



# WEDDING MENUS

AT THE BINGHAM RIVERHOUSE

*Bingham*  
RIVERHOUSE

# WEDDING MENU

## CANAPÉS

SELECTION OF 4

### VEGETARIAN

**TOMATO BRUSCHETTA**  
*olive oil & balsamic*

**COURGETTE, CHICKPEA & FETA FRITTER**  
*mint yoghurt*

**TEMPURA AVOCADO**  
*yuzu, wasabi mayo*

**MARINATED BEETROOT & GOAT'S CHEESE  
TARTLET**

**TRUFFLE ARANCINI**  
*parmesan & chives*

### FISH

**TUNA CEVICHE TOSTADA**  
*coriander & lime*

**SEARED SALMON BELLY TERIYAKI**  
*daikon & sesame*

**CRISPY CRAB CAKES**  
*citrus aioli & dill*

**COCONUT PRAWNS**  
*pineapple & ginger*

### MEAT

**SEARED BEEF CROSTINI**  
*béarnaise sauce*

**LAMB BOBOTIE SPRING ROLL**  
*fruit chutney*

**NDUJA & CHEESE CROQUETA**

**PEA CRÈME & PANCETTA WAFER**  
*on toasted brioche*

**MALAY CHICKEN SKEWERS**  
*mango chutney*

*For prices, please contact our events team directly who can put a proposal together for you.*

*A discretionary 13.5% service charge is added to all food & drink.*

*We want to offer you the best service so please let us know of any dietary requirements you may have.*

# WEDDING MENU

## GRAZING TABLE

### BREADS

—  
*sourdough*  
*grissini*  
*flatbread*

### DIPS

—  
*hummus*  
*babaganoush*  
*tapenade*

### CHARCUTERIE

—  
*salami*  
*chorizo*  
*parma ham*

### CHEESE

—  
*cheddar*  
*blue*  
*brie*

### BITES

—  
*olives*  
*smoked almonds*  
*crisps*

*fruits*  
*crudités*

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# WEDDING MENU

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### SPRING & SUMMER

PLEASE SELECT ONE STARTER, ONE MAIN & ONE DESSERT FROM THE MENU FOR THE ENTIRE PARTY TO HAVE THE SAME. ALLERGIES WILL BE CATERED FOR SEPARATELY.

*Menu includes tea, coffee & petit fours.*

#### STARTERS

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##### BURRATA (V)

*honey roasted spring or summer fruits, purple basil, pickled pink onion, buckwheat*

##### HERITAGE TOMATO TART

*feta, olives, artichokes, basil pesto*

##### SCALLOP MOUSSE

*seared scallops, white wine cream, parsley & plum tomato salsa, chilli oil*

##### SALMON RILLETTES

*cucumber & gooseberry, sourdough crisp*

##### SEARED BEEF

*grana Padano, walnut gremolata, crispy capers, wild rocket, shallots, horseradish cream*

##### PARMA HAM

*melon salad, summer herbs, toasted pine nuts, Moscato vinaigrette*

#### MAINS

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##### LAMB

*orzo, black olives, roasted garlic, green beans, rosemary jus & salsa verde*

##### BEEF

*charred spring greens, heritage carrots, minted broad beans, potato terrine, red wine jus*

##### CHICKEN

*sweetcorn cream, grilled corn, asparagus, baby carrots, smoky mash, nasturtium*

##### RISOTTO

*summer truffle, pickled vegetables, crispy onion, parmesan*

##### GLOBE ARTICHOKE

*caponata, roasted sunflower seeds, crispy kale, quinoa*

##### LOCH DUART SALMON

*black rice, crushed peas, lemon beurre blanc, sea vegetables*

#### DESSERTS

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##### COCONUT PANNA COTTA (GF, DF)

*strawberry sorbet, raspberries & white chocolate crumble*

##### ALMOND TORTE (GF)

*lemon posset, caramelised grapefruit*

##### MILK & HONEY

*salted honey tart, vanilla pod ice cream*

##### DARK CHOCOLATE WALNUT BROWNIE

*malted white chocolate, milk chocolate ice cream*

##### BAKED CHEESECAKE

*pecan praline, salted caramel*

##### SUMMER BLUEBERRY TART (VE)

*rhubarb ice cream*

#### AVAILABLE APRIL - SEPTEMBER

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# WEDDING MENU

## AUTUMN & WINTER

PLEASE SELECT ONE STARTER, ONE MAIN & ONE DESSERT FROM THE MENU FOR THE ENTIRE PARTY TO HAVE THE SAME. ALLERGIES WILL BE CATERED FOR SEPARATELY.

