



**THE RIVER BAR**  
STEAKHOUSE & GRILL

# Event Food Menu

## Canapé Option

### COLD

*Smoked Salmon and Dill Cream Cheese  
on Pumpernickel*

*Carpaccio of Beef Horseradish on Potato Cakes*

*Brie and Onion Jam on Herb Focaccia*

*Basil, Mozzarella and Cherry Tomato Brochettes*

### HOT

*Chicken and Chorizo Brochettes*

*Lamb Skewers. Basil Pesto and Smoked Salt*

*Vegetable Spring Rolls*

**7 bites per person**

*Optional glass of prosecco on arrival*

## Fork Buffet

Please select one option from the Meat, Fish, Vegetarian and Puddings sections below.

### MEAT

*Sauté Chicken. Button Mushrooms and Tarragon Sauce*

*Lahore Chicken Curry, Cumin Rice and Flat Breads*

*Veal Escalopes with Wild Mushrooms*

*Beef Goulash with Smoked Paprika and Soured Cream*

*Pork and Somerset Cider Casserole*

### FISH

*Roast Salmon Steaks with Capers and Lemon Butter*

*Seared Swordfish with Leeks and Chorizo*

*Chargrilled Tuna with Hazelnuts*

### VEGETARIAN

*Roasted Pepper and Aubergine Chilli*

*with Preserved Lemons*

*Buttered Cauliflower and Lentil Curry*

*Mushroom and Gherkin Stroganoff*

All served with hot buttered potatoes,  
Steamed green panache of vegetables  
Rice and green salad, selection of breads

## Pudding table

*Dark Chocolate Bourbon Cream and Orange Pots*

*Raspberry Cheesecakes*

*Crème Brulee*

*Tiramisu*

*Optional glass of prosecco on arrival*

## Barbeque Buffet

Tandoori BBQ Chicken with Cucumber and  
Toasted Cumin Yogurt Raita

Swordfish & Red Onion Skewers  
with Soy and Ginger Marinade

Beef, Red Onion and Mushroom Skewers  
with Sticky BBQ Glaze

Grilled Halloumi and Red Pepper Skewers  
with Moroccan Olive and Preserved Lemon

Baby Potato Salad with Italian Parsley  
and Roasted Lemon

House Coleslaw

Freshly Baked Tuscan Rolls

Dark Chocolate Bourbon Cream and Orange Pots

*Optional glass of prosecco on arrival*

## Sparkling Sweet Indulgence

Rose & Milk Chocolate Macaroons

Lemon Meringue Pies

Fruit Tartlets

Opera Shots

Belgian Chocolate and Hazelnut Tea Cake

Mini Scones, Jam and Clotted Cream

*Optional glass of prosecco on arrival*

\*We are always looking to improve our offering.  
Please do let us know if you require  
a bespoke experience.

### STEAK AND WINE MASTERCLASS

Please see our website for available dates