

THE RIVERSIDE INN



*The Perfect Venue For
Every
Occasion*

Appetizers £6.50 per guest

Our appetisers are lovingly prepared utilising our Bushman wood fired oven. Served on wooden boards to your table or buffet bar style (note these are small bites not full on mezze)

Mediterranean flatbreads

Crispy baked breadsticks

Sweet potato wedges

Garlic bread knots

Baked beetroot & kale crisps

SERVED WITH:

Marinated olives

Smoky harissa red pepper dip

Olive tapenade

Tzatziki

Sun dried tomato & basil hummus

ADDITIONAL APPETISERS £2 per item per person

(to accompany the above)

Halloumi & pineapple skewers

Mozzarella bites, sundried tomato, chilli jam

Texan BBQ beef meatballs

Buffalo chicken meatballs

Falafel with cool mint

Crab cake poppers with remoulade

Spinach ,artichoke & courgette bites

Maple bacon smokies

Salt and pepper squid

Marinated Antipasti skewers

Marinated Caprese kabobs—skewered tomato, mozzarella & basil

Passed hors d'oeuvres

LITTLE MORSELS OF DELICIOUSNESS
TO BE SERVED BUTLER STYLE WITH YOUR RECEPTION DRINKS

2 portion serving £5.50 per person

3 portion serving £8 per person

4 portion serving £10.50 per person

5 portion serving £12 per person

Number of choice options dependant on guest numbers

MEAT

Bacon wrapped morsels:

water chestnut OR jalapeños OR Devils on horseback

Firecracker chicken bonbons

Chicken satay skewer with spicy peanut sauce (Gf)

Braised beef short rib on garlic crostini

Mini Yorkshire pudding, rare beef & horseradish cream

Crackling, ham hock & apple toasts

Chorizo, feta, olive & flat leaf parsley skewer (Gf)

Popcorn Chicken Bites

Crispy duck spring roll with hoi sin

Duck liver pate with cassis jelly & brioche croutons

FISH

King Prawn & chorizo skewers with gremolata

Spicy bloody Mary gazpacho shooters

Panko prawn with lemon may drizzle

Smoked salmon & pea vol au vents

Crab & dill risotto bon bons

Smoked salmon crostini , capers, dill cream fraiche & shaved red onion

Smoked salmon pin wheels

Coronation crab salad crackers

Smoked Mackerel mousse with cucumber

VEGETARIAN

Beetroot blinis with garlicky mushrooms (Gf) (V)

Fried mac n'cheese lollipops (V)

Avocado chimichurri & chilli bruschetta (Ve) (Gf) (Df)

Greek cucumber cups (Gf) (V)

Watermelon cube with feta & mint (Gf) (V)

Ricotta roasted red pepper crostini (V)

Seasonal fruit skewers (Gf) (Ve)

Tomato & basil bruschetta (Gf) (Ve)

Beetroot and goats cheese crostini (V)

Mini vegetable frittatas (Gf)

Spinach , artichoke & courgette bites (Gf) (V)

Cheese & Chive Puffs (V)

Hummus & olive crostini (Gf) (Ve)

Goats cheese stuffed peppadews (Gf) (V)

Canapes can even be tailored to the season eg. Filo Christmas crackers
Alternative canapé selections can be arranged and quoted for on request

Brides Tip:

Keep the season in mind as you plan your wedding hors d'oeuvres. Go for lighter, refreshing options in the summer months and hearty and warm with thicker sauces in the winter

Drinks Options & Packages

You may decide that you would like to provide refreshments for your guests at some stage during the day. There are a wide variety of reception drinks available depending on individual taste and the time of year. In the summer months a Pimms or Mimosa would suit well but in the autumn or winter a hot toddy or spiced mulled wine would hit the spot. The choice is yours however traditional or original they are, our staff are highly experienced in catering for all requests.

Reception drinks are normally served on the patio area. If the weather is inclement we can resume inside.

