



PRIVATE EVENT MENUS

AT THE BINGHAM RIVERHOUSE

*Bingham*  
RIVERHOUSE

# PRIVATE EVENTS

## CANAPÉS

SELECTION OF 4

### VEGETARIAN

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**TOMATO BRUSCHETTA**  
*olive oil & balsamic*

**COURGETTE, CHICKPEA & FETA FRITTER**  
*mint yoghurt*

**TEMPURA AVOCADO**  
*yuzu, wasabi mayo*

**MARINATED BEETROOT & GOAT'S CHEESE  
TARTLET**

**TRUFFLE ARANCINI**  
*parmesan & chives*

### FISH

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**TUNA CEVICHE TOSTADA**  
*coriander & lime*

**SEARED SALMON BELLY TERIYAKI**  
*daikon & sesame*

**CRISPY CRAB CAKES**  
*citrus aioli & dill*

**COCONUT PRAWNS**  
*pineapple & ginger*

### MEAT

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**SEARED BEEF CROSTINI**  
*béarnaise sauce*

**LAMB BOBOTIE SPRING ROLL**  
*fruit chutney*

**NDUJA & CHEESE CROQUETA**

**PEA CRÈME & PANCETTA WAFER**  
*on toasted brioche*

**MALAY CHICKEN SKEWERS**  
*mango chutney*

*For prices, please contact our events team directly who can put a proposal together for you.*

*A discretionary 13.5% service charge is added to all food & drink.*

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

# PRIVATE EVENTS

## GRAZING TABLE

### 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.

*Menu includes tea, coffee & petit fours.*

#### STARTERS

##### BURRATA (V)

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

##### HERITAGE TOMATO TART

*feta, olives, artichokes, basil pesto*

##### 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

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

##### BEEF

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

##### 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*

##### LOCH DUART SALMON

*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 2023

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# PRIVATE EVENTS

## AUTUMN & WINTER

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.

*Menu includes tea, coffee & petit fours.*

### 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

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# PRIVATE EVENTS

## BBQ MENU

SELECT 5 HOT OPTIONS PLUS 5 SIDES  
OR  
SELECT 4 HOT OPTIONS PLUS 4 SIDES

### VEGETARIAN

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#### HALLOUMI & VEGETABLE SKEWERS

*sun-dried tomato pesto*

#### STUFFED MUSHROOMS

*spinach, ricotta & pine nuts*

#### GRILLED AUBERGINE

*walnut gremolata*

#### SWEET POTATO & CHICKPEA FELAFEL

*coconut raita*

### SEAFOOD

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#### TIGER PRAWN SKEWERS

*garlic butter sauce*

#### TERIYAKE SALMON

*toasted sesame, lime & ginger*

#### SEA BREAM STEAKS

*parsley & red onion salsa*

### MEAT

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#### 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

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#### 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 2023

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## PRIVATE EVENTS

### DESSERT BUFFET

SELECTION OF 3

#### DESSERT TABLE

BAKED CHEESECAKE, SALTED CARAMEL

MINI ETON MESS

DARK CHOCOLATE BROWNIES

WHITE CHOCOLATE 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

SELECTION OF 2 OR 3 COURSES

### 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

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**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*

**SERVES 10**

#### LATE NIGHT MUNCHIES

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**CRISP BUTTIES**

**SELECTION OF SANDWICHES**

**SAUSAGE ROLLS**

**NACHOS TRAY**

**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.*

#### LIGHT BITES

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**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*

**HALOUMI & VEGETABLE SKEWERS**

**SELECTION OF 1, 2 OR 3**

#### PIZZA

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**MARGHERITA**  
*tomato, mozzarella, fior di latte,  
basil*

**PEPPERONI**  
*homemade relish*

#### EXTRAS

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**CHIPS £5**

**ADD PARMESAN & TRUFFLE £2**

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### BOWL FOOD

#### COLD

##### BURRATA

*heritage tomatoes, basil pesto, buckwheat*

##### GRILLED HALOUMI

*roasted vegetable quinoa, pomegranate*

##### SALMON RILLETTES

*sourdough crisp, crème fraîche*

##### COCONUT PRAWNS

*cucumber, pineapple & ginger dressing*

##### PROSCIUTTO SALAD

*seasonal fruit, mustard vinaigrette*

##### SEARED BEEF SALAD

*gremolata, wild rocket & red onion*

#### HOT

##### IMAM BAYILDI

*yoghurt & Pomegranate*

##### TRUFFLE RISOTTO

*pickled mushrooms, parmesan*

##### ROASTED HAKE

*black rice, crushed peas. Lemon butter*

##### CRAB BISQUE

*prawn & crab ravioli, confit fennel*

##### ROASTED PORK

*mustard mash, honey glazed apples*

##### SLOW COOKED BEEF

*polenta, caramelised onion, jus*

##### CHICKEN

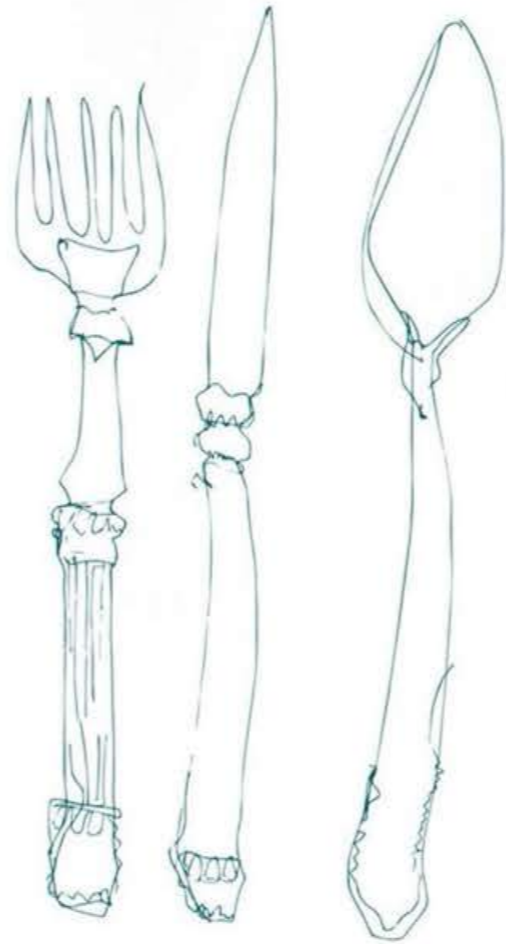
*crushed potatoes, asparagus, sweetcorn, jus*

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