CHRISTMAS DAY MENU 2025

Bingham

RIVERHOUSE

BINGHAM RIVERHOUSE
CHRISTMAS DAY

AMUSE BOUCHE

Truffle arancini, smoked aioli, shaved Winter truffle

BREAD

Rosemary focaccia, caramelised onion butter

STARTERS *(choice)*

MAPLE ROASTED CELERIAC SOUP
Pickled celery & roasted spiced apple

DEVON CRAB CAKES, LOBSTER & CHAMPAGNE BISQUE
Cucumber salad, caviar

WARM SMOKED HAM HOCK SALAD
Mustard marmalade glaze, watercress & roasted cobnuts

MAINS *(choice)*

NORFOLK BRONZE TURKEY
Cranberry & orange stuffing, red wine jus

ROASTED ATLANTIC COD
Spiced sherry butter, mulled raisins

SWEET POTATO & LENTIL WELLINGTON (VE)
Truffled wild mushroom ragout

SIDES TO SHARE

ROAST POTATOES, GARLIC & ROSEMARY (VE)

BRUSSEL SPROUTS, CHESTNUTS & BACON (N)

PIGS IN BLANKETS

MAPLE GLAZED ROOT VEGETABLES (VE)

SPICED RED CABBAGE (VE)

BINGHAM RIVERHOUSE
CHRISTMAS DAY

DESSERTS TO SHARE

DARK CHOCOLATE PANETTONE & BUTTER PUDDING

SPICED APPLE & CRANBERRY CRUMBLE

BRANDY STICKY TOFFEE
Vanilla pod custard

TEA, COFFEE, MINI MINCE PIES

OPTIONAL FESTIVE EXTRAS *(pre-order)*

EXMOOR CAVIAR *(priced by tin)*
Cornish salted baerii, blinis & crème fraiche
30G - £65 | 50G - £105 | 125G - £250 | 250G - £450

CHEESE COURSE | BARON BIGOD +£18PP
Vanilla pod & truffle honey, honeycomb, fruit crackers

£145 PER PERSON

We want to offer you the best service so please let us know of any dietary requirements you may have. A discretionary 13.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.