



RIVERDALE HALL
HOTEL & RESTAURANT

Sample Dinner Menu

One Course £14.90 | Two Courses £19.40
Three Courses £23.90 | Four Courses £30.90

STARTERS

Italian meatballs cooked in a rich tomato sauce with garlic and basil topped with parmesan shavings and served with garlic ciabatta bread

Slivers of fresh salmon marinated with orange and lime zest seared on the griddle served on a Thai style papaya salad tossed in a dressing with orange juice, fish sauce and ginger (contains peanuts)

Mushroom and Stilton Pâté with toasted homemade Guinness bread and red onion chutney

Duo of melon with sheets of Parma ham, water melon granita and sweet balsamic reduction

MIDDLE COURSES

Mushroom and tarragon soup

Orange sorbet

MAIN COURSES

Slow roasted pork loin with mashed potato, apple purée, black pudding fritter, crackling and a roasting stock and cider sauce

Oven roasted pheasant breast with a mushroom and chestnut stuffing wrapped in pancetta served on puy lentils with dauphinoise potatoes and Madeira wine sauce

Pan fried chicken breast stuffed with haggis served with creamed leeks, bacon onion and thyme potato cake and whiskey and onion sauce

Pan fried fillet sea bass served on roasted Provençal vegetables with sautéed potatoes and drizzled with a Salsa Verde

Grilled fillet of Hake set on a creamy sauce thermidor with crab meat potato croquette and buttered cabbage

Butternut squash and parmesan risotto glazed with soft creamy goat's cheese drizzled with basil pesto

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 four courses with coffee

Food Allergies & Intolerances
Before you order your food and drinks,
please speak to our staff if you have any allergies.