

## Buffet & Function Menus

The Rivers Restaurant  
River Valley Golf Course  
Oak Lane  
Upchurch  
Sittingbourne  
Kent  
ME9 7AY  
01634 378116



## Hot & Cold Finger Buffet

**£15.00 per person**

Selection of Cocktail Sandwiches

*Plus*

*Your Selection of Four*

*from the Following Menu Options:*

Honey & Herb Glazed Cocktail Sausages

Breaded Chicken

*with a Mayonnaise Dip*

Goujons of Sole

*with a Lemon Mayonnaise Dip*

Mini Sausage Rolls

Mini Onion Bhaji

*with a Raita Dip*

Garlic & Chive Mushrooms

Breaded Mozzarella Sticks

Mini Quiches

Mini Meat Pies

Assorted Croquettes

*Salmon, Mushroom, Cheese & Ham*

Tempura King Prawns

*with a Sweet Chilli Dip*

Mini Vegetable Samosas

Mini Vegetable Spring Rolls

*with a Sweet Chilli Dip*

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Selection of Mini Desserts

**£3.00 Per Person**

## Hot Fork Buffets

### Menu 1

**£23.00 Per Person**

Spicy Moroccan Lamb  
Fricasse of Seafood  
Penne Pasta with Avocado & Coriander in  
a Rich Tomato Sauce  
New Potatoes  
Pilaff Rice

2 x Seasonal Vegetables  
Bread Roll & Butter

Spotted Dick & Custard  
Or

Homemade Raspberry Pavlova finished  
with a Raspberry Coulis

### Menu 2

**£23.00 Per Person**

Beef Bourguignonne  
Seafood Lasagne  
Bulgar Wheat with Roasted Vegetables  
New Potatoes  
Pilaff Rice

2 x Seasonal Vegetables  
Bread Roll & Butter

Homemade Apple Pie & Custard  
Or

Profiteroles filled with Cream on a Mint Anglaise  
base & finished with Chocolate Sauce

## Cold Fork Buffets

### Menu 1

**£23.00 Per Person**

Roast Topside of Beef  
Poached Salmon Fillet  
Roast Leg of Pork  
New Potatoes

6 – 8 Salads

Bread Roll & Butter

Profiteroles served with Chocolate Sauce

Or

Spotted Dick & Custard

### Menu 2

**£23.00 Per Person**

Honey Baked Gammon Ham  
Smoked Trout Fillet  
Roast Turkey Breast  
New Potatoes

6 – 8 Salads

Bread Roll & Butter

Raspberry Pavlova with a Raspberry Coulis

Or

Bread & Butter Pudding served with Custard

### Menu 3

**£23.00 Per Person**

Roast Chicken Breast  
Smoked Salmon & Prawn Parcels  
Honey Baked Gammon Ham  
New Potatoes

6 – 8 Salads

Bread Roll & Butter

Individual Sherry Trifle

Or

Apple & Sultana Pie served with Custard

## Three Course Dinner Menu

£26.00 Per Person

*Please choose two options from each course to offer your guests*

### STARTERS

#### Homemade Soup

*Finished with Croutons*

#### Fanned Melon

*Sliced Fanned Melon, served with Kiwi & Orange Segments,  
& a fresh Raspberry Coulis*

#### Traditional Prawn Cocktail

*Topped with Mixed Salad Leaves, a Salad Garnish  
& a Toasted Bread Croute*

#### Duck & Orange Pate

*A Smooth Duck & Orange Pate, Served with a Rich redcurrant & Port Sauce,  
accompanied by toasted Bread Croutes & salad*

#### Goats Cheese

*Served on a Pesto Croute, with Cherry Tomatoes on the Vine,  
Finished with a Balsamic Dressing*

### MAIN COURSE

#### Pan fried Breast of Chicken

*With a Smoked Cheese Filling, Wrapped in Bacon &  
Served with a Delicate Tomato Sauce*

#### Roasted Leg of Lamb

*Served with a Rich red Wine & Redcurrant Jus*

#### Slow Cooked Pork Belly

*With Crispy Crackling & Black Pudding,  
Served with a Wholegrain Mustard Sauce*

#### Pan Fried Salmon Fillet

*Served with a Shrimp & Chive Sauce &  
A Julienne of Crispy Leek*

All Served with seasonal Vegetables and one of the following:

- 1) Roasted & Leek Boulangere Potatoes
- 2) Saute & Crushed New Potatoes
- 3) Roasted & Crushed New Potatoes

## VEGETARIAN MAIN COURSE OPTIONS

Vegetable Lasagne

Chilli Bean, Celery & Coriander Casserole

*Served with a Timbale of Rice*

Butternut Squash & Spinach Curry

*Served with a Timbale of Rice*

Nut Roast

*Served with Vegetarian Gravy*

## DESSERT CHOICES

**Home Made Raspberry Pavlova**

*Finished with a Fresh Raspberry Coulis*

**Home Made Apple Crumble**

*Served with Custard*

**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*

**Home Made Cherry Bakewell Tart**

*Served with a Quenelle of Vanilla Ice Cream*

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**Coffee & Mints**

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.

Prices Effective 01/06/2021