

Festive Indulgence

Upgrade your festive experience with a glass of Silver Reign Organic Brut Sparkling Wine

For only £8 extra per person

Glass of Silver Reign Sparkling Brut on Arrival

Made in the heart of Kent, this premium organic English sparkling wine showcases the quality of modern English wine making. Crafted using the Charmat method, it is fresh, elegant & beautifully balanced, with notes of citrus, pear & ripe stone fruit.

Festive Menu

2 Courses £34

3 Courses £38

Available from 23rd November to 24th December

Starters

KING PRAWN COCKTAIL

King prawns, Marie Rose dressing, tomatoes, iceberg lettuce & brown bread **gfm**

SALT & PEPPER CALAMARI

Crispy squid served with garlic mayo

SCOTTISH SMOKED SALMON

With celeriac & horseradish remoulade **gf**

MUSHROOM BRUSCHETTA

Creamy mushrooms, white wine & tarragon, served on toasted sourdough **vg gfm**

ROASTED TOMATO & BASIL SOUP

Served with grilled sourdough **ve gfm**

SHAWARMA SPICED CHICKEN

Tahini dressing, sweet chilli pickles & mini flatbread **gfm**

Festive Carvery

Our festive carvery includes your choice of premium roast meats & plant based alternatives & all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, pigs in blankets, seasonal greens, stuffing & rich gravy

ROAST TURKEY

Slow cooked turkey breast **gfm**

BEEF RUMP

Slow roasted in red wine & herbs **gfm**

GLAZED GAMMON

Mulled wine glazed **gfm**

BUTTERNUT SQUASH WELLINGTON

Squash, chickpeas, sweet potato & walnuts **ve**

Mains

PAN FRIED SEA BASS

Soy, ginger & chilli dressing, pak choi & spicy sweet potato **gf**

SLOW COOKED PORK BELLY

Overnight roast pork belly, braised spiced red cabbage, creamy mash potatoes & rich gravy **gf**

ROASTED LAMB RUMP

Mash potatoes, rosemary & honey roasted root vegetables, rich gravy **gf**
+ 5.00 supplement per person

Desserts

STICKY TOFFEE PUDDING

With vanilla ice cream

CHOCOLATE BROWNIE

Fruits of the forest & vanilla ice cream

APPLE & CINNAMON STRUDEL

Madagascan vanilla ice cream

CLASSIC CHRISTMAS PUDDING

With brandy sauce

CLEMENTINE & PROSECCO TORTE

With vegan vanilla ice cream **ve gf**

Sides

Pigs in Blankets with Honey & Mustard - 6.00

Baked Cauliflower Cheese - 5.00

Seasonal Roasted Vegetables - 5.00

Sprouts, Bacon, Garlic Butter - 5.00

To Finish

TEA & COFFEE

With deep filled minced pie
+ 4.00 supplement per person

Vegetarian VG - Vegan VE - Gluten Free GF - Gluten Free Modifiable GFM

Terms & Conditions

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2027 Cancellation within 48 hours or no shows will be charged the full deposit amount
Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December
Please make our team aware of any allergies



RIVERSIDE

BAR & KITCHEN

Festive Set Menu

