

The background of the top half of the page is a complex, abstract pattern of thin, light blue lines. These lines flow and curve in various directions, creating a sense of movement and depth, reminiscent of stylized waves or organic forms. In the center of this pattern is a dark navy blue rectangular box with a thin white border.

Fine Dining

WINTER

Greenlands Hotel

— *at* —

HENLEY BUSINESS SCHOOL

STARTERS

Pressed ham hock and lovage, steamed buns, pancetta jam and spiced parsnip crisps

House smoked whole rabbit and chicken terrine, pickled celeriac, fresh celery and mustard seed salad, fig and walnut loaf

Potted hot smoked trout, cucumber and horseradish jelly, watercress and pickled shallot salad toasted seeded rye (H)

Lemon and yuzu confit salmon, soused pear and mouli, wasabi crème fraîche, fresh and toasted seaweed (H)

Glazed Nettlebed Bix cheese, red endive marmalade, salted oat, and pistachio granola

Salad of roasted beets, plant based cream cheese mousse, savoury pecan praline, sourdough shard, red-veined sorrel (H) (VG)

MAIN COURSE

Roasted breast and confit chicken thigh, lardo and onion roasted heritage carrots,
roasted chicken jus, crisp sage and fermented bread sauce

Pink peppercorn coated rose venison loin, red caraway sauerkraut, port infused pears, potato,
chive and black garlic croquette, pinot noir jus

Carved University of Reading beef fillet, oxtail, horseradish, and herb spelt, with glazed shallot,
crisp Jerusalem artichoke and a cabernet sauvignon jus

Roast fillet of cod, BBQ leek hearts, burned cauliflower puree, golden raisin and citrus puree,
toasted hazelnuts and crispy capers (H)

Light rye crusted roasted pollock fillet, rapeseed oil scented pomme puree, white wine,
clam and samphire sauce, preserved lemon puree

Grilled aubergine steak, baba ghanoush, sweet potato and chickpea falafel, pomegranate, and coriander (VG) (H)

DESSERT

Chocolate and marmalade cheesecake with salted caramel ice cream (V) (H)

Winter berry parfait, toasted coconut and dark chocolate ganache, sweet pickled blackberries, honeycomb (VG) (H)

Spiced peach and almond galette, candied walnuts, laurel and yogurt sorbet (V) (H)

Glazed custard and nutmeg tart, compressed cherries and sour cherry sorbet (V) (H)

Rum glazed pineapple, white chocolate and ricotta cheesecake, palm sugar, lime and cinnamon syrup, toasted ginger crumble (V)

Dark chocolate tart, cardamom scented sweet cream, blood orange curd (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