

## ANGEL ON THE BRIDGE

### HENLEY ROYAL REGATTA MENU 2010

#### STARTERS

- NEW ENGLAND CLAM CHOWDER 7.50
- CHARGRILLED ASPARAGUS WITH HOMEMADE HOLLANDAISE SAUCE 7.00
- SMOKED SCOTTISH SALMON WITH CAPERS & WHOLEMEAL BREAD & BUTTER 8.95
- BUFFALO MOZZARELLA WITH VINE RIPENED TOMATOES & HERB DRESSING 7.50
- TERRINE OF FOIS GRAS WITH TOASTED BRIOCHE AND CHUTNEY 7.95
- CRAB PEA & PARMESAN RISSOTTO 7.00

#### MAIN COURSES

- COLD POACHED SALMON NICOISE SALAD 12.50
- BEEF FILLET MEDALLIONS & MADEIRA JUS DAUPHENOISE POTATOES & MANGOUT 24.50
- 6 SEARED KING SCALLOPS WRAPPED IN PANCETTA ON MIXED LEAVES WITH CITRUS DRESSING 16.50
- CAMEMBERT & WILD MUSHROOMS EN CROUTE WITH BRAISED GREENS & CRANBERRY COULIS 12.50
- PAN ROASTED SEABASS FILLETS WITH LEMON CAPER BUTTER SAUCE ON CRUSHED NEW POTATOES WITH GREENBEANS 15.50
- CORNED BREAST OF CHICKEN WITH HASSELBACK POTATOES & CHANTENAY CARROTS 14.50

#### DESSERTS

- ETON MESS 6.00
- SUMMER PUDDING WITH CRÈME FRAICHE 6.00
- REGIONAL BRITISH CHEESES WITH BISCUITS & TOMATO CHUTNEY 7.50
- CHOCOLATE TORTE WITH YORVALE VANILLA POD ICE CREAM 6.00
- FRESH ENGLISH STRAWBERRIES & CREAM 6.00

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO TABLES OF 6 OR MORE