

Sample 3 Course Dinner Menu

DINNER MENU 1

SALAD OF ROASTED PEPPERS

HOMEDRIED TOMATOES, FETA

COARSE COUNTRY DUCK TERRINE

MAIDENSGROVE PICKLE

SALMON FISHCAKE

CREAMED SPINACH, TOMATO BUTTER SAUCE

BRAKSPEAR'S BITTER BANGERS & MASH

SPRING GREENS, CARAMELIZED ONION GRAVY

MEDITERRANEAN VEGETABLE TARTLET

PUFF PASTRY, ROCKET & BALSAMIC VINEGAR

TREACLE TART

VANILLA ICE CREAM

SELECTION OF ARTISAN CHEESES (£1.50 SUPPLEMENT)

QUINCE, OATCAKES

SELECTION OF ICE CREAMS OR SORBETS

3 COURSES @ £22.50 / PERSON

INCLUDING FRESHLY BAKED HENLEY BREADS

& FILTER COFFEE / TEA

EXCLUDING OPTIONAL SERVICE CHARGE

DINNER MENU 2

GOAT'S CHEESE TART

TOMATO DRESSED LEAVES

HOME SMOKED ORGANIC ORKNEY SALMON

BETROOT, HORSERADISH CREAM

CHICKEN LIVER PARFAIT

PEAR CHUTNEY, TOASTED MULTIGRAIN

ROAST FILLET OF SEABREAM

CRUSHED NEW POTATOES, SAUCE VIERGE

SLOW COOKED BLADE OF 'FIELD FARM' BEEF

DAUPHINOISE POTATOES, ROAST SPRING ONIONS

WILD MUSHROOM RISOTTO

AGED PARMESAN

TREACLE TART

VANILLA ICE CREAM

APPLE & BLACKBERRY CRUMBLE

VANILLA CUSTARD

SELECTION OF ARTISAN CHEESES (£1.50 SUPPLEMENT)

QUINCE, OATCAKES

3 COURSES @ £30 / PERSON

INCLUDING FRESHLY BAKED HENLEY BREADS

& FILTER COFFEE / TEA

EXCLUDING OPTIONAL SERVICE CHARGE

DINNER MENU 3

POTATO & LEEK SOUP

WHITE TRUFFLE OIL

ROAST DIVER CAUGHT SCALLOPS

WHITE ONION PUREE, BABY CHICORY

HAM HOCK & POTATO TERRINE

FOIE GRAS DRESSING

ROAST TRANCHE OF BRILL

POTATO PUREE, RAZOR CLAMS & SAUCE MEUNIERE

ROAST FALLOW VENISON

DAUPHINOISE POTATOES, BABY VEGETABLES & PEPPER SAUCE

WILD MUSHROOM RAVIOLI

PISTOU, AGED PARMESAN

BANANA CRÈME BRULÉE

POACHED RHUBARB

STICKY TOFFEE PUDDING

TOFFEE SAUCE, PRALINE ICE CREAM

SELECTION OF ARTISAN CHEESES

QUINCE, OATCAKES

3 COURSES @ £35 / PERSON

INCLUDING FRESHLY BAKED HENLEY BREADS

& FILTER COFFEE / TEA

EXCLUDING OPTIONAL SERVICE CHARGE

DINNER MENU 4

TORCHON OF FOIE GRAS

MANGO PUREE

OPEN RAVIOLI OF LANGOUSTINE

SPICED BISQUE, TRUFFLE OIL

GOAT'S CHEESE & ASPARAGUS TERRINE

MORELS

ROAST TRANCHE OF TURBOT

CAULIFLOWER PUREE, POTATO GALETTES & CAPER BEURRE NOISETTE

ROAST FILLET OF BEEF

CEPS RAVIOLI, PERIGORD SAUCE

PUMPKIN RISOTTO

POACHED DUCK EGG, AGED PARMESAN & WHITE TRUFFLE OIL

PINEAPPLE RAVIOLI

WARM PASSIONFRUIT JELLIES

HOT CHOCOLATE SOUFFLE

ROAST BANANA ICE CREAM, CHOCOLATE SAUCE

SELECTION OF ARTISAN CHEESES

QUINCE, OATCAKES

3 COURSES @ £39.50 / PERSON

INCLUDING FRESHLY BAKED HENLEY BREADS

& FILTER COFFEE / TEA

EXCLUDING OPTIONAL SERVICE CHARGE

PLEASE NOTE: ALL OUR FUNCTION MENUS ARE SAMPLES —

WE ARE HAPPY TO TAILOR MAKE MENUS TO SUIT YOUR EVENT & BUDGET

PLEASE CALL DAN OR TRACEY ON **01491 641282**

TO DISCUSS YOUR INDIVIDUAL REQUIREMENTS