

Buffet & Function Menus

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



GF V Hot & Cold Finger Buffet
£18.00 per person

Selection of Cocktail Sandwiches & Platters of Chips

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 Duck Spring Rolls

with a Hoisin Sauce

Cheese filled Jalapenos

Breaded Mozzarella Sticks

Breaded Brie Wedges

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

Mini Pizzas

with a Barbeque Dip

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Additional Buffet Items - £4.50 Per Person

Selection of Mini Desserts

£4.50 Per Person

  **Hot Fork Buffet**
£32.00 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**
£30.00 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

£35.00 Per Person

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

STARTERS

Y GF **Homemade Soup**
Finished with Croutons

Y GF **Fanned Melon**
*Served with Kiwi & Orange Segments,
& a fresh Raspberry Coulis*

GF **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*

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

GF **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 Garlic Bread & Chips

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 01/01/2025