



# 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

Prices inclusive of VAT



[event.exeter.ac.uk](https://event.exeter.ac.uk)

(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