We recommend an allowance of one drink per guest per 30 minutes of the drinks reception.

Listed below are some of the most popular drinks for receptions. You can design your own package from the following:



PROSECCO £7/glass
CHAMPAGNE £8.50/glass
WINE £6.50/ glass
BOTTLE OF WINE £24.50

PIMMS £6.50/glass
Classic Pimms No 1 served with chilled lemonade and sliced fruit & mint

BELLINI £7.50/glass
Peach, strawberry or raspberry puree with sparkling wine



KIR ROYAL £8/glass
Prosecco and Crème de Cassis

MIMOSA £7.50/glass
Prosecco and fresh orange juice (Add grenadine 50p)

MOSCOW MULE £8/glass
Ginger beer, vodka and fresh lime.

CLASSIC MOJITO £8/glass
White rum, fresh mint, fresh lime juice, sugar syrup & soda



MOJITO FIZZ £8/glass
White rum, fresh mint, fresh lime juice, sugar syrup topped up with prosecco

PERONI NASTRO AZZURRO / SOL/ THATCHERS HAZE £5-£6
Served from an old school tin ice bath ... boho style

MULLED WINE OR CIDER £4.50/glass
Served warm with our own blend of fruit & spices

BLOODY MARY £8/glass
Smirnoff, tomato juice, Worcestershire sauce & celery garnish



HOT TODDY £5.50/glass
PRESSED APPLE OR SQUEEZED ORANGE JUICE 1.75/glass

ALCOHOLIC SLUSHES from £4
Thatcher's gold/haze, Froze, Gin & tonic ,Strawberry Daiquiri also available

For Example here are 2 popular drinks options:



PACKAGE 1
One glass of Mimosa for reception
Glass of wine for breakfast
One glass of prosecco for toast
£20 per person

PACKAGE 2
Two glasses of prosecco for reception
Half a bottle of wine for breakfast
One glass of prosecco for toast
£30.00 per person



*Your imagination is your only limit...
Fancy a Cuba Libre or Pina colada?
Just ask we will be happy to quote....*



Sunrise Breakfast

THE CONTINENTAL £12ph

Freshly baked Pain au Chocolat, Mini-Danishes & croissants

Selection of breads with butter, preserves & marmalade

Fresh fruit plater

A range of cereals

Fresh Fruit juices

(Add a cheese & meat platter £5+VATper person)



FULL ENGLISH £15ph

Local pork sausages & veggie sausage's

Local back bacon

Field mushroom

Grilled tomato

Scrambled egg

Baked beans

Fried bread

Banging breakfast sauté potatoes

(potato bites & crispy bacon)



Lots of other breakfast /brunch choices are available from

Eggs Benedict Eggs Florentine (v) Eggs Royal (v)

White chocolate & lemon muffins (v)

Smoked salmon & cream cheese in a mini bagel

Smashed avocado with chilli cream cheese (v)

Sweetcorn fritters with slow roasted tomatoes & halloumi (v)

Spinach, Tomato & Mozzarella Frittata (v)

Red pepper, Garlic & Mushroom Frittata (v)

Smoked Salmon, dill & Spinach Frittata

Fresh fruit skewers (ve)

American style pancakes (v)

Breakfast tacos

Chargrilled mushrooms & spinach on sourdough (ve)

We could even prepare you an ultimate breakfast grazing table !!!

We are happy to quote..... Your only limit is your imagination !!



