



PRIVATE EVENT MENUS

AT THE BINGHAM RIVERHOUSE

Bingham
RIVERHOUSE

PRIVATE EVENTS MENU

CANAPÉS

VEGETARIAN - COLD

AGED PARMESAN & CHIVE POPCORN

MARINATED BEETROOT & GOAT'S
CHEESE TART

CHEDDAR CHEESE SABLE
cheese custard, sherry pearls

COMPRESSED MELON
shiso leaf, grapefruit

VEGETARIAN - WARM

SPICED POTATO & CAULIFLOWER PASTIES

ARANCINI
parmesan, basil

ENOKI MUSHROOM TEMPURA
black truffle dressing

FISH - COLD

SALMON TARTARE
quail egg, wholegrain bread

OPEN CRAB SANDWICH
avocado, coriander

FISH - WARM

SMOKED HADDOCK
parsley lemon fish cake, tartare sauce

MIXED SEAFOOD BROCHETTE
garlic mayonnaise

COD BRANDADE
watercress puree

MEAT - COLD

PRESSED FOIE GRAS TERRINE
fruit compote, sourdough

SCOTTISH BEEF TARTARE
parsley, shallot, capers

BACON POPCORN

MEAT - WARM

SPICED LAMB SAMOSA

BLACK PUDDING CROQUETTE
spiced apple puree

DUCK & CASHEW SPRING ROLL
spring roll, spring onion, hoisin dip

DESSERT

CINNAMON DOUGHNUT
apple, Calvados

MILK CHOCOLATE TART
creme vanilla, marinated cherry

PASSION FRUIT GRANITA
mint, vodka

PINEAPPLE SKEWERS
honey, sesame glaze

SET MILK
raspberry jelly, biscuit crumbs

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

PRIVATE EVENTS MENU

SPRING & SUMMER

FOR THREE-COURSES, PLEASE CHOOSE ONE STARTER, ONE MAIN COURSE, & ONE DESSERT. TO CREATE A FOUR OR FIVE COURSE MENU, PLEASE CHOOSE ADDITIONAL DISHES FROM THE STARTER, MAIN AND DESSERT SECTIONS BELOW.

SIDE DISHES ARE PRICED SEPARATELY.

STARTERS

CONFIT HAKE - KING PRAWNS

white coco beans, swiss chard, bacon crumble, saffron bouillabaisse

CITRUS CURED SALMON - DORSET CRAB

pickled cucumber, compressed apple, fennel, golden beetroot, lime sour cream

TOMATO GAZPACHO - AVOCADO SORBET

marinated cucumber, heirloom tomato, toasted almond, black olive crumble, micro herbs, basil oil

MOZZARELLA & GRILLED MEDITERRANEAN VEGETABLE TART

globe artichoke, olive and basil tapenade, organic salad leaves

HAM HOCK - BLACK TRUFFLE - CHICKEN TERRINE

pickled shimeji, quince and apple compote, chicken crackling, toasted brioche

SEARED WOOD PIGEON - DUCK CROQUETTE

Jerusalem artichoke puree, spiced black berries, charred corn, pancetta

MAINS

COURGETTE BLOSSOM

grilled aubergine, chickpea and spinach fritters, spiced lentils, smoky hummus

ROAST FILLET OF COD

scallop tortellini, crushed jersey royal with green olives, tomato salsa

LABEL ANGLAIS CHICKEN

creamy mushroom, wilted spinach, cauliflower puree, glazed baby carrots, potato fondant, thyme jus

CONFIT SUCKLING PIG

creamed cabbage, cauliflower puree, mustard mash, smokey apple, pork crackling, port and raisin dressing

SCOTTISH RUMP OF LAMB

slow cooked lamb rack, tunworth potato, English asparagus, peas and broad beans, glazed carrots, thyme jus

AGED FILLET OF SCOTTISH BEEF

ox cheek pie, truffle puree, variegated kale, glazed roscoff onion, caramelised onion sauce

DESSERTS

COCONUT PANNA COTTA

citrus salad, passion fruit syrup, mandarin sorbet

TRIO OF CHOCOLATE

bitter chocolate mousse, white chocolate parfait, chocolate ice cream

LEMON MERINGUE PARFAIT

honeycomb, lemon curd, raspberry sorbet

STRAWBERRY TRIFLE

vanilla mascarpone mouse, mascavdo sponge, strawberry jam, strawberry sorbet

TIRAMISU

mascarpone cream, coffee sponge, espresso ice cream

CHEESE SELECTION

English and French cheese, fruit compote, crackers

AVAILABLE
MARCH-AUGUST 2021

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PRIVATE EVENTS MENU

AUTUMN & WINTER

FOR THREE-COURSES, PLEASE CHOOSE ONE STARTER, ONE MAIN COURSE, & ONE DESSERT. TO CREATE A FOUR OR FIVE COURSE MENU, PLEASE CHOOSE ADDITIONAL DISHES FROM THE STARTER, MAIN AND DESSERT SECTIONS BELOW.

