



PRIVATE EVENT MENUS

AT THE BINGHAM RIVERHOUSE

Bingham
RIVERHOUSE

PRIVATE EVENTS

CANAPÉS

SELECTION OF 4 AT £16.00PP
ADDITIONAL CANAPÉS AT £3.50 EACH

Prices exclude 12.5% service charge.

VEGETARIAN

ROASTED TOMATO & BASIL GAZPACHO

COURGETTE, CHICKPEA & FETA FRITTER
mint yoghurt

TEMPURA AVOCADO
yuzu, wasabi mayo

MARINATED BEETROOT & GOAT'S CHEESE
TARTLET

TRUFFLE ARANCINI
parmesan & chives

FISH

TUNA CEVICHE TOSTADA
coriander & lime

CURED MACKEREL RÖSTI
cream cheese & caviar

SEARED SALMON BELLY TERIYAKI
daikon & sesame

CRISPY CRAB CAKES
citrus aioli & dill

COCONUT PRAWNS
pineapple & ginger

MEAT

SEARED BEEF CROSTINI
béarnaise sauce

LAMB BOBOTIE SPRING ROLL
fruit chutney

NDUJA & CHEESE CROQUETA

PEA CRÈME & PANCETTA WAFER
on toasted brioche

DUKKA SPICED OSTRICH
mango salsa

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

PRIVATE EVENTS

GRAZING TABLE

£18.00 PER PERSON

(cheese & charcuterie)

£12.00 PER PERSON

(cheese or charcuterie)

BREADS

—
sourdough
grissini
flatbread

DIPS

—
hummus
babaganoush
tapenade

CHARCUTERIE

—
salami
chorizo
parma ham

CHEESE

—
cheddar
blue
brie

BITES

—
olives
smoked almonds
crisps

fruits
crudités

Prices exclude 12.5% service charge.

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PRIVATE EVENTS

SPRING & SUMMER

PLEASE SELECT ONE STARTER, ONE MAIN & ONE DESSERT FROM THE MENU FOR THE ENTIRE PARTY TO HAVE THE SAME. ALLERGIES WILL BE CATERED FOR SEPARATELY.

2 courses at £50.00pp

3 courses at £60.00pp

4 courses at £75.00pp

5 courses at £85.00pp

Prices exclude 12.5% service charge.

Menu includes tea, coffee & petit fours.

STARTERS

BURRATA (V)

honey roasted spring or summer fruits, purple basil, pickled pink onion, buckwheat

CASHEW CREAM TERRINE (VE, GF)

cashew cream, sun-dried tomato, roasted peppers, toast

SCALLOP MOUSSE

seared scallops, white wine cream, parsley & plum tomato salsa, chilli oil

SALMON RILLETTES

cucumber & gooseberry, sourdough crisp

SEARED BEEF

grana Padano, walnut gremolata, crispy capers, wild rocket, shallots, horseradish cream

PARMA HAM

melon salad, summer herbs, toasted pine nuts, Moscato vinaigrette

MAINS

LAMB RUMP

orzo, black olives, roasted garlic, green beans, rosemary jus & salsa verde

ROASTED BEEF FILLET

charred spring greens, heritage carrots, minted broad beans, potato terrine, red wine jus

FREE-RANGE CHICKEN

sweetcorn cream, grilled corn, asparagus, baby carrots, smoky mash, nasturtium

RISOTTO

summer truffle, pickled vegetables, crispy onion, parmesan

GLOBE ARTICHOKE

caponata, roasted sunflower seeds, crispy kale, quinoa

ISLE OF GIGHA HALIBUT

black rice, crushed peas, lemon beurre blanc, sea vegetables

DESSERTS

COCONUT PANNA COTTA (GF, DF)

strawberry sorbet, raspberries & white chocolate crumble

ALMOND TORTE (GF)

lemon posset, caramelised grapefruit

MILK & HONEY

salted honey tart, vanilla pod ice cream

DARK CHOCOLATE WALNUT BROWNIE

malted white chocolate, milk chocolate ice cream

BAKED CHEESECAKE

pecan praline, salted caramel

SUMMER BLUEBERRY TART (VE)

rhubarb ice cream

AVAILABLE APRIL - AUGUST 2022

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

PRIVATE EVENTS

AUTUMN & WINTER

PLEASE SELECT ONE STARTER, ONE MAIN & ONE DESSERT FROM THE MENU FOR THE ENTIRE PARTY TO HAVE THE SAME.

