



Fine Dining

SUMMER

Greenlands Hotel

— *at* —

HENLEY BUSINESS SCHOOL

STARTERS

Sweet beetroot terrine with heritage beet carpaccio and wasabi sorbet (V) (H)

Chilled watercress Vichyssoise with smoked trout and lime bruschetta (H)

Soused and torched mackerel with trio of gooseberry, horseradish and kombu

Smoked rabbit and burnt gem Caesar salad with broad beans, pancetta and sourdough

Crab rillettes with sweetcorn pannacotta; puree, salsa and seeds (H)

Tartare of University of Reading beef, dripping and filo wafer, spiced tomato, caper mayo and sorrel

MAIN COURSE

Roasted chicken breast and thigh, globe artichoke and pangrattato, spinach gnocchi, smoked chicken jus

BBQ stuffed courgettes, with courgette flower fritter and Nocellara del belice crumb (VG)

Red wine sirloin steak, black garlic polenta chip, baba ghanoush and molasses-roasted radicchio

Poached halibut with heirloom tomato panzanella, tomato broth and summer pea foam

Roasted monkfish with mussel and saffron chowder and charred tenderstem

Pan-roasted loin of pork, fennel, shallot and nigella fritter, pea and broad bean purée with sweet, pickled nectarine

DESSERT

Macerated strawberry cheesecake, pistachio crumb, raspberry, and dried strawberry sorbet (V) (H)

Summer cherry and almond crumble with rose and vanilla ice cream (V) (H)

Blueberry and white chocolate clafoutis with lavender and blackcurrant sorbet (V) (H)

Raspberry posset with kiwi sorbet and poppyseed and shortbread (V) (H)

Papaya crème brûlée with compressed papaya, coconut cookie, and mango and passionfruit salsa (V) (H)

Plum and fig tart with mascarpone and rum 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 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