

# CHRISTMAS Lunch Menu 2025

2 COURSES £39.00\* PER PERSON  
3 COURSES £43.50\* PER PERSON

## STARTER

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

Chicken & 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)

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)

EARLY  
BIRD OFFER  
book before  
30th September  
£37 / £41.50\*



reedhall  
conference and event venue

\*Minimum numbers 15, maximum 30. Prices inc VAT

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