



THE RIVER BAR
STEAKHOUSE & GRILL

Event Food Menu

Canapé Option

COLD

*Smoked Salmon and Dill Cream Cheese
on Sourdough*

*Napoli Salami, Horseradish on Toast
Brie and Onion Jam on Herb Focaccia*

HOT

Mini Onion Bhajis, Mint Sauce

Chicken and Chorizo Brochettes

Vegetable Spring Rolls

£18 for 6 bites per person

Glass of prosecco on arrival – add £9.5

Barbeque Menu

6oz Beefburger, Homemade Relish, Tomato
and Lettuce
or

Vegetarian Moving Mountain Burger,
Homemade Relish, Tomato and Lettuce
(alternative Vegan and Vegetarian option - please specify quantity)

Sticky BBQ Glazed Chicken

Baby Potato Salad with Italian Parsley
and Roasted Lemon

House Coleslaw

Freshly Baked Rolls

70% Dark Chocolate Parfait

£34.50 per person

Glass of prosecco on arrival – add £9.5

*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

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

*Slow Roasted Pork Belly, Pan Fried Chorizo
and Butter Bean Cassoulet*

FISH

Roast Salmon Steaks with Capers and Lemon Butter

Chargrilled Tuna with Hazelnuts

VEGETARIAN

*Chick Peas, Sweet Potato and
Spinach Dhal*

Ricotta Cheese and Spinach Cannelloni

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

Pudding table

70% Dark Chocolate Parfait

Vanilla Cheesecake

Crème Brûlée

Tiramisu

£48 per person

Glass of prosecco on arrival – add £9.5

Sparkling Sweet Indulgence

Milk Chocolate Macaroons

Lemon Meringue Pies

Fruit Tartlets

Opera Shots

Mini Scones, Jam and Clotted Cream

£25 per person

Glass of prosecco on arrival – add £9.5



THE RIVER BAR
STEAKHOUSE & GRILL

Set Menu

2 Courses - £38.50

3 Courses - £46.50

**Glass of Prosecco
on arrival £9.50**

Starters

Burrata (v)

with cherry tomatoes, rocket, house dressing

Large Traditional Lamb Samosa

with tomato salsa

Chicken Liver and Port Pâté,
with apple chutney and toast

River Farm Smoked Salmon

with cracked black pepper, lemon, horseradish

Classic River Bar Prawn Cocktail

in a Bloody Mary vodka sauce

Mains

10oz Rib Eye Steak

10oz Sirloin Steak

8oz Fillet Steak (£4.50 supplement)

28 day aged, served with roasted tomato, twice cooked chips & béarnaise

All steaks cooked to medium

Pork Belly

slow roasted overnight, chorizo & bean cassoulet, Yorkshire pudding

Roasted Salmon

with fire roasted peppers & giant cous cous

Roasted Chicken

basted in red rib sauce served with watercress, twice cooked chips & béarnaise

Ricotta Cheese & Spinach Cannelloni (v)

served with a green salad

Puddings

Crème Brûlée

Vanilla Cheesecake

with berry compote

Sicilian Lemon Tart

with Mascarpone

70% Dark Chocolate Mousse

Mature Cheddar and Blue Cheese Plate

with chutney & crackers

As our food is freshly prepared: For parties under 40 individuals please select 3 items from each section
for your starters, mains and desserts for your guests to choose from

Parties over 40 individuals please select 2 items from each section for your starters, mains and desserts
for your guests to choose from. Vegetarian and other dietary requirements catered for in addition

For parties of 8 or more a service charge of 10% will be added to the final bill