

GARDEN ROOMS CHRISTMAS DAY FEAST MENU

PLATTERS TO SHARE

TO START

HOME CURED SALMON

KING PRAWN COCKTAIL

avocado, horseradish, caviar

CHICKEN LIVER PARFAIT

chargrilled sourdough, christmas bingham chutney

PUMPKIN CAKES & ENOKI MUSHROOM TEMPURA

thyme aioli

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.

The logo for Bingham Riverhouse, featuring the name 'Bingham' in a large, elegant, cursive script font.

RIVERHOUSE

GARDEN ROOMS CHRISTMAS DAY FEAST MENU

PLATTERS TO SHARE

FOR MAIN

ROASTED TURKEY BREAST

cranberry & orange stuffing

SLOW COOKED LAMB SHOULDER

HONEY & CLOVE GLAZED GAMMON

rosemary jus

garlic & rosemary roast potatoes

cauliflower cheese

maple glazed carrots & parsnips

pigs in blankets

spiced braised cabbage

brussels, pancetta & chestnuts

selection of homemade sauces & condiments

TO FINISH

PANNETONE BREAD & BUTTER PUDDING

BUCHE DE NOEL

CLEMENTINE & GINGER CAKE TRIFLE

SELECTION OF CHEESE

quince, homemade chutney & crackers

(+£10 Per Person)