

“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 RESTAURANT

.....

SATURDAY 11TH JULY

£148.00 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.

STARTERS

Terrine of Chicken & Ham

With mustard fruits and
melba toast

.....

Yellow & Green Courgette

Salad (v)

Celeriac remoulade and
roasted hazelnuts

MAINS

Navarin of Lamb

Pommes puree, peas,
asparagus & sugar snaps
with mint pesto

.....

**Roasted cumin marinated
cauliflower steak (v)**

Served with summer
squash and a pine nut & golden
raisin dressing

DESSERTS

Tiramisu

Savoirdi sponge, espresso,
mascarpone, chocolate & brandy

.....

British Cheese

London honey & walnut bread

.....

Coffee

Coffee, teas & cantuccini