Carvery Meal

Option 1

Traditional Carvery Option £29.50

STARTER

Please choose two of the following:

FRESHLY MADE SOUP

*(All soups are served with a freshly baked bread
vegan alternatives offered)*

Vine Tomato & Roasted Red Pepper (v)

Creamy Parsnip & Horseradish (v)

Creamy Leek & Potato (v)

Broccoli & Stilton (v)

Melon carpaccio with lime & mint gremolata

Tian of smoked salmon & prawns –Atlantic prawns bound in Marie rose sauce,
encased in smoked salmon on a bed of mixed leaves

Chicken liver & bacon pate, caramelised red onion chutney & toasts

Mini duck spring rolls with Hoi sin, ginger & spring onion

Garlic button mushrooms on garlic ciabatta with mixed leaves (v)

MAIN COURSE SERVED FROM THE CARVERY -

please select two meats

Slow roast topside of beef cooked to your liking

Roast turkey breast

16hr slow roasted pulled pork & crackling

Honey glazed ham

All main courses are served with Yorkshire pudding, sage & onion stuffing ,roast
potatoes, cauliflower gratin

new potatoes, seasonal vegetables & tasty gravy

Vegetarian option:

Cajun sweet potato roulade (Ve)(Gf)

DESSERTS

Please select two from the following...

Profiteroles Sucre

Choux pastry buns filled with fresh cream topped with chocolate

Luxury fresh fruit cheesecake, fruit coulis & cream

Lemon meringue pie with cream & lemon drizzle

Chocolate fudge, chocolate sauce & cream



Option 2

Love a carvery but want a fancy pants roast £35

STARTER

Please choose two of the following:

FRESHLY MADE SOUP

*(All soups are served with a freshly baked bread
vegan alternatives offered)*

Vine Tomato & Roasted Red Pepper (v)

Creamy Parsnip & Horseradish (v)

Creamy Leek & Potato (v)

Broccoli & Stilton (v)

Smoked salmon roulade with lemon, dill & prawns, mixed leaves

Traditional chicken Caesar salad, crispy pancetta, garlic croutons & parmesan,
Caesar dressing

Peppercorn & stilton mushrooms on toasted sourdough (v)

Duck parfait, spiced fruit chutney & rustic toasts

Thai-style fishcakes, lime aioli, pickled ginger, toasted sesame seeds

MAIN COURSE SERVED FROM THE CARVERY -

please select two meats :

Garlic & rosemary Leg of Lamb

Shoulder of lamb with pomegranate & balsamic glaze

Lemon, thyme & garlic chicken

16hr Slow Roasted cider braised Pork belly with crispy crackling

West country Topside of Beef with a Mustard & Thyme Crust

Turkey breast wrapped in bacon

Any Extras ?

Yorkshire pudding : Sage & onion stuffing with apricot or cranberry

Pigs in blanket: Pork & sage stuffing wrapped in bacon

Choose up to 6 accompaniments:

Creamed honey & mustard leeks : Garlic & rosemary roast potatoes:

Duck fat roast potatoes : Broccoli & Blue cheese gratin : Roasted beetroot

Roasted root vegetables : Braised red cabbage : Sweet potato mash

Cauliflower & broccoli cheese : Horseradish mash : Minted new potatoes

Honey Roasted parsnips : Brussel sprouts with bacon, garlic & shallots

Mashed swede with clotted cream and parsley : Beetroot & shallot gratin

Carrot & roasted pepper puree : Honey roasted carrots : Cauliflower cheese

Is your favourite missing?? Just ask !!

Choose a couple of sauces....

Wholegrain mustard gravy : Pan juice gravy : Rosemary & redcurrant jus:

Roasted garlic & mint sauce : Thatcher's cider gravy: Green peppercorn sauce

Honey & pomegranate jus: Mint & roasted garlic sauce

DESSERTS

Please select two from the following...

