

The Three Tuns

5 Market Place, Henley-on-Thames RG9 2AA

Private Events Menu – Spring/Summer 2021.

Sit Down Menu Options – Pre-order Only

£25 per guest

Starters

Wild mushroom arancini, with wild garlic cream

Home cured salmon, pickled shallots, cucumber, radishes

Chicken, pheasant & girouille terrine, sour dough toast

Bresola, tomato & burrata salad

Mains

Roast aubergine & mozzarella, rich tomato sauce, parmesan

Tempura seabass, wasabi mayonnaise, pea puree

Chicken supreme, roasted new potatoes & creamed spinach

Pork tenderloin, chorizo with apple cider sauce

Desserts

Chocolate pot, toasted marshmallows, fresh berries

Fine apple tart, salted caramel ice cream

Nose of cheese, homemade chutney, oatcakes, glass of port

£35 per guest

Starters

Grilled asparagus, poached egg, hollandaise sauce

Hot smoked, cured salmon pate, oatcakes

Fillet steak tartare, house garnish, confit egg yoke

Roast quail, honeyed parsnips, berry jus

Mains

Roast aubergine & mozzarella, rich tomato sauce, parmesan

Provençal fish stew, tomato & fennel, seabass, salmon, mussels, croutons with rouille

8oz rump steak, roasted new potatoes, veal jus

Braised lamb shank, pommes puree, minted jus

Desserts

Chocolate pot, toasted marshmallows, fresh berries

Fine apple tart, salted caramel ice cream

Selection of local British cheeses, homemade chutney, oat cakes