



riverside Christmas

FESTIVE LUNCH MENU

Available from 28th November to 21st December 2025.

Celebrate with Every Course – Your Christmas Feast Awaits, here at The Riverside
Sunday to Thursday – Served 12 until 3pm 2 - courses £29.00 | 3- courses £35.00

STARTERS

Roasted Red Pepper, Sweet Potato & Smoked Paprika Soup with Sour Dough Bread
Venison & Pork Terrine, Spiced Pear Chutney, Warm Toast & Salad Garnish
Smoked Salmon & Prawn Cocktail, Cos Lettuce, Lemon Wedge & Buttered Brown Bread

MAINS

Traditional Roast Turkey with Roast Potatoes & Parsnips, Honeyed Carrots,
Sprouts, Stuffing & Turkey Gravy
Beef Stroganoff – Tender Strips of Beef, onions and mushrooms with a Sour Cream,
Mustard & Paprika sauce with Wild Rice
Pan Roasted Hake, Beurre Blanc, Crushed New Potatoes & Asparagus
Nut Roast, Roast Potatoes, Parsnips, Yorkshire Pudding, Honeyed Carrots, Sprouts & Gravy

DESSERTS

Cheese & Biscuits – Selection of British Cheese, Caramelised Onion Chutney,
Celery, Grapes & Artisan Crackers
Traditional Christmas Pudding with Brandy Cream
Cookies & Cream Cheesecake with Chocolate Sauce





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TINSELS, TREATS & TOGETHERNESS A LUNCHTIME CELEBRATION

Add a Photobooth - £300

NEW FOR 2025 (subject to availability)

Take a Gamble - Manned Blackjack and Roulette Tables – Company printed money and prizes - £800

Be serenaded whilst you dine – Solosax Graeme Budd will play whilst you enjoy your welcome drinks and dinner - £200 for a maximum of 3hrs

Or wow your guests with the very talented Magician Darren Lang – prices start from £275

CHEERS!!

All festive drinks packages need to be pre-ordered by the middle of November to benefit from the deal.

Welcome drink on arrival £7pp

Bottles of House Wine £28

Or enjoy our Nadder Package £19.50pp

- A Glass of Prosecco or Bottled Beer on arrival

- ½ a bottle of House Wine with meal

T's & C's

To secure your booking a £10pp non-refundable deposit must be paid on booking and any entertainment to be paid in full on booking (subject to availability)

All food and drinks packages to be pre-ordered, and be provided by November 15th along with any dietary requirements or allergies any of your guests may have and seating plans no later than 2 weeks prior to your event.

Service charge not included, a discretionary service contribution to the team is warmly welcomed.

