



Riverdale Hall Hotel



Sample Dinner Menu

One Course £20.90, Two Courses £28.40

or Three Courses £35.90

Starters

Slow cooked belly pork and Stornaway black pudding terrine served with an apple and pear chutney and crostini

Thai spiced salmon and cod fishcakes with pickled Asian slaw and sweet chilli sauce

Red pepper, goats' cheese and basil arancini with a sundried tomato and red pepper coulis and basil pesto

Spiced sweet potato and coconut soup

Prawn cocktail with crisp lettuce and our signature Marie Rose sauce

King Prawns in garlic butter - **£4 extra**

King prawns in mild, creamy, curry sauce - **£4 extra**

Main Courses

Braised 10oz feather blade of beef served with dauphinoise potatoes and a red wine, smoked bacon and shallot sauce

Lamb Duo - Slow roasted shoulder and pan-fried rump served with parsnip purée, a mint pea potato croquette and redcurrant sauce

Oven roasted chicken breast with a chorizo and nettle cheese stuffing, wrapped in prosciutto served with fondant potato and a smoked paprika and red pepper sauce

Grilled fillet of salmon served with buttered spinach, sautéed potatoes and a fennel and white wine sauce

Butternut squash and chickpea tagine in a spiced tomato sauce served with lemon and coriander couscous

Sirloin steak with hand-cut chips, fried onion, tomato & mushrooms - **£7.50 extra**

Stilton, Diane or Au Poivre sauce - **£2.50 extra**

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 three courses with coffee

Food Allergies & Intolerances

Before you order your food and drinks please speak to our staff if you have any allergies