

Christmas party

STARTERS

CLASSIC FRENCH ONION SOUP

Served with mustard rarebit crouton.

CHICKEN, APRICOT & PANCETTA TERRINE

Served with sourdough toast, apple & date chutney and a dressed salad

BLACKSTICKS BLUE CHEESE SOUFFLE

Served with rocket & pomegranate salad with toasted pumpkin seeds and autumnal chutney

BAKED BUTTON MUSHROOMS

In a creamy pepper sauce, topped with gorgonzola, served with toasted sourdough bread

PRAWN AND CRAYFISH COCKTAIL

Avocado salsa with charred lemon and granary bread and butter

MAINS

ABERDEEN ANGUS BEEF BURGER

Topped with bacon and blue cheese, served with roast potatoes, pigs in blankets, sprouts, sage & onion stuffing and red cabbage slaw

MOROCCAN CAULIFLOWER ROULADE

With chickpea chutney, served with a warm Middle Eastern salad, finished with a lime, mint & coriander dressing

TRADITIONAL ROAST TURKEY DINNER

With sage & onion stuffing, bacon chipolata, roast potatoes, braised red cabbage, sprouts, Yorkshire pudding and gravy

CONFIT LEG OF DUCK

Served with braised red cabbage & apple, creamy cranberry & peppercorn sauce with roasted potatoes

CHARGRILLED SWORDFISH STEAK

Marinated in lime, fresh coriander & chilli, served with sweet potato mash, macho peas and pomegranate seeds

PUDDINGS

RICH CHOCOLATE & ORANGE DESSERT

With blood orange sorbet

LUXURY CHRISTMAS PUDDING

With brandy sauce

GREAT BRITISH CHEESES

Served with biscuits, celery and autumnal fruit chutney

BRAEBURN APPLE & BLACKBERRY FLAPJACK CRUMBLE

Served with creamy custard or ice cream

2 COURSES
19.95
PER PERSON

3 COURSES
24.95
PER PERSON

PARTY NIGHTS*
3 COURSES
29.95
PER PERSON
Inc. Entertainment

10% OFF
WHEN YOU BOOK BEFORE 6TH NOVEMBER

AVAILABLE FROM
24TH NOV - 13TH JAN
EXCLUDES 25, 26, 31 DECEMBER & 1 JANUARY

LUNCH: 12PM-4.30PM | DINNER: 5PM

(2 course only available Sunday to Wednesday)

A non-refundable deposit of £10 per person secures your reservation and must be paid within 48 hours of booking your table. A receipt for your deposit will be issued for your records. Deposits will be deducted from your final payment. Please complete the booking form with menu choices and return it to us. Unfortunately we cannot accept personal cheques. All major cards accepted, including American Express.

STARTERS

Quantity

CLASSIC FRENCH ONION SOUP	
CHICKEN, APRICOT & PANCETTA TERRINE	
BLACKSTICKS BLUE CHEESE SOUFFLE	
BAKED BUTTON MUSHROOMS	
PRAWN AND CRAYFISH COCKTAIL	

MAINS

ABERDEEN ANGUS BEEF BURGER	
MOROCCAN CAULIFLOWER ROULADE	
TRADITIONAL ROAST TURKEY DINNER	
CONFIT LEG OF DUCK	
CHARGRILLED SWORDFISH STEAK	

PUDDINGS

RICH CHOCOLATE & ORANGE DESSERT	
LUXURY CHRISTMAS PUDDING	
GREAT BRITISH CHEESES	
APPLE & BLACKBERRY CRUMBLE	

PLEASE SPEAK TO THE CHRISTMAS CO-ORDINATOR
REGARDING PARTY NIGHTS THROUGHOUT DECEMBER

HAVE A

**Holly
Jolly**

CHRISTMAS

RIVERSIDE
BAR & KITCHEN

christmas@rbk-ely.co.uk

01353 666699

Christmas day

STARTERS

TOMATO & BASIL SOUP

Finished with a roasted red pepper coulis and crusty bread

BEEF CARPACCIO

With a pear, chicory and roquette salad finished with toasted walnuts, horseradish, crème fraiche and balsamic glaze