2 courses at £50.00pp, 3 courses at £60.00pp
4 courses at £75.00pp, 5 courses at £85.00pp

Prices exclude 12.5% service charge.
Menu includes tea, coffee & petit fours.

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

quince compote

AVAILABLE SEPTEMBER 2021 - MARCH 2022

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PRIVATE EVENTS

BBQ MENU

SELECT 5 HOT OPTIONS PLUS 5 SIDES

£65.00 PER PERSON

SELECT 3 HOT OPTIONS PLUS 3 SIDES

£45.00 PER PERSON

Prices exclude 12.5% service charge.

Minimum of 20 guests applies.

VEGETARIAN

HALLOUMI & VEGETABLE SKEWERS

sun-dried tomato pesto

STUFFED MUSHROOMS

spinach, ricotta & pine nuts

GRILLED AUBERGINE

walnut gremolata

SWEET POTATO & CHICKPEA FELAFEL

coconut raita

SEAFOOD

TIGER PRAWN SKEWERS

garlic butter sauce

TERIYAKE SALMON

toasted sesame, lime & ginger

SEA BREAM STEAKS

parsley & red onion salsa

MEAT

PORK BELLY KEBABS

Indonesian soy & pineapple

BEEF BURGERS

onion relish, pickles, cheese, brioche bun

BOEREWORS ROLLS

homemade relish, brioche bun

FREE-RANGE CHICKEN THIGHS

marinated in lemon, chilli & thyme

LAMB CUTLETS

spiced tandoori style, coriander sambal

RUMP STEAK

garlic & rosemary

SIDES

SUMMER GREENS

asparagus, long stem broccoli & baby leeks

CORN ON THE COB

smoked paprika & lime butter

ROASTED BABY POTATOES

garlic & oregano

PENNE PASTA

basil pesto, rocket & parmesan

CAESAR SALAD

anchovy, parmesan, croutons, boiled egg

BROCCOLI & FETA SALAD

caramelised red onion, capers & chilli

SUMMER HERB & HERITAGE TOMATO SALAD

mozzarella, balsamic, olives

ROCKET SALAD

toasted seeds & mustard vinaigrette

AVAILABLE APRIL - OCTOBER 2022

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PRIVATE EVENTS

DESSERT BUFFET

SELECTION OF 3 - £15.00 PER PERSON
ADDITIONAL OPTIONS - £4.00 EACH

*Prices exclude 12.5% service charge.
Minimum of 20 guests applies.*

DESSERT TABLE

BAKED CHEESECAKE, SALTED CARAMEL

MINI SUMMER BERRY PAVLOVA

CHOCOLATE BROWNIES / BLONDIES

MINI TARTLETS

*pecan / apple / berry / lemon meringue
(select 1)*

MACAROONS

CHOCOLATE TRUFFLES

MINI DOUGHNUTS

OPTIONAL EXTRAS

HOT CHOCOLATE STATION - £5.00 PER PERSON

*whipped cream, mini marshmallows
Add Baileys - £5.00 supplement*

IRISH COFFEE - £8.50 PER PERSON

whisky, black coffee, whipped cream

STRAWBERRIES & CREAM - £5.00 PER PERSON

S'MORES - £7.50 PER PERSON

crackers, chocolate, marshmallows

TOASTED MARSHMALLOWS - £3.50 PER PERSON

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PRIVATE EVENTS

CHILDREN

2 COURSES AT £20.00 PER CHILD

3 COURSES AT £25.00 PER CHILD

Prices exclude 12.5% service charge.

