

RIVA

FESTIVE MENU

Three Course Set Menu £45.00pp

STARTERS

Spiced Butternut Squash Soup

with artichoke crisps & Gruyère rarebit

Beetroot Cured Chalk Stream Trout

with fresh horseradish & fennel mayonnaise

Pork Belly & Palourde Clams

with Beans, Kale & fresh herbs

Native Lobster Roll

with Marie Rose sauce, lettuce, tomato & radish

RIVA FAVOURITES

28 Day Dry Aged Rare Breed Cheshire Roast Top Sirloin of Beef

with roast garlic mash, confit carrots & bone marrow gravy

Pan Roasted Loin of Venison

with celeriac dauphinois & red current gravy

Roasted Breast of Turkey

with sage & onion stuffing, fondant potato, honey glazed parsnips,
roasted brussel sprouts with cranberry & mulled wine sauce

Goats Cheese, Squash & Mushroom Pithivier

with green beans, confit carrots & sage & onion stuffing (V)

Fillet of Beef Wellington

with Filo pastry, fondant potato, kale, spinach, mushroom & parsnip puree
(Pre-order only) £15 supplement

Add roasted brussel sprouts with Pancetta & walnut oil for £6.50

Add Yorkshire puddings with bone marrow gravy for £6.00

Add sausage stuffing bon bons with cranberry & mulled wine sauce £7.50

Add sage & onion stuffing balls with cranberry & mulled wine sauce (V) £5.50

Add red current gravy for £3.50 Add cranberry sauce for £1.50

DESSERTS

Christmas Sticky Toffee Pudding

with honeycomb ice cream

Lemon Posset

topped with shortbread crumble & a drizzle of fresh berry coulis

Black Forest Cheesecake

with a chocolate biscuit base, topped with black cherries & chocolate shavings



NOW TAKING BOOKINGS

0161 928 4492 | info@rivahale.co.uk