

# RIVERS RESTAURANT

01634 378116

## TRADITIONAL SUNDAY LUNCH

### STARTERS

  SAUTEED MUSHROOMS

*Sauteed Mushrooms in a Stilton & Garlic sauce  
Served with Garlic Bread & finished with a salad garnish*

 PRAWN COCKTAIL

*Prawns coated in a Marie Rose Sauce on a bread base, topped with a plume of mixed  
lettuce leaves & finished with a salad garnish*

  SOUP OF THE DAY

*A home made soup chosen by your chef, finished with croutons of bread*

### PATE & TOAST

*A smooth Duck & Orange Pate served with a rich redcurrant & Port sauce, accompanied  
with toasted bread croutes & salad*

  FANNED MELON

*A slice of fanned Melon with fresh Orange & Kiwi segments finished with a fine Raspberry Coulis*

### CHEFS STARTER OF THE DAY

*PLEASE ASK A MEMBER OF STAFF FOR TODAY'S CHEFS SPECIAL*

## MAIN COURSES

### Ⓜ ROAST TOPSIDE OF BEEF

*Prime slices of English Topside finished with a rich gravy & a traditional Yorkshire pudding*

### Ⓜ ROAST LEG OF LAMB

*Prime slices of lamb finished with a rich gravy & traditional Yorkshire pudding*

### Ⓜ ROAST BREAST OF TURKEY

*Slices of tender turkey breast dressed with a chipolata sausage wrapped in streaky bacon finished with a rich gravy & a traditional Yorkshire pudding*

### Ⓜ ROAST LEG OF PORK

*Slices of tender leg of pork topped with crispy crackling finished with a rich gravy & a traditional Yorkshire pudding*

### Ⓜ SALMON FILLET WITH A CHIVE SAUCE

*Pan fried salmon fillet with a white wine fish sauce finished with cream & snipped chives*  
**(£3.00 supplement)**

### Ⓜ PAN FRIED CHICKEN BREAST

*A succulent breast of chicken dressed with grilled mushrooms & tomato, finished with a rich gravy & a traditional Yorkshire pudding*  
**(£3.00 supplement)**

### Ⓜ GRILLED RIB EYE STEAK

*Prime Rib Eye Steak grilled to your liking, dressed with grilled mushrooms, half a tomato & French fries*  
**(£5.00 supplement)**

**Peppercorn Sauce - £2.50 Supplement**

**10 x Onion Rings - £2.50 Supplement**

 VEGETARIAN MAIN COURSES

VEGETABLE LASAGNE

MACARONI CHEESE

GOATS CHEESE, CRANBERRY & APRICOT NUT ROAST  
SERVED WITH VEGETARIAN GRAVY

  BUTTERNUT SQUASH & CHICKPEA CURRY

*ALL MAIN COURSES ARE SERVED WITH  
ROASTED & NEW POTATOES  
& SEASONAL VEGETABLES*

DESSERTS

  A SELECTION OF DESSERTS AVAILABLE  
FROM OUR DESSERT TROLLEY

OR

RIVERS CHEESE BOARD  
**(£3.50 supplement)**

COFFEE / TEA & MINTS



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## CHILDRENS MENU

### STARTERS

-  GARLIC BREAD
-   FANNED MELON
-   SOUP OF THE DAY
-  PRAWN COCKTAIL

### MAIN COURSES




-   ALL ROAST OPTIONS
-  4OZ CHEESE BURGER & CHIPS
- FISH FINGERS & CHIPS
- BREADED CHICKEN MINI FILLETS & CHIPS
-  MACARONI CHEESE

### DESSERTS

-   FROM OUR DESSERT TROLLEY



**£23.50 – ADULTS**  
**£10.50 – CHILDRENS**

-  GLUTEN FREE / GLUTEN FREE OPTIONS AVAILABLE
  -  SUITABLE FOR VEGETARIANS / VEGETARIAN OPTIONS AVAILABLE
  -  VEGAN FRIENDLY / VEGAN OPTION
- PLEASE ASK A MEMBER OF STAFF -

FOOD ALLERGY NOTICE: PLEASE NOTE THAT OUR DISHES MAY CONTAIN ONE OR MORE OF THE FOLLOWING ALLERGENS: CEREALS CONTAINING GLUTEN, PEANUTS, NUTS, FISH, SHELLFISH, MOLLUSCS, SESAME SEEDS, EGGS, MILK, SOYA, CELERY, CELERIAC, MUSTARD, SULPHAR DIOXIDE & SULPHATES. IF IN DOUBT, PLEASE ASK A MEMBER OF STAFF. ALL OUR FOOD IS PREPARED IN KITCHENS WHERE GLUTEN MAY BE PRESENT.

**Prices Effective from 01/01/2024**