

Riverhouse

RESTAURANT
VALENTINE'S DAY 2025

SIP & NIBBLE

Cocktail & canapé

—

BREAD

Bierbrood, whipped butter
Wild Farmed flour, Gilt & Flint IPA, Brue Valley organic butter

AMUSE BOUCHE

Jerusalem artichoke soup, winter truffle

—

BEETROOT RISOTTO

Kidderton ash goat cheese, apple, crispy quinoa

—

COQUILLES ST JACQUES

Baked hand-dived scallop, butter sauce, garlic crumb

OR

PORTOBELLO MUSHROOM

spinach, fermented cashew, garlic crumb

—

HAYE FARM BEEF

Sauce bordelaise, bone marrow, potato terrine, kalettes

OR

BAKED CELERIAC

crispy cauli florets, spiced coconut butter, raisins, toasted pine nuts

—

CHOCOLATE

Manjari fondant, cacao sorbet, pistachio

OR

CHEESE

Brûléed Cricket St Thomas, honeycomb, fruit crackers
(optional extra course + £12)

—

PETIT FOUR

Chocolate champagne truffle

5 courses - £95pp