

Buffet & Function Menus

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



 **GF Hot & Cold Finger Buffet**
£16.50 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

Macaroni Cheese Bites

with a Sweet Chilli Dip

Mini Sausage Rolls

Mini Onion Bhaji

with a Raita Dip

Cheese filled Jalapenos

Breaded Mozzarella Sticks

Sweet Potato Falafel Bites

Breaded Mushrooms

with a Garlic Mayonnaise Dip

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

 **GF Hot Fork Buffet**
£30.00 Per Person

Your Selection of Two from the following Options:

Beef Bourguignonne
Seafood Fricasse
Chicken Madras
Vegetable Lasagne
Vegetable Curry

New Potatoes
Pilaff Rice

2 x Seasonal Vegetables
Bread Roll & Butter

Your Selection of Two from the following Options:

Apple Crumble
Served with Custard or Ice Cream
Profiteroles
filled with Cream, finished with Chocolate Sauce
Bread & Butter Pudding
Served with Custard
Cheesecake
Served with Cream

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Coffee & Mints

  Cold Fork Buffet

£28.00 Per Person

Roast Topside of Beef
Poached Salmon Fillet
Honey Roasted Gammon Ham

New Potatoes
Selection of Salads
Bread Roll & Butter

Your Selection of Two from the following Options:

Apple Crumble
Served with Custard or Ice Cream
Profiteroles
filled with Cream, finished with Chocolate Sauce
Bread & Butter Pudding
Served with Custard
Cheesecake
Served with Cream

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Coffee & Mints

Three Course Dinner Menu

£32.00 Per Person

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


STARTERS

  **Homemade Soup**
Finished with Croutons

  **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
*Served with a Rich redcurrant & Port Sauce,
toasted Bread Croutes & Salad*

  **Breaded, Stuffed Mushroom**
*Stuffed with Stilton, Served with a Salad Garnish
and Garlic & Chive Dip*

 **Smoked Salmon, Prawn & Cream Cheese Parcel**
Served with a Salad Garnish

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MAIN COURSES

Ⓜ Breast of Chicken

*With a Chorizo & Sundried Tomato Parfait,
Served with a Watercress & Spinach Sauce*

Ⓜ Roasted Topside of Beef

*Served with a Traditional Yorkshire Pudding
& Rich Gravy*

Ⓜ Roasted Leg of Lamb

Served with a Rich Gravy

Ⓜ Slow Cooked Pork Belly

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

Ⓜ Pan Fried Cod Loin

*Topped with baby Spinach & Samphire,
Served with a Lemon & Thyme Sauce*

Ⓜ Ⓜ Butternut Squash & Spinach Curry

Served with a Timbale of Rice

Ⓜ Vegetable Lasagne

Ⓜ Goats Cheese, Cranberry & Apricot Nut Roast

Served with Vegetarian Gravy

Ⓜ Macaroni Cheese

Served with a Timbale of Rice

All Served with Potatoes and Seasonal Vegetables

DESSERTS


  **Home Made Raspberry Pavlova**
Finished with a Fresh Raspberry Coulis

  **Home Made Apple Crumble**
Served with Custard or Ice Cream

 **Home Made Profiteroles**
With a Sweetened Cream Filling, Finished with Chocolate

  **Poached Pear in Red Wine Syrup**
Finished with a Fruit Coulis & Mixed Berries

 **Home Made Cherry Bakewell Tart**
Served with a Quenelle of Vanilla Ice Cream

 **Individual Cheesecake**
(Your choice of Flavour)
Served with Cream

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Coffee & Mints

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 **SUITABLE FOR VEGETARIANS / VEGETARIAN OPTIONS AVAILABLE**
 **GLUTEN FREE / GLUTEN FREE OPTIONS AVAILABLE**

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 01/04/2024