

# Riverside Room Restaurant

## SAMPLE MENU

We are delighted that you have chosen to dine at The Riverside.

Our Executive Chef, John Whelan has created a simply delightful menu for you, using only the freshest of ingredients with a healthy respect for the integrity of the dish creation and to the best of our knowledge none of our ingredients are genetically modified

If you prefer plainly cooked food please do not hesitate to ask and please inform us if you suffer from any food allergies.

**Dinner is £48.95 inclusive of VAT**

**Canapés, Appetiser, Starter, Main Course, Pre Dessert, Dessert  
and Coffee with Petit Fours**

RIVERSIDE HOUSE HOTEL

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# To Start

**Confit Pork & Truffle Gouda Terrine**

**with Homemade Piccalilli**

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**Smoked Haddock Arancini**

**Smokey Tomato Relish**

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**Pea and Mature Cheddar Risotto, Herb Salad**

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**Char-grilled Cured Salmon pave**

**Cucumber & Dill Mayonnaise**

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**Pickled Pear & Goat Cheese, Mustard Leeks**

**Pea & Mint Dressing**

# **Main Course**

**Honey & Pepper Breast of Duck**

**Confit Potato, Root Vegetables**

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**Wild Mushroom Crusted Chicken Breast**

**Ratatouille**

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**Pan Fried Derbyshire Fillet Steak,**

**Dauphinoise Potatoes**

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**Spiced Vegetable and Paneer Pastry**

**Sauté Potatoes**

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**Grilled English Lemon Sole**

**Pea Crushed Potatoes, Smoked Salmon Sauce**

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# **Puddings**

**Warm Almond and Cherry Tart,**

**Vanilla Ice Cream**

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**Coconut and Passion Fruit Panna Cotta**

**Chocolate Sorbet**

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**Blackberry Crème Brûlée**

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**Iced Dark Chocolate Terrine**

**Ice Cream**

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# **Savoury**

**Brioche topped with D'Agen Prunes and**

**Grilled Irish Stout Cheese**

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# **Cheese**

**Cheese as an extra course £7.95**

## **Cropwell Bishop Stilton**

Creamy textured pasteurised cow milk cheese

Matured for ten weeks

## **Cote Hill Yellow**

High quality unpasteurised milk, rich in butterfat and protein, a continental style of cheese, matured over twelve weeks giving a delicious soft aromatic flavour

## **Isle of Mull Cheddar**

Hard cow's milk, from predominantly Friesian cows with the odd Ayrshire and Jersey and recently brown Swiss cows have been added

## **Cornish Yarg**

Light and distinctive fruity tastes with a clean sweet finish bite. Recognisable by its beautiful patterned rind, made by wrapping the cheese in nettle leaves.

The name Yarg is a reversal of Gray – the original maker's surname

# Coffee

**Java Blahwan** Single estate Indonesian coffee; strong, dark and very rich and 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 the Costa Rican Tarrazu.

**La Laguna** Single estate Costa Rican coffee, grown by Jose La Laguna's family for the last 100 years, a good case of practise makes perfect.

**Djimna** Single estate Ethiopian coffee from the homeland of the Arabica bean with sulphur overtones and a well balanced flavour.

**Huehuetanango** Single estate Guatemalan coffee, the jewel in the crown of Guatemalan coffee, medium strength bean with a fresh and cleansing flavour.

**Santa Maria** Single estate Columbian coffee, supreme and well balanced with just the right amount of acidity.

**Riverside House Hazelnut and Vanilla Blend** John roasts hazelnuts, grinds coffee beans and blends them with fresh vanilla pods – really delicious!

**Espresso** Single shot of dark roasted beans

**Cappuccino** Double espresso with steamed milk and froth

**Latte** Single espresso with lots of steamed milk

**Café Noir** half strength espresso

**Liqueur Coffee** Java Blahwan and your favourite liqueur topped with fresh cold cream £8.50 extra.