

## 2008 HENLEY ROYAL REGATTA

### LUNCH MENU

#### STARTERS

BUTTERNUT SQUASH & TIGER PRAWN CHOWDER	8.50
TIAN OF WHITE CRAB & GUCAMOLE WITH CHERRY TOMATO & MANGO SALAD	10.50
DUCK LIVER & FOIE GRAS PARFAIT, TOASTED BRIOCHE & FIG CHUTNEY	9.50
ASPARAGUS, POACHED DUCK EGG & HOLLANDAISE SAUCE	8.50
SEARED KING SCALLOPS, ROCKET SALAD & FLEURIE REDUCTION	10.50
SERRANO HAM, FETA CHEESE, MARINATED ARTICHOKE, OLIVES & GARLIC OIL	9.50

#### MAIN COURSES

SEARED LOIN OF SASHIMI TUNA, ASIAN VEGETABLE STIRFRY, RICE NOODLES, LIME & GINGER DRESSING	21.00
COLD LOBSTER SALAD WITH TRUFFLE AIOLI & RATTE POTATOES	25.00
PRIME FILLET OF BEEF, DAUPHINOISE POTATOES, SPINACH & BALSAMIC ONION JUS	25.00
ROAST RUMP OF LAMB, FONDANT POTATO, ASPARAGUS & REDCURRANT JUS	20.00
VEAL ESCALOPE, WILD MUSHROOMS, ROAST COURGETTES, LYONNAISE POTATOES & SAGE SAUCE	21.00
ROAST MEDITERRANEAN VEGETABLES TOPPED WITH A BASIL, SUNBLUSHED TOMATO & GOATS CHEESE TORTELLONI	12.00

#### DESSERTS

FRESH ENGLISH STRAWBERRIES & CLOTTED CREAM	6.00
CHOCOLATE TART WITH COCO & ORANGE ICE CREAM	6.50
CHILLED LEMON TART WITH RASPBERRY SORBET	6.50
SELECTION OF REGIONAL BRITISH CHEESES & BISCUITS WITH HOME MADE CHUTNEY	7.50

**Note:** Some of our dishes may contain nuts or traces of nuts (*please notify us of any such allergies before ordering – thank you*)  
**Service is not included on the bill** – A discretionary service charge of 10% will be added to tables of 4 & over.