



Leander Club[®]

Henley Royal Regatta

29th June - 3rd July 2011

Marquee & Riverview Bar



MARQUEE

The air-conditioned marquee has always been a very special place to have lunch or tea at the Regatta. In response to members' comments last year we have kept the new layout largely unchanged for 2011.

THE MARQUEE LUNCHEON

The marquee restaurant offers a three course meal with a hot and cold choice of main course and a vegetarian meal. For 2011 the menu will change daily and details of the daily menus are enclosed for members' information.

Seating is on tables of ten and members with smaller parties will be expected to share. To speed up wine service a pre-order desk will be open daily between 9am and noon so members' wines can be served immediately when they sit down.

A traditional roast luncheon will be available on Sunday.



MARQUEE TEA

Afternoon tea will return to self service this year in the marquee restaurant. There will be a selection of high-quality sandwiches, scones, cakes and fresh strawberries with cream.

Doors will open at 4pm and close at 6pm on each day. Admittance is by pre-purchased ticket only and tables may be shared. Regrettably it is not possible to reserve tables.

THE RIVERVIEW BAR

The new members' Riverview Bar and terrace were extremely popular in 2010 and we are building on this success in 2011. The bar is open 11am until 11pm (midnight on Saturday) and will be serving coffee, sandwiches and light snacks from 10am to 10pm daily. In addition we will be providing a hot bar food service in the evening from 6pm until 10pm. Unfortunately, we cannot take reservations for this service. The Riverview Bar is fast becoming 'the place to be' after racing each day.

BAR MENU

A variety of home-cooked bistro style fork meals will be on offer each evening.



The Members' Marquee at
Leander Club, Henley Royal Regatta
Wednesday 29th June 2011



STARTER

Scottish Smoked Salmon and Prawn Timbale
with Capers, Crème Fraîche and Lemon Dressing

VEGETARIAN STARTER

Smoked Mozzarella and Vine Roasted Tomato
with a Basil and Smoked Almond Pesto with Ricolla

HOT MAIN

Rump of English Lamb filled with Apricot and Pinenut
Crushed Minted Potatoes and Fine Beans

COLD MAIN

Hand-raised Wild British Game Pie with Normandy
Coleslaw and a selection of Homemade Pickles



DESSERT

Dark Chocolate Torte
with Vanilla Ice and Basil Syrup

**A VEGETARIAN MAIN COURSE OPTION
IS AVAILABLE ON REQUEST**

For further information and reservations
please telephone 01491 575782
or email events@leander.co.uk
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