



A Warm Welcome Awaits

We warmly invite you to join us for a memorable Christmas experience like no other. As the holiday season approaches, we are delighted to extend our heartfelt welcome to you, your family, and friends.

Step into a world adorned with enchanting decorations, twinkling lights, and a festive atmosphere that will immerse you in the true spirit of Christmas. Our dedicated team has thoughtfully curated a range of exciting activities and events, ensuring there is something for everyone to enjoy.

Indulge in delectable seasonal treats, savour the rich flavours of traditional feasts, and allow the joyous melodies of carolers to fill your heart with cheer. From joyful visits with Santa Claus to captivating performances that will leave you spellbound, our Christmas celebration promises enchantment at every turn.

Whether you're seeking quality time with loved ones, a moment of reflection, or simply a joyful escape, our Christmas festivities are designed to create treasured memories that will last a lifetime. Come and experience the magic as we embrace the warmth, love, and togetherness that define this special time of year.

Join us this Christmas and let us ignite the festive spirit within you. We eagerly await your presence as we come together to make this holiday season truly extraordinary.

Merry Christmas and a Happy New Year

The Relais Henley 01491 523288 reception@therelaishenley.com www.therelaishenley.com Hart Street, Henley-on-Thames, Oxfordshire RG9 2AR

Christmas Residential Package

From Sunday 24th December until Tuesday 26th December

Christmas Eve

Welcome Afternoon Tea in The Palm Court Christmas Eve Dinner in The Clipper Restaurant

Christmas Day

Full English and Continental Breakfast Five Course Traditional Christmas Day Lunch King's Speech and Christmas Cake Evening Cold Platter in The Palm Court

Boxing Day

Full English and Continental Breakfast Leisurely 12pm Checkout Three Course Boxing Day Lunch

Price per person £590 based on two adults sharing. Extend your stay for an additional night on 26th December from £175 per person including dinner, bed and breakfast.

Supplements apply for upgrade bedrooms and single occupancy Advance reservations required. 50% non-refundable deposit at the time of booking, remaining balance due by 1st December 2023.

New Year's Eve Residential Package

From Sunday 31st December until Monday 1st January (Adults only)

New Year's Eve

Home-made cakes and coffee in The Palm Court Champagne and canapés in The Palm Court Five Course dinner in The Clipper Restaurant Dancing and entertainment Champagne and countdown to midnight to ring in the New Year

New Year's Day

Enjoy a well-deserved sleep New Year's Day Breakfast - 8.00 to 11.00 A leisurely 13.00 checkout on us

Price per person £299 based on two adults sharing. Extend your stay for an additional night on 1st January 2024 from £90 per person including bed and breakfast.

Supplements apply for upgrade bedrooms and single occupancy Advance reservations required. 50% non-refundable deposit at the time of booking, remaining balance due by 1st December 2023. Festive Dining in The Clipper

Lunch

Two Courses £32.00 Three Courses £38.00

Dinner

Two Courses £34.00 Three Courses £40.00

December Festive Menu Includes Tea, Coffee and Mince Pies Christmas crackers

Festive Dining in The Clipper, Festive Private Dining & Festive Afternoon Tea Available from November 29th to December 24th

Festive Private Dining

Please Enquire about Pricing and Availability

December Festive Menu Private dining area Christmas crackers

Festive Afternoon Tea

£28.50 per person

Festive Afternoon Tea Menu Glass of Champagne (£10 extra) Served 12.00 - 16.00

Must be booked 24h in advance

Christmas Day Lunch

Five Course Lunch £130.00 per adult Children under 12 £65.00

Welcome glass of Champagne Five Course Christmas Day Lunch Menu Christmas crackers Two sittings - 12.00 and 15.00 Open to residents and non-residents

Dress code: Smart Casual

Boxing Day Lunch

Two Courses £32.00 Three Courses £38.00

Boxing Day / New Year's Day Menu Served 12.00 - 16.00 Open to residents and non-residents

Dress code: Smart Casual

New Year's Eve Dinner

Five Course Dinner £120.00

Five Course New Year's Eve Menu Glass of Champagne and canapés on arrival Entertainment and dancing Open to residents and non-residents - adults only

Dress code: Black Tie

New Year's Day Lunch

Two Courses £32.00 Three Courses £38.00

Boxing Day / New Year's Day Menu Served 12.00 - 16.00 Open to residents and non-residents

Dress code: Smart Casual

Advance reservations required; 50% deposit at time of booking and remaining balance by 1st December.

