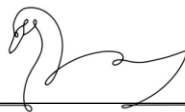


# The Riverbank Restaurant



## Three Courses - £21.95

### Starters

Celeriac Soup

Apple, chive, olive oil **Ve 1**

Chicken Liver Parfait

Spiced fig & plum chutney, toasted brioche **2 4 7 14**

Prawn Cocktail

Bloody Mary mayonnaise, baby gem, lemon **1 2 3 4 5 7**

### Mains

Staffordshire Roast Turkey

Sage & onion seasoning, pig in blanket, roast potatoes, turkey gravy **2**

Sirloin of Beef

Yorkshire pudding, roast potatoes, red wine jus **2 7 14**

Sea Bass

Fennel & leek gratin, tarragon, white wine sauce **5 7 14**

Wild Mushroom & Chestnut Pithivier

Caramelised onion puree, port & blackcurrant gravy **Ve 1 2 13 14**

*All served with honey glazed carrots & parsnips, sprouts, braised red cabbage **14***

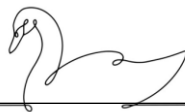
Please Advise Your Server of Any Allergies

1. Celery, 2.Cereals/Gluten, 3.Crustacean, 4.Eggs, 5.Fish, 6.Lupin, 7.Milk/Dairy, 8.Molluscs, 9.Mustard, 10.Nuts, 11.Peanuts, 12.Sesame Seeds, 13.Soya, 14.Sulphur



# The Riverbank Restaurant

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## Desserts

Traditional Christmas Pudding

Brandy sauce **2 4 7**

St. Clements Panna Cotta

Shortbread, cranberry compote **2 7**

Caramelised Pear

Cacao crèmeux, almond milk sorbet **Ve 2 10**

Tea or Coffee

Mince Pies

## Upcoming Events – January

Please Advise Your Server of Any Allergies

1. Celery, 2.Cereals/Gluten, 3.Crustacean, 4.Eggs, 5.Fish, 6.Lupin, 7.Milk/Dairy,  
8.Molluscs, 9.Mustard, 10.Nuts, 11.Peanuts, 12.Sesame Seeds, 13.Soya, 14.Sulphur



CENTRE OF EXCELLENCE  
FOOD AND BEVERAGE SERVICE