SIDE DISHES ARE PRICED SEPARATELY.

STARTERS

COURGETTE BLOSSOM - SAFFRON RISOTTO

peas and broad beans, English asparagus, sage crisps, hazelnut dukkah

ROASTED PUMPKIN - TRUFFLE VELOUTE

wild mushroom tortellini, truffle custard cream, glazed root veg, parsley oil

ORGANIC SEA TROUT - SALT & PEPPER SQUID

yeast puree, seaweed, cauliflower, saffron aioli, bacon and olive crumble

NORWEGIAN SCALLOP - CORNISH MACKEREL

Jerusalem artichoke puree, ricotta gnocchi, parsley and smoke butter sauce

SMOKED DUCK - HAM HOCK TERRINE

fig and apple compote, duck liver parfait, pork crackling, toasted brioche

VENISON CARPACCIO

pickled radish, heirloom beetroots, parmesan twill, lemon puree, sesame and honey dressing

MAINS

ORGANIC QUINOA & SPINACH PATTIES

vegetable minestrone, roasted, pepper, confit potato, grilled winter greens

ROASTED SEA BASS

organic quinoa, confit peppers, parsnip puree, bouillabaisse, brown shrimp salsa

SMOKED CORN FED CHICKEN

truffle puree, glazed baby carrots, potato roulade, pearl barley, charred corn, roast chicken sauce

WILD DUCK BREAST

confit duck parcel, vanilla and celeriac puree, burnt orange, braised red cabbage, potato fondant, duck sauce

SLOW COOKED LOIN OF SALT MARSH LAMB

crispy lamb belly, smoked potatoes, peas and broad beans, smoked baby gem, thyme jus

AGED SCOTTISH BEEF FILLET

braised oxtail, swede and potato gratin, roasted salsify, glazed cipollini onion, curly kale, tarragon jus

DESSERTS

CHOCOLATE & OLIVE OIL CAKE

vanilla custard, strawberry thyme compote, vanilla ice cream

CARAMEL CHOCOLATE TART

chocolate and pistachio nibs, salt caramel ice cream

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

RICE PUDDING

warm winter fruit compote, slow poached rhubarb, almond milk ice cream

POACHED APPLE & ALMOND TART

butterscotch, apple crisp, vanilla ice cream

CHEESE SELECTION

English and French cheese, fruit compote, crackers

AVAILABLE
SEPTEMBER 2021 - FEBRUARY 2022

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PRIVATE EVENTS MENU

BBQ MENU

PLEASE SELECT FIVE HOT DISHES,
TWO SIDES & THREE SALADS.

VEGETARIAN

SPICED TOFU BROCHETTE (v)

sweet chilli, coriander glaze

HALLOUMI & COURGETTE SKEWERS (v)

garlic, lemon, parsley salsa

STUFFED PORTOBELLO MUSHROOMS (v)

sundried tomatoes, olives, mixed herbs

MEDITERRANEAN VEGETABLES (v)

oregano

CHICKPEA FALAFEL (v)

mint yogurt

SEAFOOD

TIGER PRAWN SKEWERS

chorizo and mixed spiced marinade

HONEY GLAZED SALMON

honey, ginger and sesame glaze

SCALLOPS IN SHELLS

lemon, parsley, butter

BAKED SEA BREAM

lemon and mixed herbs salsa

LOBSTER IN SHELL

£10 supplement

mint miso

MEAT

PORK & PINEAPPLE

honey, ginger and bbq sauce

SCOTTISH BEEF BURGER

green tomato relish, brioche bun

SPICED CHICKEN

Indian spices, tomato, coriander

LAMB CUTLETS

garlic, rosemary

RUMP SCOTTISH BEEF

thyme, garlic, paprika

GOURMET CUMBERLAND SAUSAGES

braised onion

SIDE ORDERS

GRILLED ENGLISH ASPARAGUS (v)

sesame, lemon oil dressing

GRILLED CORN ON THE COB (v)

parsley and lime butter

BAKED JERSEY ROYAL POTATOES (v)

PENNE PASTA (v)

basil pesto, rocket and shaved parmesan

SALADS

GREEK SALAD (v)

*soft feta cheese, mixed peppers, cherry tomatoes,
baby cucumber, Kalamata olives*

TOMATO & MOZZARELLA SALAD (v)

*heirloom tomatoes, bocconcini mozzarella,
basil & caper dressing*

MIXED ORGANIC SALAD LEAVES (v)

*toasted seeds, white balsamic and olive
oil dressing*

WHOLEMEAL COUSCOUS

TABBOULEH (v)

seasonal vegetables, parsley, mint

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PRIVATE EVENTS MENU

SHARING STARTERS

SHARING STARTERS CAN BE TAKEN WITH EITHER THE SPRING/SUMMER OR AUTUMN/WINTER MENUS. THEN, A £10 PER PERSON SUPPLEMENT APPLIES. PLEASE SELECT ONE BREAD AND THREE OF THE FOLLOWING DISHES FOR THE SECTIONS BELOW.

