

3 Course Buffet £24.95

Hors D'oeuvres

Sliced Prosciutto ham with fresh figs
Baked goats cheese and sun blushed tomato tart
Parsnip and apple soup
Hot smoked trout fillets with horseradish crème fraîche
Plum tomato and buffalo Mozzarella salad

Selection of salad leaves, dressings & accompaniments

Main Course - Carvery

28 day dry aged Sirloin of beef with Yorkshire puddings
Slow roasted leg of pork, apple and cardamon compote
Chestnut stuffed turkey crown with cranberry sauce
Baked salmon fillets with charred fennel
Root vegetable and rarebit strudel with tomato fondue

*All carvery dishes offered with a selection of seasonal vegetable
& potato dishes and rich roast gravy*

Desserts

Bramley apple and blackberry crumble with custard
Pecan and chocolate tart with clotted cream
Vanilla crème brûlée
English cheese board with biscuits
Fresh fruit salad

*Whilst every care is taken in the preparation and cooking of our food,
we cannot guarantee that they may not contain or come into contact with nuts or nut based products.
For those with special dietary requirements or allergies please do speak with the restaurant manager.
All prices are inclusive of VAT at the current rate*

THE RIVER GRILLE