

## FUNCTION MENUS

THE RIVERS RESTAURANT  
RIVER VALLEY GOLF COURSE  
OAK LANE  
UPCHURCH  
SITTINGBOURNE  
KENT  
ME9 7AY  
01634 378116



## MENU 1

**£26.00 PER PERSON**

### STARTER CHOICES

HOMEMADE SOUP OF YOUR CHOICE

*FINISHED WITH CROUTONS, SNIPPED CHIVES & A SWIRL OF CREAM*

TRADITIONAL CAESAR SALAD

*MADE WITH BABY GEM LETTUCE, GARLIC & PARMESAN DRESSING*

*FINISHED WITH BREAD CROUTONS*

TRADITIONAL PRAWN COCKTAIL MARIE ROSE

*TOPPED WITH MIXED SALAD LEAVES, SERVED WITH*

*A SALAD GARNISH & TOASTED BREAD CROUTE*

FETA CHEESE BABY LEAF SALAD

*WITH BLACK OLIVES & PLUM TOMATOES*

*FINISHED WITH A BASIL & CRACKED BLACK PEPPER dressing*

PRAWNS MARIE ROSE

*SERVED ON A BREAD BASE, TOPPED WITH BABY LEAVES*

*& DRESSED WITH A SALAD GARNISH*

### MAIN COURSE CHOICES

PAN FRIED BREAST OF CHICKEN

*WITH A SMOKED CHEESE FILLING, WRAPPED IN BACON &*

*SERVED WITH A DELICATE TOMATO SAUCE*

HONEY & ROSEMARY ROASTED LEG OF LAMB

*SERVED WITH MINT SAUCE & GRAVY*

ROASTED TOPSIDE OF BEEF

*SERVED WITH A YORKSHIRE PUDDING & GRAVY*

GRIDDLED FILLET OF PORK

*FINISHED WITH A MUSHROOM & PARSLEY SAUCE*

PAN FRIED SALMON FILLET

*SERVED WITH A SHRIMP & CHIVE SAUCE & TOPPED*

*WITH A JULIENNE OF CRISPY LEEK*

ALL SERVED WITH SEASONAL VEGETABLES AND

A CHOICE OF THE FOLLOWING:

ROASTED & LEEK BOULANGERE POTATOES

SAUTE & NEW POTATOES

ROASTED & NEW POTATOES

## MENU 1

### DESSERT CHOICES

HOME MADE RASPBERRY PAVLOVA  
*FINISHED WITH A FINE RASPBERRY COULIS*

HOME MADE APPLE PIE  
*SERVED WITH ICE CREAM OR CUSTARD*

CHERRY PANCAKES  
*PANCAKES DRESSED WITH RED CHERRIES, IN A RICH  
CHERRY SAUCE & TOPPED WITH A QUENELLE  
OF VANILLA ICE CREAM*

HOME MADE PROFITEROLES  
*WITH A SWEETENED CREAM FILLING ON A MINT ANGLAISE  
SAUCE, FINISHED WITH CHOCOLATE*

POACHED PEAR IN RED WINE SYRUP  
*FINISHED WITH A FRUIT COULIS & A SCATTERING OF MIXED BERRIES*

OLD ENGLISH SHERRY TRIFLE  
*SERVED WITH A HOME MADE SHORTBREAD BISCUIT*



COFFEE AND MINTS

**MENU 2**  
**£29.00 PER PERSON**

**STARTER CHOICES**

**TWO SMOKED SALMON & CRAB PARCELS**  
*SERVED ON A BED OF SALAD LEAVES FINISHED WITH A SALAD GARNISH  
& A BASIL DRESSING*

**GOATS CHEESE SALAD**  
*MARINATED IN BLACK BLACK PEPPER & BASIL, LIGHTLY GRILLED ON A  
CRISPY BREAD CROSTINI & FINISHED WITH BABY LEAVES, ROASTED BABY TOMATOES  
& A BASIL DRESSING*

**SMOKED SALMON TARTARE**  
*STRIPS OF SMOKED SALMON, MIXED WITH DILL OIL & TOPPED WITH  
BABY LEAVES & SNIPPED CHIVES*

**MAIN COURSE CHOICES**

**CRISPY ROASTED DUCK BREAST**  
*SERVED WITH A REDCURRANT & RED WINE JUS*

**GRIDDLED 8-OZ RUMP STEAK**  
*COOKED MEDIUM, GARNISHED WITH ROASTED BABY TOMATOES &  
BUTTON MUSHROOMS, SERVED WITH A RED WINE JUS*

**PAN FRIED COD**  
*WRAPPED IN PARMA HAM, SERVED WITH A WHITE WINE & CHIVE  
SAUCE, SCATTED WITH BABY ONIONS & BUTTON MUSHROOMS*

**ALL SERVED WITH SEASONAL VEGETABLES AND  
A CHOICE OF THE FOLLOWING:**

**GRATIN & NEW POTATOES**  
**SAUTE & NEW POTATOES**  
**ROASTED & LEEK BOULANGERE POTATOES**

**DESSERT CHOICES**

**RICH CHOCOLATE & GRAND MARNIER MOUSSE**  
*SERVED WITH A CRISP BISCUIT, DRESSED WITH KUMQUARTS &  
WARM CHOCOLATE SAUCE*

**HOMEMADE CRÈME BRULÉE**  
*TOPPED WITH A SOFT VANILLA CREAM & CRISP SUGAR CRUST*

**HOME MADE LEMON MERINGUE PIE**  
*FINISHED WITH A RASPBERRY COULIS*

**COFFEE AND MINTS**

**MENU 3**

**£32.00 PER PERSON**

**STARTER**

SMOKED SALMON TARTARE  
*TOPPED WITH BABY LEAVES, FINISHED WITH A SALAD GARNISH & CHIVE OIL*

**MAIN COURSE**

GRIDDLED PRIME FILLET OF BEEF  
*TOPPED WITH CRISPY SHALLOTS & DRESSED WITH A LIGHT MADEIRA JUS*

SERVED WITH

ROSTI & SAUTÉ POTATOES  
AND SEASONAL VEGETABLES

**DESSERT**

HOME MADE GYPSY TART  
*SERVED WITH A QUENELLE OF VANILLA ICE CREAM &  
DRIZZLED WITH WARM CHOCOLATE SAUCE*

COFFEE & MINTS

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**VEGETARIAN MAIN COURSE OPTIONS**

THREE CHEESE, PASTA & BROCCOLI BAKE

VEGETABLE LASAGNE

CHILLI BEAN, CELERY & CORIANDER CASSEROLE  
*SERVED WITH A TIMBALE OF RICE*

TANDOORI VEGETABLE MASSALA

NUT ROAST SERVED WITH VEGETARIAN GRAVY

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.