

HENLEY FESTIVAL 2011
TERRACE RESTAURANT

£46.00 inc. VAT



Appetisers

*Pressed ham hock and chicken terrine
with piccalilli and crisp rye bread*

*Chilled pea and watercress soup with smoked salmon and horseradish cream
served with cracked black pepper and tomato seasoning*

*Seafood Verrines selection :
Lemon and chilli cured salmon and avocado,
classic prawn cocktail and kiln smoked salmon pate*

*Asparagus and mascarpone tart
with a hollandaise and balsamic dressing*



Main Courses

*21 day matured sirloin of British beef slow cooked with Islay whisky, rosemary and thyme,
served with hand cut roast potatoes, cauliflower croquettes and baby vegetables*

*Pan fried Gressingham duck breast, rosti potato and spiced red cabbage puree
with honey and orange braised carrots*

*Pan fried cod loin with pancetta served in a lobster and shiitake broth
with spinach ricotta tortellini*

*Gloucester Old Spot pork rib with sage, bacon and creamed cabbage,
confit of pork potato cake and an apple calvados sauce*

*Open ravioli of mushroom and baby spinach
with parmesan truffle oil and vegetable crisps*



Desserts

*Mango and pineapple cream pavlova
with passion fruit and Pimms syrup*

*Belgian chocolate torte
with a white chocolate fruit and nut Florentine*

*Roasted summer fruits
with clotted cream*

*Selection of English and Continental cheeses
with fruit chutney and water biscuits*



Fairtrade coffee and chocolates



*We cannot guarantee that our menu dishes are free from traces of nuts or seeds,
therefore please advise us if you suffer from an allergy.*