

*Snow is falling,  
all around me...*





## CHRISTMAS PARTIES

Celebrate in style with delicious dining this Christmas.

Available Monday to Friday from 1st December to 23rd December

**£23.95**

2 Courses

**£29.95**

3 Courses

### STARTERS

*Creamed parsnip & celeriac soup,  
crispy sage*

\*

*Pheasant & pork terrine,  
rhubarb chutney, crispy toasts*

*Smoked mackerel & leek fishcakes,  
mustard cream sauce*

\*

*Moroccan-spiced carrot, beetroot,  
feta & pomegranate salad*

### MAINS

*Roast bronze turkey, chestnut  
& prune stuffing, Tamworth chipolatas*

\*

*Slow-cooked Todenham pork belly,  
parsnip purée, thyme jus*

*Pan-fried fillet of stone bass, creamed broccoli  
purée, brown crab & cockle butter*

\*

*Wild mushroom & spinach risotto, roasted  
squash purée, sage butter - served with fresh  
vegetables & potatoes*

### DESSERTS

*Chocolate panna cotta,  
salted caramel & hazelnut biscotti*

\*

*Espresso crème caramel*

\*

*Organic ice cream*

*Selection of British cheese,  
homemade biscuits & chutney*

\*

*Homemade Christmas pudding  
& brandy sauce*

*Filter coffee & homemade mince pie*

**Book your party before 1st October and receive  
a complimentary glass of Prosecco per person**

*A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received 10 days prior to the date of the event.*



## CHRISTMAS DAY

12 noon – 2.30pm

Give yourself the gift of time this Christmas Day  
and allow us to prepare your festive feast.

**£75.95**  
per person

*Homemade bread*

### STARTERS

*Creamed celeriac soup, thyme oil*

\*

*Confit smoked salmon, pickled cucumber, spiced yoghurt & rye sourdough*

\*

*Pressed duck & goose liver terrine, beetroot & orange chutney, crispy toast*

### MAINS

*Roast turkey & all the trimmings*

\*

*Baked fillet of Cornish cod, buttered parsley purée & ham hock croquette*

\*

*Braised daube of Longhorn beef, caramelised onions, smoked bacon, truffle & thyme jus*

\*

*Wild mushroom wellington & tarragon sauce*

### DESSERTS

*Homemade Christmas pudding & brandy sauce*

\*

*The River Cafe chocolate nemesis*

\*

*Vanilla panna cotta, mulled wine jelly & spiced clementines*

*Coffee & homemade mince pie*

*A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable. Pre-orders must be received 10 days prior the date of the event.*





## NEW YEAR'S EVE

8pm - 10pm

Fireworks at midnight, folk band 10pm to 11.45pm

7 COURSES

£79.95

per person

*Glass of Nyetimber & canapés on arrival*

\*

*Homemade bread & whipped Dexter beef fat*

\*

*Curried parsnip soup*

\*

*Pan fried diver caught scallop, caramelised cauliflower & tarragon*

\*

*Pork, chicken & prune terrine, piccalilli dressing*

\*

*Seared fillet steak, oxtail pithivier, buttered onion purée, thyme jus  
served with fresh vegetables & potatoes*

\*

*Baked apple & honey custard tart, Granny Smith sorbet*

\*

*Selection of British cheese, homemade biscuits & chutney*

\*

*Coffee & chocolate nougat*

*A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable.*



