



LUNCH menu

HENLEY ROYAL REGATTA

Wednesday 4th - Saturday 7th July 2018

STARTERS

Smoked Fish Mousse Duo

Salmon & Mackerel with a Dill Herb Croute (G/F no Croute)

Smoked Duck Breast

Braised Beetroot & Green Fig Salad; Raspberry Dressing (G/F)

Braised Ham Hock Terrine

Baked Ciabatta (G/F no Bread)

Mediterranean Gazpacho

Lime & Coriander Drizzle (G/F, V, VG)

Blanched Asparagus, Red Pepper & Goats Cheese Tian

Rocket & Balsamic Reduction (G/F, V)

MAIN DISHES - COLD

Thai Spiced Salmon Supreme

Mixed Salad & Coconut and Lime Dressing (G/F)

Chicken Caesar Salad

Crispy Croutons, Shaved Parmesan & Creamy Caesar Dressing (G/F no Croutons)

British Roasted Sirloin Beef

Mixed Salad (medium/rare) (G/F)

Summer Rice Rolls, filled with Hoi Sin Julienne of Vegetables

Hoi Sin Dip & Mixed Salad (G/F, V, VG)

Daily Salad Selection



MAIN DISHES - HOT

Pork Belly Confit

Potato Puree (G/F)

Braised Beef Short Rib

Fondant Potato (G/F)

Baked Filled Field Mushroom with Sun Blushed Tomatoes & Feta

Herb Gratin, Parmentier Ratatouille (V)

Daily Salad Selection

DESSERTS

Remenham Mess

Raspberry & Lemon Meringue (G/F)

Blueberry & Rosemary Vanilla Cheesecake

Giant Profiteroles

Crème Patisserie & Chocolate Sauce

Trio of Desserts

Raspberry & Prosecco Jelly, Chocolate Brownie & Lemon Tart

Three Cheese Selection

Fruit Chutney, Celery & Grapes (G/F Biscuits available)

Price £40.00 *inc VAT*

Coffee £2.50 *available on 'The Mound' or 'The Lawn'*

*(G/F) = Gluten Free. Gluten free bread available on request
(V) = Vegetarian, (VG) = Vegan*

Please advise our waiting staff if you have food related allergies or special dietary needs. If you have a nut allergy, regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts



DRINKS

RED

Merlot *Chile*

ripe & smooth with typical plumlike characteristics

Bottle
£19.50

Glass
£6.00

Carmenere Reserve *Chile*

full & lush with ripe plums, cassis and hint of oak

£22.00

£7.00

Rioja, Crianza *Spain*

deep & approachable with some smokiness and soft fruit

£26.00

£8.00

Chinon *France*

seductive & floral with a precocious youthfulness

£35.00

£9.00

WHITE

Sauvignon Blanc *Chile*

tropical & refreshing with a hint of citrus notes

£19.50

£6.00

Pinot Grigio *Italy*

light & dry with a hint of rose petal

£22.00

£7.00

Marlborough Sauvignon Blanc *New Zealand*

intensive & aromatic with guava and passion fruit

£26.00

£8.00

Chablis *France*

steely & minerally from a single vineyard Estate

£35.00

£9.00

ROSÉ

Malbec *Argentina*

pale & elegant provencal rosé made in Tupungato, Mendoza

£23.00

£7.00

SPARKLING WINE AND CHAMPAGNE

Prosecco *Italy*

£25.00

Prosecco *200ml Bottle*

£9.00

Champagne *France*

£38.00

Wine glass - 175ml.

SPIRITS & SOFT DRINKS

Port

£35.00

£5.50

Cognac

£5.50

Remenham Water *Still or Sparkling*

£2.50

Sparkling Raspberry Lemonade

£3.00

Sparkling Apple & Rhubarb

£3.00