Strawberry & elderflower trifle

Belgian chocolate ganache tart, strawberries & cream

Espresso martini tiramisu, cherry compote & crushed amaretti biscuits

Luxury fresh fruit cheesecake, fruit coulis & cream

Summer— Cointreau & orange bread & butter pudding,

clotted cream ice-cream

Winter—Baileys, chocolate, banana & pecan bread & butter pudding,

clotted cream ice-cream

ADDITIONAL CHEESE COURSE £5.95per person
West Country Cheese Board with pickle , grapes & crackers

ADDITIONAL COFFEE & MINTS £2.75 extra per person
Coffee/Tea & Mints

3 course a 'la Carte

Option A £33

STARTER

Please choose two of the following:

FRESHLY MADE SOUP

Please choose a soup, bread & topping

Vine Tomato & Roasted Red Pepper (v)

Sweet potato, roasted garlic & thyme (v):

White Onion (v):

Beetroot , apple & horseradish (v)

Country vegetable: (v)

Leek & Potato (v)

Breads:

Tiger Bloomer, Granary country Bloomer, Sourdough, Rye bread, Focaccia

Toppings:

Pesto, Crème fraiche, Garlic & herb croutons, Basil oil

STARTER

Duck parfait, spiced fruit chutney & rustic toasts

Grilled Goats Cheese , pickled beetroot & candied walnuts (V) (Gf)

Caprese salad—grilled peppers, serrano ham, rocket & pesto (Gf)

Baked Parma Ham & ripe brie, mixed leaves & tomato chilli chutney (Gf)

Panko breaded & tempura coated prawns with pineapple & sweet chilli salsa

MAIN COURSE -

please select two options

Mediterranean Chicken Provencal—chicken breast cooked with tomatoes, Mediterranean vegetables, olive & herbs, buttered mash & fine green beans

Poached Salmon fillet cooked in Thai coconut lime sauce, steamed rice, Sautéed Pak choi & spinach

Fish Pie, - salmon, smoked haddock, prawns, cod and baby leeks bound in a vealouté topped with buttered mashed potatoes— haricot verts, shallots & pancetta

Carved beef sirloin, potato gratin, vine tomatoes, baby balsamic onions & salsa Verde

Luxury sausages on wholegrain mustard mash, caramelised red onion & merlot gravy, baton carrots

Desserts—Please choose 2 of the following:

Death by chocolate fudge cake, cream

Belgian white chocolate cheesecake, raspberries & coulis

Banoffee Eton Mess

Luxury fresh fruit cheesecake, fruit coulis & cream

Traditional tiramisu with biscotti

Option B £39.50

STARTER

Please choose two of the following:

FRESHLY MADE SOUP

Please choose a soup, bread & topping

Vine Tomato & Roasted Red Pepper (v)

Sweet potato, roasted garlic & thyme (v):

White Onion (v):

Beetroot , apple & horseradish (v)

Country vegetable: (v)

Leek & Potato (v)

Breads:

Tiger Bloomer, Granary country Bloomer, Sourdough, Rye bread, Focaccia

Toppings:

Pesto, Crème fraiche, Garlic & herb croutons, Basil oil

STARTER

Soft centre scotch egg, caramelised red onion chutney, mixed leaves

Grilled fillet of mackerel, horseradish potato salad and chorizo salsa (Gf)

Smoked salmon, prawn & crab tian, mixed leaves , lemon & dill cream fraiche (Gf)

Pan fried halloumi finished with pomegranate ,mint & chilli olive oil (V) (Gf)

Braised short-rib croquettes, horseradish cream

MAIN COURSE -

please select two options

Beef Bourguignon—braised shin of beef with baby onions , mushrooms & bacon with dauphinoise potatoes & fine green beans

Slow Roasted Lamb Shank, creamy mash, braised red cabbage & roasted carrots with either Redcurrant jus, minted gravy or red wine sauce

Chicken breast stuffed with cheddar & spring onion wrapped in bacon , white wine & cream sauce , creamy mash & seasonal vegetables

Grilled Salmon fillet, crushed new potatoes, caper lemon beurre blanc & fine green beans

Pan seared swordfish steak with seasonal greens , sauté potatoes & finished with sweet chilli cream

Desserts—Please choose 2 of the following:

Belgian chocolate ganache tart, strawberries & cream

Exotic Fruit Salad -Fresh Pineapple, star fruit, kiwi, pomegranate & more, Malibu syrup & Clotted Cream

