

HENRI

SET FESTIVE MENU

SAMPLE 2025

£50 per person

TO START

Dusty Knuckle Baguette, Very Good Butter

{OPTIONAL SUPPLEMENT}

FIRST COURSE

(Pre-order required – one per person)

Terrine de Jour

Carrot Râpée, Black Olive & Sesame (Vegan)

Champagne Leeks Vinaigrette, Brown Shrimp, Fried Capers

SECOND COURSE

(Pre-order required – one per person)

Chalk Stream Trout, Café de Paris butter

Confit Duck Leg, Cassoulet, Cavoio Nero Pistou, Prunes & Lardons

Little Gem, Parmesan & Anchovy Salad with Confit Herb-Fed Chicken

Sweetheart Cabbage Choux Farci, Chestnut, Truffle, Sage & Seeds (Vegan)

{OPTIONAL SIDES TO SHARE AT AN ADDITIONAL FEE}

DESSERT

Comté Cheese

Cru Virunga Chocolate Crémeux

Please inform our staff of any allergies you may have.
| A discretionary 12.5% service charge will be added to your bill |
We are able to accommodate vegan and vegetarian diets