



REED HALL PRIVATE DINING 2026

Please choose two dishes per course

STARTERS

Carrot, red lentil and orange soup (VG)

Baked camembert, slow roasted tomato chutney (V)

Prawn cocktail, pickled cucumber, radish, bloody Mary sauce

Antipasti - platter of Parma ham, olives, sun-blushed tomatoes

MAINS

Keralan vegetable and tofu curry, coconut rice, toasted naan, mango chutney (VG)

Cheesy leek and Quorn pie, sage and mustard mash (V*)

Breaded scampi, skin on fries, fresh garden peas, homemade tartare sauce

Basil pesto pasta with chicken and mushrooms

DESSERTS

Chocolate and clementine tart with vanilla ice cream (V*)

Sticky toffee pudding with toffee sauce (V*)

Fresh fruit salad with pouring cream (V*)

West Country cheese board - selection of cheeses, crackers and grapes (V)

2 - 4 Guests

Two courses £42.00 pp

Three courses £46.00 pp

5 -15 Guests

Two courses £36.00 pp

Three courses £40.00 pp

(VG) - Vegan
(V) - Vegetarian
(V*) - Vegetarian with
vegan option available

Additional Fairtrade
tea and coffee
£3.95 per person

Menu choices and
dietary requirements
are required no later
than 14 days prior to
your event

Prices inclusive of VAT