



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.

Special Dietary Requirements

Please inform your event organiser, 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.

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.

Children 12 and under, can choose from our children's menu. As a rule, we do not normally cater for babies although, staff will be happy to heat up bottles etc, 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.

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 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 and have been certified to the soil association food for life standard for several years. 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

- We ask that you liaise with us, should you be considering candles.
- 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

£3.50 per person

Smokehouse mixed nuts, vegetable crisps, Bombay mix and salted popcorn (V) (VE) (served in boats/cones)

Canapés

Choose 3 – £6.50 per person

Choose 4 – £8.75 per person

Choose 5 – £10.40 per person

Cold Canapés

Smoked Salmon Blini, Citrus Crème Fraîche

Chorizo Sausage, Bocconcini

King Prawns, Sriracha Mayonnaise, Puffed Rice (GF)

Ham Hock, Pickled Cucumber, Soda Bread

Hot Canapés

Grilled Lamb Kofta, Sumac Yoghurt

Ham Hock Croquette, House Piccalilli

Spiced Coated Chicken, Toasted Brioche, Chipotle Crème Fraîche

Belly Pork, Slow Cooked with Five Spice (GF)

Panko Chicken, Katsu Sauce

Thai Crab Cake, Wasabi

Smoked Haddock Bonbon, Lemon, Dill

Panko Tiger Prawn, Sweet and Sour

Chicken Tarragon and Mustard Dumpling, Aioli Dip

Vegetarian and Vegan

Staffordshire Goats' Cheese, Butternut, Red Onion Marmalade Brochette (V)

Roasted Cauliflower, Miso and Black Sesame (V) (VE) (GF)

Charred Artichoke, Chimichurri (V) (VE) (GF)

Beetroot Falafel, Watercress, Lime Mayonnaise (V) (VE)

Tofu, Toasted Sesame, Pink Ginger Kecap Manis (V) (VE) (GF)

Arancini, Wild Mushroom, Pea Pesto (V) (VE) (GF)

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 vegan/vegetarian guests

Roasted Goats Cheese Salad (V) (GF) – £5.50

Fig and balsamic glaze, tendril pea shoots

Creamed Wild Mushroom Brochette (V) – £7.40

Asparagus tips, herb salad

Crispy Tempeh (V) (VE) (GF) – £6.30

Green mango salsa, sesame, soy dressing and micro coriander

Duck Terrine – £6.80

Spiced plum and onion chutney, burnt orange

Chicken and Tarragon Press – £6.80

Pickled radish and beetroot gel

Ham Hock Boudin – £6.80

Apricot salsa roasted miso cauliflower and onion bread wafer

Sesame Salmon (GF) – £7.40

Green mango salsa, sesame and soy dressing and micro coriander

Medley of Prawns (GF) – £7.40

Roasted plum tomato, cucumber, endive salad and citrus mayonnaise

Glazed Melon (V) (VE) (GF) – £6.80

Roasted pineapple, mango purée, pomegranate and orange salsa

Soups

Wild Mushroom and Tarragon (V) (VE) (GF) – £5.50

Roasted Parsnip and Curry Oil (V) (VE) (GF) – £5.50

Celeriac, Chorizo, Truffle (GF) – £5.50

Pea and Pancetta (GF) – £5.50

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 salad, dill and vermouth, charred courgettes and château potatoes

