



Fine Dining

SPRING

Greenlands Hotel

— *at* —

HENLEY BUSINESS SCHOOL

STARTERS

Cornish crab arancini, dill-compressed cucumber, fresh grapefruit and bitter leaves

Cold smoked halibut ceviche, avocado mousse, confit mango and micro coriander *(H)*

Pork cheek and rosario chorizo bon bon, caramelised apple and Sauternes purée, fresh Pink Lady apples

Braised chicory tarte tatin, plant-based feta crumb, cider-pickled walnuts *(VG)*

Salad of house-smoked chicken with peas, broad beans, Kalamata olives and black garlic aioli *(H)*

Bouillabaisse terrine served with wild garlic rouille and toasted ciabatta

MAIN COURSE

Pan-seared breast of duck on confit duck and rosemary rösti, panko-coated poached egg, cavolo nero, spiced plums and tamarind jus

Fillet of grey mullet with grilled leeks, cucumber, confit tomatoes and citrus sauce vierge *(H)*

Rack of new season lamb, courgette – ribbon and salsa, muhammara and spiced buttermilk

Spring risotto of spinach, artichoke and tenderstem broccoli with wild garlic, pea tendrils and Italian hard cheese shard *(V) (H)*

Braised short rib of beef, slow roasted beetroot and orange purée, grilled asparagus, smokey crispy lentils, red wine jus

Herb, mustard and citrus crumbed chicken, pancetta and thyme dauphinoise potato with a fricassée of spring greens and chicken jus

DESSERT

Greek yoghurt pannacotta with rhubarb and ginger *(V)*

Spiced apple and walnut tart with Granny Smith apple and cinnamon compote and set custard *(V) (H)*

Millionaire cheesecake, toasted shortbread crumb, caramelised banana purée *(V) (H)*

Macerated strawberries, elderflower and vanilla mascarpone cream, honeycomb and rose *(V) (H)*

Maple crème brûlée, goji berry and golden raisin granola *(V) (H)*

White chocolate and rhubarb tart with raspberry and lime sorbet *(V) (H)*

CHEESE AND COFFEE

Selection of local cheeses with homemade chutney, grapes, and biscuits

Fresh coffee or scented tea with petit fours

All the items on our menus are freshly prepared dishes from our own kitchen, produced by our highly skilled kitchen brigade.

Please select a set menu for your event to include a starter, main course and a dessert from the selection above. Please be mindful of your guests' dietary requirements and, if required, choose a vegetarian/plant-based starter and main course.

(V) Vegetarian | *(VG)* Vegan | *(H)* Halal