



Bingham
RIVERHOUSE

FESTIVE GATHERING MENU

ARRIVAL COCKTAIL

TO START

PARSNIP SOUP (N) (V)

hazelnuts, welsh rarebit

DUCK TERRINE

cranberry & pistachio, smoked duck ham, brioche

HOMECURED & HOT SMOKED SALMON

beetroot & horseradish

FOR MAIN

CHESTNUT, PUMPKIN & LENTIL TERRINE

parmesan, truffle, crispy onions, sage

NORFOLK BRONZE TURKEY

roasted breast, braised leg with barley, sprouts, thyme, jus

ROASTED COD LOIN

cauliflower, melted leeks, caper beurre noisett, raisins, almonds

SHARING DESSERTS

MINI STICKY TOFFEE PUDDING

CLEMENTINE & GINGER CAKE TRIFLE

CHOCOLATE & PASSIONFRUIT TARTLETS

(N) CONTAINS NUTS
(V) VEGETARIAN

Menus subject to change based on market availability.

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 practise of service charges.



In lieu of Christmas crackers this year, Bingham Riverhouse have partnered with One Tree Planted to help with the goal of global reforestation so will be planting one tree per guest.

FESTIVE GATHERING MENU

OPTIONAL EXTRAS

ARRIVAL CANAPÉS

(choose any 3 @ £15pp)

CRISPY PRAWNS

citrus aioli

TRUFFLE & PARMESAN ARANCINI

STILTON TARTLET

spiced fruit & walnut

GAMMON CROQUETTES

Mustard

LIVER PARFAIT CROSTINI

caramelised onion

DUCK SPRING ROLLS

plum sauce

EXTRA SIDES

(+£5pp)

garlic & rosemary roast potatoes

pigs in blankets

brussel sprouts, chestnuts & bacon

cranberry & orange stuffing

honey roasted parsnips & carrots (V)

spiced red cabbage (V)

chicory, orange & walnut salad, sherry vinegar (V) (N)

CHEESEBOARD

(+£10pp)

crackers, quince, homemade chutney

MINCE PIES, TEA, COFFEE

(+£5pp)