



Venue  
Reading

HOSPITALITY

at

University of  
Reading

# PLATED DINING MENU

Two or three course private dining menu



# TWO OR THREE COURSE

Our plated menu is available in the Meadow Suite or Blandford's.

Two Courses    £28.00 (£33.60 including VAT)

Three Courses    £37.50 (£45.00 including VAT)

Minimum and maximum numbers for plated menu by venue:

Meadow Suite:    30 - 120 guests

Blandford's:    20 - 30 guests

For each course you can select 1 option for the majority of your guests and 1 option suitable for vegetarian and vegan guests. Other dietary requirements such as Gluten Free, Dairy Free etc, will be accommodated on an individual basis.

For a booking of less than 20 people, we can offer you the [Park House bar menu](#).

We request that you complete our table plan and [options template](#) which should be shared with us at least 10 working days prior to your event.

Water will be provided on each table and a tea and coffee station will be available for your guests to help themselves to after dinner. Please speak to your event manager if you would like to add wine to each table or require a bar and a bar tab.



# ARRIVAL

Get your dinner off to a great start and welcome your guests with our canapés and drinks reception packages for a minimum of 20 guests.



## Standard Drinks Reception Package

A selection of wine, prosecco, beer, cider and soft drinks. All drinks receptions include glassware and service from our experienced team for up to 1 hour.

**£9.06 per person (£10.87 including VAT)**

## British Drinks Reception Package

A selection of British wine, prosecco, beer, cider and soft drinks.

Includes glassware and service from our experienced team for up to 1 hour.

**£9.87 per person (£11.84 including VAT)**

## Canapé Package

Our Canapé package offers your guests 4 canapés per person.

You would select four canapés from our delicious Canapé menu.

**£10.75 per person (£12.90 including VAT)**

## Standard Drinks Reception and Canapé Package

We offer a discounted combined package if you book both the standard drinks reception and canapé package together.

**£18.33 per person (£22.00 including VAT)**

## CANAPE MENU

### MEAT

- Hoi Sin Duck, Cucumber Cup
- Smoked Chicken, Celeriac Remoulade Croute (H)
- Rolled Chicken Mousse with Pickled Cucumber (H)
- Rolled Ham Hock, Quince & Basil
- Peppered Beef, Beetroot Chutney & Horseradish Cream
- Korean Pulled Beef Cup with Kimchi
- Masala Pulled Chicken with Raitha Slaw (H)

### FISH

- Crab Blinis (H)
- Smoked Salmon & Goats Cheese Canapé (H)
- Smoked Mackerel & Horseradish Bruschetta (H)

### VEG

- Tomato, Watermelon & Pesto Brochette Canapé (V, VG, H)
- Barkham Blue Cheese & Caramelised Tartlet (V, H)
- Artichoke, Feta & Olive Tapenade Canapé (V, VG, H)
- Mushroom & White Truffle Pate on Crisp Fig Bread (V, VG, H)
- Lentil Hummus, Roasted Beets & Charred Za'atar Carrot (V, H)
- Compressed Watermelon, Plant Feta & Olive Canapé (V, VG, H)

Vegetarian (V)

Vegan VG

Halal (H)

# SPRING & SUMMER

Menu available from 6th April 2026 to 30th Aug 2026

## STARTERS

Watercress & Wild Nettle Soup with Sourdough bread (V, VG, H)

Cray Fish & Avocado Gem Salad (H)

Ham Hock & Mushroom Terrine with Homemade Piccalilli & Crisp Ciabatta

Caprese Salad with Heirloom Tomatoes, Creamy Burrata & Olive Tuile (V, H)

Slow Roasted Tomato & Creamed Feta Millefeuille (V, H)

Salad of House Smoked Chicken with Peas, Broad Beans, Kalamata Olives & Black Garlic Aioli (H)

## MAINS

Organic Cornwall Basil Gnocchi in Brown Lemon Butter, with Spinach & Pine Nuts topped with Crispy Kale (V, H)

Roast Lamb Rump, Fondant Potato, Pea Puree, Honey Shallots & Rosemary Jus

Confit Salmon & Samphire Risotto

Citrus Crumbed Chicken Breast, Dauphinoise Potato with Fricassee of Spring Greens & Chicken Jus

Grilled Aubergine Steak, Baba Ghanoush, Sweet Potato & Chickpea Falafel, Pomegranate & Coriander (V, VG)

Light Rye Crusted Roasted Pollock Fillet, Rapeseed Oil, Scented Pomme Puree, White Wine, Clam & Samphire Sauce, Preserved Lemon Puree

