

“I am absolutely delighted to be working closely with The Henley Festival and to serve the food that I love at such a great and iconic event.”



THE RIVERSIDE CANTEEN

THURSDAY 9TH JULY

£72.50 PER PERSON

Angela Hartnett MBE, the most highly regarded and successful female chef in the UK today, brings her unique blend of Michelin starred creativity together with an informal, approachable style of cooking to Henley Festival for the third year in 2020.

The dishes Angela has created for the Festival are ideal for summer dining - light, packed with flavour and delicious.

AMUSE BOUCHE

Chilled leek, pea & potato soup (v)
with chive cream

FIRST COURSE

Beef carpaccio
rocket salad & shaved aged
parmesan

.....
Yellow & Green Courgette salad (v)
celeriac remoulade and
roasted hazelnuts

SECOND COURSE

Gin & cucumber sorbet

THIRD COURSE

Breast of chicken
Planeta olive oil, rosemary & garlic,
soft polenta, braised peas, leeks
& asparagus with basil & pine nut
pesto

.....
Baked aubergine parmigiana (v)
mozzarella, San Marzano tomatoes
& soft summer herb salad

DESSERTS

Tiramisu
Savoiardi sponge, espresso,
mascarpone, chocolate & brandy

.....
Coffee
Coffee, teas & biscotti