STARTERS

SELECTION OF CRUDITIES & HUMMUS

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

EVENING LIGHT BITES

£125.00 PER PLATTER (SERVES 10)

PLATTERS

SELECTION OF BRITISH ARTISAN CHEESE

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

SELECTION OF COLD MEATS

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

£25.00 PER PERSON

Available 1st April to 31st October

Minimum of 20 guests applies

EVENING LIGHT BBQ

LIGHT BBQ

- beef burger, onion relish,
pickles, cheese, brioche bun
- boerewors rolls, homemade relish
- halloumi and vegetable skewers

SELECTION OF 1 - £9.00 PER PERSON

SELECTION OF 2 - £16.00 PER PERSON

SELECTION OF 3 - £22.00 PER PERSON

LIGHT BITES

DEEP FRIED MAC & CHEESE

BBQ PULLED PORK BUNS

slaw

BEEF BURGERS

homemade relish

BOEREWORS ROLLS

homemade relish

SOFT TORTILLA TACOS

*grilled chicken / aubergine,
tomato salsa, cheese*

BACON BUTTIES

MINI FISH & CHIPS

tartare sauce

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PRIVATE EVENTS

BOWL FOOD

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

4 DISHES - £40.00 PER PERSON.
ADDITIONAL BOWLS AT £8.50 EACH.

Prices exclude 12.% service charge.

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 MOUSSÉ

vanilla ice cream

BUTTERMILK PANNA COTTA

raspberry compote, granola

BERRY ETON MESS

mixed berries, strawberry sorbet

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PRIVATE EVENTS

LIGHT BUFFET

CHOOSE ANY COMBINATION OF DISHES
FROM THE MENU SELECTION BELOW.
SELECTION OF 6 - £35.00 PER PERSON.
ADDITIONAL ITEMS CHARGED AT £5.00
EACH.

Prices exclude 12.% service charge.

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

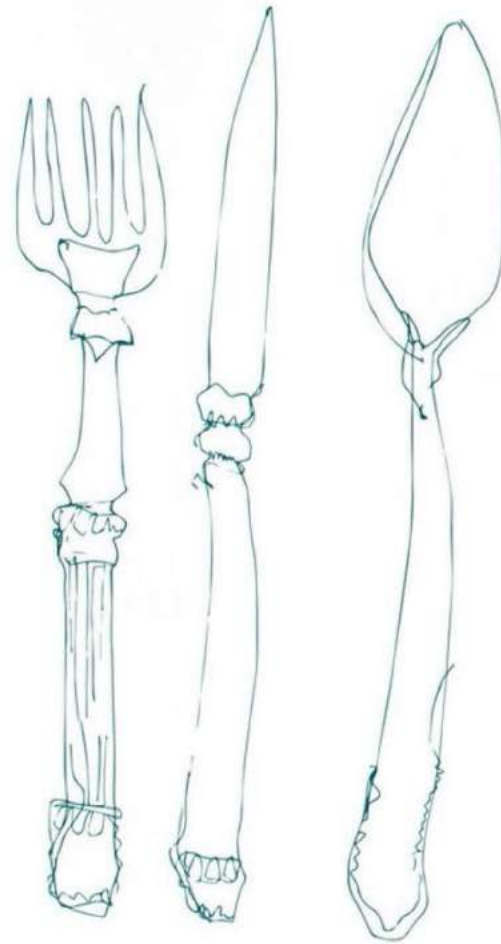
QUINOA (v)
black olives, sun dried tomatoes, fresh herbs (v)

BREAD (v)
butter, olive oil, balsamic

MINTED NEW POTATOES (v)

CHIPS (v)

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RIVERHOUSE