



# Riverdale Hall Hotel



## Wednesday, 17 January 2024, Lunch Menu

### Starters

Thai spiced chicken salad served on pickled Asian slaw with a sweet chilli sauce	£6.50
Salmon, smoked salmon and prawn tian bound in a lemon, caper and dill mayonnaise drizzled with a tomato and fennel vinaigrette	£6.50
Deep fried wedge of brie coated in panko breadcrumbs served with chilli jam	£6.00
Lentil and leek soup topped with crispy bacon	£6.00
Prawn cocktail with crisp lettuce and our signature Marie Rose sauce	£8.00

### Main Courses

Pan fried chicken breast stuffed with Cajun spiced cheddar cheese wrapped in prosciutto served on sautéed potatoes and a tomato and onion salsa finished with basil oil	£15.40
Duo of Pork - 24-hour roast belly pork and pan-fried fillet served with mashed potatoes, crackling and roasting stock gravy	£15.40
Pan fried pink duck breast placed on honey roast parsnip purée served with fondant potato and a red wine and port sauce	£16.90
Pan fried salmon fillet served with dill infused duchess potatoes, buttered samphire and a seafood sauce	£16.90
Vegetable and chickpea tagine flavoured with North African spices served with apricot and coriander couscous	£14.90
Sirloin steak with hand cut chips, fried onions, tomato & mushrooms	£25.90
Add a sauce to your steak Stilton, Diane or Au Poivre sauce £2.50 extra	

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

### Sweets

Almond and Amaretto tart served warm with raspberry coulis and vanilla ice cream	£6.00
Tangy lemon curd cheesecake on a gingernut biscuit base served with cream	£6.00
Bailey's panna cotta served with a drizzle of chocolate sauce and crushed shortbread	£6.00
Handmade brandy snap basket filled with raspberry pavlova ice cream	£6.00
A selection of Cheeses accompanied by chutney, celery, grapes and a selection of biscuits	£8.50
Fresh filter coffee served with mint chocolate crisp	£3.00

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