December Festive Menu

Starters

Cream of Butternut Squash, Sage and Parmesan GF Citrus Cured Sea Trout, Cornish crab, samphire, crab sauce GF "The Relais" Ham Hock and Duck Liver Ballotine, quince jelly, brioche GF*

Mains

Celeriac & Three Cheese Roulade, apple and brandy chutney, roasted cherry tomatoes, figs V, GF Roasted Bronze Turkey Ballotine, sage and walnut stuffing, pigs in blankets, shredded Brussels sprouts with Alsace bacon and chestnuts, roasted potatoes GF*

Baked Atlantic Cod with Cheddar and Herb Crust,

potato dauphine, young spinach, mustard and tarragon sauce GF*

Desserts

"The Relais" Christmas Pudding, brandy Anglaise, cinnamon ice cream V
Conference Pear Crumble, coconut and chocolate chip ice cream V, GF
Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream V
British and Continental Cheese Selection, quince jelly, grapes, cheese crackers GF (Supp. £4)

Festive Afternoon Tea Menu

Selection of Traditional Savouries

Braised Roast Turkey and Cranberry Jelly Smoked Salmon and Horseradish Cream Free Range Egg Mayonnaise Cucumber and Cream Cheese

Something Sweet

Homemade Warm Cherry and Plain Scones, strawberry jam, Cornish Clotted Cream Selection of Festive Cakes, Pastries and Mince Pies

Includes a choice of East India Company loose leaf teas

Christmas Day Lunch Menu

Starters

Cream of Butternut Squash, Sage and Parmesan GF Double Baked Smoked Haddock and Cheddar Souffle, baby spinach, pecan nuts, white sauce Smoked Salmon and Cornish Crab Rillette, pickled cucumber salad, horseradish cream, pink grapefruit GF Black Treacle Cured Venison, beetroots, English mustard, chicory, sourdough melba toast GF* "The Relais" Ham Hock and Duck Liver Ballotine, homemade piccalilli, winter leaves GF Jerusalem Artichoke Risotto, artichoke chips, black truffle shavings VG, GF

Intermezzo

Champagne Sorbet

Mains

Traditional Roasted Bronze Turkey, sage and walnut stuffing, pigs in blankets, shredded Brussel sprouts, Alsace bacon, chestnuts, roasted potatoes GF* Beef Wellington, truffle mash potatoes, roasted garden vegetables, port wine sauce Pan Roasted Loin of Venison, venison Bolognese, cavolo nero, butternut squash, potato dauphinoise GF Lemon Sole Veronique, button mushrooms, sea herbs, side of new potatoes, Vermouth and tarragon cream sauce GF Roasted Vegan Haggis Wellington, glazed baby carrots, spiced cauliflower, crispy kale VG

Desserts

 "The Relais" Christmas Pudding, brandy Anglaise, redcurrants, cinnamon ice cream V Coconut Panna Cotta, toffee cheesecake mousse, barbecued pineapple and mint salsa GF Dark Chocolate and Hazelnuts Marquise, orange, Chantilly cream GF Conference Pear Crumble, coconut and chocolate chip ice cream VG, GF Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream V
British and Continental Cheese Selection, quince jelly, grapes, cheese crackers GF (Supp. £4)

Tea, Coffee, Mince Pies

Boxing Day Lunch Menu

Starters

Roasted Winter Vegetable Velouté, walnuts, crème fraîche V, GF Citrus Cured Sea Trout, Cornish crab, samphire, crab sauce GF Egg Benedict, honey roasted ham, poached egg, Hollandaise sauce "The Relais" Ham Hock and Duck Liver Ballotine, homemade piccalilli, winter leaves GF Jerusalem Artichoke Risotto, artichoke chips, black truffle shavings VG, GF

Mains

30 Day Aged Roasted Sirloin of Beef, Yorkshire pudding, cauliflower cheese, garden vegetables, goose fat roasted GF* Pan Roasted Loin of Venison, venison Bolognese, cavolo nero, butternut squash, potato dauphine GF Roasted Lamb Cutlets, bubble and squeak, braised red cabbage, shredded brussels sprouts GF Fried Lemon Sole, brown shrimps, potato gnocchi, sea herbs, sauce vin jaune GF* "The Relais" Salmon and Cod Fish Cakes, sautéed young spinach, parsley sauce Wild Mushrooms Risotto, champagne, black truffle V, VG*, GF

