



riverside

CONTEMPORARY MANOR HOUSE HOTEL

*A Wonderful Festive Season
Awaits...*

FESTIVE LUNCH

Two Courses 29.00pp / Three Course 35.00pp

FESTIVE DINNER

Two Course - Sun - Thurs 35.00pp


Three Course - Daily 39.50pp

Add Canapés (4) and Arrival Prosecco or Mulled Wine, 12.00pp

Add welcome Prosecco 125ml or House Wine 175ml on arrival 6.50pp

Pre-order House Wine for 24.00 (normally 28.00)

Pre-order Prosecco for 27.00 (normally 32.00)





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Festive Party & Celebration Menu

The Riverside welcomes you to Christmas. Our Festive Menu requires a 10.00pp deposit on booking, and pre-order 14 days before your event and is served with Christmas Crackers in our traditional Festive venues.

Ask our dedicated events manager for details of entertainment packages or pop in and see us. From 4-64 persons, Private dining is also available from 10 persons, please ask for details.

STARTERS

Roasted Leek & Potato Soup, Toasted Chestnut, Sourdough Bread (VG/GFA)

Hot Smoked Salmon - Chipotle Aioli, Lemon (GF)

Chef's Shredded Ham Croquettes - Piccalilli, Seasonal Leaves

Chicken & Apricot Terrine, Seasonal Leaves, Granary Toast

MAIN COURSE

Crown of English Turkey, Pigs in Blanket, Bread Sauce, Brussel Sprouts with Pancetta, Crispy Roast Potatoes, Honey Roast Carrots & Parsnips, Chef's Gravy (GFA)

Chefs Vegetable Winter Stew, Selection of Root Vegetables, Onions, Mushrooms in a Hearty Veg Broth, Cheesy Dumpling (VEG/GFA (VGA)

Game Pie, Venison, Pheasant and Partridge, Champ, Honey Roast Root Vegetables, Peas, Chefs' Gravy

Roasted Scottish Salmon, Creamed Celeriac, Fennel, Leeks, Gremolata (GF)

PUDDINGS

Luxury Christmas Pudding, Boozy Brandy Sauce (GFA)

Apple, Fig & Chestnut Crumble, Vanilla Bean Custard Sauce

Clementine & Ginger Trifle

Goey Triple Chocolate Brownie (VG/GF)

GF - Gluten Free, GFA - Gluten Free Available, V - Vegetarian, VG - Vegan
Optional service charge is at your discretion and not included.

