF) – £22.00

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

Duck (GF) – £28.00

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

Cannon of Beef (GF) – £25.80

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

Braised Beef Shin (GF) – £21.40

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

Rump of Lamb (GF) – £28.00

Provençal jus, Dauphinoise and tender stem broccoli

## VEGETARIAN AND VEGAN ALTERNATIVES

Celeriac, Spinach and Spiced Honey Wellington (V, Vg\*) – £16.50

Salsa verdi, vine roasted tomatoes

Butternut Squash, Wild Mushroom Tart (V, Vg\*) – £15.95

Crème fraîche roasted sunflower seeds

Jackfruit Pattie (V, Vg) – £15.95

Quinoa tabbouleh, baba gahanoush

Cajun Battered Banana Blossom (V, Vg) – £16.50

Purple potato wedges, pea and edamame bean mint crush

Seitan Cutlet (V, Vg) – £16.50

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\*) – £7.95

Salted caramel brownie, banana ice cream

Black Cherry Bakewell (V) – £6.30

Clotted cream ice cream

Brioche Summer Pudding (V, Vg) – £7.10

Orange crème fraîche

Raspberry and Vanilla Torte (V) – £6.60

Lemon ice cream, meringue shards

Yuzu Crème Brulée (V) – £6.00

Vanilla and matcha shortbread

Chocolate Fondant (V) – £7.40

Orange cream

Caramelized Banana Parfait (GF, V, Vg\*) – £6.00

Peanut brittle, chocolate soil

## CHEESE

Cheeseboard of British and Continental Cheeses – £9.90

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

Sharing Cheeseboard of British and Continental Cheeses – £88.00

Platter of Shropshire Blue, Applebys 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

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## **KEELE HALL 'THE COUNTIES' MENU – £38.50 per person**

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 selection 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

## **MENU 1 – £35.75 per person**

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

## **MENU 2 – £31.95 per person**

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

## **MENU 3 – £28.50 per person**

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

## **KEELE'S SIGNATURE COMPETITION MENU – £36.00 per person**

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

Pad Thai Salad (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



# Children's Menu

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## **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 – £14.50 per child**

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)

# Evening Buffet Menus

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## FINGER BUFFET SELECTOR

Please select 5 items for £16.50 per person

Additional items at £3.30 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)

## LATE NIGHT BITES

Cheese and Bacon Oatcakes – £3.60

Cheese and Mushroom Oatcakes (V, Vg\*) – £3.30

Loaded Fries, Cheese Sauce, Crispy Bacon – £5.50

Crispy Onions, Chilli Beef (V\*, Vg\*, GF)

Mini Burgers (Vg\*) – £2.80

Korean Fried Chicken – £4.20

Mini Meat Ball Sub (Vg\*) – £3.80

Pulled Jerk Chicken Pockets – £4.00

Hot Pulled Pork or Beef Brisket Baps (GF\*) – £4.00



# Evening Buffet Menus

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## **EVENING BUFFET SELECTOR – £21.95 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 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)



# Further Information

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## **FURTHER INFORMATION**

When creating your menu from our menu selector, please choose two dishes per course, we ask that one of these is a vegetarian/alternative. A pre order, table plan and place cards are required to confirm guest's selection. Should you wish to offer an additional choice then please speak to your Wedding Co-ordinator as a supplement will apply.

If you have a favourite dish or a preferred menu, which is not listed here please call your Wedding Co-Ordinator who will be happy to discuss your exact requirements with our 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 Co-ordinator 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.

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.

## **NUMBERS**

We strongly advise that all guests attending an evening reception should be catered for. Keele Hall Weddings cannot 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 £300 and a minimum of 14 days' notice is required.

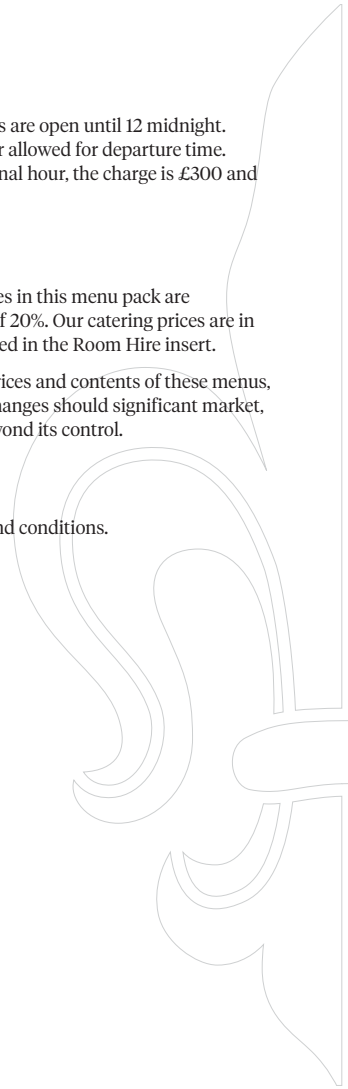
## **PRICES**

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

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 Keele Hall

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