

A close-up photograph of a chef's hand holding a silver spoon, pouring a dark, glossy sauce onto a plated dish. The dish features a piece of seared meat, a breaded item, and various vegetables. In the background, a large stainless steel pot is visible. The image is part of a promotional material for Venue Reading.

Venue
Reading

HOSPITALITY

at
University of
Reading

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: 30 - 120 guests

Blandford's: 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. 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

Our drinks package include a range of alcoholic and non-alcoholic drinks for you and your guests to enjoy at the start of the celebrations. All drinks receptions include glassware and 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 canapés per person. You would select four canapés from our delicious Canapé menu.

£10.50 per person (£12 including VAT)

STARTERS

Wild Mushroom & Truffle Foam Soup

served with homemade focaccia



Smoked Chicken Roulade

served with creamed avocado & crispy chicken skin



Crisp Ham Hock & Gruyere Croquette

served with gribiche sauce & cured celeriac

Beetroot Carpaccio

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

See [page 6](#) for the dietary icon key





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



with parsley sauce, confit yolk and toasted almonds.

Turkish Imam Bayildi



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



served with smoky haricot bean cassoulet and sauté kale.



See [page 6](#) for the dietary icon key

DESSERTS

Lemon Meringue Tart



Chocolate & Orange Tart



served with chantilly cream & confit orange

Cheese Plate



selection of cheeses served with biscuits and grapes

Chocolate Pot



served with champagne strawberries

Blackberry & Vanilla Cheesecake



served with cream

Fruit Salad



Seasonal Crumble



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

DIETARY INFORMATION

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 note items labelled as Vegan may contain traces of animal products. These items should not be selected to accommodate specific allergies (Milk, Egg). Please consult the wellness portal when selecting items for guests who have declared allergies.

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.



Vegetarian (V)



Vegan (VG)



Halal

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.