



# 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.

Three months before your event, we will provide you with our most up to date menus. Two months before your event, your Event Organiser will be in touch to discuss your details including your choice of menu.

Working together, we will take care of all the detail, leaving you to enjoy your 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.

## 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.

## 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 an extension request past 12 midnight please discuss with your event manager

\*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

## 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.

## 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)

## Buffet Menus

Please select one of the below menus to be served to all guests.

When confirming final numbers we will require special diets and allergens for the pre order items listed in each menu.

### SMOKEHOUSE MENU – £17.00 per head

Smoked beef brisket

Pork porchetta

Vegan kebab meat (V) (VE) (Pre Order Only)

Sauteed onions

Flat bread, floured buns (V) (VE)

Smoked paprika potatoes (V) (VE)

BBQ beans (V) (VE)

Mango and Coriander slaw (V) (VE)

Mixed leaf salad (V) (VE)

Spiced pasta salad

Pickles (V) (VE)

Selection of sauces

### ROAST MEAT BAPS MENU – £17.00 per head

Please select one meat bap options for all guests

Roast Topside of Beef, English mustard, grain mustard and horseradish sauce

Roast Breast of Turkey, traditional sage and onion stuffing and cranberry sauce

Roast leg of pork, apple stuffing, roasted pear and sage stuffing, apple sauce

Honey roasted ham, English mustard, grain mustard and piccalilli sauce

Quorn Fillet, traditional sage and onion stuffing cranberry sauce (V) (VE) (Pre Order Only)

Yorkshire Pudding Wrap (V)

Roasted potatoes and gravy

Soft rolls (V) (VE)

Mixed salad (V) (VE)

**BURGER BAR – £17.00 per head**

Steak burger

Southern fried chicken burger

Southern fried quorn burger (V) (VE) (Pre Order Only)

Coleslaw (V) (VE)

Burger buns (V) (VE)

Mixed leaf salad (V) (VE)

Sauces

Sliced cheese, sliced tomatoes, and gherkins (V) (VE)

Chips or wedges (V) (VE) (please select one item)

**TRADITIONAL – £18.00 per head**  
(vegan and vegetarian pre order only)

Selection of sandwiches & wraps

Pork Pie

Sausage rolls

Marinated chicken skewers

Cod goujons

Quiche

Mixed salad (V)(VE)

Coleslaw (V)(VE)

Crisps (V)(VE)

Chips or wedges (V) (VE) (please select one item)

**PIZZA BUFFET – £17.00 per head**

(Select 3 pizzas from the below)

Mozzarella, mushrooms, onions and roasted peppers

Meat feast (pepperoni, ham, mushrooms and meat balls)

Tuna and sweetcorn

Sweet chilli chicken

Ham and pineapple

Traditional margarita

Potato wedges (V) (VE)

Penne pasta in a herb cream sauce (V) (VE)

Fusilli in tomato and basil sauce (V) (VE)

Mixed salad (V) (VE)

**EAST ASIAN INFLUENCE – £18.00 per head**

Sweet and sour crispy chicken

Char sui roasted pork loin

Quorn, green pepper and black bean sauce (V) (VE)  
(pre order only)

Vegetable spring rolls and sweet chilli dip (V) (VE)

Prawn crackers

Prawn toast

Yangzhou fried rice (V) (VE)

Boiled rice (V) (VE)

**SOUTH ASIAN INFLUENCE – £18.00 per head**

Onion Bhajis (V) (VE)

Poppadum's pickles and relishes

Pakorras

Chicken korma

Beef aloo gosht

Sri lankan sweet potato and coconut curry (V) (VE)  
(pre order only)

Naan breads (V) (VE)

Braised vegetable rice (V) (VE)

Bombay potatoes (V) (VE)

## Buffet Selector – £23.00 per head

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. We will adapt or provide a suitable alternative for allergens.

Meat balls with tomato sauce and linguine

Massaman chicken curry with coconut jasmine rice

Lamb hot pot and braised red cabbage

Sticky belly pork, ginger, spring onion, oyster sauce rice noodles

Chicken and chorizo paella

Katsu chicken, stir fry vegetables, braised brown rice

Battered fish and chips with mushy peas

Tandoori chicken, raita dip and naan bread

Jerk chicken leg, rice, peas and fried plantain

Lamb koftas, tomato and red onion salad, mint yoghurt flat bread

Beef bourguignon and spring onion mash

King prawn and oriental vegetable stir fry, hoi sin sauce

Chicken rogan Josh served with basmati and cardamom rice, naan bread

Outdoor reared pork sausage, colcannon mash and rich onion gravy

Mixed vegetable and chickpea tikka masala, braised rice and naan bread (V) (VE)

Coconut and lentil dhal, roasted sweet potato (V) (VE)

Roast vegetable and mixed bean cassoulet, cous cous (V) (VE)

Wild mushroom and tarragon gnocchi, rocket and garlic flat bread (V) (VE)

Moussaka, fried aubergine, courgette, cheese sauce, tomato salsa (V) (VE on pre order)

Quorn and mixed oriental vegetables stir fry, hoisin and garlic fried rice (V)

Vegetable hot pot with braised red cabbage (V) (VE)

Quorn Sausage, colcannon mash and rich onion gravy (V) (VE on pre order)

## DESSERTS

Chocolate brownie, vanilla cream (V) (VE on pre order)

Sticky toffee pudding, vanilla ice cream (V) (VE on pre order)

Keele mess (V) (VE on pre order)

Churros, chocolate, toffee dip (V) (VE on pre order)

Lemon tart (V) (VE on pre order)

## 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** – £24.00 per person

**Prosecco Afternoon Tea** – £28.00 per person

## Traditional Afternoon Tea

Selection of Finger Sandwiches

**Choose 3 from the following selection of fillings:**

Coronation Chicken, Coriander and Mango

Roasted Honey Ham, Piccalilli or Grain Mustard

Roast Beef, Celeriac and Horseradish Remoulade

Classic Egg Mayonnaise with Watercress

Smoked Salmon, Cucumber and Dill Crème Fraîche

Grilled Halloumi, Roasted Vegetables, Hummus & Pesto

Mature Cheddar, Pear and Red Onion Chutney

Soft Cheese, Cucumber and Charred Peppers

**Choose 2 from the selection of Savoury Items:**

Brie and Asparagus Quiche

Homemade Sausage Rolls

Handmade Scotch Egg

Mature Cheese Savoury Scone; Served with  
Homemade Chutney

Smoked Mackerel and Dill Pate with Toasted Ciabatta

Sultana Scones

Cornish Clotted Cream with Strawberry or Raspberry Jam

**Choose 2 from the selection of Sweet Treats:**

Black Cherry Bakewell Tart

Lemon Tart

Carrot Cake

Macarons

Mini Chocolate Eclairs

Chocolate Torte

Victoria Sponge

## Children's Afternoon Tea

£12.00 per child

Sandwiches – Plain Ham and Plain Cheese

Mini Scone, Strawberry Preserve and Clotted Cream (V)

Oreo Doughnut (V)

Strawberries served with warm Chocolate Sauce  
and Marshmallows (V)

Fruit Juice

## Vegan Afternoon Tea (VE)

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

Lettuce, Tomato and Avocado

Tofu Salad and Micro Cress

Plain and Sultana Scones

Whipped Cream, Strawberry and Raspberry Preserve

Chocolate Tart

Carrot Cake

Victoria Sponge

Meringue Kisses

Fresh Filter Coffee with Cream and a Selection of Teas

