



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
bearnaise 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 PER PERSON

(cheese & charcuterie)

£12 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

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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

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STARTERS

RED ONION TART

wild rocket, parmesan creme, balsamic & toasted pumpkin seeds

ROASTED CAULIFLOWER CHOWDER

gruyère crostini, nutmeg butter

PRAWN & CRAB RAVIOLI

bisque, confit fennel, chive oil

RISOTTO NERO

mussels, salsa rosa, dill

PROSCIUTTO & FIG SALAD

whipped goats cheese, Riverhouse fig leaf syrup, walnuts

VANILLA MAPLE GLAZED QUAIL

chicory salad, chestnut, shallot, sherry vinegar

MAINS

LAMB

imam bayildi, roasted garlic mash, pomegranate jus, dukkah

BEEF

bourguignon sauce, pancetta, pearl onion, mushroom, potato dauphinoise

VENISON

sweet potato terrine, green beans, winter berries, mulled wine jus

CHICKEN

truffled wild mushroom ragout, celeriac puree, fine beans & crushed potatoes

IMAM BAYILDI (VE)

stuffed aubergine, mash, pomegranate, dukkah

SALMON

black rice, crushed peas, sautéed winter greens, lemon beurre blanc

DESSERTS

BAKED CHEESECAKE

hazelnut praline, caramelised figs

MALVA PUDDING

toffee sauce, vanilla pod ice cream

ROSEMARY CHOCOLATE FONDANT

citrus ganache, white chocolate ice cream

HEDGEROW CRUMBLE (VE)

almond custard

BAKLAVA BAKED PEAR

poached pear wrapped in crispy phyllo, honey, nuts, greek yoghurt

AVAILABLE SEPTEMBER 2022 - MARCH 2023

We want to offer you the best service so

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PRIVATE EVENTS

BBQ MENU

SELECT 5 HOT OPTIONS PLUS 5 SIDES
£65.00 PER PERSON

SELECT 4 HOT OPTIONS PLUS 4 SIDES
£55.00 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 OR 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

chips

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

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*

£125.00 PER PLATTER (SERVES 10)

LATE NIGHT MUNCHIES

CRISP BUTTIES

SELECTION OF SANDWICHES

SAUSAGE ROLLS

NACHOS TRAY

**PRICED AT £5.00PP PER ITEM
(MAXIMUM 2 ITEMS PER PERSON)
SERVED BETWEEN 11PM AND 11:30PM**

*To be ordered for a minimum of 30 guests.
Can only be ordered as an optional extra for late night
and not be in replacement of evening food.*

EVENING LIGHT BBQ

BEEF BURGER
*onion relish, pickles, cheese,
brioche bun*

OR

BOEREWORS ROLLS
homemade relish

&

HALLOUMI AND VEGETABLE KEBABS

£23.00 PER PERSON
*Available 1st April to 31st October
Minimum of 50 guests applies*

LIGHT BITES

DEEP FRIED MAC & CHEESE

BBQ PULLED PORK BUNS
slaw

BEEF BURGERS
homemade relish

BOEREWORS ROLLS
homemade relish

SOFT TORTILLA TACOS
*grilled chicken OR aubergine,
tomato salsa, cheese*

BACON BUTTIES

MINI FISH & CHIPS
tartare sauce

**SELECTION OF 1 - £9.00pp
SELECTION OF 2 - £16.00pp
SELECTION OF 3 - £22.00pp**

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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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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

brûlée 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 consommé

HAZELNUT CHOCOLATE MOUSSÉ

vanilla ice cream

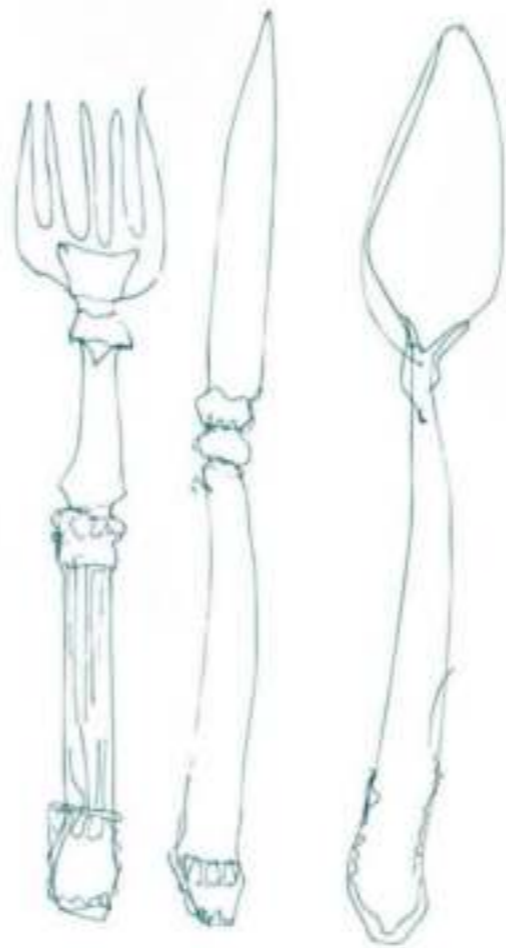
BUTTERMILK PANNA COTTA

raspberry compote, granola

BERRY ETON MESS

mixed berries, strawberry sorbet

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RIVERHOUSE