

Wedding 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 Wedding with us, we provide you with a Wedding Co-Ordinator 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 Wedding menu selector. Two months before your event, your Wedding Co-Ordinator 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 together, we will take care of all the detail, leaving you to enjoy your special day with your guests confident that we have everything in hand.

Further Information

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.

CHILDREN'S 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 Wedding Co-Ordinator who can discuss a child's menu for your Wedding.

As a rule, we do not normally cater for babies although, staff will be happy to heat up bottles etc, if required.

PRICES

These menus are in conjunction with our Wedding Packages. All packages are inclusive of VAT at the current rate of 20%.

Whilst every effort will be made to uphold Wedding Package prices and the content of our menus, Keele Hall Weddings reserve the right to make changes should significant market, budgetary or VAT fluctuations occur that are beyond our control.

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 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 Wedding Co-Ordinator.

Alcohol will not be served to under 18's. Keele Hall Weddings 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.

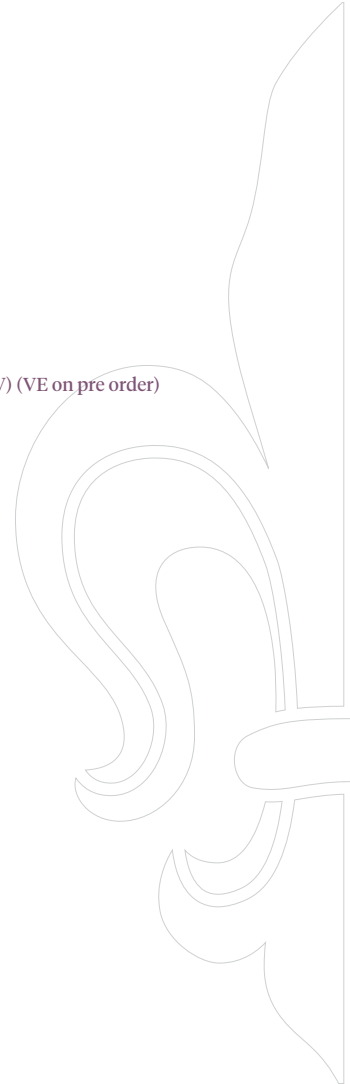
Reception

COLD CANAPES

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 CANAPES

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)



Starters

STARTERS

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

Goats Cheese Tart (V)

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

Creamed Wild Mushroom Brochette (V) (VE)

Asparagus tips, herb salad, tarragon oil

Crispy Tempeh (V) (VE)

Green mango salsa, sesame and soy dressing, micro coriander

Oriental Roast Duck

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

Chicken Parfait

Piquillo sweet peppers and roasted red pepper puree, granary bread

Pulled Ham Hock

Apricot jam, pickled baby onions and sour dough wafer

Applewood Smoked Salmon

Cucumber volute, dill oil and crispy capers

Teriyaki Fish Cake

Watercress purée and red chard

SOUPS

Wild Mushroom and Tarragon (V) (VE)

Cream of Leek (V) (VE)

Garlic potato croutons

Country Vegetable (V) (VE on pre order)

Herb crème fraiche

Main Course and Desserts

MAIN COURSES

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

Feather Blade Steak

Confit potatoes, roasted root vegetables, caramelized red onion

Duck

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

Pan Fried Cod

Roasted lemon potatoes, kale and chive butter sauce

Chicken Supreme

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

Classic Roast Chicken

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

Loin of Pork

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

Lentil Roulade (V) (VE)

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

Trio of Cauliflower (V) (VE on pre order)

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)

Roasted sweet potatoes, cauliflower cheese

Butternut Squash Gnocchi (V) (VE)

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 vegan/vegetarian guests

Salted Chocolate Delice (V) (VE on pre order)

Raspberry mousse

Key Lime Pie (V) (VE on pre order)

Coconut crumble and chocolate soil

Strawberry and Mint Crème Brûlée (V)

Chocolate shortbread

Lemon Tart (V) (VE on pre order)

Sweetened minted cream, raspberry purée

Vanilla Cheesecake (V) (VE on pre order)

Passionfruit, lime and rum mousse

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

Ginger ale anglaise and butterscotch brittle

Keele Mess (V) (VE on pre order)

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

Chocolate Drizzled Brownie (V) (VE on pre order)

Mint ice cream

CHEESE

Cheese Board (V) – Individual Portion

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

Fresh Filter Coffee with Cream or Tea and After Dinner Mints

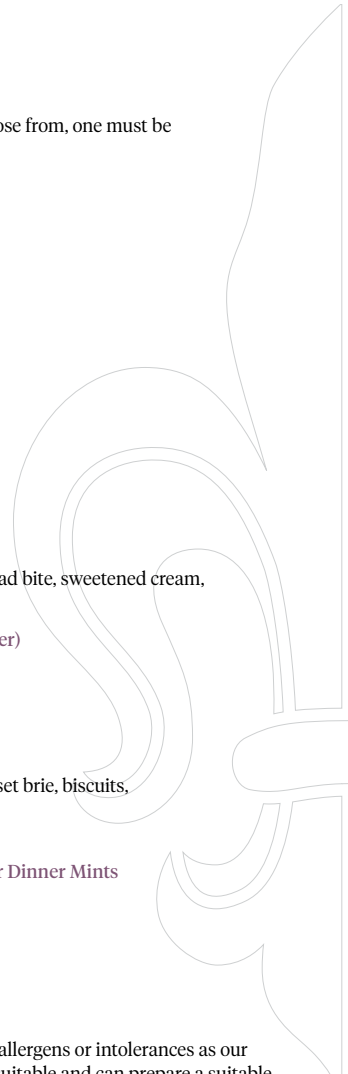
Are included with all 3 course menus

Abbreviations

V = Vegetarian

VE = Vegan

Please speak to your Event Organiser about any allergens or intolerances as our Chef's are happy to advise which dishes will be suitable and can prepare a suitable alternative if required.



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. 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

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

Please select one of the below menus to be served for your evening buffet.

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

SMOKEHOUSE MENU

Smoked beef brisket

Pork porchetta

Vegan kebab meat (V)(VE) (Per 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

Please select one meat bap option 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)
(Per Order Only)

Yorkshire Pudding Wrap (V)

Roasted potatoes and gravy

Soft rolls (V)(VE)

Mixed salad (V)(VE)

BURGER BAR

Steak burger

Southern fried chicken burger

Southern fried quorn burger (V)(VE) (Per 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

(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)



Evening Buffet Menus

PIZZA BUFFET

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 an herb cream sauce (V) (VE)

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

Mixed salad (V) (VE)

EAST ASIAN INFLUENCE

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

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)

LATE NIGHT BITES

Cheese and bacon oatcakes – £3.60

Cheese and mushroom oatcakes (V) (VE on pre order) – £3.30

Loaded fries, cheese sauce, crispy bacon, crispy onions, chilli beef (VE on pre order) – £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 – £4.50

If you wish to order some additional late night bites for guests

Evening Buffet Menus

EVENING BUFFET SELECTOR - TWILIGHT AND EVENING RECEPTION ONLY PACKAGE

Please select 3 dishes to be served, with one of these as a vegetarian/vegan 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.

MAIN

- 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)



KEELE HALL
WEDDINGS

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01/2024