Sticky date & toffee pudding, vanilla ice-cream & salted popcorn

Baileys cheesecake, cream

Classic lemon tart, vanilla bean, crème fraiche & raspberry coulis

ADDITIONAL CHEESE COURSE £5.95per person
West Country Cheese Board with pickle , grapes & crackers

ADDITIONAL COFFEE & MINTS £2.75 extra per person
Coffee/Tea & Mints

3 course a 'la Carte

Option C £42

STARTER

Please choose one soup & two starters:

FRESHLY MADE SOUP

Creamy smoked haddock & baby spinach chowder with chorizo oil
Sweetcorn chowder (v)
Cream of wild mushroom soup with black truffle oil (v)
Curried parsnip topped with vegetable crisps (v)
Celeriac, smoked bacon & barley soup
Pea & mint soup with crispy Parma ham (v)
Salmorejo—Andalusian tomato, garlic, olive oil & bread chilled soup (ve)
Green gazpacho—Spanish green vegetable chilled soup (ve)
Winter minestrone with pesto croutes
Roasted red pepper, sweet potato & smoked paprika, garlic croutes (v)

Breads:

Tiger Bloomer, Granary country Bloomer, Sourdough, Rye bread, Focaccia

STARTER

Melon martini, citrus sorbet & cucumber granita (v)

Moules Mariniere; Mussels in a creamy shallot, garlic, & herbs, garlic breads (Gfo)

Smoked salmon with fennel, onion shavings,, beetroot & dill crème friache

Brie, Raspberry and chicken salad with fresh raspberry vinaigrette (Gf)

Goats cheese panna cotta, green pesto & pickled beetroot (V)

Chicken, pork & smoked bacon Terrine with whisky, cranberries & pistachios, served with toasts, chutney & cornichons

MAIN COURSE -

please select two options

Belly Pork confit, apricot & sage stuffing, wholegrain mustard mas, braised spiced red cabbage, Thatchers bramley apple jus

Sage stuffed pork fillet, chorizo scotch egg, apple & mustard sauce

16hr braised & pressed lamb shoulder with potato gratin, pickled red cabbage, honey roasted carrots & red wine jus

Pan seared seabass, warm potato salad with wood fire roasted tomatoes, fine beans & spinach

Chilli-ginger glazed feather blade of beef, sticky rice, pak choi, red pepper & spring onion

12 hour braised beef with bourguignon sauce, truffle mash, sauteed green beans and charred shallot

Slow cooked Feather blade steak with Jack Daniels pepper cream, chargrilled vegetables, potato cake and shallot puree

Breast of chicken stuffed with smoked cheddar wrapped in pancetta served with Dauphinoise potatoes, garden vegetables, sweetcorn fitter, fine green beans & bbq jus

Oven baked salmon fillet, pink peppercorn beurre blanc, crushed new potatoes, seasonal greens

Pan-fried chicken supreme, braised red cabbage, garlic & thyme chantenay carrots, fine green beans, fondant potatoes & jus

Orange & basil duck breast, crushed potatoes, broccoli & black garlic jus

Roast hake fillet, cockles, chervil & chardonnay sauce, saffron mash & braised baby leeks

Poached salmon, samphire, hollandaise, sugar snap peas, pea shoots, baby potatoes with scallions & kelp butter

Braised lamb shoulder, pomme puree, roast potatoes, seasonal greens & crispy pancetta

kangaroo fillet served pink, sweet potato, braised spiced red cabbage, haricot verts, shallots & pancetta, red wine & redcurrant jus

Casserole of pheasant with Bramley apples & calvados cream, **

French style rustic duck casserole with Toulouse sausages **

Roast venison haunch with beetroot, shallots, juniper berries, port & redcurrant jelly, horseradish cream **

Desserts—Please choose 2 of the following:

