



# Party Menu

## 2025

### STARTER

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

Panko coated calamari served with endive and chipotle mayonnaise

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 a smoked Applewood style cheese (VG)

Fillet of seabass served with baby buttered potatoes and a Chardonnay and dill velouté

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)

Reed Hall cheeseboard (V)

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



reedhall  
conference and event venue

