



READING FC CONFERENCE & EVENTS

BOWL FOOD MENU

HOT OPTIONS

Sea bass

Pan fried sea bass, purple mash, sauce vierge

Fishcake

Thai spiced fishcake, pickled cucumber, chilli

Chicken

Southern fried chicken fillets, chipotle mayo, skinny fries

Beef

Beef bourguignon, puff pastry

Pork

Local pork sausage, spring onion mash, crispy kale, caramelised onion gravy

Tiger prawn

Tiger prawn, chicken paella

Chicken

Tandoori chicken, sweet potato, roast green peppers, red onions, mint yoghurt dressing, coriander

Cod

Beer battered fish and chips, pea puree, tartare sauce

Crab slider

Mini crab slider, lemon mayonnaise

Steak

Steak and chips, béarnaise sauce

Beef

Beef rendang, turmeric rice

Duck

Confit duck leg and sweet potato croquette, oriental noodle salad, five spice jus

Macaroni (V)

Mac n cheese, garlic crumb

Bean stew (Vegan)

Tuscan bean stew, cot butter and red kidney bean cassoulet with Suet dumplings

Menu designed by Executive Head Chef Allen Townsend



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MORE HOT OPTIONS

Burger

Loaded beef slider, smoked bacon crisp, Swiss cheese in a brioche bun

Cauliflower (V)

Fried cauliflower, sweetcorn, tomato and avocado, chipotle salsa

Mushroom (V)

Wild mushroom risotto, shaved vegetarian parmesan, ficelle croutes

Potato (V)

"Patatas bravas" garlic aioli, crispy onions

COLD OPTIONS

Chicken

Mini chicken Caesar salad, sour dough croutons

Salmon

Smoked salmon Caesar salad, anchovies

Duck

Confit duck leg, noodle salad, prawn cracker

Pasta (V)

Orzo pasta, sun blushed cherry tomatoes, torn basil

Kale (V)

Broccoli, kale, bok choy. Black sesame seeds, sesame oil, Sriracha dressing

Local beef

Roast beef, garden peas, watercress, rocket, coloured radish, smooth mustard dressing

Rice (V)

Long grain rice, green chillies, coriander, toasted cashews

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SOMETHING SWEET

Chocolate

Chocolate cream, pistachio crumb

Brownie

Warm chocolate brownie, chocolate sauce

Lemon

Lemon and raspberry crème brulee, home-made vanilla shortbread

Posset

Lemon and elderflower posset, home-made shortbread

Apple

Apple and sultana crumble, whipped cream

Eton mess

Made with seasonal berries

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