*Menu includes tea, coffee & petit fours.*

### STARTERS

#### RED ONION TART

*wild rocket, parmesan creme, balsamic & toasted pumpkin seeds*

#### ROASTED CAULIFLOWER CHOWDER

*gruyère crostini, nutmeg butter*

#### PRAWN & CRAB RAVIOLI

*bisque, confit fennel, chive oil*

#### RISOTTO NERO

*mussels, salsa rosa, dill*

#### PROSCIUTTO & FIG SALAD

*whipped goats cheese, Riverhouse fig leaf syrup, walnuts*

#### VANILLA MAPLE GLAZED QUAIL

*chicory salad, chestnut, shallot, sherry vinegar*

### MAINS

#### LAMB

*imam bayildi, roasted garlic mash, pomegranate jus, dukkah*

#### BEEF

*bourguignon sauce, pancetta, pearl onion, mushroom, potato dauphinoise*

#### VENISON

*sweet potato terrine, green beans, winter berries, mulled wine jus*

#### CHICKEN

*truffled wild mushroom ragout, celeriac puree, fine beans & crushed potatoes*

#### IMAM BAYILDI (VE)

*stuffed aubergine, mash, pomegranate, dukkah*

#### SALMON

*black rice, crushed peas, sautéed winter greens, lemon beurre blanc*

### DESSERTS

#### BAKED CHEESECAKE

*hazelnut praline, caramelised figs*

#### MALVA PUDDING

*toffee sauce, vanilla pod ice cream*

#### ROSEMARY CHOCOLATE FONDANT

*citrus ganache, white chocolate ice cream*

#### HEDGEROW CRUMBLE (VE)

*almond custard*

#### BAKLAVA BAKED PEAR

*poached pear wrapped in crispy phyllo, honey, nuts, greek yoghurt*

#### AVAILABLE OCTOBER - MARCH

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# WEDDING MENU

## BBQ MENU

8 ITEMS | CHOOSE 4 PROTEINS & 4 SIDES  
TEA, COFFEE & PETIT FOURS INCLUDED

### VEGETARIAN

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#### HALLOUMI & VEGETABLE SKEWERS

