



## RIVERS RESTAURANT

### NEW YEARS EVE PARTY NIGHT MENU TUESDAY 31<sup>ST</sup> DECEMBER 2019

DOORS OPEN – 7.00 PM  
DINNER SERVED – 7.30 PM

#### STARTERS

HOME MADE SCOTCH BROTH

Served with Bacon Croutons

OR

TRADITIONAL PRAWN COCKTAIL

#### MAIN COURSE

PAN FRIED CHICKEN FILLET

Filled with a Goats Cheese & Sun Dried Tomato Farcie

Served with a Rich Watercress Sauce

OR

POACHED SALMON FILLET

In a White Wine & Butter Sauce,

Dressed with Cucumber Olives & Capers and  
a Balsamic Drizzle

OR



ROAST VEGETABLE TARTAN

Served with a Tomato & Basil Sauce

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CRUSHED NEW POTATOES & SAUTE POTATOES  
SEASONAL VEGETABLES

#### DESSERTS

HOME MADE PROFITEROLES

Served with a Mint Anglaise & Warm Chocolate Sauce

OR

HOT CHOCOLATE SPONGE

Served with Vanilla Ice Cream & a warm Orange & Rum Coulis

OR

CHEESE & BISCUITS

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£45.00 PER PERSON – TICKET ONLY



SUITABLE FOR VEGETARIANS.

*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.*

