

A collage of appetizers including bruschetta, olives, and stuffed peppers. The background shows a wooden board with bruschetta topped with tomatoes and herbs, a bowl of olives, and a stuffed pepper. In the foreground, there are more bruschetta and a bowl of stuffed peppers.

Venue
Reading

HOSPITALITY

of
 University of
Reading

SHARING MENU



Sharing Menu

Available in Park House for a minimum of 10 people.

These sharers can either be served in the center of your table or as part of a buffet. If served in the center of the table these need to be for a minimum of 5 people up to a maximum of 10 per table.

Dietary Information Key:

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free

Halal - Halal

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

Useful Information

We must receive all bookings and final numbers at least 10 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 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 you may be charged.

Sharing Starters

£8.00
per person

Modern ploughman's
homemade scotch egg, sliced glazed gammon, mini pork pies, salami, pickled onions, homemade piccaililli & mature cheese.

Antipasti
Parma ham & smoked meats, grilled Mediterranean vegetables, tapenade, bocconcini & bread with olive oil.
(GF option with alternative breads)

Mezze (V, VG, DF)
falafel, red pepper houmous, roasted vegetables with lemon & garlic, grilled artichokes & flat bread. (GF option with alternative breads)

Sharing Main

£12.00
per person

Asian sharing board (DF)
Thai style red mullet coconut rice balls, teriyaki chicken with coriander, tempura & sesame vegetables, crispy seaweed with kale.

Asian vegan sharing board (V, VG, DF)
Thai style tofu, sweet potato & aubergine katsu, coconut rice balls with coriander, tempura & sesame vegetables, crispy seaweed with kale.

Mediterranean sharing board (GF, DF)
steamed seabass, grilled lemon, tomato & basil olive, chorizo chicken strips, butterbeans cassolette, ratatouille, new potatoes or couscous.

Sharing Carved

£15.00
per person

Leg of lamb (GF, DF)
slow cooked butterfly leg of lamb with thyme, roast shallots, confit baby potatoes & seasonal vegetables.

"Beer can" chicken (GF, DF)
whole chicken roasted over a can of British gluten free ale with hasselback potatoes & charred sweetcorn.

Sharing Desserts

£8.00
per person

Eton mess stack (V, GF)
stack of gooey meringue, filled with soft fruits, whipped cream & raspberry sauce.

Chocolate brownie stack (V, GF)
stack of gooey meringue, filled with chocolate brownie, chocolate soil, roasted hazelnuts & rich chocolate sauce.

Whole roasted pineapple (V, VG, GF)
hot sticky toffee & rum sauce served with vanilla ice cream. (DF option available)

Venue Reading

HOSPITALITY

at



FIND OUT MORE

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