



# Tommy Banks at Henley 2026

## Henley-on-Thames

Saturday 4 July





# Welcome



**Relax in the beautiful riverside gardens overlooking Temple Island before being served a specially designed menu designed and delivered by 2 Michelin starred chef, Tommy Banks.**

He will talk you through his innovative preserving and cooking techniques and the beautiful ingredients harvested from his family farm. It will be a exceptional summers day with wonderful food and paired wines you'll always remember.

The Henley Royal Regatta has been a firm fixture of the summer sporting and social calendar since 1839. Over 200 races take place across the 6-day event with Olympians and international crews racing for victory. You can expect constant excitement, with the thrill of competition in the air between the world's best crews at Henley Royal Regatta.



Watch our official video here.



# Tommy Banks

Tommy Banks is a multi-award-winning chef, and one of the UK's most exciting and innovative restaurateurs, growing his menu in North Yorkshire where he owns two Michelin-starred restaurants, a pub, a premium food box business and canned wine brand.

Born and raised in the small village of Oldstead, Tommy comes from a farming background, and has watched his family farm the land in around Oldstead since he was a child.

Tommy is a veteran judge on BBC's The Great British Menu, having won the competition in 2016, 2017 and 2020.

Tommy holds two Michelin stars, one each for his two restaurants The Black Swan at Oldstead and Roots in York, as well as a Michelin green star for efforts with sustainable gastronomy.

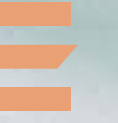




# Package

- Five course lunch menu designed by Tommy Banks who will be in attendance on the day
- Champagne reception
- Complimentary bar including paired wines, champagne, spirits, beers and soft drinks
- Tommy Banks afternoon tea
- Live DJ and music throughout the day
- Complimentary race programme
- Car parking passes
- Private garden area
- Barista service





# Sample Menu

## Canapes

Beef Tartare, Tangerine Marigold, Cured Egg Yolk  
White Crab, Cucumber, Apple

## Bread

Country Bread, Herb Butter, Pounded Cheese

## Starter

Lobster, Sungold Tomato, Fennel Pollen

## Main

Herdwick Lamb, Courgette, Nasturtium

## Dessert

Chocolate, Strawberry, Woodruff

\*Please note this is a sample menu and subject to change.





# Itinerary

- 11:00** Facility opens  
Champagne reception and bar opens
- 12:30** Five course lunch is served  
Designed by 2 Michelin Starred Chef Tommy Banks
- 16:30** Afternoon tea is served
- 18:30** Bar closes
- 19:00** Facility closes