Buttermilk Chicken Breast with Sauerkraut and Warm Freekah Salad (H)

Celeriac Steak with Salsa Verde, Sweet Potato Mash & Greens (V, VG,)

Cauliflower Steak with Hollandaise, Polenta Fries, and Wilted Greens (V, VG)

## DESSERTS

Chia Chocolate Slice with Roasted Strawberries & Ice Cream (V, VG, H)

Papaya Crème Brûlée with Compressed Papaya, Coconut Cookie & Mango & Papaya Salsa (V, H)

Raspberry Posset with Kiwi Sorbet & Poppy Seed Shortbread (V, H)

Lemon Tart with Sour Cream & Raspberries (V, H)

Seasonal Crumble with Ice Cream (V, VG, H)

Vegetarian (V)

Vegan VG

Halal (H)

# AUTUMN & WINTER

Menu available from 1st Sept 2025 to 5th April 2026

## STARTERS

Chestnut, Roasted Butternut Squash & Bramley Apple Soup with Leek Crisp (V, VG, H)

Potted Hot Smoked Trout, Cucumber & Horseradish Jelly, Watercress & Pickled Shallot Salad, Toasted Seeded Rye

House Smoked Rabbit & Chicken Terrine with Pickled Celeriac & Walnut Bread

Grilled Goats Cheese, Beetroot & Orange Purée with a Pine Nut Salad (V, H)

Mushroom & White Truffle Pate with Walnut & Fig Bread (V, VG, H)

Ham Hock & Gruyere Croquettes with Piccalilli

## MAINS

Pan Seared Breast Of Duck On Confit Duck & Rosemary Rosti & Red Wine Jus

Roasted Fillet of Cod, BBQ Leek Hearts, Burnt Cauliflower Puree, Golden Raisin & Citrus Puree, Toasted Hazelnuts & Crispy Capers (H)

Roast Pork Fillet with Fennel, Shallot & Nigella Fritter, Pea & Broad Bean Puree

Blue Cheese Pithivier on Celeriac Puree with Tenderstem (V, VG, H)

Braised Chicory Tart Tatin, Plant Based Feta Crumb, Cider Pickled Walnuts (V, VG)

Pan Seared Seabass on Sweet Potato Puree, Sautéed Kale & Creamed Mussels (H)

Buttermilk Chicken Breast with Sauerkraut and Warm Freekah Salad (H)

Celeriac Steak with Salsa Verde, Sweet Potato Mash & Greens (V, VG)

Cauliflower Steak with Hollandaise, Polenta Fries, and Wilted Greens (V, VG)

## DESSERTS

Greek Yoghurt Pannacotta with Poached Rhubarb

Spiced Apple & Walnut Tart, Granny Smith & Cinnamon Compote with Set Custard (V, H)

Chocolate & Marmalade Cheesecake with Salted Caramel Ice Cream (V, H)

Espresso Creme Caramel & Pistachio Biscotti (V, VG, H)

Seasonal Crumble with Ice Cream (V, VG, H)

# DIETARY INFORMATION

We are committed to being fully transparent in what we serve so are working towards fully disclosing all nutritional information alongside the ingredients and allergen information that we already provide.

Our kitchens handle other allergens and while we segregate products as far as possible, there remains a small risk of cross-contamination. Any customers with food allergies and intolerances should speak to their event organiser prior to the event taking place.

Please speak to your Event Manager if you have any questions relating to allergens as we are able to cater for most if we know in advance of your event. To view full allergen & ingredient information, please visit: [foodmenus.info](https://www.foodmenus.info) or scan the QR code.



Please note items labelled as Vegan may contain traces of animal products. These items should not be selected to accommodate specific allergies (Milk, Egg). Please consult the wellness portal when selecting items for guests who have declared allergies.

Please share this link with your guests so they can check the live information during the event.

## DIETARY ICONS

These icons are used throughout the menu to identify which option is either vegetarian, vegan or suitable for Halal. Please note, Vegan items may not be Dairy Free as may contain traces of dairy products.

Vegetarian (V)

Vegan (VG)

Halal (H)

## REQUIREMENTS

Your Event Manager will be in touch with you once you have signed your booking form and paid your deposit invoice. They will provide you with all of the information we will require from you along with the deadlines such as the final catering requirements.

We must receive all final numbers and dietary requirements at least 10 full working days before the start date of your event.

**Our menus change from time to time, so please do not download and save the menu. You can access the most up to date version of this menu, please visit [venuereading.com](https://www.venuereading.com).**