



CHRISTMAS PARTY MENU 2026

2 COURSES £54.00 | 3 COURSES £64.00

TO START

Carrot & Red Lentil Soup

(VGO, GF)
Cream

Ham Hock Terrine

(GFO)
Brioche, Figure Purée

Spiced Pickled Beetroot & Stilton Salad

(V, GF)
Blue Cheese, Chicory, Watercress and Chimichurri

Tempura Prawns

Ginger, Soy and Sesame Dressing

Warm Scotch Egg

Smoked Garlic Mayonaise

MAIN COURSE

Roasted Turkey Paupiette

(GF)
*Wrapped in Streaky Bacon, Sage & Onion Stuffing,
Roast Potatoes, Chantenay Carrots, Parsnips,
Sprouts and Jus*

Pan-Fried Salmon

(GF)
*Beurre Blanc, Mashed Potato, Chantenay Carrots and
Sprouts*

Pain-Fried Gnocchi

(V)
Creamy Butternut Squash Sauce

8oz Beef Fillet or 10oz Rib Eye Steak

(GFO)
*(All cooked to Medium, £11.50 supplement)
Triple Cooked Chips, Roasted Tomato
Served with Béarnaise OR Peppercorn Sauce*

Sweet Potato & Pumpkin Seed Tartlet

(V, VG)
*Roast Potatoes, Chantenay Carrots, Parsnips, Sprouts
and Jus*

TO FINISH

Baked Christmas Pudding

(GFO)
Brandy Sauce

Chocolate Mousse

(GF)

Sticky Toffee Pudding

Vanilla Ice Cream

Mature Cheddar & Blue Cheese Plate

(GFO)
Chutney & Crackers

Chocolate & Coconut Tart

(VG, GF - Contains Mixed Nuts)
Mango Coulis



THE RIVER BAR
STEAKHOUSE & GRILL

£20PP DEPOSIT TO SECURE CHRISTMAS MENU
A DISCRETIONARY SERVICE CHARGE OF 12.5%
IS ADDED ON TO THE FINAL BILL

GF - Gluten Free | GFO - Gluten Free Option Available
V - Vegetarian | VG - Vegan
VGO - Vegan Option Available

