THE RIVERSIDE

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Christmas MENU

STARTER

Leek and potato soup (v) - crusty bread - parsnip crisps - truffle drizzle
Ham hock salad - poached egg - spiced apple and pear chutney
Roasted baby tomatoes (vg) - tomato salsa - chestnuts - sage - balsamic reduction
Smoked salmon terrine - beetroot and horseradish chutney - granary toast
Brie wedges (v) - lightly spiced rosemary and garlic - dressed salad - cranberry sauce

MAIN COURSES

Roast turkey crown - trimmings - pigs in blankets - apricot and sage stuffing - port and cranberry gravy
Slow-roasted beef stew - suet dumplings - sprout colcannon mash - red wine and herb gravy
Baked salmon - vegetable risotto - steamed greens - garlic and herb oil drizzle
Duck breast* - rosemary and sea salt new potatoes - parsnip and sweet potato purée - Tenderstem broccoli - port and cranberry sauce
Beetroot and butternut Wellington (vg) - with chickpea, chestnut and tomato cassoulet - Mediterranean vegetables

DESSERTS

Chocolate and ginger tart (v) - Chef's ginger ice cream
White chocolate and mint cheesecake (v) - raspberry coulis
Crumble of the day (v) - warm custard
Winter berry Eton mess (v) - fruits of the forest - crushed meringue - Chantilly cream - raspberry coulis
Poached cranberry and cinnamon pears (vg) - mango sorbet

2 courses £29 / 3 courses £35. Reservations available **12-2pm daily, excluding Sunday**, or **Friday and Saturday evenings during December** with pre-order.
Enjoy 10% off when booking your reservation before 28th November!

* £4 supplement. For allergen and intolerance information, see menu online.
Always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed.

