



# STUDENT Party Menu 2025



## STARTER

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

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  
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*

## MINI DESSERTS

Sharing boards with a selection of  
chocolate brownies, stollen bites, chocolate eclairs and macaroons

## TEA AND COFFEE



reedhall  
conference and event venue

