



Riverdale Hall Hotel



Sunday, 12 June 2022

Dinner Menu

One Course £16.90, Two Courses £21.90

or Three Courses £26.90

Starters

Smooth blended chicken liver pâté flavoured with Madeira wine and thyme served with red onion and balsamic chutney and toasted ciabatta

Crab, orange and garden herb beignet served with a fennel and green apple purée and mixed leaves

Sweet potato, roasted pepper and chickpea falafel in a poppy and sesame seed crumb served on hummus drizzled with mint yoghurt

Cauliflower and cheese soup

Prawn cocktail with crisp lettuce and our signature Marie Rose sauce

King prawns in garlic butter - £4 extra

King prawns in mild, creamy, curry sauce - £4 extra

Main Courses

Honey, thyme and star anise glazed short rib of beef served with bubble and squeak vegetables, a rosemary potato croquette and beef jus

Pan fried pork fillet placed on potato rosti topped with a pulled pork bonbon served with creamy leeks and a roasting stock gravy

Pan fried chicken breast stuffed with asparagus and brie wrapped in prosciutto served with dauphinoise potato and a cream sauce

Grilled fillet of hake placed on a Thai vegetable risotto dotted with Asian pesto and sett chilli sauce

Mushroom and pepper stroganoff – a combination of mushrooms and peppers cooked slowly in a cream, brandy and smoked paprika sauce served with steamed rice

Sirloin steak with hand-cut chips, fried onion, tomato & mushrooms - £7.50 extra

Stilton, Diane or Au Poivre sauce - £2.50 extra

All main course dishes are served with a selection of fresh seasonal vegetables

Please see sweet menu for homemade desserts and cheeseboard

Residents on half board may take the full three courses with coffee

Food Allergies & Intolerances

Before you order your food and drinks please speak to our staff if you have any allergies