

CHRISTMAS

Lunch Menu

2025

2 COURSES £39.00* PER PERSON

3 COURSES £43.50* PER PERSON

STARTER

Roasted butternut squash soup, sprinkled with chilli flakes and toasted coconut (VG)

Chicken & apricot terrine, served with toasted sourdough
and a West country cider and apple chutney

MAIN COURSE

Creamy wild mushroom, leek and spinach tart
with a smoked Applewood style cheese (VG)

Traditional roast turkey, served with a cranberry and sage stuffing,
pigs in blankets and turkey gravy

Served with roast potatoes, braised red cabbage and seasonal vegetables for the table

DESSERT

Traditional Christmas pudding with boozy brandy sauce (V)

Caramelised biscuit cheesecake with salted caramel ice cream (VG)

EARLY
BIRD OFFER

book before
30th September
£37 / £41.50*



reedhall
conference and event venue

*Minimum numbers 15, maximum 30. Prices inc VAT

Elements of this menu can be tailored to meet specific dietary requirements.
Please discuss with a member of the team.