

*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 to 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

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Homemade bread & whipped Dexter beef fat

*

Curried parsnip soup

*

Pan fried diver caught scallop, caramelised cauliflower & tarragon

*

Pork, chicken & prune terrine, piccalilli dressing

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*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

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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.

