

HOSPITALITY

at



Venue  
Reading

## SAMPLE MENU

2 courses £20 + VAT

3 courses £25 + VAT



## To Start

### Ham & Egg

Parma Ham Salad with Crispy Egg

### Celeriac Soup

with Truffle Oil & Cheese Croute

### Cherry Tomato Tart Tatin

with Rocket Salad Chutney

### Thai Fish Cakes

with Pickled Cucumber

### Confit Buffalo Wings

with Blue Cheese Sauce

### Hot Smoked Salmon

with Beetroot & Horseradish Cream

We can accommodate many dietary requirements,  
just let us know in advance of the event.



## To Follow

### **Pan Seared Harissa Salmon Supreme**

with Prawns, Bulgur Wheat & Mango Salsa

### **Marinated Halloumi & Vegetable Skewers**

Served with lemon slaw, Homemade Flat Bread & Tzatziki

### **Seared Tandoori Chicken Breast**

Served with Masala Cauliflower & Chickpea Salad  
with Mint Yoghurt

### **Dark Beer Braised Short Ribs**

Served with Crispy Onions & Celeriac Mash

### **Cauliflower T-Bone Steak & Cashew Hollandaise**

Served with House Slaw & Sweet Potato Wedges

### **Lamb Neck Hot Pot**

Served with Braised Apple & Red Cabbage

### **Thai Green Chicken Curry**

served with Fragrant Rice & Steamed Bok Choy

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# To Finish

## Mixed Berry Eton Mess

## Warm Cookie

Served with Ice Cream

## British Cheese Board

Chefs Selection of British Cheeses

## Lemon Tart

Served with with Raspberry Sorbet

## Sticky Toffee Pudding

with Vanilla Bean Ice Cream

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