Reading Museum & Town Hall

Seasonal Wedding Breakfast menus

Prices are per guest and include VAT.
Your individual choices and requirements will be discussed with you when you book your event.
Bespoke menus can be arranged.

May – September

<u>The Waterhouse Menu</u>

Minimum of 70 guests
£16 per guest

Pan fried chicken breast, char-grilled courgette, pepper & red onion,
herb salad, fondant potato, tomato & basil dressing
or
Tomato & buffalo mozzarella tartlet, roast vegetable salad

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Madagascan vanilla panna cotta & seasonal fruit

<u>The Jane Austen Package</u>

£47 per guest

A glass of sparkling wine bucks fizz on arrival, half a bottle of house wine during the wedding breakfast, followed by a glass of champagne during your speeches.

Slow roast vine tomato soup, basil puree, kalamata olives
or
Ham hock ballotine, pea shoots, mustard dressing

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Free range chicken, chorizo, chick pea, spinach, ciabatta & lemon
or
Char-grilled courgette, seared halloumi, almonds & oregano

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Honey roast peach, raspberries, vanilla sponge & pistachio
or
Strawberry jelly, crushed meringue & mint

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October - April

The Waterhouse Menu

Minimum of 70 guests
£16 per guest

Braised British beef, horseradish dumpling, orange glazed carrots
or
Goats' cheese tartlet, beetroot & watercress salad

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Seasonal fruit crumble & custard

The Jane Austen Package

£47 per guest

A glass of sparkling wine bucks fizz on arrival, half a bottle of house wine during the wedding breakfast, followed by a glass of champagne during your speeches.

Butternut squash, mushroom, parmesan & white truffle velouté
or
Smoked salmon, orange, watercress & crème fraíché

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Free range chicken breast stuffed with tarragon & mushroom, wrapped in smoked bacon, onion puree, watercress, confit potato
or
Garlic & parsley mushroom, puff pastry, rocket & hazelnut dressing

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Poached pear, cranberry syrup, vanilla & almonds
or
Chocolate brownie, caramel pecan, Irish coffee cream

Reading Museum & Town Hall
Evening Buffets

All prices are per person and include VAT.

Hot Sandwiches

Grilled back bacon, flour bap, brown sauce	£4.95
Cumberland sausages, caramelised onions & English mustard	£4.95
Fried free range egg & field mushroom bap, chopped parsley	£4.25
8 oz beef burger, flour bap, gherkin, iceberg, cheese	£6.50

Buffets, create your own £8.95

Please select two from each of the following three groups to create the buffet you would like.

Group 1

Pork, sage & caramelised onion sausage roll
Honey glazed cocktail sausages & wholegrain mustard
Cajun dusted chicken wings, mayonnaise
Mozzarella, cherry tomato & olive kebab
Parmesan, cheddar & thyme cheese straws
Slow roast tomato, tapenade & basil crostini
Sea salted roast mini potatoes, sour cream & chive

Group 2

Piri Piri chicken skewer, aioli
Spiced chicken satay, soy & sesame
Minted lamb kofta, aubergine & green pepper puree
Sliced tropical fruit platter
Leek & cheddar fritters
Prawn cocktail spoons
Smoked salmon & quail Scotch egg
Tempura battered prawn, chilli & lime dipping sauce
Smoked salmon platter, capers, lemon & brown bread
Sliced meat selection

Group 3

Smoked salmon & leek pithivier
English cheeseboard, chutney, crackers, baked grapes
Deep fried mushroom & mozzarella risotto ball
Spiced butternut squash tartlet

Oscars buffet menu £12

Piri Piri chicken, saffron aioli
Cumberland sausage rolls
Sliced grilled croque monsieur
Salted crisps
Spiced butternut squash tartlet
Prawn cocktail spoon
Seasonal vegetarian crostini

Nibbles £3.50

Salted crisps, cornichons, kalamata olives