



WEDDING MENUS

AT THE BINGHAM RIVERHOUSE

Bingham
RIVERHOUSE

WEDDING 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.*

WEDDING 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

BURRATA AND HERITAGE TOMATO TART (V)
aubergine puree, puff pasty, basil, globe artichoke, organic leaves

ENGLISH PEA AND MINT RAVIOLI (V)
english pea velouté, asparagus, broad beans, smoked mint oil

SPICED BRINE MONKFISH - BROWN SHRIMP
wild rice, crushed peas, saffron bouillabaisse, bacon crumb, crispy seaweed

HIBISCUS CURED SALMON - SMOKED CAVIAR
beetroot compote, lime sour cream, avocado, compressed cucumber, avocado puree

SUMMER BLACK TRUFFLE RISOTTO - BELLOTA HAM
wild mushroom, sage crisp, aged parmesan, herb oil

CORN FED CHICKEN TERRINE - DUCK LIVER MOUSSE
duck fat brioche, caramelised fig, pickled shimeji, muscat reduction

MAINS

SCOTTISH BEEF FILLET - BRAISED OXTAIL
charred leeks, glazed baby carrots, artichoke puree, potato and carrot terrine, caramelised onion sauce

SALT MARSH LAMB RUMP - MINT MISO
lamb loin, broccoli puree, English asparagus, peas, smoked potatoes, thyme jus

LABEL ANGLAIS CHICKEN BREAST
confit chicken leg and leek pithivier, pea puree, creamed spinach, truffle mash, roasted chicken sauce

GRESSINGHAM DUCK BREAST - CRISPY DUCK LEG
vanilla and celeriac puree, baby turnip, melting potatoes, braised red cabbage, roasted duck sauce

CORNISH SEABREAM - BRAISED MUSSELS
spiced cauliflower puree, feta filo parcel, savoy cabbage, parsley sauce

STUFFED COURGETTE BLOSSOM (V)
roasted baby heirloom carrots, roasted aubergine, carrot and ginger emulsion, toasted hazelnuts

DESSERTS

MANDARIN PARFAIT
citrus salad, almond crumble, blood orange sorbet

BAKED CHEESE CAKE
summer berries, vanilla ice cream

DARK CHOCOLATE GANACHE
vanilla chantilly, fudge sauce, pistachio ice cream

RHUBARB PANNA COTTA
cream caramel, vanilla short bread, rhubarb sorbet

BAILEYS CHOCOLATE MARQUISE
raspberry, coffee crumble, espresso ice cream

CHEESE - QUINCE
selection of cheese, grapes, fruit bread, quince compote

AVAILABLE MARCH - AUGUST 2022

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WEDDING 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

MEDITERRANEAN VEGETABLE AND FETA CHEESE BROCHETTE (V)

black olive, globe artichoke, basil pesto, aged parmesan, salad leaves

WILD MUSHROOM DUMPLINGS - WINTER BLACK TRUFFLE (V)

ironbark pumpkin velouté, glazed root vegetables, parsley oil, hazelnut dukkha

ROASTED HAKE - SAFFRON HOLLANDAISE

saffron risotto, courgette, asparagus, samphire, bacon crumble

TIGER PRAWN - NORWEGIAN SCALLOPS

avocado, confit tomatoes, compressed cucumber, light Marie Rose sauce, lobster crackling

SMOKED DUCK - PULLED PORK TERRINE

duck liver pate, balsamic reduction, peach and apple compote, wild mushroom, toasted brioche, pork crackling

ANJOU QUAIL BREAST - CONFIT LEG

corn puree, pearl barley, chard corn, bacon popcorn, coriander cress

MAINS

FILLET OF SCOTTISH GRASS FED BEEF - BRAISED OX CHEEK

lyonnaise onion tart, potato terrine, baby carrots, glazed onion, veal jus

CORN-FED CHICKEN BREAST - WILD MUSHROOM

mushroom duxelle, garlic puree, truffle mash, braised savoy cabbage, roasted chicken sauce

WELSH RUMP OF LAMB - CRISPY SWEETBREAD

glazed baby carrots, broccoli puree tenderstem broccoli, goats curd mash, broad beans, thyme jus

ROAST PHEASANT - CONFIT LEG

beetroot puree, glazed red cabbage, garlic mash, game chips, port sauce (only from 1st Oct to 15th Feb)

SPICED COFFEE RUB SADDLE OF VENISON

potato and celeriac gratin, celeriac and vanilla puree, spiced black berries, green beans, glazed shallots, mulled wine sauce

CORNISH STONE BASS - BROWN SHRIMP

white bean cassoulet, jersey royal, charred baby leek, sea vegetables, parsley sauce

PUMPKIN GNOCCHI - COURGETTE BLOSSOM(V)

glazed pumpkin, grilled winter greens, toasted hazelnut, wild mushroom

DESSERTS

VALRHONA CHOCOLATE FONDANT

glazed cranberries, white chocolate ice cream

CUSTARD AND NUTMEG TART

vanilla ice cream

BANOFFEE CHEESE CAKE

caramel cream, caramelised banana

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

POACHED APPLE AND ALMOND TART

butterscotch, apple crisp, vanilla ice cream

CHEESE - QUINCE

selection of cheese, grapes, fruit bread, quince compote

AVAILABLE SEPTEMBER 2021 - FEBRUARY 2022

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WEDDING 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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WEDDING 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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WEDDING 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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WEDDING 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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WEDDING 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

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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WEDDING 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

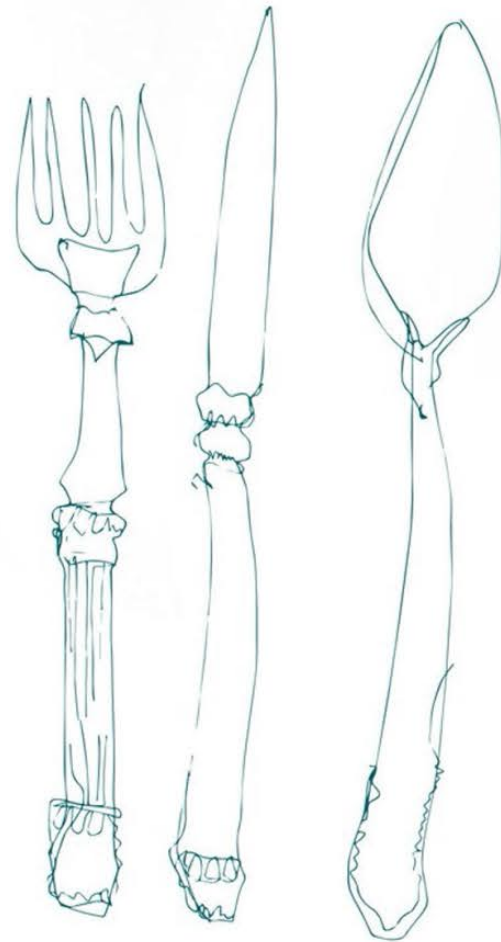
MARINATED SKEWERED CHICKEN KEBABS

MARINATED SKEWERED LAMB KEBABS

MARINATED SKEWERED VEGETABLES
& HALLOUMI KEBABS

Prices subject to change

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