

Christmas at Reed Hall

Starters

Antipasti of cured meats, roasted peppers,
olives and sunblush tomatoes

Smoked salmon and Prosecco parfait
with a sweet pickled cucumber salad

Spiced butternut squash soup with coconut cream (v) (vg)

To be served with artisan bread selection and dairy butter

Main Course

Traditional roast turkey stuffed with sage, apricot
and onion, cranberry and port sauce

Herb crusted hake with a sweet pepper bisque

Portobello mushroom, sweet potato and stout tart,
served with spinach and white wine velouté (v) (vg)

*To be served with roasted potatoes, parsnips,
carrots and winter green*

Desserts

Chocolate and raspberry torte served with vanilla ice cream (v) (vg)

Festive Christmas pudding with Tia Maria custard and Amaretti biscuit crumb

Spiced clementine and Grand Marnier Eton mess

Tea and Coffee

Dietary key: v = Vegetarian, vg = Vegan

Please note we are able to cater for a variety of dietary requirements and all dishes shown
above can be adapted to gluten free.

To discuss your requirements please contact a member of our team.