

## **Henley hospitality package - £112 per person**

To include:

- **Morning coffee served on arrival at 11.00**

Coffee, tea, orange juice, mini Danish pastries and biscuits

- **Canapes based on 4 bites per person at 12.00**

Fennel Salami, ripe fig and olive skewers (gf)

Spiced duck, watermelon, thai basil and balsamic skewer

Paprika prawn cocktail, baby gem, avocado puree with smoked paprika (gf)

Loch duart salmon ceviche with maple lime and blueberry (gf)

Herb rolled goats cheese, fennel, pickled cucumber and olive (gf) (v)

Roasted red pepper and mixed bean salad on baby gem with chilli lime dressing (ve)

- **Luxury cold fork buffet served at 13.30**

*Please choose four main courses and four side courses – the cost for mains, sides, bread and chef's desserts is included in the standard Henley hospitality package*

### **MAIN COURSES:**

Striploin of beef cooked pink with English mustard and watercress mayonnaise

Honey roasted ham with grilled pineapple.

Crispy duck noodles – crispy duck, egg noodles, Asian vegetables, sesame and hoisin glaze.

Blackened Cajan chicken – curried rice and peas, sour cream and chive, herbs.

Seafood platter – a selection of - oak smoked salmon with capers, haddock and spring onion fishcake bites, smoked mackerel mousse, melba toast, garlic king prawns, sticky rice and lemon oil.

Smoked Cheddar, baby potato and pea frittata – salad and chunky salsa dressing (V)

Chickpea, coconut and lime curry – roasted peppers and Israeli giant cous cous (Ve) (V)

### **SIDE COURSES:**

Seasonal, hot, new minted potatoes (V)

Homemade potato salad – herbs, spring onion and wholegrain Mustard (V)

Homemade Asian style crunchy coleslaw (V)

Classic Greek salad – feta, red onion, mixed leaf, olives, tomatoes, cucumber and olive oil (V)

Summer corn salad – grilled corn, fresh herbs, spring onion with chilli and lime dressing (Ve) (V)

Tabbouleh salad – cous cous, roasted Mediterranean vegetables and spicy tomato sauce (Ve) (V)

**ALSO INCLUDED:**

Homemade rosemary focaccia – olive oil and balsamic (Ve) (V) with butter

Chef's selection of seasonal desserts – gateaux, fresh strawberries and cream

**Optional** - Cheese board and cheese biscuits - **£5.00 additional supplement**

- **Afternoon tea served at 16.00**

Assortment of deep filled finger sandwiches

Homemade luxury country scone with preserves and clotted cream

Freshly brewed tea or coffee