

Green Delegate Rate Menu

Keele University Events and Conferencing have introduced a new 'Green Delegate Rate' supporting our commitment to sustainability within Conference and Events. When you host your event with us you can enjoy a range of aspects to deliver a sustainable event and you can share with your delegates and company the positive impact your event has on the environment. At Keele University Events and Conferencing, we have the health and wellbeing of you and your delegates in mind, when we created our delegate lunch menus. Launched in 2022, our menu follows four key philosophies:

Modern

Using simple modern ingredients and techniques, mixed with the classical recipes to create simple and delicious food

Smart

Doing a few small and smart things every single day. Comes from taking little steps, consistently, and making marginal gain that is ordinary, so that we arrive and all that's left is innovated and tasty food

Sustainable

We source seasonal produce, bringing you the freshest ingredients from the Staffordshire countryside

Thoughtful

By bringing together the modern and the smart processes along with suppliers we have created a menu that is in line with lowering our carbon emissions. Following on with Keele universities drive to become Carbon neutral by 2030



Keele Hall, Keele University, Keele, Staffordshire ST5 5BG | 01782 732020 | conferences@keele.ac.uk | www.keele-conference.com



THE 4 KEY PHILOSOPHIES TO **KEELE UNIVERSITY** EVENTS AND CONFERENCING MENUS; ALWAYS MODERN, SMART, THOUGHTFUL AND **SUSTAINABLE**

Keele University's Low Carbon Energy Generation park, built in partnership with low-carbon technology specialists EQUANS, features an array of 12,500 solar panels and two wind turbines, which generate clean, renewable energy for the Keele campus and neighbouring communities.

With combined battery storage, the site supplies up to 50% of the campus' electricity requirements, and any excess energy generated is fed back into the local power grid to serve neighbouring local communities, passing the benefit on to them.

The park is linked to a Smart Energy Network Demonstrator (SEND), a state-of-the-art real-time energy management system designed and installed in partnership with SIEMENS UK, which optimises the balancing of generation, distribution, demand and storage across the campus.

**Green
Accredited
Venue**



Our commitment has meant that for the fourth consecutive year we have been placed among the **Top 40 universities in the world for sustainability** (UI Green Metric World Rankings, 2020), in addition to being named **Global Sustainability Institution of the Year** (International Green Gown Awards, 2020).



Striving to be **carbon neutral** through teaching, research and investment by **2030**

100% Of our waste vegetable oil is collected by Olleco to be recycled and refined into biodiesel

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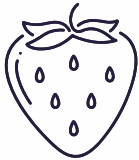




THE 4 KEY PHILOSOPHIES TO
KEELE UNIVERSITY EVENTS
AND CONFERENCING MENUS; ALWAYS
MODERN, SMART, THOUGHTFUL
AND **SUSTAINABLE**

80%

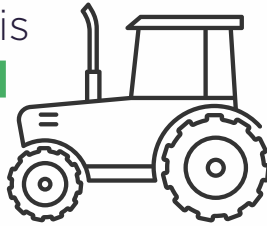
Of our fruit & vegetables are delivered by local producers



When in season, all our strawberries will come from

Staffordshire

Our meat is from **Red Tractor Assured** Farms



Striving to be **carbon neutral** through teaching, research and investment by **2030**

Green Accredited Venue



Our eggs are free range and laid just **13** miles away



Our tea and coffee is always FairTrade



Zero Waste

All our food waste is sent to an anaerobic digestion plant to generate green energy

All our fish and seafood is assured by the **Marine Stewardship Council**



12,500 Solar panels and 2 wind turbines in our energy park, generating **50%** of our electricity requirements from renewable sources

100%

Of our waste vegetable oil is collected by Olleco to be recycled and refined into biodiesel

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Green Delegate Rate Menu

Our Green Delegate rate menu is a salad buffet concept, a base salad is accompanied with a protein, built up with some filling extras, complemented with bread and sides, then finished with something for your sweet tooth. It can be served in the room, with no minimum or maximum covers and includes hot items.

	CLASSIC DAY 1	CLASSIC DAY 2	CLASSIC DAY 3	CLASSIC DAY 4
SALADS	Spring potato salad. (V) (VE) Mediterranean brown rice salad. (V) (VE) Miso roasted cauliflower. (V) (VE)	Harissa chickpea roquette. (V) (VE) Quinoa, tomatoes, edamame beans. (V) (VE) Greek salad. (V) (VE)	Barley mixed bean salad. (V) (VE) Thai sweet potato salad. (V) (VE) Beetroot, carrot, green lentils. (V) (VE)	Thai rice noodles. (V) (VE) Quinoa super salad. (V) (VE) Mexican wild rice. (V) (VE)
PROTEIN	Marinated flaked tuna steak. Marinated halloumi. (V) Vegan halloumi. (V) (VE)	Chinese five spice chicken. Tomato infused feta. (V) Chinese five spice tempeh. (V) (VE)	Goats cheese crumble. Cured ham hock. Marinated vegan mozzarella. (V) (VE)	Roasted salmon. Bocconcini mozzarella. (V) Marinated tofu. (V) (VE)
BUILD IT UP	Garlic herb croutons. Mixed seeds. Sliced gherkin. Prawn Crackers.	Pitta bread croutons. Mini poppadum's. Feta cheese. Mixed seeds. Sesame oil.	Parmesan shavings. Mixed seeds. Ciabatta crouton. Sliced olives. Capers.	Nacho chips. Chilli salsa. Guacamole. Grated Cheddar. Mixed seeds.
BREAD	Taboon flat bread with selection of dressing and pestos. Wood fire stromboli chorizo. Wood fire stromboli roasted pepper. (V) (VE)	Hungarian rye and caraway bread with a selection of dressing and pestos. BBQ beef brisket artichoke breads, shredded cabbage and gherkin. BBQ seitan brisket artichoke breads, shredded cabbage and gherkin. (V)(VE)	Stone baked malt bloomer with selection of dressing and pestos. Chicken tikka folded naan. Quorn Folded Naan. (V) (VE)	Old style loaf with selection of dressing and pestos. Soft blue corn and white corn tacos, chilli lime slaw crispy chicken. Soft blue corn and white corn tacos, chilli lime slaw crispy quorn. (V) (VE)
SIDES	Sea salt fries. (V) (VE)	Sweet potato wedges. (V) (VE)	Cajun fries. (V) (VE)	Seasoned wedges. (V) (VE)
DESSERT	Vanilla bean cheesecake (V) (VE), served with cream or dairy free cream. Sliced melon platters. (V) (VE)	Chocolate ganache (V) (VE), served with cream or dairy free cream. Strawberries. (V) (VE)	Caramelised biscuit cheesecake (V) (VE), served with cream or dairy free cream. Sliced pineapple platters, (V) (VE)	Lemon tart (V) (VE), served with cream or dairy free cream. Watermelon platters. (V) (VE)
DRINKS	Carafe of Citrus Water. Tea or coffee,	Carafe of Citrus Water. Tea or coffee.	Carafe of Citrus Water. Tea or coffee.	Carafe of Citrus Water. Tea or coffee

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