Buffet & Function Menus

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



© V Hot & Cold Finger Buffet £20.00 per person

(Minimum Charge – 100 Guests)

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

Mini Sausage Rolls

Mini Duck Spring Rolls
with a Hoisin Sauce

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

Additional Buffet Items ~ £4.50 Per Person

Selection of Mini Desserts £4.50 Per Person

Three Course Dinner Menu £40.00 Per Person

Please choose two options from each course to offer your guests

STARTERS

V 🐨 🦁 Homemade Soup

Finished with Croutons

V @F GF Fanned Melon

Served with Kiwi & Orange Segments, & a fresh Raspberry Coulis

Homemade Pork & Sage Scotch Egg

Served with a Mustard & Garlic Mayonnaise, & a Salad Garnish

(IF) Traditional Prawn Cocktail

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

V Deep Fried Breaded Brie

Served with Cranberry Sauce, & a Salad Garnish

V Goats Cheese & Pesto Crostini

Served with Roasted Vine Tomatoes, Baby Leaf Salad & a Balsamic Glaze

Duck & Orange Pate

Served with a rich Redcurrant & Port Sauce, toasted Bread Croutes & Salad

V @ 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

MAIN COURSES

© Breaded Chicken Breast

Filled with a Chorizo & Sundried Tomato Partait, Served with a Watercress & Spinach Sauce

® Roasted Topside of Beef

Served with a traditional Yorkshire Pudding & Rich Gravy

® Braised Lamb Shank

Served with a rich Red Wine & Redcurrant Jus

@Pork Tenderloin

In a Mushroom Duxelles, wrapped in Smoked Bacon & Savoy Cabbage, Served with a Wild Garlic & Mustard Cream Sauce

Steak & Ale Pot Pie

Tender Beef cooked in a rich Ale & Aromatic Gravy, Topped with a Golden Puff Pastry Crust

® Poached Salmon Fillet

Garnished with Crispy Samphire, Served with a Lemon & Cream Sauce, split with Parsley & Dill Oil

v 🐨 👨 Butternut Squash & Spinach Curry

Served with a Timbale of Rice

V Vegetable Lasagne

V Goats Cheese, Kale & Apricot Nut Roast
Served with Vegetarian Gravy

Mushroom, Spinach & White Truffle Oil Suet Pudding Served with Vegetarian Gravy

All Served with Potatoes and Seasonal Vegetables

DESSERTS

V Home Made Banana, Baileys & Chocolate Bread Pudding

Served with Custard

M Home Made Apple Tarte Tatin

Served with Caramel Sauce & Vanilla Ice Cream

V @ Home Made Raspberry Pavlova

Finished with a Fresh Raspberry Coulis

V @ Union Wade Apple & Blackcurrant Crumble

Served with Custard

∀ Home Made Profiteroles

With a Sweetened Cream Filling, Finished with Chocolate

V @ Poached Pear in Red Wine Syrup

Finished with a Fruit Coulis & Mixed Berries

V Home Made Pistachio & Black Cherry Bakewell Tart

Served with a Quenelle of Raspberry Sorbet

V 6 Individual Cheesecake

(Your choice of Flavour) Served with Cream

Coffee & Mints

V SUITABLE FOR VEGETARIANS / VEGETARIAN OPTIONS AVAILABLE

© GLUTEN FREE / GLUTEN FREE OPTIONS AVAILABLE

SUITABLE FOR VEGANS / VEGAN 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.