

Riverhouse
RESTAURANT

CHRISTMAS DAY 2026

SIP & NIBBLE

Champagne & canapé

—

BREAD

rosemary focaccia, caramelised onion butter

CHAI SPICED SWEET POTATO SOUP VE

root vegetable crisps

—

PUMPKIN & SAGE RAVIOLI VE/N

turmeric coconut butter & pinenuts

OR

LYME BAY HAND-DIVED SCALLOP MOUSSE

seaweed & champagne emulsion

OR

SMOKED DUCK & BEETROOT SALAD

honey glazed cherries, watercress

—

FREE RANGE DEVON TURKEY

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

OR

MARKET FISH

Devon crab butter sauce, braised fennel & spiced red cabbage

OR

WILD MUSHROOM & CELERIAC WELLINGTON VE/N

truffled cashew cream sauce, wilted winter greens

all served with rosemary & garlic roast potatoes

—

SPICED DATE CAKE N

bourbon vanilla ice cream, maple pecans

OR

MANJARI CHOCOLATE & ORANGE MOUSSE

cacao nib tulle, nutmeg cream

*vegan option available

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PETIT FOUR

Mini mince pies with tea or coffee

£195pp | 4 courses

N - nuts / V - vegetarian / VE - vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill