Menu
Portfolio

Starter, main course, dessert with tea, coffee & mints

£30 per person (£36 inc VAT)
Please select the same starter, main course and dessert for all guests, with the exception of any dietary requirements.

**Starter**

**Main Course**

**Dessert**

**Tea, coffee & mints**
To Start

Ham hock terrine
Pea mousse, smooth piccalilli, pea shoots (GF)

Pea and Mint soup
Crisp thyme croutons and micro coriander

Rosette of melon
Pimms garnish, elderflower sorbet (V) (Vegan) (GF) (DF)

Salad of red chicory and walnut
Apple, balsamic plums (V) (Vegan) (GF) (Contains Nuts)

Smoked salmon tartare
Chive crème fraîche, rye bread

Crispy bacon and baby spinach tart
Avocado, warm honey mustard dressing
To Follow

**Roasted Corn-Fed Chicken**
Chestnut mushroom, baby fondant potato, charred leek, minted peas and watercress sauce (GF)

**Rosemary infused pork belly with wholegrain mustard cream**
Apple puree, broad lemon and thyme scented broad beans and rosti potato (GF)

**Slow cooked beef with green peppercorn sauce**
Spinach, braised Cavolo cabbage, baby carrots, chateau potatoes, Yorkshire pudding

**Garlic roasted rump of lamb with sauce vierge**
Roasted jersey royals, olives, confit tomato, red onions (GF) (DF)

**Baked fillet of salmon**
Warm nicose salad, tarragon hollandaise (GF)

**Mushroom filled ravioli**
Alfredo sauce, garlic bread, rocket and Parmesan (V)

**Smoked tofu paella**
Baked lemon, broccoli, peppers, smoked paprika (V) (Vegan)
To Finish

Chocolate 'peanut butter' cheesecake
Chocolate sauce, chocolate soil (Contains Nuts)

Champagne & raspberry posset
Brown butter crumble, dried raspberries, raspberry tuile

Coffee and Baileys crème brûlée
Coffee shortbread

Roasted fresh peach and almond tart
Creme fraiche, raspberry coulis

Strawberry, ginger and elderflower trifle
A classic English dessert with sponge fingers, set custard, garnished with a chocolate orange crisp

Mixed berry fruit salad & melon ice cream
Blueberries, raspberries, pineapple, kiwi, orange, lime syrup, melon ice cream (GF) (Vegan)
For more information please contact our customer service team on 0118 378 8427 or eat.bookings@reading.ac.uk

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to us directly and we will be delighted to advise you of suitable dishes from the menu

V = Vegetarian
Vegan = Vegan
N = Contains Nuts
GF = Gluten Free
DF = Dairy Free