



KEELE HALL

BANQUETING MENU

Banqueting Menus

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.

Allergens/Intolerances and Special Dietary Requirements

Your safety is our greatest concern and because allergies can be life-threatening, we ask you to think carefully about the risks before you make your choices. We are proud of the service that we provide to guests with allergies and intolerances, and we work very hard with our suppliers and our teams on processes and checks around allergens. However, you should be aware that we have hundreds of ingredients in our kitchens, and it is always possible that a mistake could be made along the food chain. For this reason, we cannot 100% guarantee that any of our dishes are allergen free.

Please do make your guests aware of this and ensure that they make themselves known to staff during the event if they have an allergy or intolerance.

We will require a list of all guests who have an allergy/intolerance or special diet so that we can advise which dishes will be suitable and our chefs can prepare a suitable alternative if required.

Child 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. For Children under 12 please speak to your Event Organiser who can discuss a child's menu for your event.

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. For Extension requests past 12 midnight please discuss with your event manager.

*Terms and conditions apply. Alcohol will not be served to under 18s. 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.

Sustainability

Our menus are created with 4 Key Philosophies - Modern, Smart, Thoughtful and Sustainable. We are passionate about local, sustainable, and seasonal food that is healthy for our customers and the planet. Keele University is on course to achieve Carbon Neutral Goals for 2030 and has already made impressive, innovative, and crucially impactful strides to reduce our campus carbon footprint and emissions.

Other Information

Please discuss any venue decorations with your event organiser so that we can ensure your event is safely managed.

Table confetti is not permitted.

Please note, self-catering or corkage is not permitted in any venue at Keele University Events and Conferencing.

Reception Nibbles

Vegetable crisps, Bombay mix and salted popcorn (V) (VE)
(served in boats/cones) – £3.50

Canapés

Choose 3 – £7.50 per person

Choose 4 – £9.75 per person

Choose 5 – £11.40 per person

Cold Canapés

Smoked salmon and asparagus blini, dill cream cheese

Buxton blue cheese, roasted pear, onion chutney brochette

Chorizo sausage, patatas bravas

King prawns, sriracha mayonnaise

Cajun spiced shredded chicken pico de gallo, fried tortilla

Roasted cauliflower, miso and black sesame (V) (VE)

Beetroot falafel, watercress, lime mayonnaise (V) (VE)

Hot Canapés

Grilled lamb kofta, chilli yoghurt

Southern fried chicken, garlic mayonnaise

Belly pork, slow cooked with five spice

Thai crab cake, wasabi

Filo tiger prawn, sweet and sour

Chicken tandoori, mint yogurt dip

Sesame beef skewer

Herb roasted baby potatoes, Cheddar rarebit
(V) (VE on pre order)

Quorn wings, Korean bbq sauce (V) (VE)

Arancini, wild mushroom, pea pesto (V) (VE)

Your quote will be bespoke to your menu choices.

Starters

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

Goats Cheese Tart (V) – £7.10

Red onion marmalade, charred grapes, aged balsamic and pea shoots

Creamed Wild Mushroom Brochette (V) (VE) – £7.90

Asparagus tips, herb salad, tarragon oil

Crispy Tempeh (V) (VE) – £6.80

Green mango salsa, sesame and soy dressing, micro coriander

Oriental Roast Duck – £8.50

Beansprouts, vegetables and rice noodles, ginger, garlic, sesame, honey and soy dressing

Chicken Parfait – £8.50

Piquillo sweet peppers and roasted red pepper puree, granary bread

Pulled Ham Hock – £7.50

Apricot jam, pickled baby onions and sour dough wafer

Applewood Smoked Salmon – £8.50

Cucumber volute, dill oil and crispy capers

Teriyaki Fish Cake – £7.90

Watercress purée and red chard

Soups

Wild Mushroom and Tarragon (V) (VE) – £6.00

Cream of Leek (V) (VE) – £6.00

Garlic potato croutons

Country Vegetable (V) (VE on pre order) – £6.00

Herb crème fraîche

Mains

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

Cannon of Beef – £26.80

Dauphinoise potato, red wine, celeriac fondant, roasted honey glazed parsnip, carrot and beef dripping jus