Espresso Martini Tiramisu with cherry compote & crushed amaretti biscuits

Strawberry panna cotta with champagne & raspberry jelly

Lemon Posset with lemon shortbread

Seasonal fruit pavlova

CHEESECAKE CHOICE

Baileys & Malteser Cheesecake: Oreo Cheesecake: Mango & passionfruit Solero cheesecake: Belgian White chocolate & raspberry : Rocky road cheesecake
With chocolate sauce OR Fruit coulis & cream

West Country & Bath Soft Cheese Board

Selection of Cheeses with pickle, grapes & crackers

** in season end August-February

VEGETARIAN & VEGAN MAIN COURSES

Cajun spiced Sweet potato roulade, on spinach, red onion chutney sauté potatoes (Ve) (Gf)

Ginger chilli glazed tofu, sticky rice, pak choi, red pepper & spring onion (Ve)

Spinach & ricotta cannelloni, in a rich tomato, basil & pine nut sauce with green salad (v)

Ratatouille & chick pea stuffed portobello mushroom with garlic & rosemary sweet potato wedges (Ve)(Gf)

Pecan, lentil & parsnip roast, pomme puree, seasonal greens, muscovado jus (Ve) (Gf)

Hog Roast—pig on a spit ! £30ph

TO START

MEZZE PLATTERS—Served to each table for guests to share....

choose 1 :

SEAFOOD PLATTER

Poached salmon, smoked salmon, smoked mackerel pate, marinated anchovies , sweet chilli & lime marinated prawns, served with watercress & citrus salad, lemon & dill crème fraiche , caper mayonnaise & malted granary bread

MIDDLE EASTERN MEZZE

Moroccan spiced pulled chicken, selection of falafel, chilli feta tabbouleh, Aubergine Kibeh, Warak Enab (Lebanese stuffed grape leaves) , Hummus , baba ganoush, Labaneh, Mast-o Khiar , smoky vegetables & flatbreads

MEDITERRANEAN

Salami, prosciutto, chorizo, homemade mozzarella, marinated olives & vegetable antipasti, herb & cream cheese stuffed piquant peppers served with homemade pesto, focaccia & ciabatta

GREEK

Mini Lamb Souvlaki , salt & pepper squid, courgette & pea fritters, spanakopita parcels, marinated olives, feta, baba ganoush, houmous, Tzatziki, garlic aioli, cucumber & cumin salsa & flat bread fingers

BRITISH

Homemade scotch egg, honey roast ham, west country cheddar, somerset brie, bath blue, mini quiches, pickled onions, mini gherkins, homemade chutneys, piccalilli, freshly baked bread,

FONDUE

Whole baked camembert with garlic & rosemary , crispy bacon, crusty breads, homemade chutney, celery sticks, marinated olives, tomatoes & grapes (WINTER—pigs in blankets)

MAIN EVENT

Hog roast cooked for 12 hours with fantastic crackling, sage & onion stuffing & apple sauce
Vegetarian—Grilled Halloumi served in pitta with homemade salsa

Served with your choice of sides..... Possible options include :

Freshly baked soft bread baps

Beetroot, feta & baby leaf salad with pine nuts & balsamic glaze

Niçoise salad with crunch romaine lettuce, green beans, eggs & French vinaigrette

Tuscan Panzanella –chargrilled peppers, chilli, plum tomato, ciabatta, capers, black olives & basil

New potato, mayonnaise, sour cream & onion salad

House coleslaw

Mixed bean salad with flat leaf parsley, lemon & garlic vinaigrette

Fruity rice salad with raisins, apricots, apple & almonds with orange vinaigrette

Roast potatoes with garlic & rosemary

Mini jackets with sour cream & chive

SEASONAL ROASTED VEGETABLES

Summer—red onions, mixed peppers, aubergines, courgettes & tomatoes

Winter—carrots, butternut squash & parsnips

TO FINISH

Belgian Chocolate Tart with baileys cream & fresh strawberries

Lemon meringue Roulade

Afternoon Tea Buffet

SAVOURY

Please choose a selection of 4 fillings for your finger sandwiches, pin wheel wraps & bridge rolls

