

RIVERSIDE  
CATERING

**Canapes**

5 Canapés £19.00 + VAT | 3 Canapés £11.40+vat  
Additional Canapés £3.50 + VAT each  
5 Canapés & 3 x Bowl Food £39.50 + VAT per head

Mini Chicken Skewers with Satay Sauce

Honey Glazed Mini Pork Sausages

Mini Beef Burgers

Mini Blinis with Smoked Salmon and Crème Fraiche

Thai Fish Cakes with Dipping Sauce

Mini Yorkshire Puddings with Rare Beef and Horseradish Cream

Smoked Trout Tartlets with Cream Cheese and Lemon Dill

Chorizo Cheese Croquettes

Mushroom Arancini (VE)

Tomato Basil and Artichoke Crostini (V)

Beetroot and Chai Seed Falafel with Tahini Dipping Sauce (VE)

Sweet Potato, Mango and Chutney Fritters (V/VE)

**Sweet Canapes**

Mini Chocolate Brownies | Mini Macaroons | Mini Raspberry  
Cheesecake | Mini Lemon Tarts

*Vegan, Gluten-Free Options on Request*

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**Bowl Food**

3 Bowls £20.00+VAT | 1 Bowl £6.75+VAT

Chicken Penang with Sticky Rice

Mini Fish and Chips served with Pea Puree

Smokey Pulled Pork, with Crunchy Slaw

Beef Bourguignon with Creamy Mash

Peri Peri Chicken with Black Bean Salsa and Sour Cream

Tomato Burrata Salad with Fresh Basil (V)

Avocado and Mango Salad with Soy and Lime Dressing (V/VE)

Watermelon Feta and Pomegranate Salad (V/VE)

Pasta with Chargrilled Vegetables and Rocket Pesto (V/VE)

Wild Mushroom Risotto with Truffle Oil (V)

*Vegan, Gluten-Free Options on Request*

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**Spring / Summer**

2 Courses £51.00 + VAT per head | 3 Courses £65.50 + VAT per head

**Starters**

Smoked Salmon, Cucumber and Avocado Stack

Quail, Asparagus and Parma Ham Salad with roasted red pepper oil

Prawn Cocktail

Wild Mushroom and Gorgonzola Gnocchi (V)

Polenta with Pesto and Chargrilled Vegetables (V/VE)

**Mains**

Baked Cod with Asparagus, New Baby Potatoes and Cherry Tomatoes

Spring Lamb with Dauphinoise Potatoes and Spring Vegetables

Slow Cooked Beef Cheek in Red Wine with Parmesan Mash and French  
Green Beans

Italian Chicken with Baby New Potatoes and Summer Greens

Halloumi with Cherry Tomato and Smashed Olive Salad (V)

Butternut Squash and Sage Risotto (V/VE)

**Desserts**

Mixed Berry Cheesecake | Elderflower & Lemon Posset with Shortbread

Summer Berry Pavlova | Salted Caramel Tart with Sliced Apple

Chocolate Brownie with Berries

Fruit platter | Cheese Selection (£4 + VAT supplement)

*Vegan, Gluten-Free Options on Request*

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**Autumn / Winter Menu**

2 Courses £51 + VAT per head    3 Courses £65.50 + VAT per head

**Starters**

Spiced Duck with Asian Vegetables

Duck and Orange Parfait served with Chutney and Crostini

Salmon & Smoked Haddock Fish Cake with Homemade Tartare Sauce

Chargrilled Artichoke, Quails Egg, Asparagus, Parma Ham Salad (also V)

Polenta with Pesto and Chargrilled Vegetables (V)

**Mains**

Grilled Salmon with Tender Stem Broccoli and Sweet Potato Mash

White Wine, Mushroom and Tarragon Chicken with Crushed New Potatoes  
and French Green Beans

Slow Cooked Beef Cheek with Creamy Truffle Mash and Seasonal  
Vegetables

Roasted Rump Lamb with Dauphinoise Potatoes and Seasonal Vegetables

Vegan Wellington with New Baby Potatoes and Seasonal Vegetables (VE)

Thai Spinach, Aubergine and Chickpea Curry with Thai Rice (V/VE)

Mushroom Risotto with Truffle Oil (V/VE)

**Desserts**

Warm Chocolate and Cranberry Brownie | Tiramisu

Cinnamon and Apple Tart with Vanilla Ice-Cream | Winter Fruit Crumble

Fruit platter | Cheese Selection (£4 + VAT supplement)

*Vegan, Gluten-Free Options on Request*

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**Afternoon Tea**

£25+VAT per person

Mini Homemade Sausage Rolls with Pork and Fennel

Mini Sausage Rolls with Goats Cheese, Chickpeas and Red Pepper (V)

Mini Quiche with Feta, Smoked Salmon and Dill

Mini Quiche with Mediterranean Vegetables (V)

**Finger Sandwiches**

*Please select 6 options*

Chicken with Lemon and Tarragon

Rare Roast Beef with Horseradish and Watercress

Smoked Salmon with Dill Cream Cheese

Ham and Cheese

Cucumber and Cream Cheese (V)

Egg Mayonnaise and Cress (V)

Cheese and Pickle (V)

Humus and Grilled Vegetables (V)

