

Further Information

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.

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 past midnight please speak to your wedding coordinator.

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.

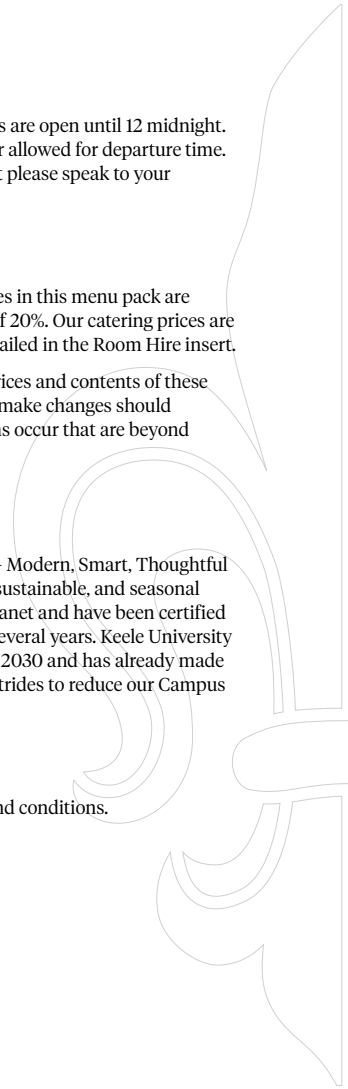
Whilst every effort will be made to uphold the prices and contents of these menus, Keele Hall weddings reserve the right to make changes should significant market, budgetary or VAT fluctuations occur that are beyond its control.

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.

TERMS AND CONDITIONS

All bookings are subject to our wedding terms and conditions.



Reception

RECEPTION NIBBLES

£3.50 per person

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

CANAPES

Choose 3 – £6.50 per person

Choose 4 – £8.75 per person

Choose 5 – £10.40 per person

COLD CANAPES

Smoked Salmon Blini, Citrus Crème Fraiche

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

Panko Tiger Prawn, Sweet and Sour

Grilled Lamb Kofta, Sumac Yoghurt

Ham Hock Croquette, House Piccalilli

Belly Pork, Slow Cooked with Five Spice (GF)

Panko Chicken, Katsu Sauce

Chicken Tarragon and Mustard Dumpling, Aioli Dip

Spiced Coated Chicken, Toasted Brioche, Chipotle Crème Fraiche

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)

Starters

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

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

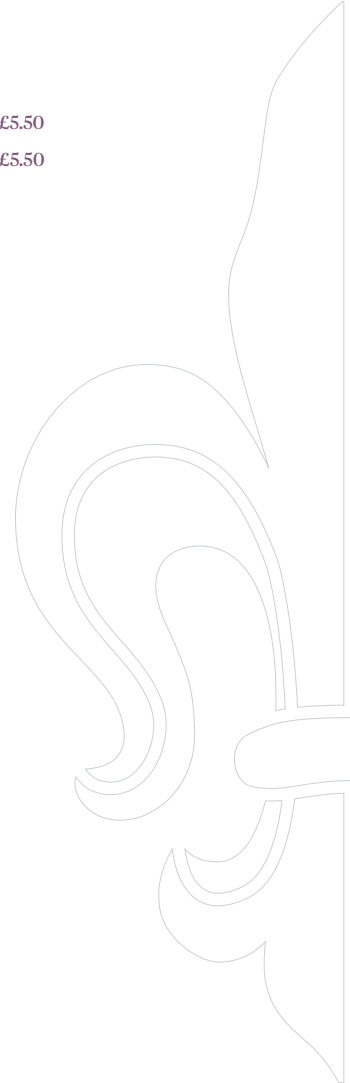
SOUPS

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 Course and Desserts

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 – £20.60

Braised 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 Beef Shin (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 ALTERNATIVES

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 Brulée (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 Cheddleton, served with a selection of biscuits, celery and grapes

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

Platter of Shropshire Blue, Appleby's 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

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 – £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 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

MENU 1 – £35.75 per person

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

MENU 2 – £31.95 per person

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

MENU 3 – £28.50 per person

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

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 (V) (VE) (GF)

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

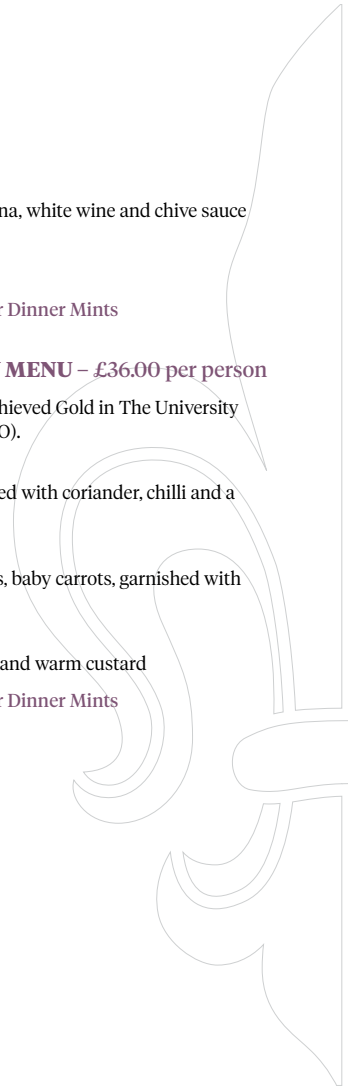
Poached Salmon

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



Children's Menu

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 Wedding Co-Ordinator who can discuss a menu for your Wedding.

