

NEW YEARS EVE DINNER

DECEMBER 31ST 2025. 5 COURSES £84 PER PERSON PLUS SERVICE CHARGE

APPETIZERS

Italian Antipasti

A selection of italian cured meat of bresaola, parma ham & salami with rocket & parmesan shavings

Crab Salad

Crevettes & fresh crabmeat salad

FIRST COURSE

Zuppa del Giorno

Chef's soup of the day

Mushroom Ravioli

Fresh pasta parcels filled with wild mushroom & ricotta cheese in a black truffle sauce

MAIN COURSE

Veal Cutlets

Pan fried veal cutlets in a white wine, cream & mixed mushroom sauce

Crispy Duck

Roasted Half Barbury Duck served with orange & Grand Marnier sauce

Lobster Thermidor

Half lobster with shallots, cream, a touch of English mustard, white wine & parmesan cheese

Monkfish

Pan fried fillet of Monkfish served with saffron & white wine sauce

Stuffed Peppers & Courgettes

Oven baked peppers & courgettes stuffed with mixed vegetables with thousand leaves potato

SWEETS

Choice of homemade desserts

COFFEES

Coffee with Amaretti biscuits & chocolates

All prices included V.A.T.
A 12.5% gratuity will be added to your bill.

LUNCH SERVICE

TUE - SAT: 12:00 - 14:30
SUN: 12:00 - 15:30

DINNER SERVICE

TUE - SAT: 18:00 - 22:00
SUN: 16:00 - 21:00

CONTACTS

+44 (0) 1491 575 262
INFO@VILLAMARINA-HENLEY.COM

SOCIALS

FACEBOOK.COM/VILLAMARINA.HENLEY
INSTAGRAM.COM/VILLAMARINA_HENLEY



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