



STUDENT

Party Menu

2025

STARTER

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

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

MAIN COURSE

Creamy wild mushroom, leek and spinach tart with 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

MINI DESSERTS

Sharing boards with a selection of chocolate brownies, stollen bites, chocolate eclairs and macaroons

TEA AND COFFEE



reedhall
conference and event venue

