



Venue
Reading

HOSPITALITY

at

University of
Reading

COMFORT MENU



Comfort Menu

Available in Park House for a minimum of 10 people.

This menu celebrates the best of British cuisine, with a modern touch. Offering a casual form of plated service where the quality of food speaks for itself.

Dietary Information Key:

- V** - Vegetarian
- VG** - Vegan
- GF** - Gluten Free
- DF** - Dairy Free

For more information about allergens please visit our website: venuereading.com

Useful Information

We must receive all bookings and final numbers at least 7 full working days before the start date of your event.

In the event of a full or partial cancellation within 7 full working days of the event, the full catering charge will be incurred.

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

2 hours of service staff is included with all bookings. Additional charges may be applied for any late-running bookings. Should you require additional service time may be charged.

COMFORT MENU

2 courses £20 / 3 courses £25

Starters

- Pork & apple scotch egg with spinach & crispy leeks
- Chickpea scotch egg (V) with spinach & crispy leeks
- British potted shrimp with sourdough toast and grilled lemon
- Emmental & caramelised onion quiche (V) with baby watercress salad
- Roasted heritage tomato soup (V, VG, DF) with parsley oil & sourdough bread (GF option with alternative breads)
- Gin cured smoked salmon (DF) with cucumber and lime salsa, watercress and sourdough bread (GF option with alternative breads)

Mains

- British bangers and olive oil mash (GF) with caramelised onion gravy.
- Corn fed chicken Kiev with sautéed peas and bacon
- Devon steak & ale pie with mash potato and honey roasted carrots
- Butternut squash, mixed bean and cheese pie (V) with mash potato and honey roasted carrots
- Mac & cheese (V) with cheddar, mozzarella, parmesan and leeks
- Haddock fish cake with seasonal greens and lemon butter sauce
- Roasted medium rare topside of beef with Yorkshire pudding, roast potatoes, honey roasted carrots and horseradish cream
- Sweet potato & aubergine katsu (V, VG, GF, DF) Squash puree, grilled asparagus with a katsu curry sauce.

Dessert

- Warm bread and butter pudding (V) with vanilla custard
- Elderflower & strawberry trifle (GF) with grannies favourite mix of booze fruit and cream.
- Eton mess (V, GF) with a muddled mess of meringue, strawberries and cream.
- Bachelor's pudding classic (V) British sponge and sultana pudding with vanilla custard.
- Grilled pineapple steaks (V, VG, DF, GF) with chilli basil dressing and coconut sorbet.
- British cheese board (V) a selection of British cheeses served with chutney & crackers. (GF option with alternative crackers)

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FIND OUT MORE

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Version 1