

The Riverside Inn

Count

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR DECEMBER 2018



STARTERS

BROCCOLI AND STILTON SOUP *Gf* £ 4.45

A lovely, rich cream winter soup

SMOKED SALMON ROULADE *Gf* £ 5.95

Served on a bed of leaves with a horseradish and chive cream

BLACK PUDDING AND APPLE FRITTERS £ 4.85

Coated in bread crumb and served on a dressed salad

MELON BALL COCKTAIL *Gf* £4.70

Galia, Honeydew & Canterlope melon balls in a mulled wine syrup

MUSHROOM PASTA £ 4.75

Fresh mushrooms in a white wine and cream sauce, on penne pasta

WINTER BERRY SORBET *Gf* £ 3.55

A fruity water ice

MAIN COURSES

All our main courses are served with a selection of fresh vegetables and home-made chips.

PLAICE FILLET *Gf* £ 11.65

Roasted and served with a lemon, chive and caper butter

SIRLOIN STEAK *Gf* £ 16.85

Grilled to your liking and served with tomato and mushrooms

ROAST TURKEY £ 10.95

Roast turkey breast with bacon, chipolata sausage, bread sauce, stuffing and gravy

GOULASH *Gf* £ 10.45

A hearty, Hungarian beef stew served with wild rice

CHICKEN BREAST *Gf* £ 10.35

Grilled chicken breast, on a fricassee of peas, bacon and butterbeans with a white wine sauce

ROAST VEGETABLE FILO BASKET  £ 10.55

Bound in a cheesy sauce topped with parsnip crisps

PUDDINGS

CHOCOLATE TORTE £ 4.15

A rich torte on a base of amoretto biscuits served with a jug of fresh cream

VANILLA PANNA COTTA *Gf* £ 3.65

Served with a fruit compote

AUNTIE PATRICIA'S CHRISTMAS PUDDING £ 4.45

Made to a traditional fruity recipe from Peter's aunt, served with rum butter

CINNAMON ICE CREAM *Gf (without the wafer)* £ 3.45

Home-made and served with a fan wafer

COFFEE AND WALNUT CAKE £ 4.25

Homemade and served warm with a toffee sauce

CHEESE BOARD AND BISCUITS PER PERSON £ 5.95

Mature Cheddar, Somerset Brie, Shropshire Blue and a pot of home-made chutney

Why not have a glass of Port to accompany your cheese?

Gf = Gluten Free

We **DO NOT** add service charge, unless your party numbers twelve or over then 10% will be added to your bill.

Tips are pooled and then split equally between all staff working on that shift.

Due to the nature of our till system we are unable to split bills between individuals on one table.

All prices are inclusive of 20% V.A.T. 822 4920 42

Head Chef: Stewart Crout