

riverstation

Christmas menu 2009

£ 29.50 for 3 courses

£ 24.00 for 2 courses

Jerusalem artichoke soup with truffle oil + toasted hazelnuts

riverstation fish soup with rouille + croûton

Venison, sour cherry + pistachio terrine, red onion jam + pickles

Roast butternut squash salad, with rocket + mustard fruits

Gravadlax of organic salmon, pickled cucumber, mustard+ dill sauce

Deep-fried pheasant, orange + cranberry parcel, lentils + Madeira*

**Please be aware that pheasant is a wild bird therefore traces of shot may be found*

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Slow-cooked English pork belly, savoy cabbage, apple compote + cider jus

Roast pollock fillet, warm shell fish salsa with tomato + broad beans

Confit duck leg with spiced red cabbage + chestnuts, rosemary jus

Fillet of sea-bass, wilted spinach, fennel cream sauce with star anise

Wild mushroom + tarragon pithivier, potato, green bean + walnut salad

Char-grilled, dry aged Scotch sirloin steak, maître d'hôtel butter + chips **(£2.50 suppl.)**

Meat main courses, other than steak, will be served with potato gratin 'dauphinoise'

Both fish main courses will be served with crushed herb potatoes

Steak + Pithivier will be served with the accompaniments as described

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Chocolate + orange terrine, cardamom syrup + crème fraîche

Warm sticky toffee pudding, clotted cream + butterscotch sauce

Blueberry + almond tart with vanilla crème anglaise

Mulled wine poached pear, bay leaf ice-cream + sablé biscuit

Pistachio panna cotta with raspberry sauce + hazelnut biscotti

British cheeses with 'Bath Fine Cheese' biscuits + **riverstation** chutney

(£2.00 suppl)

Please notify staff of allergies or dietary requirements. The kitchen will do its utmost to cater for your needs. Fish supplies can become erratic over the Christmas period. We reserve the right to make appropriate substitutes to fish dishes should the need arise, in which event the style of the dish will remain the same.

please note we do NOT accept AMEX. A 10% service charge will be added to groups of 8 or more