

# Menu

# Portfolio

Starter, main course, dessert with tea, coffee & mints

£30 per person (£36 inc VAT)



Please select the same starter, main course and dessert for all guests, with the exception of any dietary requirements

**Starter**

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**Main Course**

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**Dessert**

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**Tea, coffee & mints**

# *To Start*

## *Ham hock terrine*

*Pea mousse, smooth piccalilli, pea shoots (GF)*

## *Pea and Mint soup*

*Crisp thyme croutons and micro coriander*

## *Rosette of melon*

*Pimms garnish, elderflower sorbet (V) (Vegan) (GF) (DF)*

## *Salad of red chicory and walnut*

*Apple, balsamic plums (V) (Vegan) (GF) (Contains Nuts)*

## *Smoked salmon tartare*

*Chive crème fraiche, rye bread*

## *Crispy bacon and baby spinach tart*

*Avocado, warm honey mustard dressing*



# *To Follow*

## *Roasted Corn-Fed Chicken*

*Chestnut mushroom, baby fondant potato, charred leek, minted peas and watercress sauce (GF)*

## *Rosemary infused pork belly with wholegrain mustard cream*

*Apple puree, broad lemon and thyme scented broad beans and rosti potato (GF)*

## *Slow cooked beef with green peppercorn sauce*

*Spinach, braised Cavolo cabbage, baby carrots, chateau potatoes, Yorkshire pudding*

## *Garlic roasted rump of lamb with sauce vierge*

*Roasted jersey royals, olives, confit tomato, red onions (GF) (DF)*

## *Baked fillet of salmon*

*Warm nicose salad, tarragon hollandaise (GF)*

## *Mushroom filled ravioli*

*Alfredo sauce, garlic bread, rocket and Parmesan (V)*

## *Smoked tofu paella*

*Baked lemon, broccoli, peppers, smoked paprika (V) (Vegan)*



# *To Finish*

## *Chocolate 'peanut butter' cheesecake*

*Chocolate sauce, chocolate soil (Contains Nuts)*

## *Champagne & raspberry posset*

*Brown butter crumble, dried raspberries, raspberry tuile*

## *Coffee and Baileys crème brûlée*

*Coffee shortbread*

## *Roasted fresh peach and almond tart*

*Crème fraîche, raspberry coulis*

## *Strawberry, ginger and elderflower trifle*

*A classic English dessert with sponge fingers, set custard, garnished with a chocolate orange crisp*

## *Mixed berry fruit salad & melon ice cream*

*Blueberries, raspberries, pineapple, kiwi, orange, lime syrup, melon ice cream (GF) (Vegan)*



For more information please contact our customer service team on 0118 378 8427 or [eat.bookings@reading.ac.uk](mailto:eat.bookings@reading.ac.uk)

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to us directly and we will be delighted to advise you of suitable dishes from the menu

V = Vegetarian

Vegan = Vegan

N = Contains Nuts

GF = Gluten Free

DF = Dairy Free