Feather Blade Steak – £19.00

Confit potatoes, roasted root vegetables, caramelized red onion

Pave of Venison – £29.00

Truffled pomme puree, broccoli, red wine and juniper jus

Duck – £23.00

Seared breast, confit leg croquette, squash puree, pomme Anna and port jus

Pan Fried Cod – £23.00

Roasted lemon potatoes, kale and chive butter sauce

Chicken Supreme – £22.00

Parmesan potatoes, orange poached carrot, courgette, red wine and tomato jus

Classic Roast Chicken – £22.00

Duck fat potato, steamed vegetables, stuffing, pig in blanket and pan jus

Loin of Pork – £22.00

Buttered mash, apple stuffing, roasted root vegetables and pink peppercorn jus

Lentil Roulade (V) (VE) – £17.50

Parmentier potato, braised cabbage, roasted carrot and sweet pea sauce

Trio of Cauliflower (V) (VE on pre order) – £17.50

Herbed cauliflower steak, cauliflower cheese bon bon, miso cauliflower, five bean cassoulet, butternut squash puree and chive green sauce

Jackfruit Pot Pie (V) (VE on pre order) – £17.00

Roasted sweet potatoes, cauliflower cheese

Butternut Squash Gnocchi (V) (VE) – £17.50

Butternut squash and sage, roasted seeds, olive oil, rocket and parmesan salad

Desserts

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

Salted Chocolate Delice (V) (VE on pre order) – £9.00

Raspberry mousse

Key Lime Pie (V) (VE on pre order) – £7.50

Coconut crumble and chocolate soil

Strawberry and Mint Crème Brûlée (V) – £7.50

Chocolate shortbread

Lemon Tart (V) (VE on pre order) – £8.50

Sweetened minted cream, raspberry purée

Vanilla Cheesecake (V) (VE on pre order) – £8.00

Passionfruit, lime and rum mousse

Sticky Toffee Pudding (V) (VE on pre order) – £7.50

Ginger ale anglaise and butterscotch brittle

Keele Mess (V) (VE on pre order) – £8.00

Strawberry macaroon, meringue kisses, rocky road bite, sweetened cream, chocolate and passion fruit

Chocolate Drizzled Brownie (V) (VE on pre order) – £7.50

Mint ice cream

Cheese

Cheese Board (V) – Individual Portion – £10.00

Buxton blue cheese, Cheddleton original, Somerset brie, biscuits, grapes and celery

Cheese Board (V) – Platter based on a table of 10 – £88.00

Buxton blue cheese, Cheddleton original, Somerset brie, biscuits, grapes and celery

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

Are included with all 3 course menus

Abbreviations

V = Vegetarian

VE = Vegan

Please speak to your Event Organiser about any special diets as our Chef's are happy to cater for all requirements and we will do our best to adapt your chosen menu options.

Keele Hall Signature Roast

Adult – £34.00 per person
Children under 12 – £17.00 per child

Minimum of 50 people.
Plated Service for all guests

Starters

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

Seasonal Soup (V) (VE)
Served with rustic bread and butter

Chicken Liver Parfait
Apple and cider brandy chutney, onion bread wafers

Prawn Cocktail
Baby gem, prawns, cocktail sauce, brown bread and butter

Baked Field Mushroom (V) (VE on pre order)
Cheshire cheese, tomato salsa, balsamic dressing

Main Courses

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

Roasted Sirloin of Beef
With thyme and horseradish Yorkshire puddings

Honey and Pineapple Roasted Ham
English mustard

Rosemary Studded Leg of Lamb
Mint sauce

Roast Loin of Pork
With crackling, apricot and apple stuffing

Roasted Butter Basted Turkey Crown
With cranberry stuffing

Oven Roasted Breast of Chicken
With stuffing and tarragon gravy

Vegan Cottage Pie (V) (VE)
With sweet potato mash and gravy

Lentil Roulade (V) (VE)
Parmentier potato, braised cabbage, roasted carrot and sweet pea sauce

Gnocchi (V) (VE on pre order)
Roasted plum tomato, wilted spinach, rocket and parmesan salad

All served with Roast Potatoes, Mashed Potatoes, Cauliflower Cheese, and Seasonal Vegetables

Desserts

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

Sticky Toffee Pudding (V) (VE on pre order)
With custard

Warm Chocolate Brownie (V) (VE on pre order)
With vanilla ice cream

Apple and Blackberry Crumble (V) (VE on pre order)
With custard

Lemon Tart (V) (VE on pre order)
Sweetened cream, raspberry mousse, chocolate soil

Vanilla Cheesecake (V) (VE on pre order)
Passionfruit, lime and rum mousse

Fresh Filter Coffee with Cream and Tea and After Dinner Mints

