

RIVER CAFÉ

CHRISTMAS MENU

1st December to 23rd December 2016

6:30 p.m. to 8:30 p.m.

£20 for 2-Courses or £25 for 3-Courses.

STARTERS:

Roasted Cherry Vine Tomato and Red Pepper and Thyme Soup, topped with a quenell of Crème Fraiche (V) (GF)

Croustillant of Fresh Chicken Livers, baked in a light crispy pastry parcel and served on a Sweet Balsamic Sauce

Home-Made Smoked Salmon Rilette, served with Fresh Mixed Leaf Salad and Toasted Bread (GF*)

MAIN COURSES:

Slow Braised Local Lambshank with Rich Rosemary Jus, served with Roasted Root Vegetables and Creamy Mash

Medallions of Hake with Parmesan Gratin, served on light olive oil mash, accompanied by Confit Tomato and Basil Sauce (GF*)

Roasted Aubergine topped with Mediterranean Vegetable Ragout, served with Basmati Rice and Sauce Vierge (V) (GF)

DESSERTS:

Warm Chocolate Fondant topped with Salted Caramel Sauce and Cowlick Creamery Vanilla Ice-Cream

Mini Xmas Pudding topped with Brandy Sauce & Shot

Mixed Cheese Platter, served with Mixed Leaf Salad and Crackers (GF*)

ADDITIONAL INFORMATION:

£5pp Non-Refundable Deposit to Secure Table Reservation

Pre-Order Requested no later than 25.11.16 to ensure supply of choices

Any Questions please email bookings on: jofranchet@gmail.com

For Telephone Enquiries please call (01752) 698576 or 07789 201010

(V) = Vegetarian (GF) = Gluten Free (GF*) = Gluten Free Suitable with Alterations