



KEELE HALL



WEDDING MENU 2026

ABOUT OUR WEDDING 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 Wedding with us, we provide you with a Wedding Co-Ordinator to help you with every step of the planning process.

Three months before your Wedding 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.

Reception Canapés

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

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)

Starters

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

Chicken Liver Pâté

Sweet onion chutney, stone baked bread

Pulled Ham Hock

Fruit preserve, pickled baby onions and gherkins, grain mustard dressing, toasted ciabatta

Arancini Bolognese

Passata sauce, basil pesto

Oriental Roast Duck

Beansprouts, bok choy, tender stem broccoli, puffed rice, nam Jim dressing

Smoked Salmon Roulade

Pickled radishes, cucumber, watercress puree

Goats Cheese Tart (V)

Balsamic confit onion, roasted tomatoes, pea shoots

Creamed Wild Mushroom Brochette (V) (VE)

Asparagus tips, herb salad, tarragon oil

Wasabi and Sesame Tofu (V) (VE)

Beansprouts, bok choy, tender stem broccoli puffed rice, nam jim dressing

Roasted Red Pepper and Tomato Soup (V) (VE)

Basil oil

Cream of Leek Soup (V) (VE)

Garlic potato croutons

Country Vegetable Soup (V) (VE on pre order)

Crème fraîche

Main Courses

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

Feather Blade Steak

Olive oil mash potato, roasted root vegetables, caramelized shallot, braising Jus

Chicken Supreme

Chorizo, parmentier potatoes, seasonal vegetables, tomato jus

Classic Roast Chicken

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

Loin of Pork

Dijon mustard mash, honey roasted apple, medley of vegetables, cider jus

Peppered Seitan and Portabella Cutlet (V) (VE)

Creamed potatoes, heritage carrots, tender stem broccoli, sweet jus

Herb Roasted Vegetable Wellington (V) (VE)

Seasonal vegetables, roasted new season potatoes, red wine jus

Desserts

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

Absolutely Chocolate (V) (VE on pre order)

Liquor-soaked cherries, vanilla mascarpone

Baked Chocolate Tart (V) (VE on pre order)

Belgian chocolate, raspberry cream

Vanilla Crème Brûlée (V)

Shortbread, fresh strawberries

Citron Meringue Tart (V) (VE on pre order)

Caramel sauce, bitter chocolate

Vanilla Cheesecake (V) (VE on pre order)

Passion fruit and lime gel, Malibu infused pineapple, coconut crumb

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

Classic vanilla anglaise

Keele Mess (V) (VE on pre order)

Rose champagne macaron, meringue kisses, millionaires shortbread, sweetened cream,
fresh strawberries, guava puree

Cheese (V)

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

Fresh Filter Coffee or Tea and After Dinner Mints

Evening Buffet Menus

Smokehouse Menu

Smoked beef brisket
BBQ chicken
Plant-based shawarma (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 Bap Menu

(Please select one meat bap options for all guests)

Roast topside of beef, English mustard, grain mustard, horseradish sauce
Roast breast of turkey, traditional sage and onion stuffing, cranberry sauce
Roast leg of pork, apple stuffing, roasted pear and sage stuffing, apple sauce
Honey roasted ham, English mustard, grain mustard, piccalilli sauce
Quorn fillet, traditional sage and onion stuffing, cranberry sauce (V) (VE) (pre order only)
Roasted potatoes and gravy
Soft rolls (V) (VE)
Mixed salad (V) (VE)

Burger Bar

Steak burger
Southern fried chicken burger
Southern fried plant-based 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)

Evening Buffet Menus

Pizza Buffet

(Please 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)

Traditional

(Vegan and vegetarian pre order only)

Selection of sandwiches and wraps
Pork pie
Sausage rolls
Marinated chicken skewers
Cod goujons
Quiche (meat and vegetarian)
Mixed salad (V)(VE)
Coleslaw (V)(VE)
Crisps (V)(VE)
Chips or wedges (V) (VE) (please select one item)

Fork Buffet Menu

(Twilight and Evening Reception Only Package)

Please select 3 dishes to be served, with one of these as a vegan/vegetarian option. We also ask that you select two desserts. All served from a buffet table. We will adapt or provide a suitable alternative for allergens.

Main

Meatballs with tomato sauce and linguine
Mediterranean chicken leg, roasted vegetables
Chicken and chorizo paella
Lamb koftas, tomato and red onion salad, mint yoghurt, flat bread
Green Thai chicken curry with coconut jasmine rice
Chicken tikka Balti with basmati and cardamom rice, naan bread
Tandoori chicken breast, raita dip, naan bread
Sticky belly pork, ginger, spring onion, oyster sauce rice noodles
Katsu chicken, stir fry vegetables, braised garlic rice
Beef bourguignon and spring onion mash*
Lamb hot pot*
Outdoor reared pork sausage, grain mustard mash, rich onion gravy*
Battered fish and chips with mushy peas
King prawn and oriental vegetable stir fry, rice noodles, hoi sin sauce
Mixed vegetable and chickpea tikka masala, braised rice, naan bread (V) (VE)
Coconut and lentil dhal, roasted sweet potato (V) (VE)
Roast vegetable and mixed bean cassoulet, cous cous (V) (VE)
Quorn and oriental vegetable stir fry; rice noodles hoi sin sauce (V) (VE)
Vegetable hot pot (V) (VE)*
Plant based sausage, chive mash, rich onion gravy (VE) (VE)*
Butternut squash and sage gnocchi, rocket (V) (VE)

*Served with seasonal vegetables

Desserts

Chocolate Delice, vanilla and strawberry mousse(V) (VE on pre order)
Biscoff Cheesecake served with cream (V) (VE on pre order)
Profiteroles with chocolate and toffee sauce, white chocolate shavings (V)
Lemon Meringue raspberry coulis sweetened cream (V) (VE on pre order)

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.

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.

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.

Abbreviations

(V) = Vegetarian (VE) = Vegan

Please speak to your Wedding Co-Ordinator about any special diets/allergens as our Chef's are happy to cater for all requirements and we will do our best to adapt your chosen menu options.

Child Meals (under 12)

Children may have a half portion, of whatever is chosen for the adult meal, or we have child's Menus, please speak to your Wedding Co-Ordinator.

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 the 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.

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% guests be catered for.

Bar Facility

The bar can be open until 12 midnight; it can be extended upon request for an additional charge. A minimum of 28 days' notice is required. Please speak to your Wedding Co-ordinator for further information.

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.

Other Information

Please discuss any venue decorations with your Wedding Co-Ordinator so that we can ensure your event is safely managed. Table confetti, naked flames or candles are not permitted.

Please note, self-catering or corkage is not permitted in any venue at Keele University Events and Conferencing.

If you are arranging your own entertainment then they must have Public Liability and PAT test certificates, you will need to request these and forward to your Wedding Co-Ordinator.