



CHRISTMAS EVE DINNER  
THURSDAY 24TH DECEMBER

STEVEN EDWARDS

*Bingham*  
RIVERHOUSE

CHRISTMAS EVE DINNER

7 COURSES FOR £75 PER PERSON  
ADD A WINE FLIGHT FOR £90 PER PERSON

CHRISTMAS EVE DINNER

JERUSALEM ARTICHOKE | CEP  
*roasted Jerusalem artichoke, buttered cep*

PLAICE | CELERIAC  
*line caught plaice, celeriac puree, lovage*

GOOSE | CRANBERRY  
*crown roasted breast of goose, cranberry sauce, goose liver pate*

DUCK EGG | PARSNIP  
*dippy egg & soldiers, parsnip & onion*

BEEF | CAULIFLOWER  
*beef rump, cauliflower cheese, tarragon, beef sauce*

MANJARI | CHESTNUT  
*Vahlrohna chocolate custard, chestnut ice cream, fresh chestnut*

GRANNY SMITH | MARIGOLD  
*Granny smith parfait, roasted apple, apple sorbet, marigold*

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

*A discretionary 12.5% 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.*