

**Greenlands Hotel**

*at*

HENLEY BUSINESS SCHOOL

**Venue  
Henley**

HOSPITALITY

*at*

University of  
Reading



# Christmas Parties at Greenlands

A WELL DESERVED FESTIVE INDULGENCE FOR YOUR PARTY



**Stay the night!**  
Rooms from just  
**£79** including  
breakfast!

# Christmas Parties at the Greenlands Hotel

**Book your Christmas party for up to 120 guests and let us indulge, amaze and excite you with a magical Christmas experience alongside the River Thames.**

We have limited availability for Christmas parties so you can be sure to receive a personalised experience from our team. Private Christmas parties of over 60 guests include a DJ .

We also have an evening for smaller groups where you can book tables at our joiner party on Friday 16th December. Joiner parties include a DJ for you to celebrate and dance the night away with others.

**Why not stop over? Our special Greenlands Hotel rate which is only discounted for Christmas parties is available so guests can really get into the festive spirit without the worry of getting home at the end of the evening.**

## ABOUT THE VENUE

Set in its own 30 acre estate in the beautiful Oxfordshire countryside, alongside the River Thames, the magnificent Grade II Listed Building, is the perfect setting for your festive celebrations this year. Situated a short distance from Henley-on-Thames and easily accessible from the M4, M25 and M40.

**To find out more or check availability, email [info@venuehenley.com](mailto:info@venuehenley.com) or call 01491 418810.**



# 3 Course Christmas Meal

Includes a welcome drink, bottle of house red & white wine for the table\*, tea or coffee followed by mince pies.

Choose 1 starter, 1 main & 1 dessert

**£54.95 per person inc. VAT**



## - Starter -

Smoked salmon roulade filled with cream cheese, cucumber & dill with pureed beetroot & vodka (GF)

Warm savory bakewell tart topped with wild mushrooms and parmesan crisp (V, GF)

Ham hock terrine, homemade piccalilli with toasted brioche

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



## - Main -

Traditional roast turkey and chipolatas wrapped in bacon with a compote of cranberries and port

Slowly cooked belly of pork with spiced apple and honey chutney, braised cabbage, creamed potatoes with wholegrain mustard and chive with port jus

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

Char-grilled cauliflower steak, roasted vine tomatoes, creamed potato, with mushroom gravy (VG)

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

## - Desserts -

Individual plum pudding with brandy sauce (N)

**Trio of desserts:** Blackberry Vanilla Cheesecake, Chocolate delice & Mini Meringue filled with Passion fruit & Orange curd (V, GF)

**Cheeseboard:** Somerset Brie, Oxford Blue and Farmhouse Cheddar served with celery, grapes and biscuits



\* Per table of 8



V - Vegetarian N - Contains Nuts GF - Gluten Free VG - Vegan DF - Dairy Free  
Vegetarian dishes approved by the Vegetarian Society