



## READING FC CONFERENCE & EVENTS

### BANQUETING MENU

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#### HOMEMADE SOUPS

##### Leek and potato

Sour cream, crispy leek

##### Vine tomato and red pepper

Herb oil, ciabatta croutons

##### Roast butternut squash

Lime crème fraiche, sour dough croutons

##### Red lentil and bean (Vegan)

Crispy onions

#### STARTERS

##### Chicken

Chicken liver parfait, fig and madeira chutney, toasted brioche

##### Chicken

Coronation chicken, mango, tomato and spring onion salad, coriander cress

##### Salmon

Oak smoked salmon, cream cheese, potato and horseradish salad, lemon gel

##### Cheese (V)

Whipped goats cheese, heirloom tomatoes, charred shallot petals, baby rocket

##### Ham

Ham hock terrine, green tomato and apple relish, toasted croute

##### Beetroot (V)

Goats cheese and beetroot tart, beetroot gel, pea shoots

**NOTE:** A choice menu will result in a supplement charge per person. Inclusive of a bread roll and butter. Tea and coffee not included

Menu designed by Executive Head Chef Allen Townsend



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#### MAIN COURSE

##### Cod

Pan fried cod loin with a parsley crumb, chive mash, citrus gel, beer batter scratchings, mushy pea puree with homemade tartare sauce

##### Ham

Cider roast ham loin, pea mash, Chantenay carrots, sautéed greens and leeks, with mustard cream sauce

##### Pork

Slow cooked pork belly, savoury apple and sage crumble, creamed potato, kale with red wine jus

##### Chicken

Chargrilled chicken, potato gratin, roast Mediterranean vegetables, with plum tomato sauce

##### Chicken

Seared chicken, Toulouse sausage and bean cassoulet, parsley potato, tender stem broccoli

##### Local beef

Contre fillet of local surrey farms estate beef, chateau potatoes, sautéed mushrooms, wilted spinach, with béarnaise sauce

##### Beef

Slow braised feather blade steak, dauphinoise potato, roast root vegetables, with bourguignon sauce

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### **MAIN COURSE CONTINUED**

#### **Cauliflower (V)**

Curried cauliflower, saag aloo, coconut raita, toasted almonds, broccoli, beluga lentils with cumin oil

#### **Vegan**

Casserole of morels and foraged mushrooms, glazed baby vegetables, sweet potato puree, spinach, roasted mint gnocchi

#### **Pea (V)**

Pea fritter in a Japanese panko crumb, confit peppers and onion, peas, parmesan crisp and beans with hollandaise sauce

#### **Lentil (V)**

Curried puy lentils, onion bhaji's, mint soya yoghurt, coriander cress and oil

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### ***HOT DESSERTS***

#### **Toffee**

Sticky toffee pudding, toffee sauce, clotted cream

#### **Apple**

Apple pie, English custard

#### **Chocolate**

Chocolate fondant, chocolate sauce

#### **Brownie**

Warm chocolate and walnut brownie, honeycomb ice cream

### ***COLD DESSERTS***

#### **Chocolate**

Rich chocolate ganache tart  
Crushed raspberry cream

#### **Macha**

Macha green tea and  
raspberry mousse, vanilla  
biscuit base, raspberry coulis

#### **Vegan**

Vanilla soya panna cotta

#### **Lemon**

Lemon meringue tart  
Berry compote

#### **Nemesis**

Chocolate nemesis, raspberry  
compote, finished with edible  
gold dust

#### **Fresh fruit plate**

Fruit puree

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