**Sweet**

*Please select 3 options*

Chocolate Brownies | Lemon and Raspberry Tart | Mini Macaroons

Mini Carrot Cake | Mini Scones with Jam and Cream

Tea and Coffee Selection

*Vegan, Gluten-Free Options on Request*

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**Sharing Platter**

£51.00+VAT per head

Additional side £6.00+VAT | Additional Main £11.00+VAT

*Please choose 3 sides and 2 mains*

**SIDES**

Antipasti: Cured Meats, Olives, Crostini and Sun-Dried Tomatoes

Cheese Board with Chutney, Grapes and Figs (V)

Padron Peppers (V)

Heritage Tomato and Mozzarella Salad (V)

Watermelon and Feta Salad (V)

Goats Cheese, Beetroot and Pomegranate Salad (V)

Edamame Bean, Sugar Snap Pea and Spring Onion Salad (VE)

Vegan Chickpea, Roasted Red Pepper and Spinach Roll (VE)

Butternut Squash and Goats Cheese Empanadas (V)

Mushroom Arancini Balls (VE)

Beetroot and Chai Seed Falafel (VE)

Hot Flatbreads and Humous (VE)

Lemon Scented Cous Cous (VE)

*Vegan, Gluten-Free Options on Request*

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**MEAT/FISH/VEGAN**

Peri Peri Chicken with Sour Cream

Pan Fried Chicken Thighs Marinated in White Wine and Garlic

Harris, and Mint Lamb Skewers

Slow Roasted Spiced Moroccan Lamb Shoulder

Grilled Salmon

Mini Fishcakes with mango and Avocado Salsa

Grilled Halloumi (VE)

Aubergine Chickpea and Sweet Potato Tagine (VE)

**DESSERT**

Summer Fruit Pavlova | Mini Brownies | Fresh Melon

*Vegan, Gluten-Free Options on Request*

RIVERSIDE  
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**Barbecue Menu**

£48+VAT Per Person

2 Courses £45 + VAT per head 3 Mains, 3 Salads & Dessert

Additional Main £5 + VAT per person

**MAINS**

Prime Beef Burger

Honey Glazed Cumberland Sausage

Cajun Chicken Fillet

New York Style Jumbo Hot Dogs

Korean Chicken Skewers

Mini Fishcakes with Mango and Avocado Salsa

Halloumi Burger (V)

Black Bean & Sweet Potato Burger (V/VE)

**SALADS**

Crispy Green Leaf Salad (V)

Cooked Beetroot, Goats Cheese, and Pomegranate Salad (V)

Tomato, Avocado, and Black Olive Salad (V)

Roasted Mediterranean Vegetable & Cous Cous Salad (V)

**DESSERTS**

Mini Tubs of Ice Cream | Eton Mess | Fruit Platter

*Vegan, Gluten-Free Options on Request*



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**Evening Snacks**

£6.75+VAT per item per person

Bacon Baps

Sausage Rolls (Vegan, Vegetarian on request)

Fish and Chip Cones

Pulled Pork Wraps

Cheese Toasties (V)

Macaroni and Cheese (V)

Goats Cheese, Spinach and Butternut Squash Quesadilla (V)

*Vegan, Gluten-Free Options on Request*

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**Working Lunch**

£25+VAT Per Person

Finger and Wrap Sandwich Selection

Homemade Sausage Rolls (V/VE)

Butternut Squash, Roasted Pepper and Chickpea Roll (VE)

Mini Quiche with Feta, Smoked Salmon and Dill

Mini Quiche with Mediterranean Vegetables (V)

Homemade Chips

**SALADS**

Roasted Vegetables, Cous Cous and Mint Salad (VE)

Rocket, Beetroot, Goats Cheese and Pomegranate Salad (V)

**DESSERT**

*Please select 3 options*

Chocolate Brownies | Lemon and Raspberry Tart | Mini Macarons

Mini Carrot Cake

*Vegan, Gluten-Free Options on Request*

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**Breakfast Menu**

Tea and Coffee Selection - £2.50+VAT

Pastries - £3.00+VAT

Bacon/Egg Baps - £4.50+VAT

Granola Pots - £4.50+VAT

Fruit Platter - £5.00+VAT

*Vegan, Gluten-Free Options on Request*

RIVERSIDE  
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**Christmas Festive Menu**

2 Courses £51 + VAT per head | 3 Courses £65.50 + VAT per head

**STARTERS**

Parma Ham Fig and Stilton Salad

Smoked Salmon and Roasted Beetroot served on Rye Bread with Horseradish  
Crème Fraiche

Prawn Cocktail

Duck and Orange Pâté served with Crostini and Chutney

Wild Mushroom and Gorgonzola Gnocchi (V)

Polenta with Pesto and Chargrilled Vegetables (V/VE)

**MAIN COURSE**

Beef Bourguignon with Creamy Mash and Seasonal Vegetables

Roast Turkey with Apricot Stuffing and Seasonal Vegetables with Cranberry  
Sauce

Salmon En Croute with Baby New Potatoes and Seasonal Vegetables

Vegan Wellington served with New Baby Potatoes and Seasonal Vegetables  
(V/VE)

**DESSERTS**

Sticky Toffee Pudding

Christmas Pudding with Brandy Cream

Winter Fruit Crumble (V/VE/GF)

Tiramisu

Fruit Platter | Cheese Selection (£4 + VAT supplement)

*Vegan, Gluten-Free Options on Request*