



Riverdale Hall Hotel



Thursday 3 January 2019

Dinner Menu

One Course £15.90, Two Courses £20.90

Three Courses £25.90, Four Courses £30.90

Starters

Chicken Souvlaki – pieces of chicken breast marinated in garlic and lemon oil served with Greek salad and mint yoghurt

Marinated Orkney herring set on cucumber salad with Scandinavian mustard dressing and rye bread

Coarse blended mushroom and stilton pâté with truffle oil served with toasted ciabatta and a rocket and black pepper pesto

Melon platter with pink grapefruit granita

Middle Courses

French onion soup

Fruit sorbet

Main Courses

Pork fillet, wrapped in pancetta served with dauphinoise potatoes, parsnip purée and madeira wine sauce

Chicken breast stuffed with haggis served with creamy mashed potatoes and a whisky and onion sauce

Pink roasted lamb rump steak served with puy lentils and smoked bacon, fondant potato and a red wine and redcurrant sauce

Pan fried hake fillet with a prawn, crab and chorizo risotto and basil pesto

Salmon fillet with buttered spinach, fennel potato croquette and tarragon hollandaise

Mushroom and walnut wellington served with sautéed potatoes and a creamy tarragon sauce

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