

The Riverside Inn

Count

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR DECEMBER 2017



STARTERS

MUSHROOM AND WALNUT SOUP *Gf* £ 4.45

A cream of mushroom soup finished with a scattering of toasted walnuts

SMOKED SALMON ROULADE *Gf* £ 5.95

Served on a bed of leaves with a horseradish and chive cream

MOROCCAN CHICKEN SKEWERS £ 4.85

Chicken fillet with a blend of spices, skewered then grilled, served with a tzatziki dip

MELON BALL COCKTAIL *Gf* £4.70

Galia, Honeydew & Canterlope melon balls in a mulled wine syrup

MEXICAN WEDGES £ 4.75

Lightly spiced potato wedges topped with melted cheese and served with a pot of salsa

WINTER BERRY SORBET *Gf* £ 3.45

A fruity water ice

MAIN COURSES

All our main courses are served with a selection of fresh vegetables and home-made chips.

POACHED SALMON AND CORIANDER *Gf* £ 10.45

A succulent fillet poached in white wine, served with coriander and lime butter

SIRLOIN STEAK *Gf* £ 16.55

Grilled to your liking and served with tomato and mushrooms

ROAST TURKEY £ 10.75

Roast turkey breast with bacon, chipolata sausage, bread sauce, stuffing and gravy

BARBARY DUCK BREAST *Gf* £ 12.45

Oven baked duck breast served with a port and cranberry sauce

STUFFED CHICKEN BREAST *Gf* £ 12.65

Pan fried chicken breast stuffed with blue stilton wrapped in Parma ham served on a bed of creamed leeks

ROAST VEGETABLE FILO BASKET  £ 10.55

Bound in a cheesy sauce topped with parsnip crisps

PUDDINGS

CHOCOLATE AND GRAND MARNIER MOUSSE *Gf* £ 3.95

A light, rich mousse laced with orange liqueur

VANILLA PANNA COTTA *Gf* £ 3.65

Served with a fruit compote

AUNTIE PATRICIA'S CHRISTMAS PUDDING £ 4.35

Made to a traditional fruity recipe from Peter's aunt, served with rum butter

WHISKY AND HONEYCOMB ICE CREAM *Gf (without the wafer)* £ 3.45

Home-made and served with a fan wafer

BANOFFEE PIE £ 4.15

Layered banana and toffee sauce on a buttery biscuit base topped with whipped cream

CHEESE BOARD AND BISCUITS PER PERSON £ 5.85

Mature Cheddar, Somerset Brie, Shropshire Blue and a pot of home-made chutney

Why not have a glass of Port to accompany your cheese?

Gf = Gluten Free

We **DO NOT** add service charge, unless your party numbers twelve or over then 10% will be added to your bill.

Tips are pooled and then split equally between all staff working on that shift.

Due to the nature of our till system we are unable to split bills between individuals on one table.

All prices are inclusive of 20% V.A.T. 822 4920 42

Head Chef: Stewart Crout