

Bingham

CHRISTMAS GATHERINGS

At The Riverhouse

As frost settled along the Thames, Bingham Riverhouse glowed with the warmth and wonder of a Dickens Christmas tale. Gather for a festive celebration filled with candlelight, laughter, and timeless cheer...

It's never too early to start planning a festive gathering to acknowledge & celebrate your team or loved ones!



ALL BOOKINGS INCLUDE

- *Private room hire:*
(12pm - 5pm OR 7pm - 12am)
- *Festive cocktail on arrival*
 - *3 course meal*
- *OR 4 bowl food items plus dessert station*
- *Tea, coffee & mini mince pies*
- *Half a bottle of sommelier selected wine per person*
- *Festive décor for the tables*

£140 PER PERSON
£126 FOR MEMBERS
Inclusive of service charge

CONTACT

meet@binghamriverhouse.com
or 02089400902 for further details

**Thursday & Friday, minimum spend applies.*

**minimum of 30 guests for bowl food menu.*

**minimum of 15 guests for a private garden room.*

**minimum spend of £1500 for a private dome.*



Riverhouse
RESTAURANT

Christmas Gatherings Menu

STARTERS

CHAI SPICED SWEET POTATO SOUP VE/GF/DF

Root vegetable crisps

BEETROOT GRAVADLAX GF

Watercress, cucumber & shallot salad, crème fraîche & caviar

SMOKY HAM HOCK TERRINE

Wholegrain mustard, red onion marmalade, brioche toast

MAINS

FREE RANGE SURREY BRONZE TURKEY GF

Red wine jus, cranberry orange stuffing, maple roasted root vegetables

ROASTED STONE BASS GF

Citrus butter sauce, spiced fennel & red cabbage

WILD MUSHROOM & CELERIAC WELLINGTON VE/DF/N

Truffled cashew cream sauce, wilted winter greens

ALL SERVED WITH

Roast potatoes, garlic & rosemary VE

DESSERT

ORANGE & DARK CHOCOLATE MOUSSE DF/GF

Vegan option available

BRANDY STICKY TOFFEE PUDDING

PECAN MAPLE TART N

All served with vanilla pod cream

Dessert course can be served as a sharing table or per person plated

Riverhouse
RESTAURANT

Christmas Bowl Menu

BOWLS

CHAI SPICED SWEET POTATO SOUP VE/GF/DF

Root vegetable crisps

WILD MUSHROOM RISOTTO V

Parmesan & truffle

SMOKY HAM HOCK TERRINE

Wholegrain mustard, red onion marmalade, brioche toast

FREE RANGE SURREY BRONZE TURKEY GF

Red wine jus, cranberry orange stuffing, maple roasted root vegetables

SCOTTISH DAUBE OF BEEF GF

Mash & caramelised onion

ROASTED STONE BASS GF

Citrus butter sauce, spiced fennel & red cabbage

BEETROOT GRAVADLAX GF

Watercress, cucumber & shallot salad, creme fraiche & caviar

DESSERT

ORANGE & DARK CHOCOLATE MOUSSE DF/GF

Vegan option available

BRANDY STICKY TOFFEE PUDDING

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Sides and Extras

ADDITIONAL SIDES

Roast potatoes, garlic & rosemary (ve)

Pigs in blankets

Cranberry & orange stuffing

Brussel sprouts, chestnuts & bacon

Maple glazed root vegetables (ve)

Spiced red cabbage (ve)

£5PP PER SIDE

FESTIVE EXTRAS

CANAPÉS | £19PP

Marinated beetroot & goats cheese tartlet

Truffle arancini, parmesan & chives

Crispy crab cakes, citrus aioli & dill

Lamb bootie spring roll & fruit chutney

CHEESEBOARD | £13.50PP

Crackers, quince, homemade chutney

MULLED WINE | £9PP

HOT CHOCOLATE STATION | £6PP

Whipped cream & marshmallows

add Baileys for an additional £6pp

FIRE PIT WITH MARSHMALLOWS | £3.75PP

GARDEN IGLOO HIRE | £500 EACH

Subject to availability

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