

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
£98 including
breakfast!

Christmas Parties at the Greenlands Hotel

Book your Christmas party for up to 120 guests and let us indulge 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 15th 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 or call 01491 418810.

3 Course Christmas Meal

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

Choose 1 starter, 1 main & 1 dessert

£60 per person inc. VAT

- Starter -

Wild Mushroom Soup (V, VG, H)

Fragrant creamy wild mushroom soup topped with truffle infused foam and served with homemade focaccia

Crisp Ham Hock & Gruyere Croquette

Crispy ham hock & gruyere croquettes, served with a zingy, fragrant gribiche sauce.

Smoked Chicken Roulade (H)

House smoked chicken, filled with ricotta & smokey sweet pepper romesco, served on creamed avocado and crispy skin.

Beetroot Gravlax with Lemon Creme Fraiche & Rye Crumb (H)

Home cured beetroot salmon, finished with fresh herb cure, served with lemon creme fraiche and rye bread crumb.

- Main -

Traditional Roast Turkey

Succulent roast turkey breast slices served with cranberry & chestnut stuffing, cranberry sauce, pigs in blankets & gravy.

Salmon Wellington with Lemon Butter (H)

Salmon fillet topped with creamed lemon spinach encased in puff pastry served with a lemon butter sauce.

Roasted Smashed Celeriac (V, VG, H)

Roast celeriac with puy lentils and house hazelnut pesto.

Braised Short Rib of Beef

Slow braised University of Reading beef rib in Guinness, finished with crispy onions.

All of the above are served with Thyme Roasted Potatoes, Sweet Potato Mash, Roasted Squash & Beets, Maple Roasted Parsnips, Maple Roasted Carrots and Kale Chard & Buttered Walnuts.

- Desserts -

Christmas Pudding (V)

Homemade christmas pudding, served with traditional brandy sauce.

Chocolate Mousse with Kirch Marinated Berries (V, VG)

Tea cup of smooth chocolate mousse served with Kirsch masarated winter berries.

Espresso Coffee Brulee (V, VG)

Served with homemade cranberry & almond biscotti.

Cheese Plate

Selection of cheeses served with celery, grapes and biscuits

DIETARY INFORMATION: V - VEGETARIAN VG - VEGAN H - HALAL

We are committed to being fully transparent in what we serve so are working towards fully disclosing all nutritional, ingredients and allergen information. Our kitchens handle allergens and while we try to segregate products as far as possible, there is a risk of cross-contamination and any customers with allergen requirements should make us aware in advance and make themselves known to the service team.

To view full allergen & ingredient information, please visit: foodmenus.info or scan the QR code and select the Greenlands Christmas menu.



* Per table of 8