



reedhall
conference and event venue

CHRISTMAS

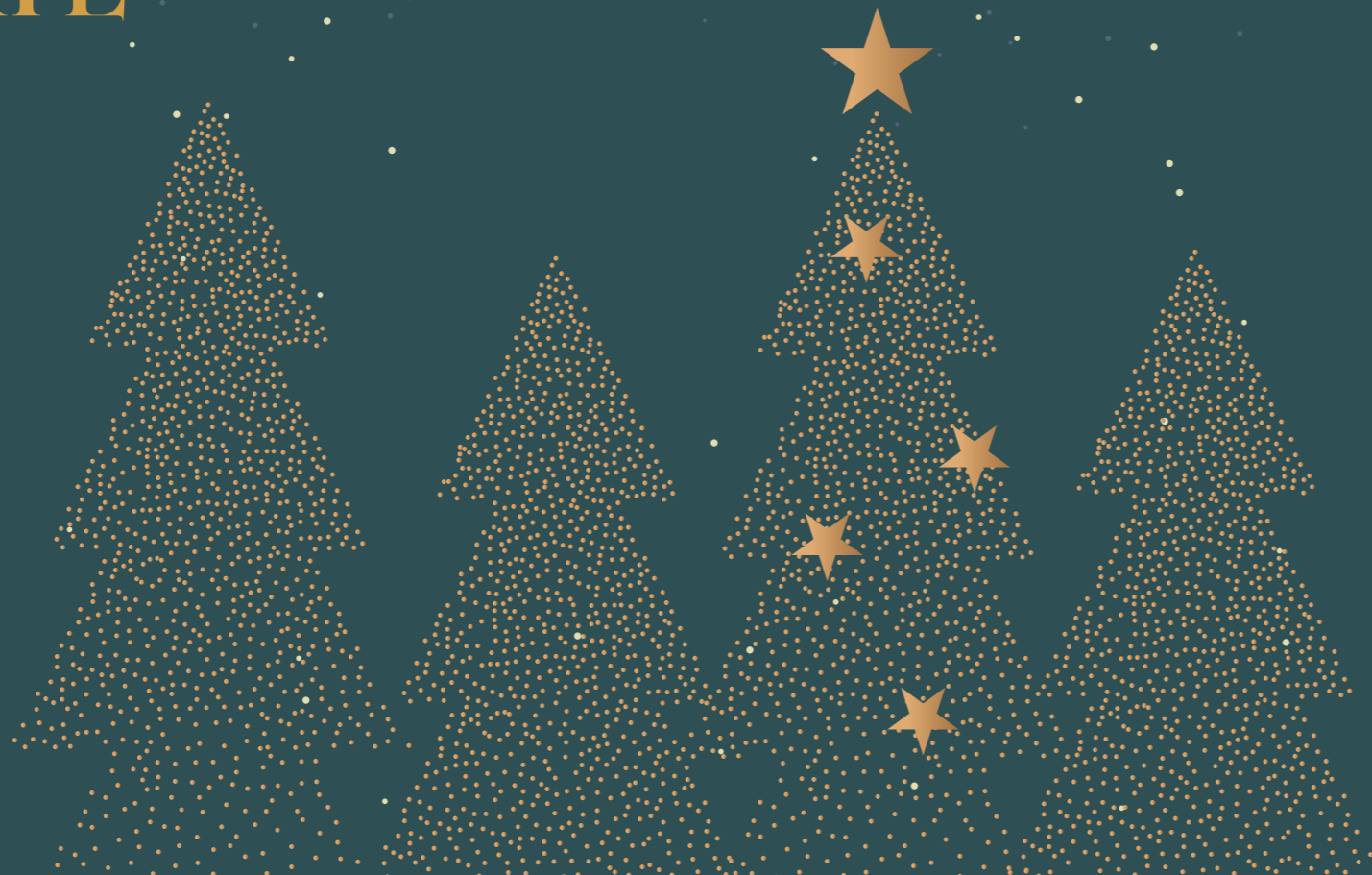
CELEBRATE THE FESTIVE SEASON AT REED HALL

EXCLUSIVE PARTY NIGHTS
SHARED PARTY NIGHTS
CHRISTMAS BUFFETS
CHRISTMAS LUNCHES
FESTIVE EXTRAS

CELEBRATE WITH US

Celebrate the festive season amidst the timeless elegance of Reed Hall, where tradition meets unforgettable celebration. Set amidst beautiful historic surroundings, this Italianate mansion offers the perfect backdrop for your Christmas celebration, from lively party nights to relaxed festive lunches.

With a touch of classic charm, warm hospitality and magical seasonal vibes, it's the ideal place to gather with friends, family or peers and celebrate the season in style.



WELCOME

EXCLUSIVE PARTY NIGHTS

Host your celebration your way and enjoy complete privacy in a beautiful historic setting. Enjoy the flexibility to tailor your event for a truly memorable festive evening.

SHARED PARTY NIGHTS

Join others for a lively evening in a traditional setting. With outstanding food, seasonal atmosphere and plenty of Christmas spirit, it's the perfect way to celebrate with friends, colleagues or clients.

CHRISTMAS LUNCH

Looking for a more laid-back alternative to our seasonal party nights? Opt for our Christmas lunches and you can enjoy a relaxed celebration, warm hospitality and a cosy environment to share with friends.

CHRISTMAS BUFFET

Our Christmas buffets are a great way to add some festive sparkle to those essential December meetings or events.

FESTIVE EXTRAS

Enhance your Christmas celebration or meeting with our festive extras. Add a DJ or live band to your party night or simply treat your guests to a selection of festive treats.

