



Riverdale Hall Hotel



Saturday, 13 May 2023

Dinner Menu

One Course £18.90, Two Courses £24.90
or Three Courses £30.90

Starters

Slow cooked pork cheek and chorizo fritter rolled in hazelnut breadcrumbs served with confit garlic, smoked paprika and chipotle mayonnaise

Herring salad with potatoes, pickles and apple bound in a dill mayonnaise served with hard boiled egg

Panko breaded halloumi strips served on a marinated tomato and black olive salad with basil pesto

Split pea and ham 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

Slow roast beef olives with a sage and onion stuffing placed on mashed potato finished with a chasseur sauce

Pan fried chicken breast stuffed with cream cheese, ham and spinach wrapped in prosciutto served with dauphinoise potatoes and a tomato garlic and basil sauce

Medallions of pork fillet placed on potato rosti topped with a pork and apple bonbon served with a roasting stock gravy

Pan fried fillet of hake placed on buttered samphire with sautéed potatoes and hollandaise 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

Fillet steak with hand-cut chips, fried onion, tomato & mushrooms - £12.00 extra

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



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Sweets

Citrus orange tart served with whipped cream and mango coulis

Profiteroles – choux pastry filled with fresh cream served with raspberry compôte drizzled with chocolate sauce

Sticky toffee pudding – warm date sponge topped with toffee sauce and vanilla ice cream

Handmade brandy snap basket filled with double ginger ice cream

A selection of Cheeses accompanied by chutney, celery, grapes, and a selection of biscuits -
£2.50 extra

Fresh filter coffee served with mint chocolate crisp - £3.00 extra

Liqueur Coffee

Café de Remy Martin	£5.60
<i>Coffee, Remy Martin VSOP, with cream</i>	
Café Galliano	£5.20
<i>A rich liqueur coffee with an authentic taste of Italy. Coffee, Galliano, topped with cream</i>	
Café Cointreau	£5.20
<i>Coffee, Cointreau, with cream</i>	
Cointreau Choc	£5.20
<i>Hot chocolate flavoured with the bitter-sweet taste of Cointreau</i>	
Irish Coffee	£5.20
<i>Coffee, Jameson Irish whisky and cream.</i>	