

# PLATED DINING MENU 

Two or three course private dining menu


# TWO OR THREE COURSE 

Our plated menu is available in the Meadow Suite or Blandford's.

## Two Courses $£ 27.50$ ( $£ 33$ including VAT)

Three Courses $£ 32.50$ ( $£ 39$ including VAT)

Minimum and maximum numbers for plated menu by venue:

Meadow Suite:
Blandford's:

30-120 guests
20-30 guests

For each course you can select 1 option for the majority of your guests and 1 option suitable for vegetarian and vegan guests. and vegan guests. Other dietary requirements such as Gluten Free, Dairy Free etc, will be accommodated on an individual basis.

For a booking of less than 20 people, we can offer you the Park House bar menu.

We request that you complete our table plan and options template which should be shared with us at least 10 working days prior to your event.

Water will be provided on each table and a tea and coffee station will be available for your guests to help themselves to after dinner. Please speak to your event manager if you would like to add wine to each table or require a bar and a bar tab.


## ARRIVAL

Get your dinner off to a stylish start and welcome your guests with our canapés and drinks packages.


## Drinks Reception Package

This package includes a range of alcoholic and non-alcoholic options. All receptions include two drinks per person, glassware \& service from our experienced team for up to 1 hour. £8 per person ( $£ 9.60$ including VAT)

## Canapé Package

Our Canapé package offers your guests 4 canapes per person. You would select four canapes from our delicious Canapé menu. £10.50 per person (£12 including VAT)

## STARTERS

## Wild Mushroom \& Truffle Foam Soup

## Smoked Chicken Roulade

served with creamed avocado \& crispy chicken skin

## Crisp Ham Hock \& Gruyere Croquette

served with gribiche sauce \& cured celeriac

## Beetroot Carpaccio (1)

Zesty flavoured raw beet slices with walnuts and cracked black pepper

## Steamed Mussels

served in a chermoula sauce, topped with crispy walnut crumb

## Chargrilled King Prawns

on skewers served with black garlic aioli

## French Onion Soup

topped with gooey cheese croutons and served with bread

## MAINS

## Seared Bavette Steak

University of Reading farmed beef topped with cranberry and chilli butter and served with patatas bravas \& crispy jamon.

## Baked Onion with crispy Polenta (4)

with parsley sauce, confit yolk and toasted almonds.

## Turkish Imam Bayildi (0)

with fragrant stuffed aubergine and charred pepper seasoned yoghurt.

Roasted Cauliflower Steak

with chargrilled polenta, green olive and rosemary dressing and Broad bean puree.

Harissa \& Preserved Lemon Chicken Breast (Red Tractor*)
served on lightly spiced kale and freekeh pilaf.

## Slow Roasted Organic Pork Belly

with potato skordalia, braised red cabbage and an apple cider sauce.

## Seasonal Catch of Day

herb crust with Fennel dauphinoise, clams and a lemon butter sauce.

## Thyme Seared Lamb Rump <br> 

served with smokey haricot bean cassoulet and saute kale.

See page 6 for the dietary icon key

## DESSERTS

## Lemon Meringue Tart



Chocolate \& Orange Tart
served with chantilly cream \& confit orange

## Cheese Plate (1)

selection of cheeses served with biscuits and grapes

## Chocolate Pot (i)

served with champagne strawberries
Blackberry \& Vanilla Cheesecake (1)
served with cream
Fruit Salad (1)

## Seasonal Crumble <br> 

served with cream

## EXTRAS

End your evening with a fourth course!
Cheese boards for the table

## £5 per person (£6 including VAT)

Must be selected for all guests.


See page 6 for the dietary icon key


## 

We are committed to being fully transparent in what we serve so are working towards fully disclosing all nutritional information alongside the ingredients and allergen information that we already provide.

Our kitchens handle other allergens and while we segregate products as far as possible, there remains a small risk of cross-contamination. Any customers with food allergies and intolerances should speak to their event organiser prior to the event taking place.

Please speak to your Event Manager if you have any questions relating to allergens as we are able to cater for most if we know in advance of your event.

To view full allergen \& ingredient information, please visit: foodmenus.info or scan the QR code.

Please share this link with your guests so they can check the live information during the event.

https://allergen.hospitalityuor.co.uk

## DIETARY ICONS

These icons are used throughout the menu to identify which option is either vegetarian, vegan or suitable for Halal. Please note, Vegan items may not be Dairy Free as may contain traces of dairy products.


## REQUIREMENTS

Your Event Manager will be in touch with you once you have signed your booking form and paid your deposit invoice. They will provide you with all of the information we will require from you along with the deadlines such as the final catering requirements.

We must receive all final numbers and dietary requirements at least 10 full working days before the start date of your event.

Our menus change from time to time, so please do not download and save the menu. You can access the most up to date version of this menu, please visit venuereading.com.