STARTER

Cheesy Garlic Bread (V)

MAIN COURSE

Chicken Goujons, Chips and Beans

DESSERT

Chocolate Brownie with Ice Cream and Chocolate Sauce (V)

Evening Buffet Menus

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

Tempura Fish Goujons

Chicken Lollipop, Harissa Dip (GF)

Sweet Chilli Chicken Wrap

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) (VE)

Spicy Wedges with Garlic Mayo (V) (VE)

Tabbouleh Salad (V) (VE)

Asian Slaw (V)

Tomato and Ciliegine Mozzarella (V)

Roasted Sweet Potato and Chilli (V) (VE)

Sultana and Saffron Rice (V) (VE)

New Potato, Chive, Sour Cream (V)

Charred Vegetable, Tomato Couscous (V) (VE)

LATE NIGHT BITES

Cheese and Bacon Oatcakes – £3.60

Cheese and Mushroom Oatcakes (V) – £3.30

Loaded Fries, Cheese Sauce, Crispy Bacon, Crispy Onions, Chilli Beef – £5.50

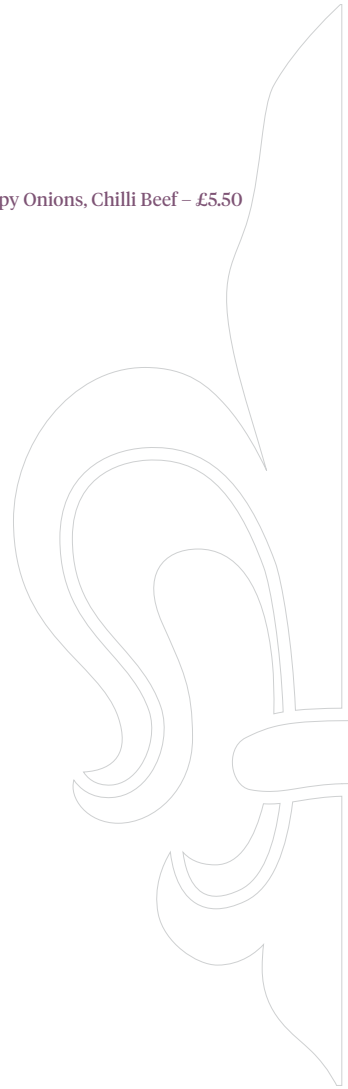
Mini Burgers – £2.80

Korean Fried Chicken – £4.20

Mini Meat Ball Sub – £3.80

Pulled Jerk Chicken Pockets – £4.00

Hot Pulled Pork or Beef Brisket Baps – £4.00



Evening Buffet Menus

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

Chicken and Chorizo Paella (GF)

Tempura Fish and Chips, Crushed Peas

Oriental Vegetable and King Prawn Stir Fry, Hoi Sin (GF)

Thai Green Chicken Curry, Fragrant Jasmine Rice (GF)

Chicken, Chorizo, Patatas Bravas

Crispy Sesame Beef, Sriracha sauce, Braised Rice

Katsu Chicken, Soya Vegetables, Braised Brown Rice (GF)

Tandoori Chicken Lollipop, Raita Dip and Naan Bread

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 (GF)

Crispy Cantonese Chicken, Broccoli and Rice Noodles

Teriyaki Salmon with Garlic and Ginger Rice

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) (VE) (GF)

Coconut and Lentil Dhal, Roasted Sweet Potato (V) (VE) (GF)

Roast Vegetable and Mixed Bean Cassoulet (V) (VE) (GF)

Wild Mushroom and Tarragon Tagliatelle and Pea Pesto (V)

Grilled Halloumi, Fennel, Orange, Rocket, and Tarragon Dressing (V)

Moussaka, Fried Aubergine, Courgette, Vegan Cheese Sauce and Tomato Salsa (V) (VE) (GF)

Served with selection of Seasonal Salads

DESSERTS

Please select 1 option

Chocolate Brownies (V) (VE)

Cheesecake – served with a choice of toppings (V) (VE)

Keele Mess (V) (GF)

Chocolate Fudge Cake (V)

Lemon Tart (V)

KEELE HALL
WEDDINGS

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 Keele Hall

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