

The Riverside Inn Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR DECEMBER 2019



STARTERS

- MUSHROOM AND WALNUT SOUP *Gf* £ 4.45
A cream of mushroom soup finished with a scattering of toasted walnuts
- SALMON & CAPER TERRINE *Gf* £ 5.95
Served on a bed of leaves with a horseradish and chive cream
- BLACK PUDDING AND APPLE FRITTERS £ 4.85
Coated in bread crumb and served on a dressed salad
- MELON BALL COCKTAIL *Gf* £4.70
Gallia, Honeydew & Canterlope melon balls in a mulled wine syrup
- MUSHROOM PASTA £ 4.75
Fresh mushrooms in a white wine and cream sauce, on penne pasta
- PLUM & SLOE GIN SORBET *Gf* £ 3.55
A fruity water ice

MAIN COURSES

All our main courses are served with a selection of fresh vegetables and home-made chips.

- PLAICE FILLET *Gf* £ 11.65
Roasted and served with a lemon, chive and caper butter
- SIRLOIN STEAK *Gf* £ 17.45
Grilled to your liking and served with tomato and mushrooms
- ROAST TURKEY £ 10.95
Roast turkey breast with bacon, chipolata sausage, bread sauce, stuffing and gravy
- BARBARY DUCK BREAST *Gf* £ 12.95
Oven baked duck breast served with a port and cranberry sauce
- CHICKEN BREAST *Gf* £ 10.65
Grilled chicken breast, on a fricassee of peas, bacon and butterbeans with a white wine sauce
- VEGETABLE MOUSSAKA 🍷 £ 10.85
A scrumptious version of a Greek classic based on aubergines, tomatoes and cheese

PUDDINGS

- CHOCOLATE TORTE £ 4.25
A rich torte on a base of amoretto biscuits served with a jug of fresh cream
- RASPBERRY BRULEE *Gf* £ 3.95
A nice twist on an old favourite
- AUNTIE PATRICIA'S CHRISTMAS PUDDING £ 4.55
Made to a traditional fruity recipe from Peter's aunt, served with rum butter
- WHISKY AND HONEYCOMB ICE CREAM *Gf (without the wafer)* £ 3.55
Home-made and served with a fan wafer
- BAKED ALASKA £ 4.65
A light Genoese sponge with jam, home-made vanilla ice cream smothered in meringue then baked in the oven
- CHEESE BOARD AND BISCUITS PER PERSON £ 5.95
Mature Cheddar, Somerset Brie, Shropshire Blue and a pot of home-made chutney
Why not have a glass of Port to accompany your cheese?
Gf = Gluten Free

We **DO NOT** add service charge, unless your party numbers twelve or over then 10% will be added to your bill.
Tips are pooled and then split equally between all staff working on that shift.

Due to the nature of our till system we are unable to split bills between individuals on one table.

All prices are inclusive of 20% V.A.T. 822 4920 42

Head Chef: Stewart Crout