*sun-dried tomato pesto*

#### STUFFED MUSHROOMS

*spinach, ricotta & pine nuts*

#### GRILLED AUBERGINE

*walnut gremolata*

#### SWEET POTATO & CHICKPEA FELAFEL

*coconut raita*

### SEAFOOD

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#### TIGER PRAWN SKEWERS

*garlic butter sauce*

#### TERIYAKE SALMON

*toasted sesame, lime & ginger*

#### SEA BREAM STEAKS

*parsley & red onion salsa*

### MEAT

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#### PORK BELLY KEBABS

*Indonesian soy & pineapple*

#### BEEF BURGERS

*onion relish, pickles, cheese, brioche bun*

#### BOEREWORS ROLLS

*homemade relish, brioche bun*

#### FREE-RANGE CHICKEN THIGHS

*marinated in lemon, chilli & thyme*

#### LAMB CUTLETS

*spiced tandoori style, coriander sambal*

#### RUMP STEAK

*garlic & rosemary*

### SIDES

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#### SUMMER GREENS

*asparagus, long stem broccoli & baby leeks*

#### CORN ON THE COB

*smoked paprika & lime butter*

#### ROASTED BABY POTATOES

*garlic & oregano*

#### PENNE PASTA

*basil pesto, rocket & parmesan*

#### CAESAR SALAD

*anchovy, parmesan, croutons, boiled egg*

#### BROCCOLI & FETA SALAD

*caramelised red onion, capers & chilli*

#### SUMMER HERB & HERITAGE

#### TOMATO SALAD

*mozzarella, balsamic, olives*

#### ROCKET SALAD

*toasted seeds & mustard vinaigrette*

#### AVAILABLE APRIL - OCTOBER

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# WEDDING MENU

## DESSERT BUFFET

SELECTION OF 3

### DESSERT TABLE

BAKED CHEESECAKE, SALTED CARAMEL

MINI ETON MESS

DARK CHOCOLATE BROWNIES

WHITE CHOCOLATE BLONDIES

MINI TARTLETS

*pecan / apple / berry / lemon meringue  
(select 1)*

MACAROONS

CHOCOLATE TRUFFLES

MINI DOUGHNUTS

### OPTIONAL EXTRAS

HOT CHOCOLATE STATION

*whipped cream, mini marshmallows  
option to add Baileys*

IRISH COFFEE

*whisky, black coffee, whipped cream*

STRAWBERRIES & CREAM

S'MORES

*crackers, chocolate, marshmallows*

TOASTED MARSHMALLOWS

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# WEDDING MENU

## CHILDREN

SELECTION OF 2 OR 3 COURSES

### STARTERS

SELECTION OF CRUDITIES & HUMMUS  
MELON & PARMA HAM

### MAINS

CHICKEN GOUJONS  
*chips*

PORK & LEEK SAUSAGES  
*mash*

PENNE PASTA  
*tomato sauce, parmesan*

### DESSERTS

BANANA SPLIT  
*vanilla ice cream, chantilly cream*

ICE CREAM  
*selection of homemade ice creams*

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# WEDDING MENU

## EVENING LIGHT BITES

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### PLATTERS

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#### SELECTION OF BRITISH ARTISAN CHEESE

*fruit compote, homemade bread & biscuits,  
served as a platter*

#### SELECTION OF COLD MEATS

*hummus, a la Greque vegetables, homemade  
bread, served as a platter*

**SERVES 10**

### LIGHT BITES

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#### DEEP FRIED MAC & CHEESE

#### BBQ PULLED PORK BUNS

*slaw*

#### BEEF BURGERS

*homemade relish*

#### BOEREWORS ROLLS

*homemade relish*

#### SOFT TORTILLA TACOS

*grilled chicken OR aubergine,  
tomato salsa, cheese*

#### BACON BUTTIES

#### MINI FISH & CHIPS

*tartare sauce*

#### HALLOUMI & VEGETABLE SKEWERS

#### SELECTION OF 1, 2 OR 3

### PIZZA

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#### MARGHERITA

*tomato, mozzarella, fior di latte,  
basil*

#### PEPPERONI

*homemade relish*

### EXTRAS

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#### CHIPS

*Option to add parmesan & truffle*

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## BOWL FOOD

### COLD

#### BURRATA

*heritage tomatoes, basil pesto, buckwheat*

#### GRILLED HALLOUMI

*roasted vegetable quinoa, pomegranate*

#### SALMON RILLETTES

*sourdough crisp, crème fraîche*

#### COCONUT PRAWNS

*cucumber, pineapple & ginger dressing*

#### PROSCIUTTO SALAD

*seasonal fruit, mustard vinaigrette*

#### SEARED BEEF SALAD

*gremolata, wild rocket & red onion*

### HOT

#### IMAM BAYILDI

*yoghurt & Pomegranate*

#### TRUFFLE RISOTTO

*pickled mushrooms, parmesan*

#### ROASTED HAKE

*black rice, crushed peas. Lemon butter*

#### CRAB BISQUE

*prawn & crab ravioli, confit fennel*

#### ROASTED PORK

*mustard mash, honey glazed apples*

#### SLOW COOKED BEEF

*polenta, caramelised onion, jus*

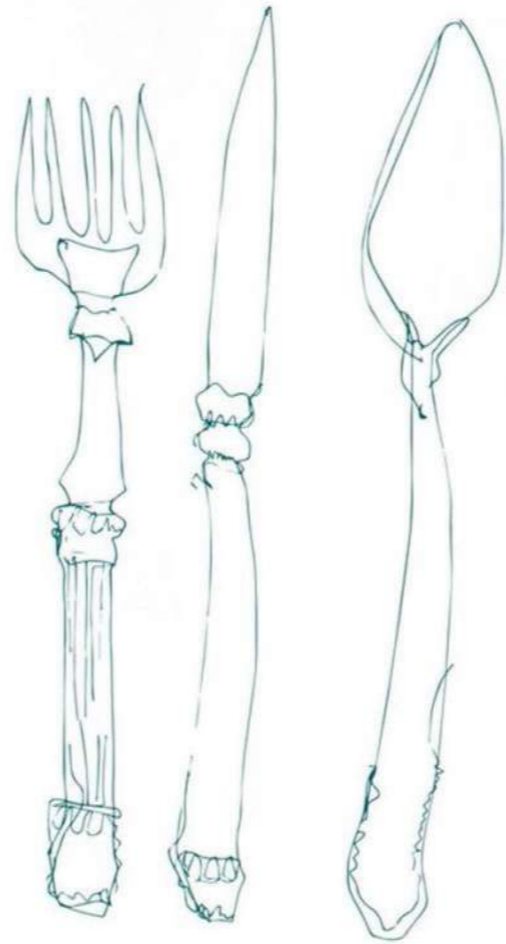
#### CHICKEN

*crushed potatoes, asparagus, sweetcorn, jus*

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