SMOKED SALMON PÂTÉ

With pickled red onion and fennel slices and a cranberry & orange dressing

CHICKEN & DUCK TERRINE

With red onion & balsamic marmalade, toasted sourdough bread and a dressed salad garnish

MOROCCAN CHICKPEA & CAULIFLOWER ROULADE

Dressed with a lime, mint and coriander sauce

MAINS

BALLOTINE OF TURKEY

Filled with sage & onion stuffing and wrapped in streaky bacon. Served with bacon, chipolata, roast potatoes, braised red cabbage, sprouts, Yorkshire pudding and gravy

CHARGRILLED BEEF SHORT RIB

With umami butter roast potatoes, rosemary roasted carrots, honey roast parsnips, sprouts, Yorkshire pudding and gravy

ROASTED GRESSINGHAM DUCK BREAST

With vanilla mashed potato, wild mushroom & pea ragout and port wine sauce

SWEET POTATO & BUTTERNUT SQUASH RISOTTO

With deep fried sage leaves

SMOKED COD LOIN

With cherry tomato and bell pepper compote, dauphinoise potato, crispy kale and a giant rosso red prawn

PUDDINGS

LUXURY CHRISTMAS PUDDING

With brandy sauce

CHOCOLATE AND ORANGE POT

With Cointreau infused cream

MUSCOVADO & VANILLA CHEESECAKE

CLEMENTINE & POMEGRANATE PUDDING

With crème anglaise

SELECTION OF GREAT BRITISH CHEESE

With autumnal chutney

COFFEE AND A MINI MINCE PIE

ADULTS
60.00
PER PERSON

CHILDREN 8+
19.95
PER CHILD*

CHILDREN
UNDER 8
9.95
PER CHILD**

SMALLER GUESTS IN HIGH CHAIR *Free*

AVAILABLE ON
25TH DECEMBER

LUNCH: 12PM & 3.00PM

*To secure your table an immediate deposit of £20 per person is required.
The remaining balance is required by Friday 23rd November 2018.
A receipt for your deposit and balance will be issued for your records.*

Please inform us of your meal choices by Monday 10th of December 2018

STARTERS

Quantity

TOMATO & BASIL SOUP

BEEF CARPACCIO

SMOKED SALMON PÂTÉ

CHICKEN & DUCK TERRINE

MOROCCAN ROULADE

MAINS

BALLOTINE OF TURKEY

BEEF SHORT RIB

DUCK BREAST

RISOTTO

SMOKED COD LOIN

PUDDINGS

LUXURY CHRISTMAS PUDDING

CHOCOLATE AND ORANGE POT

MUSCOVADO & VANILLA CHEESECAKE

CLEMENTINE & POMEGRANATE PUDDING

SELECTION OF GREAT BRITISH CHEESE

COFFEE AND A MINI MINCE PIE

*SMALLER PORTION OF ADULT MEAL

**CHILDREN'S MENU AVAILABLE TO CHOOSE FROM

Booking Form

DATE OF FUNCTION _____

TIME _____

NUMBER OF GUESTS

ADULTS ____ CHILD 8+ ____ UNDER 8 ____ HIGH CHAIRS ____

DEPOSIT AMOUNT £ _____

DATE DEPOSIT PAID _____

ORGANISER'S NAME _____

ADDRESS _____

POSTCODE _____

TEL NUMBER _____

MOBILE NUMBER _____

EMAIL _____

PRINT NAME _____

SIGN _____

DATE _____

DIETARY OR SPECIAL REQUIREMENTS

FOR FURTHER ENQUIRIES PLEASE CONTACT OUR
CHRISTMAS PARTY CO-ORDINATOR BY EMAILING:

christmas@rbk-ely.co.uk