

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



SWEET POTATO, CHICKPEA & SPINACH CURRY



CAULIFLOWER, GREEN BEAN & MANGE TOUT PENANG 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







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

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**£26.50 – ADULTS**

**£15.00 – 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 01/12/2025**