

RIVERSIDE

VENUE



Christmas Dinner Menu

2 COURSES - £24.50 3 COURSES - £28.50

STARTER

SMOKED SALMON & PRAWN GATEAU (GF)

Smoked salmon, prawn & dill gateau, bound with Marie Rose sauce, salad leaves & cucumber.

CHEESE & LEEK PARCEL (VE option available)

Cheddar, Red Leicester & leek puff pastry parcel, on baby gem, spring onion & shallot dressing.

HAM HOCK TERRINE (GF)

Ham hock terrine, toasted brioche, pulled pork, apple chutney & a crackling dusting.

MAIN COURSE

CLASSIC TRADITIONAL ROAST TURKEY (GF & VE Option Available)

Roast potatoes, glazed parsnips, crushed swede & carrots, brussels sprouts, stuffing, gravy & pigs in blankets.

PAN FRIED SEABASS (GF)

Served with truffle mashed potato, lemon butter chive sauce & carrots.

BEEF BRISKET

Pulled beef brisket, a rich red wine sauce, roast potatoes, carrots, parsnips & sweet drop peppers.

MUSHROOM RISOTTO (V) (GF)

Assorted mushrooms, red onion & pea risotto enriched with Parmesan.

FESTIVE TURKEY BURGER

Breadcrumbs turkey burger topped with cranberry sauce, melted brie & pigs in blankets in brioche bun, chips, salad & garlic mayonnaise.

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DESSERT

CHOCOLATE PROFITEROLES

Creamy profiteroles topped with a chocolate & a caramel sauce.

CLASSIC CHRISTMAS PUDDING

Served with a rich creamy brandy sauce.

MINCED PIE APPLE CRUMBLE

Spicy minced meat & stewed apple, cinnamon crumble with warm custard.

TRILLIONAIRE TART (GF/VE)

Chocolate & caramel with whipped cream.

DRINKS OFFER

5 bottles of Peroni / Budweiser - £22.50

2 Bottles of House Wine (white/red/rose) - £42.00

If you have any dietary requirements please speak to a member of the team.

GF – GLUTEN FREE, V – VEGETERIAN, VE – VEGAN

BEFORE PLACING YOUR FOOD ORDER PLEASE INFORM US IF YOU HAVE A
FOOD ALLERGY.

Our products may contain wheat, egg, dairy, soy or fish allergen. In addition, our products may have been processed in facilities that process nuts and peanuts.