



It's your special day.

Spend it at a special venue.

Riverside House Hotel is run by the team behind the award-winning Rafters Restaurant, Sheffield. Nestled in the picturesque village of Ashford-in-the-water, Riverside House has its own private grounds on the banks of the River Wye it has everything you could want for your perfect day.

SMALLER WEDDINGS

Our private dining room overlooking the gardens and river is an intimate setting perfect for 6-12 guests. The room is yours for the whole day, so you won't feel rushed.

Private dining room hire - £1,000

EXCLUSIVE USE

Our exclusive use package gives you and your guests use of the hotel and grounds from 12.00 noon on the day of your wedding and includes all 14 double bedrooms and a private breakfast the following day for up to 28.

Exclusive use hire - £8,500



Rafters

at Riverside House



SPRING MENUS - MARCH-MAY
£65 per person

OUR BREAD & HENDOS BUTTER

TO START - *please choose one option*

RAW HAND DIVED ORKNEY SCALLOP
avocado, ponzu & garden herbs
(£8 Supplement)

TERRINE OF PACKINGTON CHICKEN
tarragon, pickled mushrooms & crispy skin

BBQ ENGLISH ASPARAGUS
burnt lemon, hollandaise & brioche

RIVERSIDE GIN CURED SALMON
lovage emulsion, garden herbs & pink grapefruit

TO FOLLOW- *please choose one*

BEEF WELLINGTON
pommes puree, beef fat carrot & red wine sauce
(£15 supplement)

WILD SEA BASS
leeks, confit potatoes & champagne sauce

YUKON GOLD POTATO GNOCCHI
English asparagus, confit egg yolk & Yorkshire pecorino

PACKINGTON FREE RANGE CHICKEN
broccoli, black garlic & 72 month parmesan

TO FINISH - *please choose one*

DUCK EGG CUSTARD
Yorkshire rhubarb & gingerbread

BULLION CHOCOLATE
Sheffield honeycomb & white chocolate sorbet
(£5 Supplement)

AMALFI LEMON POSSET
Earl Grey tea & sesame

OPTIONAL EXTRAS

RIVERSIDE CHEESEBOARD
£16pp

PRE DESSERT
£4pp

TEA/COFFEE & PETIT FOUR
£5pp



Rafters

at Riverside House



SUMMER MENUS – JUNE-AUGUST

£65 per person

OUR BREAD & HENDOS BUTTER

TO START – *please choose one option*

BBQ SCOTTISH LOBSTER

chicken emulsion & rosehip

(£10 Supplement)

TERRINE OF PACKINGTON CHICKEN

“Caesar Salad”

ISLE OF WIGHT TOMATOES

lovage pesto & elderflower

RIVERSIDE GIN CURED SALMON

lovage emulsion, garden herbs & pink grapefruit

TO FOLLOW – *please choose one*

BEEF WELLINGTON

pommes puree, beef fat carrot & red wine sauce

(£15 supplement)

ISLE OF GIGHA HALIBUT

French style peas & confit new potatoes

RED ONION TART TARTIN

whipped goats cheese & courgette

PACKINGTON FREE RANGE CHICKEN

broccoli, black garlic & 72 month parmesan

TO FINISH – *please choose one*

ENGLISH STRAWBERRIES

lemon verbena & white chocolate

BULLION CHOCOLATE TART

raspberry & honeycomb

(£5 Supplement)

AMALFI LEMON POSSET

Earl Grey tea & sesame

OPTIONAL EXTRAS

RIVERSIDE CHEESEBOARD

£16pp

PRE DESSERT

£4pp

TEA/COFFEE & PETIT FOUR

£5pp



Rafters

at Riverside
House

AUTUMN MENUS - SEPTEMBER - NOVEMBER
£65 per person

OUR BREAD & HENDOS BUTTER

TO START - *please choose one option*

HAND DIVED SCALLOP

caramelized fennel

(£8 Supplement)

72 HOUR PORK BELLY

apple & kohlrabi

SALT BAKED CELERIAC

nasturtium pesto & brown butter

RIVERSIDE GIN CURED SALMON

lovage emulsion, garden herbs & pink grapefruit

TO FOLLOW- *please choose one*

BEEF WELLINGTON

pommes puree, beef fat carrot & red wine sauce

(£15 supplement)

ISLE OF GIGHA HALIBUT

leeks & smoked mussel chowder

BUTTERNUT SQUASH WELLINGTON

creamed spinach & autumn truffle

PACKINGTON FREE RANGE CHICKEN

broccoli, black garlic & 72 month parmesan

TO FINISH - *please choose one*

VANILLA CUSTARD

Bramley apple & blackberry

WARM BULLION CHOCOLATE TART

peanut butter ice cream

(£5 Supplement)

PASSION FRUIT POSSET

coconut & lychee

OPTIONAL EXTRAS

RIVERSIDE CHEESEBOARD

£16pp

PRE DESSERT

£4pp

TEA/COFFEE & PETIT FOUR

£5pp



Rafters

at Riverside
House

WINTER MENUS - DECEMBER-FEBRUARY

£65 per person

OUR BREAD & HENDOS BUTTER

TO START - *please choose one option*

WILD VENISON TARTARE

juniper, mushroom & soy

(£5 Supplement)

HAND DIVED SCALLOP

caramelized fennel

(£8 Supplement)

RIVERSIDE GIN CURED SALMON

lovage emulsion, garden herbs & pink grapefruit

PUMPKIN VELOUTE

Lancashire bomb custard & gougere

TO FOLLOW- *please choose one*

BEEF WELLINGTON

pommes puree, beef fat carrot & red wine sauce

(£15 supplement)

ISLE OF GIGHA HALIBUT

Ibérico ham, St Austell Bay mussel & chive

YUKON GOLD POTATO GNOCCHI

foraged mushrooms, cured egg yolk & truffle

PACKINGTON FREE RANGE CHICKEN

broccoli, black garlic & 72 month parmesan

TO FINISH - *please choose one*

LEMON TART

preserved blackcurrants

BULLION CHOCOLATE

cherry & pistachio

(£5 Supplement)

VANILLA BRULEE

blackberry, apple & doughnuts

OPTIONAL EXTRAS

RIVERSIDE CHEESEBOARD

£16pp

PRE DESSERT

£4pp

TEA/COFFEE & PETIT FOUR

£5pp



CANAPES & DRINKS MENUS

CANAPES

2 Canapes - £6

3 Canapes - £9

5 Canapes - £15

HAM HACK TERRINE
piccalilli gel

CRISPY QUAILS EGG
truffles mayonnaise

CHICKEN LIVER PARFAIT "CORNETTO"
riverside chutney

WHITBY CRAB CAKES
mango salsa

PEAKLAND BLUE CHEESE TART
red onion jam

DRINKS MENU

GUSBOURNE ENGLISH SPARKLING
£12.50 per person

GUSBOURNE SPARKLING ROSE
£15 per person

PAIRED WINES FOR YOUR CHOSEN MENU
from £30 per person

COCKTAILS

£10 per person

- Mojito

- Strawberry Daiquiri

- Elderflower Collins



EVENING MENUS

Buffet

£25 per person

Our bread & Hendo's Butter
Potted Salmon - Dill Mayonnaise
Riverside Sausage Roll
House Pickled Onions
Truffle Potato Salad
Couscous Salad
Quicks Mature Cheddar
Cropwell Bishop Stilton
Homemade Crackers
Rafters Garden Chutney
Rafters Recipe Piccalilli

Pulled Pork Sandwiches with fries & coleslaw

£12.50 per person