



KEELE HALL



EVENTS

SIGNATURE TASTING MENU WITH WINE FLIGHT

MENU

AMUSE-BOUCHE
SPICED PEAR AND POMEGRANATE CROSTINI

PAN FRIED SCALLOP
FENNEL MOUSSE AND PINE NUT CRUMB

OR

KING OYSTER MUSHROOM (V) (VE)
FENNEL MOUSSE, PINE NUT CRUMB

BOURBON STEAK SLIDER
PICKLED ONION AND WHISKY INFUSED BBQ SLAW

OR

BOURBON SEITEN SLIDER (V) (VE)
WHISKY INFUSED BBQ SLAW

BUTTERNUT SQUASH SOUP (V) (VE)
NUTMEG CRÈME FRAICHE

LEMON AND LIME CHICKEN
RICE NOODLES, TENDER STEM BROCCOLI AND MISO BROTH

OR

STICKY SESAME TOFU (V) (VE)
RICE NOODLES, TENDER STEM BROCCOLI AND MISO BROTH

TRIO OF CHOCOLATE
DARK CHERRY BROWNIE, STRAWBERRY DAIQUIRI BLONDIE AND
A SWEET MILK CHOCOLATE MOUSSE

OR

TRIO OF CHOCOLATE (V) (VE)
DARK CHERRY BROWNIE, STRAWBERRY DAIQUIRI BLONDIE AND
A DARK CHOCOLATE MOUSSE

STAFFORDSHIRE CHEESE COURSE*
SMOKED CHEDDLETON, BLUE CHEESE
GRAPES, CRACKERS, SMOKED BUTTER AND HOME-MADE CHUTNEY

**VEGAN CHEESE CAN BE MADE AVAILABLE
ON PRE ORDER*

TEA/COFFEE & CHOCOLATES TO FINISH



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