Desserts

Winter Berry Eton Mess, meringue, mint, elderflower dressing GF Coconut Panna Cotta, toffee cheesecake mousse, barbecued pineapple and mint salsa GF Dark Chocolate and Hazelnuts Marquise, orange, Chantilly cream GF Conference Pear Crumble, coconut and chocolate chip ice cream VG, GF Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream V British and Continental Cheese Selection, quince jelly, grapes, cheese crackers GF (Supp. £4)

New Year's Eve Menu

Canapés and Champagne on arrival

Starters

Duck Liver Mouse, poached pear, sesame seed tuile, champagne jelly, brioche GF* Royal Salmon Gravlax, cured egg yolk, caviar, buttermilk, dill GF Sheep's Curd, muxhroom duxelle, artichokes, black truffle V, VG*

Mains

Turbot Poached in Aromatic Broth, lobster, sauce Américaine GF Beef Wellington, truffle mash, fine beans, bone marrow, watercress, Madeira sauce Roasted Courgettes, spiced tomato fondue, miso, broccoli velouté VG, GF

Champagne Sorbet

Desserts

Assiette of Mini Desserts GF* Apple and calvados crème brûlée Dark Chocolate Mousse Cup, Whisky Caramel Lemon Tart, Black Sesame Seed Ice Cream

Vegan Chocolate Brownie, hazelnuts, coconut foam V, VG*

British and Continental Cheese Selection, quince jelly, grapes, cheese crackers GF (Supp. £4)

Tea, Coffee, Petit Fours

New Year's Day Lunch Menu

Starters

Roasted Winter Vegetable Velouté, walnuts, crème fraîche V, GF Citrus Cured Sea Trout, Cornish crab, samphire, crab sauce GF Egg Benedict, honey roasted ham, poached egg, Hollandaise sauce "The Relais" Ham Hock and Duck Liver Ballotine, homemade piccalilli, winter leaves GF Jerusalem Artichoke Risotto, artichoke chips, black truffle shavings VG, GF

Mains

30 Day Aged Roasted Sirloin of Beef, Yorkshire pudding, cauliflower cheese, garden vegetables, goose fat roasted potatoes GF* Pan Roasted Loin of Venison, venison Bolognese, cavolo nero, butternut squash, potato dauphine GF Roasted Lamb Cutlets, bubble and squeak, braised red cabbage, shredded brussels sprouts GF Fried Lemon Sole, brown shrimps, potato gnocchi, sea herbs, sauce vin jaune GF* "The Relais" Salmon and Cod Fish Cakes, sautéed young spinach, parsley sauce Wild Mushrooms Risotto, champagne, black truffle V, VG*, GF

Desserts

Winter Berry Eton Mess, meringue, mint, elderflower dressing GF Coconut Panna Cotta, toffee cheesecake mousse, barbecued pineapple and mint salsa GF Dark Chocolate and Hazelnuts Marquise, orange, Chantilly cream GF Conference Pear Crumble, coconut and chocolate chip ice cream VG, GF Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream V British and Continental Cheese Selection, quince jelly, grapes, cheese crackers GF (Supp. £4)

Terms & Conditions

Christmas Residential stays, Christmas Eve Dinner, Christmas Day Lunch, Boxing Day Brunch, New Year's Eve Dinner, and New Year's Brunch require a 50% non-refundable deposit at the time of booking. The full balance to be paid by 1st December 2023. Bookings after 1st December are to be paid in full at the time of booking.

We require pre-orders to be given for Christmas Eve Dinner, Christmas Day Lunch, New Year's Eve Dinner, and tables of 8 or more.

£10 per person non-refundable deposit required for our Festive Afternoon Tea at the time of booking. Balance to be paid on the day.

December Festive Dining bookings require a non-refundable deposit of £20 per person. The full balance is to be paid along with pre-orders by 1st December 2023. Bookings after 1st December are to be paid in full at the time of booking.

Any payments taken for guests who don't show up cannot be used against the bill.

All prices include VAT. All food and beverage is subject to a discretionary service charge of 12.5%.

The management reserves the right to make changes to the proposed programme. For the comfort and consideration of all guests, all bedrooms and public areas are non-smoking. Please note this includes the use of e-cigarettes.

> It is recommended that travel insurance is taken out as all payments are non-refundable and non-transferable in all cases

V - suitable for vegetarians. VG - Suitable for vegans. GF - Gluten-free. DF - Dairy free V*, VG*, GF*, DF* - Options available. Items on this menu may contain nuts.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients.
IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING Full allergen information is available upon request.