



**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*



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STEAKHOUSE & GRILL

**2 Courses - £38.50  
3 Courses - £46.50**

**Glass of Prosecco  
on arrival £9.50**

## Set Menu

### Starters

**Burrata (v)**  
with cherry tomatoes, rocket, house dressing

**Large Traditional Lamb Samosa**  
with tomato salsa

**Ham Hock Terrine**  
Traditional Piccalilli, 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