



Party Menu

2025

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

