

“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

WEDNESDAY 8TH 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

Gin Cured Scotch Salmon Fillet

With fresh grated horseradish
& pickled cucumber

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Leek and Black Truffle Tart (v)

With soft summer herb salad

MAINS

Roasted Breast of Chicken

Planeta olive oil, rosemary &
garlic, Jersey Royal potatoes,
summer bean salad & Dijon
vinaigrette

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Potato Gnocchi (v)

Peas, broad beans & shaved aged
pecorino.

DESSERTS

Strawberry Meringue

With vanilla cream & red summer
berries

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British Cheeses

London honey & walnut bread

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Coffee

Coffee, teas & cantuccini