



Riverdale Hall Hotel



Tuesday, 1 February 2022, Lunch Menu

Starters

Pork cheek croquette served with a roast cherry tomato salad finished with a red pepper coulis and pesto	£5.00
Beetroot cured gravadlax served with beetroot purée, dill crème fraiche and toasted ciabatta	£5.00
Crispy breaded brie served with dressed mixed leaves and cranberry sauce	£5.00
Carrot and lentil soup	£5.00
Prawn cocktail with crisp lettuce and our signature Marie Rose sauce	£7.00

Main Courses

Roast chicken breast wrapped with streaky bacon served on pearl barley broth with winter vegetables and cinnamon pear	£13.00
24-hour slow roast belly pork placed on mashed potato served with apple sauce, crackling and roasting stock gravy	£13.00
Duo of lamb – pan fried rump and sautéed liver served with potato terrine and a bacon and onion gravy	£15.00
Grilled fillet of salmon served with buttered spinach, sautéed potatoes and a smoked salmon sauce	£13.00
Mushroom and pepper stroganoff – a medley of mushrooms and peppers cooked in a creamy sauce infused with brandy and smoked paprika served with rice	£11.00
Sirloin steak with hand-cut chips, fried onion, tomato & mushrooms	£23.00
Add a sauce to your steak Stilton, Diane or Au Poivre sauce £2.50 extra	

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

Sweets

Light fluffy meringue nest filled with whipped cream and raspberry compôte	£5.00
Sticky toffee pudding – warm sticky date sponge topped with toffee sauce and vanilla ice cream	£5.00
Almond and amaretto flan served warm with fruit coulis and cream	£5.00
Brandy snap basket filled with pistachio ice cream	£5.00
A selection of Cheeses accompanied by chutney, celery, grapes and a selection of biscuits	£7.50
Fresh filter coffee served with mint chocolate crisp	£2.50

If you have any food allergies, please inform a member of staff. Thank you