



Bingham
RIVERHOUSE

BINGHAM RIVERHOUSE
CHRISTMAS GATHERINGS | GROUP MENU

TO SIP

SANTA HAT

*Monkey shoulder whisky, Drambuie, cranberry juice,
simple syrup, foamer, garnished with fresh cranberry*

BREAD

BIERBROOD

*Whipped Brue Velley organic butter,
Wessex Mill flour; Gilt & Flint IPA*

TO START

WIMBLEDON ROOFTOP FARM MUSHROOM SOUP (V)

Truffle crème, bread

HOT SMOKED CHALK STREAM TROUT RILLETTES

Exmoor caviar, anise pickled carrot

ORGANIC CURE NDUJA & BEER CROQUETTES

Spiced cranberry ketchup, winter salad

£75 FOR 3 COURSES | *Includes festive cocktail*

VE - VEGAN | V - VEGETARIAN | N - NUTS

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TO FOLLOW

PUMPKIN GNOCCHI

Sage beurre noisette emulsion, Kentish cobnuts, parmesan

BRIXHAM FISH MARKET CATCH

Scallop roe bisque, butter bean mash, winter greens

HAYE FARM ORGANIC BEEF CHEEK

*Smoky pancetta, bourguignon sauce,
barley & wild mushroom risotto*

SWEET

MANJARI DARK CHOCOLATE
& ROSEMARY FONDANT

White chocolate ice cream

BAKED CHEESECAKE

Spiced bramble compote, ginger

BRITISH CHEESE PLATE

No-waste pickles, relish & crackers

*A discretionary 13.5% service charge is added to your final bill
which is shared among all employees because we operate under
the code of best practice of service charges.*

*We want to offer you the best possible service so please let us
know of any dietary requirements you may have upon booking.*