EXCLUSIVE PARTY NIGHTS

2 courses £45.50 per person (inc. VAT)

3 courses £49.99 per person (inc. VAT)

Minimum of 75 guests applies

PACKAGE INCLUDES

- * 19.30 - Midnight
- * Festive drink on arrival
- * 2 or 3 course festive dinner
- * Decorated venue
- * Security
- * Dedicated Event Manager

EARLY
BIRD OFFER

Book before
30th September
£44/£48.50

MENU

Starter

Spiced parsnip soup topped with a parsnip crisp, honey drizzle, toasted seeds (V*)

Panko coated calamari with endive and chipotle mayonnaise

Chicken and apricot terrine with pickled carrot, West Country cider and apple chutney

Served with freshly baked bread and butter

Main

Wild mushroom, leek, spinach and Applewood cheese tart with a chive cream velouté (V*)

Fillet of seabass with buttered baby potatoes, Chardonnay and dill velouté

Traditional roast turkey with cranberry and sage stuffing, pigs in blankets, turkey gravy

Served with roast potatoes, braised red cabbage and seasonal vegetables for the table

Dessert

Christmas pudding with vanilla bean crème anglaise (V*)

Caramelised biscuit cheesecake with salted caramel ice cream (V*)

Regional cheeseboard (V)

Dietaries

VG Vegan
V Vegetarian
V* Vegan alternative available

SHARED PARTY NIGHTS

2 courses £48 per person (inc. VAT)

Available 12th & 19th December

PACKAGE INCLUDES

- * 19.30 - Midnight
- * Festive drink on arrival
- * 2 course festive dinner
- * DJ
- * Decorated venue
- * Security

MENU

Main

Wild mushroom, leek, spinach and Applewood cheese tart with a chive cream velouté (V*)

Fillet of seabass with buttered baby potatoes, Chardonnay and dill velouté

Traditional roast turkey with cranberry and sage stuffing, pigs in blankets, turkey gravy

Served with roast potatoes, braised red cabbage and seasonal vegetables for the table

Dessert

Christmas pudding with vanilla bean crème anglaise (V*)

Caramelised biscuit cheesecake with salted caramel ice cream (V*)

Regional cheeseboard (V)

Dietaries

VG Vegan
V Vegetarian
V* Vegan alternative available

CHRISTMAS LUNCH

2 courses £39 per person (inc. VAT)

3 courses £43.50 per person (inc. VAT)

Minimum of 15 and maximum of 30 guests applies

**EARLY
BIRD OFFER**

book before
30th September
£37/£41.50

MENU

Starter

Spiced parsnip soup topped with a parsnip crisp, honey drizzle, toasted seeds (V*)

Chicken and apricot terrine with pickled carrot, West Country cider and apple chutney

Served with freshly baked bread and butter

Main

Wild mushroom, leek, spinach and Applewood cheese tart with a chive cream velouté (V*)

Traditional roast turkey with cranberry and sage stuffing, pigs in blankets and turkey gravy, served with roast potatoes, braised red cabbage and seasonal vegetables for the table

Dessert

Christmas pudding with vanilla bean crème anglaise (V*)

Caramelised biscuit cheesecake with salted caramel ice cream (V*)

Elements of this menu can be tailored to meet specific dietary requirements. Please discuss with a member of the team.

Dietaries

VG Vegan
V Vegetarian
V* Vegan alternative available

CHRISTMAS BUFFET

£ 33.00 per person (inc. VAT)

Minimum of 75 guests applies for evening events

Savoury

Vegetarian platter – a selection of pakoras, spring rolls, samosas, smashed chickpeas, creamy houmous and cherry tomatoes (V/VG)

Regional cheese board – a selection of cheeses and savoury crackers (V)

Charcuterie board – a selection of cured meats, pâté, marinated olives and sourdough

King prawn selection – breaded, filo-wrapped and plain king prawns served with a classic Marie Rose sauce, spring onion and chives

Elston Farm smoked bacon wrapped sausages glazed with golden honey

Snack platter – a selection of nuts, crisps and dried fruit (VG)

Sweet treats

Festive cupcakes (V)

Traditional mince pies (VG)

Served with clotted cream for extra festive indulgence (V)

FESTIVE EXTRAS

Enhance your celebration with our festive extras...

BUCKET ONE £40.25

10 bottles of lager or cider

BUCKET TWO £44.25

1 bottle of house white or house red wine
3 bottles of lager
3 bottles of cider
2 bottles of Frobishers

BUCKET THREE £55.25

1 bottle of house white wine
1 bottle of house red wine
3 bottles of lager
3 bottles of cider
2 bottles of Frobishers

MIXED BUCKET ONE £40.00

6 cans of soft drinks
1 bottle of house white wine
1 bottle of house rosé wine

MIXED BUCKET TWO £45.00

6 premium bottles of soft drinks
1 bottle of house white wine
1 bottle of house rosé
3 bottles of lager

Food and Drink

Mince pie and clotted cream (V*)	£3.75
Coffee, tea and mince pie	£6.75
<i>Gluten free mince pies available</i>	
Stollen (V)	£3.25
Coffee, tea and stollen	£6.75
A glass of mulled wine (125ml)	£6.50
A jug of mulled wine (6 Servings)	£31.25

Dietaries

VG	Vegan
V	Vegetarian
V*	Vegan alternative available



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To book your event
or to find out more,
email, phone or scan code

eventexeter@exeter.ac.uk

0300 555 0214

