

RIVA

CHRISTMAS DAY MENU

Five Course Set Menu £95.00pp

LAURENT-PERRIER CHAMPAGNE & CANAPÉS ON ARRIVAL

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

Breast of Goose

with roast potatoes, honey roast parsnips sage & onion stuffing and cranberry 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

Roast Squash & Mushroom Pithivier

with green beans, fondant potato, roast parsnips and sage & onion stuffing (V)

Fillet of Beef Wellington

with fondant potato, kale, spinach, mushroom & parsnip puree

Served with

Roasted brussel sprouts with Pancetta & walnut oil

Yorkshire puddings with bone marrow gravy

Sausage stuffing bon bons with cranberry & mulled wine sauce

Pigs in Blankets with honey mustard glaze

Roasted Carrots in butter

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

Cheeseboard & glass of Port to finish

NOW TAKING BOOKINGS

0161 928 4492 | info@rivahale.co.uk

*Please advise us of any allergies you might have. Various allergens are used throughout our kitchen. We will make every effort to avoid contamination.