

Riverside Restaurant Dinner

Monday 6 December 2010 – Wednesday 22 December 2010

(excludes Sundays)

£30

RIVERSIDE
RESTAURANT

Creamed Jerusalem Artichoke Soup finished with truffle oil
Seared Scallops sautéed figs, smoked pancetta, port reduction
Home Smoked Duck Salad quince jelly, shallot and rocket salad
Peppered Baby Goats Cheese red grape compote, winter leaves, toasted brioche

Pan Fried Sea Bass Fillet celeriac fondant, pumpkin purée, leek veloute
Fillet of Beef confit chateau potato, baby vegetables, peppercorn jus
Escalope of Turkey stuffed with chestnuts, pancetta, brussel and shallot squeak, cranberry reduction
Wild Mushroom and Chestnut Loaf chateau potato, baby onion jus, salsify crisps

Served with Local Seasonal Vegetables

Selection of Homemade Desserts

Coffee and Mince Pie

The restaurant serves dinner from 6.30pm, last orders at 9pm

We will ask parties of +20 people to pre-order the menu choices and provide a table plan so that we can produce individual place cards. For very large parties, we may ask you to select a menu for the whole group.