BREAD SELECTION

either

**OLIVE SOURDOUGH, WHOLEMEAL,
MINI BREAD ROLLS**

with balsamic and olive oil

or

FLAT PITTA BREADS

kalamata olives, tzatziki, hummus

VEGETARIAN

TOMATO & OLIVE BRUSCHETTA

heirloom tomatoes, grilled baguette, olives, fresh herbs

MEZZE RAW SPRING VEGETABLES

creamy avocado, tahini

CHICKPEA FALAFEL

mint, yogurt

SPICED PANEER

sweet chilli, coriander glaze

SPINACH & ONION TART

stuffed peppers, goat's cheese

FISH

KING PRAWN

garlic oil, mixed spices, romesco sauce

PRAWN COCKTAIL

*roasted heritage tomatoes, prawns, saffron aioli,
lettuce jam*

CRISPY SQUID

yogurt, mint, garlic aioli

SEAFOOD BROCHETTE

garlic mayonnaise

DORSET CRAB CAKE

parsley lemon, sweet chilli sauce

MEAT

PEANUT & CHILLI CHICKEN SATAY

mango salad

CONFIT DUCK RILLETTE

toasted brioche, fruit compote

SLICED IBERICO HAM

a la Grecque vegetables

SMOKED HAM HOCK TERRINE

truffle, fig and apple chutney

BEEF CARPACCIO

*heirloom carrots, pickled kohlrabi, wild cep,
ginger and sesame dressing*

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PRIVATE EVENTS MENU

SHARING PLATTER

£60 PER PERSON

CHOOSE ANY COMBINATION OF FIVE DISHES,
THREE SALADS & TWO SIDE DISHES.

BREAD SELECTION

*sourdough,
flat bread,
wholemeal,
mini bread rolls with balsamic & olive oil*

VEGETARIAN

TOMATO & OLIVE BRUSCHETTA

heirloom tomatoes, grilled baguette, olives, fresh herbs

HALLOUMI & COURGETTE SKEWERS (v)

garlic, lemon, parsley salsa

AUBERGINE MELT

stuffed aubergine, tomato, olives, basil cheese

CHICKPEA FALAFEL (v)

mint yogurt

STUFFED PORTOBELLO MUSHROOMS

sun-dried tomatoes, olives, mixed herbs

SPICED PANEER BROCHETTE

sweet chilli, coriander glaze

SEAFOOD

TIGER PRAWN & CHORIZO SKEWERS

mixed spices, romesco sauce

CITRUS CURED SALMON

lemon, mixed herb salsa

DORSET CRAB CAKE

parsley lemon, sweet chilli sauce

SEAFOOD BROCHETTE

garlic mayonnaise

CRISPY SQUID

garlic aioli

MEAT

SLOW COOKED PORK

jerk spiced and pineapple

SPICED CHICKEN SKEWERS

Indian spices, tomato, coriander

LAMB CUTLETS

garlic, rosemary

RUMP SCOTTISH BEEF

thyme, garlic, paprika

SELECTION OF COLD MEATS

olives, hummus, a la Grecque vegetables

PORK TERRINE

fruit chutney

SIDE ORDERS

GRILLED ENGLISH ASPARAGUS (v)

sesame, lemon oil dressing

GRILLED CORN ON THE COB (v)

parsley and lime butter

BAKED JERSEY ROYAL POTATOES (v)

parsley, lemon butter

PENNE PASTA (v)

basil pesto, rocket and shaved parmesan

MEDITERRANEAN VEGETABLES (v)

oregano

TRIPLE COOKED CHIPS (v)

SALADS

GREEK SALAD

*feta cheese, mixed peppers, cherry tomatoes,
baby cucumber, kalamata olives*

HERITAGE TOMATO SALAD

basil, mozzarella, red onion, black olive dressing

ANCHOVY & CRESS SALAD

salad cress, lettuce, seasonal mixed green, aioli

ORGANIC SALAD LEAVES

toasted seeds, white balsamic and olive oil dressing

WHOLEMEAL COUSCOUS TABOULE

seasonal vegetables, parsley and mint

QUINOA

black olives, sun-dried tomatoes, fresh herbs

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PRIVATE EVENTS MENU

CHILDREN

PLEASE SELECT ONE MAIN COURSE
& ONE DESSERT.

