



# Riverdale Hall Hotel



## Monday, 8 May 2023, Lunch Menu

### Starters

Smooth blended chicken liver pâté flavoured with smoked bacon and thyme served with caramelised onion and balsamic chutney and toasted ciabatta	£6.50
Flakes of hot smoked salmon served with an orange, grapefruit and rocket salad drizzled with a miso honey dressing	£6.50
Five bean and sweet potato falafel with tomato and red onion relish, hummus and mint yoghurt	£6.00
Carrot, orange and ginger soup	£6.00
Prawn cocktail with crisp lettuce and our signature Marie Rose sauce	£8.00

### Mains

Duo of pork – pan fried fillet and slow roast belly served on a potato rosti with rhubarb purée and a roasting stock gravy	£14.90
Venison and root vegetable casserole cooked in red wine, juniper and thyme served with fondant potato	£14.90
Slow roast leg of lamb served with Yorkshire pudding, roast potatoes and redcurrant gravy	£15.90
Pan fried fillet of seabass served with a parsley duchess potato and a prawn and crab sauce	£15.90
Roast vegetable and brie puff pastry parcel served with sautéed potatoes and a red pepper sauce	£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

Tangy lemon tart served with fresh cream and fruit coulis	£6.00
Double chocolate brownie served warm with chocolate sauce and vanilla ice cream	£6.00
Ginger and orange panna cotta with mango coulis and sweet crumble	£6.00
Handmade brandy snap basket filled with rum and raisin 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