

Fine Dining
AUTUMN

Greenlands Hotel

— *at* —

HENLEY BUSINESS SCHOOL

STARTERS

Glazed fig, Brixton Blue cheese, salted celery and tea-soaked golden raisin salad (VG) (H)

Crayfish cocktail, avocado two ways and an espresso Marie Rose sauce

Smoked duck, five spice beetroot jam with bitter leaf and a cumin cracker

Chicken and portobello tart, sweet and sour chestnuts, and dressed brussel leaves

Venison and black pudding Scotch egg with a Greenland's brown sauce

Flaked roasted cod with cauliflower velouté, sumac and alliums (H)

MAIN COURSE

Thyme-roasted guinea fowl, pumpkin dauphinoise, burnt cabbage and a jus gras

Roast fillet of beef, sweet potato fondant, sweet and salted rainbow Chantenay carrots,
with a red wine jus

Baked crusted haddock and a crab, leek and potato puree with chard and lemon (H)

Pancetta-wrapped roasted cod with potato and preserved lemon pancake, bitter kale and sprouts

Warm celeriac salad, with a celeriac crunch, celery leaves, pickled blackberries and a hazelnut crumb (VG)

Pan-fried chicken breast with a red grape and white balsamic vinaigrette, on a spinach and
wild mushroom risotto

DESSERT

Autumn squash, miso and caramel tart (V) (H)

Autumn mess (VG) (H)

Earl Grey panna cotta with burnt honeycomb and poached pear and apple (VG) (H)

Date and toffee pudding with chai spiced clotted cream (V) (H)

Spiced dark chocolate delice with a rich plum compote and maple tuile (V)

Brown butter and bourbon apple tart tatin with caramelised apple cream (V)

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 starter, main course and dessert from the selection above for your fine dining event. 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