MAINS

CHICKEN GOUJONS

potato wedges

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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PRIVATE EVENTS MENU

BOWL FOOD

GOURMET SIGNATURE EATS SERVED
IN HAND-SIZED BOWLS WITH A FORK.

CHOOSE ANY FOUR DISHES PER PERSON,
ADDITIONAL DISHES ARE £8 PER PERSON.

COLD

CONFIT HERITAGE TOMATO SALAD (v)

buffalo mozzarella, basil pesto

GRILLED HALLOUMI (v)

*organic quinoa, roasted Mediterranean vegetables,
pomegranate*

CHILLED PEA & MINT SOUP (v)

parmesan custard, toasted sourdough

PRAWN COCKTAIL

lemon mayonnaise, cucumber, avocado

GIN CURED SALMON

beetroot compote, citrus puree, dill

SUSTAINABLE TUNA

black olive, dried tomato, green beans

CORN-FED CORONATION CHICKEN

dried fruits, baby gem lettuce, tomato

GRESSINGHAM DUCK RILLETTE

brioche croutons, peach, cranberry sauce

SCOTTISH BEEF TARTARE

capers, gherkins, parsley

WARM

VELOUTE TRUFFLE & PUMPKIN (v)

ASPARAGUS RISOTTO (v)

pea and mint, roasted cherry tomatoes, shitake

ORGANIC SALMON

spiced lentils, sea vegetable, sauce vierge

ROASTED HAKE

*wild rice, crushed peas, bacon crumble,
smoked lemon butter sauce*

MARINATED KING PRAWN

stir fried vegetables, ginger, chilli, coconut

SPICED BUTTER CHICKEN

caramelised onions, pilau rice

BRAISED SUCKLING PORK BELLY

pork crackling, mustard mash, apple compote

SCOTTISH DAUBE OF BEEF

*truffle potatoes, wild mushroom,
caramelised onion sauce*

DESSERT

VANILLA & YOGURT PARFAIT

passion fruit consomme

HAZELNUT CHOCOLATE MOUSSE

vanilla ice cream

BUTTERMILK PANNA COTTA

raspberry compote, granola

BERRY ETON MESS

mixed berries, strawberry sorbet

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PRIVATE EVENTS MENU

LIGHT BUFFET

CHOOSE ANY COMBINATION OF DISHES
FROM THE MENU SELECTION BELOW, UP TO
A MAXIMUM OF SIX CHOICES PER PERSON.

COLD

CHARGRILLED VEGETABLES (v)

courgette, artichoke, lemon zest, basil

ORGANIC SMOKED SALMON

rye bread

CROMER CRAB (in shell)

£5 supplement

lemon mayonnaise

ENGLISH & FRENCH CHEESE SELECTION

(v)

SAGE & ONION SCOTCH EGG

PORK PIE

basil, cream cheese, beetroot vierge, lemon gel

CHARCUTERIE SELECTION

HONEY ROAST HAM

piccalilli

FRENCH COUNTRY-STYLE PORK

TERRINE *fruit chutney, sourdough*

WARM

SMOKED HADDOCK & SALMON TARTLET

ENGLISH CHEDDAR CHEESE & ONION PASTY (v)

GRILLED CORN-FED CHICKEN BREAST

spiced buttermilk

BLACKENED SALMON

lime, cucumber

HALF LOBSTER

£10 supplement

cheese sauce, lemon and dill

TIGER PRAWN & CHORIZO KEBAB

PEANUT & CHILLI CHICKEN SATAY

LAMB SKEWER

Indian spices, tomato, coriander

SCOTTISH BEEF STROGANOFF

EXTRAS

HERITAGE TOMATO SALAD (v)

basil and mozzarella

MIXED ORGANIC LEAVES

olive oil, lemon dressing (v)

SEASONAL VEGETABLES (v)

WHOLEMEAL COUSCOUS (v)

roasted vegetables, toasted seeds

QUINOA (v)

black olives, sun dried tomatoes, fresh herbs (v)

BREAD (v)

butter, olive oil, balsamic

MINTED NEW POTATOES (v)

CHIPS (v)

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PRIVATE EVENTS MENU

EVENING FOOD

SELECTION OF BRITISH ARTISAN CHEESE

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

£9.50 PER PERSON

SELECTION OF COLD MEATS

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

£9 PER PERSON

MINI FISH

triple cooked chips

£9 PER PERSON

OR

CHOOSE ANY COMBINATION FROM
THE MENU SELECTION BELOW

BACON BUTTIES

MINI HAMBURGERS

homemade relish

MARINATED SKEWERED CHICKEN KEBABS

MARINATED SKEWERED LAMB KEBABS

MARINATED SKEWERED VEGETABLES
& HALLOUMI KEBABS

PRICING

ONE OPTION £7

TWO OPTIONS £12

THREE OPTIONS £16

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