

Riverside Room Restaurant

Sample Menu

We are delighted you have chosen to dine at the Riverside. Our executive chef, John Whelan, has created a simply delightful menu for you; using only fresh ingredients whilst having a healthy respect for the integrity of the dish creation. Should your preference be for plainly cooked food, please do not hesitate to ask. To the best of our knowledge none of our dishes contain genetically modified ingredients.

Please inform us of any allergies to food, especially nuts.

Three Courses

Forty Five Pounds inc. V.A.T

James Lamb
Hotel Manager

John Whelan
Head Chef

To Start

*Char Grilled Flake of Smoked Salmon,
Pickled Cucumber, Tomato & Paper Dressing*



*Sun Blushed Tomato &
Smoked Aubergine Risotto*



*Grilled Pepe and Emmental on Brioche
Caramelised Peppers and Cardamom Dressing*



*Smoked Chicken & Thyme
Cream Cheese Terrine,
Homemade Piccalilli*



*Shellfish & Pasta Broth,
Crab & Cous Cous Proquette*

Main Courses

*Roast Local Pork Fillet,
Apple & Prune Sausage
and Cheddar Mash*



*Trio of Local Lamb:
Cutlet, Fillet and Confit Spring Roll*



*Pan fried Derbyshire Fillet Steak
Rösti Potato and Girolles*



*Baked Wild Mushroom Parcel,
Carrot Jus*



*Pan Fried North Atlantic Halibut
Crayfish & Potato Chowder*

puddings

*iced Dark Chocolate Terrine,
Passion Fruit Ripple Ice Cream*



*Trio of Rhubarb:
Crumble, Brûlée, Ice Cream*



*Warm Plum Compote, Almond Frangipane,
Vanilla Ice Cream*



*Vanilla Cheesecake, Pear Compote,
Lime & Ginger Ice Cream*



Savoury

*Warm Stilton and Apple Crumble,
Crème Fraîche*

Pudding Wine

<i>Chateau La Fleur d'Or, Sauternes</i>	2003
£29.50 (1/2 Btl)	£4.95 Glass (50ml)
<i>Orange Muscat and Flora</i>	2000
£22.00 (1/2 Btl)	£4.25 Glass (50ml)
<i>Mescum Muscat, Yalumba, Rutherglen, Australia</i>	N.V.
£27.50 (1/2 Btl)	£4.20 Glass (50ml)

Cheese

(£7.50 as an extra course)

Cropwell Bishop Stilton

Creamy textured pasteurised cow's milk cheese, matured for 10 weeks, one of the best.

Reblochon

Soft rind washed cheese, made with cow's milk from the second milking of the day.

Reblochon has a nutty taste that remains in mouth after its soft and uniform centre.

Ribblesdale Goats Cheese

Modern vegetarian cheese created in 1982 by Jain and Christine Hill, with a suggestion of chicory, almonds and wild herbs from the misty Yorkshire hills

Allerdale

Handmade at Thornby Dairy near Carlisle, hard pressed, unpasteurised goats cheese which is cloth bound..

Cornish Yarg

A moist cheese from Cornwall with a fresh, creamy taste and a quality all of its own - derived from the hand-applied covering of nettles.

Mull of Kintyre Cheddar

Pasteurised Cheddar cheese wrapped in Black Wax

Hot Pudding Cocktails

£6.50

Homemade Hot Chocolate with a Choice of Liqueur

Topped with Whipped Double Cream;

Amaretto, Crème de Banan, Crème de Cacao, Cointreau,

Brandy, Calvados, Drambuie, Tia Maria

Coffee

Java Blahman; Single estate Indonesian coffee.

Strong, dark and very rich, typical of the exceptional coffee from this part of the world.

Kenya Costa

The acidity of the AA Regal Kenya is balanced with the full body and rich aftertaste of this Costa Rican Tarrazu.

La Laguna; Single estate Costa Rican coffee.

Grown by Jose La Laguna's family for the last 100 years, this is clearly a case of practice makes perfect.

Djinnna; Single estate Ethiopian coffee.

From the homeland of the Arabica bean, this coffee has sulphur overtones but with a well balanced flavour.

Huehuetanango; Single estate Guatemalan coffee.

The jewel in the crown of Guatemalan coffee, this medium strength bean has a fresh and cleansing flavour.

Santa Maria; Single estate Columbian coffee.

Single estate supreme is well balanced with just the right amount of acidity, Delicious!

Riverside House Pecan and Vanilla Blend.

Roasted pecan's with fresh vanilla pods in a dark Italian roast coffee (made in house)

Espresso.

Single shot of dark roasted beans, the perfect way to finish a meal.

Cappuccino.

Double Espresso shot with steamed milk and froth.

Latte.

Single Espresso shot with lots of steamed milk.

Café Noire.

Half strength Espresso.

Liqueur Coffee.

Strong Java coffee with your favourite liqueur and whipped double cream. (£5.50)