



HENLEY ROYAL REGATTA

ESTABLISHED MARCH, 1839

REGATTA ENCLOSURE BISTRO SAMPLE MENU 2022

STARTER

Home-cured Ginger & Bergamot Cured Salmon
spring pea cream, salty fingers, pink grapefruit dressing

Cornation Chicken
mango & chilli salsa, masala mayonnaise

English Air-dried Ham
celeriac remoulade, orange & thyme figs

Burrata
heritage tomatoes, smoked oil, balsamic pearls (v)

MAIN COURSE

Cotswold Lamb Rump
herb brioche, cavolo nero, pomme anna, juniper & redcurrant jus

Corn-fed Chicken Breast
saute gnocchi, shallots, peas, chive butter cream

Seafood Platter
prawn cocktail, crevettes, gravadlax, marinated mussels, and clams
served with light mayonnaise, chilli and coriander dressing, and warm minted new potatoes

Sweet Potato & Spinach Risotto
poached Cacklebean egg, flaked perino, pea tendrils, dehydrated kale (v)

DESSERT

Blueberry & Vanilla Slice
Raspberry coulis, meringue kiss

Orange & Chocolate Brownie
Clotted cream whisky syrup

Toffee Apple
caramel popcorn, raspberry gel

Selection of British cheese
with fruit chutney and water biscuits

If you would like to know the allergens in our food and drink, please ask a member of staff.

We can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food & drink please ask a member of the catering team. Thank you. This menu is subject to change.

All fish is sustainably sourced