



Henley Regatta Menu

Selection of Canapés including:

Award winning mini sausages

In a local honey, whole grain mustard and wild thyme glaze

Crostini topped with cream cheese and Scottish smoked salmon

Garnished with fresh dill and citrus dust

Quails eggs on a cress garden

With cracked rainbow peppercorns and a celery salt dip

Main

Rare Scotch beef rolled in course ground black pepper

Served with a handmade spicy horseradish cream and a red onion and thyme chutney

Fillet of salmon with baked herbs, caramelised lemons and king prawns

Accompanied with a dill crème fraîche and cucumber ribbons

Cheese and asparagus roulade

Mature cheese and asparagus roulade filled with cream cheese and fresh herbs

Lambs lettuce, spinach, rocket with julienne of beetroot

Fresh baby leaves tossed with julienne of beetroot served with a classic French dressing

Moroccan tabouleh

Fresh couscous mixed with chickpeas, red onion, garlic, fresh mint, and coriander, roasted peppers, cucumber with a hint of mild chilli and lemon dressing

Hot minted new potatoes

Dessert

Summer Berry Pavlova

Filled with whipped cream piled high with fresh seasonal fruit garnished with mint

Selection of British and Continental cheeses

With assorted crackers, fruit chutney, mixed grapes and honey glazed nuts

Filter coffee and a selection herbal teas

Afternoon Tea

Selection of Finger Sandwiches

All Butter Scones - Served with English Strawberry Preserve & clotted cream

Selection of Teas - To include... Earl Grey, Assam, Darjeeling and Herbal Tisanes