Chicken Supreme (GF) – £20.60

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

Duo of Chicken (GF) – £20.60

Breast and braised 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

Roasted Cod Loin (GF) – £20.60

Lemon roasted potatoes, kale and a chive sauce

Cannon of Beef (GF) – £25.80

Truffle fondant, heritage carrots and wilted spinach, port wine jus

Braised Shin of Beef (GF) – £21.40

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

Pave of Venison (GF) – £28.00

Dauphinoise potatoes, broccoli, red wine and juniper berry jus

Vegetarian and Vegan Main Courses

Celeriac, Spinach and Spiced Honey Wellington

(V) (VE) – £16.50

Salsa verdi, vine roasted tomatoes

Butternut Squash, Wild Mushroom Tart (V) (VE) – £15.95

Spiced tomato sauce and roasted sunflower seeds

Jackfruit Pot Pie (V) – £15.95

Roasted sweet potato and cauliflower cheese

Cajun Battered Banana Blossom (V) (VE) – £16.50

Purple potato wedges, pea and edamame bean mint crush

Seitan Cutlet (V) (VE) – £16.50

Roasted 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

Salted Chocolate Delice (V) – £7.95

With banana mousse

Black Cherry Bakewell (V) – £6.95

Bitter chocolate cream

Brioche Summer Pudding (V) – £7.95

Orange crème fraîche

Raspberry and Vanilla Cheesecake – £6.95

Lemon ice cream and meringue shard

Yuzu Crème Brûlée (V) – £6.95

Vanilla and matcha shortbread

Key Lime Pie (V) – £6.95

Coconut crumble and chocolate soil

Banoffee Torte (V) – £6.95

Coffee brittle and a toffee sauce

Cheese

Cheeseboard of British and Continental Cheeses (V) – £9.90

Shropshire Blue, Appleby's Cheshire, Cornish Yarg, Brie and Oak Smoked Cheddar, served with a selection of biscuits, celery and grapes

Cheeseboard of British and Continental Cheeses (V) – £88.00

Platter of Shropshire Blue, Applebeys Cheshire, Cornish Yarg, Brie and Oak Smoked Cheddar, 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

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.

Signature Menus

KEELE HALL 'THE COUNTIES' MENU

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 to share great dishes and flavours from the locality.

Sweet English Pea Soup (V)

Shropshire's Wrekin Blue cheese beignet

Pave of Venison (GF)

Dauphinoise potatoes, broccoli, red wine and juniper berry jus

Lemon Tart (V)

Clotted cream, Canalside Farm raspberry coulis

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£38.50 per person

Keele's Signature Competition Menu

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

Pad Thai Salad (V) (VE) (GF)

Crispy tofu with an Asian slaw, peanuts, garnished with coriander, chilli and a light soy dressing

Poached Salmon

With hollandaise sauce, de terre sablees potatoes, baby carrots, garnished with salty fingers samphire

Ginger Pudding (V)

With rhubarb sorbet, poached rhubarb, crumble and warm custard

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£36.00 per person

MENU 1

Maize Fed Chicken and Tarragon Ballotine

Sweetcorn purée, corn bread, red pepper gel and soft herbs

Pan Seared Salmon

Lemon couscous, sea vegetable, chive butter sauce

Chocolate Tart (V)

Home churned ice cream and Canalside Farm raspberries

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£35.75 per person

MENU 2

Wild Mushroom Tart (V)

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

Salted Caramel Tart (V)

Pretzel and passionfruit gel

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£31.95 per person

MENU 3

Pressed Watermelon (GF)

Crisp parma ham, feta, basil oil

Chicken Breast

Filled with Chorizo, wilted spinach, pommes Anna, white wine and chive sauce

Key Lime Pie (V)

Coconut crumble and chocolate soil

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

£28.50 per person

Keele Hall Signature Roast

Adult – £28.50 per person
Children under 12 – £14.50 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 vegan/vegetarian guests

Leek and Potato Soup (V) (VE)
Served with rustic bread and butter

Chicken Liver Parfait
Red onion and plum chutney, soda bread wafers

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

Baked Field Mushroom (V)
Blue cheese with herb and ciabatta crumb

Main Courses

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

Roasted Topside of Beef
With thyme and horseradish Yorkshire puddings

Honey and Mustard Glazed Roasted Ham (GF)

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

Mushroom, Kale, and Spinach Wellington (V) (VE)
With a grain mustard sauce

Seitan Cutlet (V) (VE)
Roasted purple potato and root vegetable, porcini jus

All served with Roast Potatoes, Mashed Potatoes, 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)
Vanilla pod ice cream, butterscotch sauce

Warm Chocolate Brownie (V)
With mint custard

Apple Crumble with Custard (V)

Chocolate Torte with Berries and Cream (V)

Lemon Meringue Tart with Raspberry Sorbet (V)

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

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 Sample Menu

£14.50 per child

The below is a sample menu of what we can offer, please speak to your Event Organiser who can discuss a menu for your event

Starter

Cheesy Garlic Bread (V)

Main Course

Chicken Goujons, Chips and Beans

Dessert

Chocolate Brownie, with Ice Cream and Chocolate Sauce (V)



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