



*Christmas*  
*at*

THE RELAIS

HENLEY





# 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.

Indulge in delectable seasonal treats, savour the rich flavours of traditional feasts.

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](mailto:reception@therelaishenley.com)

[www.therelaishenley.com](http://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

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 upgraded 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 bring 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 upgraded 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

- Butternut Squash Soup, Gruyère and Croutons**
- Goat's Cheese Tart**, pear, walnuts, chicory and frisée salad
- Cured Salmon**, beetroot horseradish cream, watercress
- Glazed Smoked Haddock and Parmesan Omelette**
- Rabbit and Bacon Terrine**, fig chutney, toasted brioche

## Mains

- Wild Mushroom Risotto**, cima di rapa, hazelnuts, parmesan
- Poached Scottish Salmon**, Jerusalem Artichoke Purée, purple sprouting broccoli, sauce vin jaune
- Herb Crust Cornish Cod**, dauphinoise potatoes, spinach, mustard, tarragon sauce
- Steak and Kidney Pudding**, buttered greens
- Roast Wiltshire Turkey**, apricot stuffing, bread sauce, gravy (traditional garnish)
- Breast of Guinea Fowl**, creamed potatoes, curly kale, wild mushrooms, whisky cream sauce

## Desserts

- Cambridge Burnt Cream** (British Brûlée)
- Apple and Blackberry Crumble**, custard
- Sticky Toffee Pudding**, butterscotch sauce, vanilla ice cream
- Christmas Pudding**, brandy butter, ice cream
- Dark Chocolate Tart**, orange chantilly cream

### Our selection of British and French Cheeses:

Oxford Blue, Bath Soft, Cerney Ash, Oxford Blue, Stinking Bishop, quince jelly, biscuits





## 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

- Roast Butternut Squash Soup**, sage, gruyère
- Jerusalem Artichoke Risotto**, artichoke crisps, rocket, parmesan
- Glazed Smoked Haddock and Cheddar Omelette**, spinach, chives
- Smoked Salmon and Cornish Crab Cocktail**, pickled cucumber, chervil
- Wood Pigeon & Bacon Salad**, beetroots, chicory, crème fraîche, red current jelly, croutons
- Duck and Ham Hock Terrine**, piccalilli, frisée, toasted brioche

## Mains

- Roast Cauliflower**, pearl barley and mushroom broth, baby carrots, savoy cabbage, tarragon
- Pan-Fried Cornish Lemon Sole**, brown shrips, cucumber, samphire, dill, butter sauce
- Roast Oxfordshire Turkey**, apricot stuffing, bread sauce, gravy (traditional garnish)
- Roast Fillet of Venison**, cavolo nero, butternut squash purée, dauphinoise, sauce poivrade
- Fillet of Hereford Beef**, "Wellington" mash potatoes, creamed spinach, red wine sauce

## Desserts

- Christmas Pudding**, brandy butter, cinnamon ice cream
- Coconut Panna Cotta**, grilled pineapple, chilli, mint
- Dark Chocolate and Hazelnut Tart**, orange Chantilly cream
- Apple and Blackberry Crumble**, custard
- Sticky Toffee Pudding**, butterscotch sauce, vanilla ice cream

Tea, Coffee, Mince Pies

# Boxing Day Lunch Menu

## Starters

- Celeriac and Apple Soup**, walnuts, crème fraîche  
**Goat's Cheese and Pear Tart**, walnuts, celery, chicory and frisée salad  
**Cured Scottish Salmon, Beetroot**, horseradish cream watercress and frisée salad  
**Cumbrian Air-Dried Ham**, a poached egg, sauce Hollandaise, chives  
**Rabbit and Bacon Terrine**, fig chutney, toasted brioche

## Mains

- Wild Mushroom Risotto**, cima di rapa, hazelnuts, Parmesan  
**Roast Fillet of Wild Venison**, cavolo nero, butternut squash purée, sauce poivrade  
**Roasted Lamb Cutlets**, bubble and squeak, braised red cabbage, brussels sprouts and rosemary  
**Pan-Fried Lemon Sole**, brown shrimps, cucumber, samphire, dill, sauce vin jaune  
**Salmon and Cod Fish Cakes**, spinach, grain mustard sauce  
**8oz Hereford Sirloin Steak**, triple cooked chips, creamed watercress, marrow bone sauce

## Desserts

- Banana Mess**  
**Buttermilk Panna Cotta**, blueberries, shortbread  
**Dark Chocolate and Hazelnut Tart**, orange Chantilly cream  
**Apple and Blackberry Crumble**, vanilla ice cream  
**Sticky Toffee Pudding**, butterscotch sauce, vanilla ice cream

### Our selection of British and French Cheeses:

Tunworth, Montgomery Cheddar, Colston Bassett Stilton, quince jelly, biscuits



# New Year's Eve Menu

Canapés and Champagne on arrival

## Starters

**Lobster Bisque**, rouille, croutons, Gruyère

**Wild Mushroom Arancini**, celeriac purée, blue cheese, dandelion, hazelnuts

**Chicken Liver and Duck Parfait**, fig chutney toasted brioche

## Mains

**Buffalo Mozzarella, Artichoke and Red Pepper Tart**, rocket, Parmesan, olive oil

**Poached Cornish Turbot**, artichokes, fried Potatoes, Hollandaise

**Fillet of Hereford Beef**, "Wellington" mash potatoes, creamed spinach, red wine sauce

## Desserts

**Yorkshire Rhubarb Trifle**

**Cambridge Burnt Cream** (British Brûlée)

**Chocolate Fondant**, toffee sauce, almond biscuit, vanilla ice cream

Tea, Coffee, Petit Fours

# New Year's Day Lunch Menu

## Starters

- Celeriac and Apple Soup**, walnuts, crème fraîche
- Goat's Cheese & Pear Tart**, walnuts, celery, chicory and frisée salad
- Cured Scottish Salmon**, beetroot, horseradish cream, watercress and frisée salad
- Cumbrian Air-Dried Ham**, a poached egg, sauce Hollandaise, chives
- Rabbit and Bacon Terrine**, fig chutney, toasted brioche

## Mains

- Wild Mushroom Risotto**, cima di rapa, hazelnuts, Parmesan
- Roast Fillet of Wild Venison**, cavolo nero, butternut squash purée, sauce poivrade
- Roasted Lamb Cutlets**, bubble and squeak, braised red cabbage, Brussels sprouts, rosemary
- Pan-Fried Lemon Sole**, brown shrimps, cucumber, samphire, dill, sauce vin jaune
- Salmon and Cod Fish Cakes**, spinach, grain mustard sauce
- 8oz Hereford Sirloin Steak**, triple cooked chips, creamed watercress, marrow bone sauce

## Desserts

- Banana Mess**
- Buttermilk Panna Cotta**, blueberries, shortbread
- Dark Chocolate and Hazelnut Tart**, orange Chantilly cream
- Apple and Blackberry Crumble**, vanilla ice cream
- Sticky Toffee Pudding**, butterscotch sauce, vanilla ice cream

### Our selection of British and French Cheeses:

Tunworth, Montgomery Cheddar, Colston Bassett Stilton, quince jelly, biscuits

# Terms & Conditions

Christmas Residential stays, Christmas Eve Dinner, Christmas Day Lunch, Boxing Day Lunch, New Year's Eve Dinner, and New Year's Lunch 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.

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

All prices include VAT.

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

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.