

Venue
Henley

HOSPITALITY

at



Christmas

Parties

at Greenlands

Don't forget!

To take full advantage of
our festive
accommodation rates
from £79 inc breakfast &
VAT

To find out more or make a booking
email info@venuehenley.com or call **01491 418810**



Christmas Menu Selection

Includes a festive arrival drink,
bottle of house red and white*,
along with all the party trimmings
you'd expect!

*per table of 8

£53.50 per person inc. VAT

Starter

Home Cured Salmon in beetroot and gin on a blini with pickled fennel, watercress and sour cream

Leek, chive and caper Scotch egg with mustard beurre blanc (V)

Warm Thai beef salad

Rose cantaloupe melon served with apricot, kumquats and pomegranate, garnished with black and red currants (GF, V)

Main

Traditional roast turkey, chestnut stuffing and chipolatas wrapped in bacon with a compote of cranberries and port (N)

Slowly cooked belly of pork with apple chutney, braised red cabbage, creamed potato and oriental jus

Pan-fried monkfish with kedgerree and crispy shallots in bhaji batter (N)

Roasted butternut squash filled with pistachios, herbs and spinach on a burnt shallot puree, cranberry compote and sherry scented chestnut gravy (V, N)

All of the above are served with roasted potatoes, brussel sprouts with chestnuts, honey-roasted carrots and parsnips (GF, V)


Desserts

Individual plum pudding with brandy sauce (N)

Trio of desserts:

Raspberry cheesecake; plum roasted in vanilla and port syrup topped with toasted cob nuts; choux bun filled with an orange-scented tiramisu (N)

Cheeseboard: Somerset Brie, Oxford Blue and Farmhouse Cheddar served with celery, grapes, walnuts and biscuits (N)



V - Vegetarian N - Contains Nuts GF - Gluten Free
Vegetarian dishes approved by the vegetarian Society