



EXCLUSIVE

# Party Nights

2024

**EARLY  
BIRD OFFER**

book before  
30th September  
£47 / £51.50\*

**PACKAGE INCLUDES**

- \* 19.00 - Midnight
- \* Post dinner disco
- \* Festive arrival drink
- \* Decorated venue
- \* 2 or 3 course festive dinner
- \* Security
- \* Dedicated Event Manager

**£48.75\* PER PERSON**  
**2 COURSES**

**£53.50\* PER PERSON**  
**3 COURSES**

EVENT  
EXETER

To book your event or to find out more,  
contact [eventexeter@exeter.ac.uk](mailto:eventexeter@exeter.ac.uk) 0300 555 0214

\*Prices inc VAT

\*\*Minimum number of 75 applies

[eventexeter.com](http://eventexeter.com)



# Party Menu

## 2024

### STARTER

Roasted butternut squash soup sprinkled with chilli flakes and toasted coconut (VG)

+ Panko coated calamari served with endive and chipotle mayonnaise

Chicken and apricot terrine, served with toasted sourdough  
and a West country cider and apple chutney

### MAIN COURSE

Creamy wild mushroom, leek and spinach tart with a smoked Applewood style cheese (VG)

Fillet of seabass served with baby buttered potatoes and a Chardonnay and dill velouté

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

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



### DESSERT

Traditional Christmas pudding with boozy brandy sauce (V)

Caramelised biscuit cheesecake with salted caramel ice cream (VG)

Reed Hall cheeseboard (V)

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



reedhall  
conference and event venue