Smoked salmon, cucumber & cream cheese
Honey & mustard glazed ham & mustard
Rare roast beef with horseradish cream & watercress
Brie & cranberry (v)
Coronation chicken
Atlantic prawn with Marie rose sauce
Turkey with rosemary & lemon mayonnaise
Slow cooked beef sirloin & creamed horseradish
Egg & cracked black pepper mayonnaise (v)
Cheddar & Branston pickle (v)
Tuna mayo, cucumber & cracked black pepper
Roast vegetable, feta & pesto (v)
Chicken, sun dried tomato & mayonnaise
Bacon, brie & avocado

Please choose 3 of the following savoury items:

Selection of mini frittatas
Mini pork pies
Homemade sausage rolls (see street food)
Beetroot arancini balls (V)
Lemon & rosemary seasoned chicken skewer
Baby caramelised onion & cheddar cheese tart (V)
Smoked salmon tartlet with soft cheese, dill & lemon
Baby pork sausages with a honey and sesame glaze
Bacon & brie turnover
Goats cheesecake with red onion jam (V)

SWEET

Please select 3 of the following cakes & desserts :

Profiteroles with crème patisserie & chocolate caramel sauce
White chocolate & berry cheesecake squares
Mini lemon iced cup cakes
Seasonal berry tarts
Viennese whirls
Victoria Sandwich
Lemon drizzle
Coffee & walnut cake
Rich chocolate cake
Rocky road

Scones with cream, jam & fresh strawberries

£23.50ph

Traditional Style Picnics Hampers

Sometimes for an informal summer party a picnic hamper buffet is ideal and unusual. One hamper of delicious homemade food to enjoy for each table of guests.
Served in a fabulous traditional picnic baskets

TRADITIONAL PICNIC £14.95
Chargrilled chicken hot OR cold
Rustic rolls filled ham/cheese
Tomato & red pepper pasta
Seasonal mixed leaf salad
Potato & spring onion salad
Scones with cream
Fresh fruit

Select your choice of contents and we will send a quotation. We have given you some ideas

MEDITERRANEAN PICNIC £15.95
Continental cured meats & salami
Sun dried tomato & spinach frittata
Traditional Greek Salad
Focaccia bread with Balsamic & olive oil
Mixed olives & semi dried tomatoes
Ricotta & herb stuffed piquante peppers
Tomato & pesto mozzarella salad
Rocket & parmesan

SAVOURY

Platters of cold sliced local meats—rare beef, turkey & honey roast ham
Platters of continental cured meats & salami
Mini home baked pork pies
Variety of home made sausage rolls (see street food)
Home made scotch eggs
Smoked haddock scotch eggs
Individual range of quiches/ frittatas
Assorted filled rolls or sandwiches
Platters of continental cured meats & salami
Chargrilled chicken
Bath soft cheese co' cheeseboard
Cheddar Cheese/stilton/brie/ camembert / goats cheese/ cheeseboard
Pate—Ardennes; Farmhouse; Brussels; chicken parfait; duck parfait; smoked mackerel pate; smoked salmon pate; country terrine
Various flavoured homemade frittata
Ricotta & herb stuffed piquante peppers
Antipasto skewers
Kilner jars filled with—cornichons, olives, artichoke hearts, semi dried tomatoes, silver skin onions, pickled beetroot, pickles & chutneys
Tomato & pesto mozzarella salad
Israeli couscous with smoked paprika, tomatoes & mozzarella
Grapes & Celery
Seasonal mixed leaf salad
Caesar pasta salad
Potato & spring onion salad
Chefs crunchy coleslaw
Green leaf salad
Traditional Greek Salad
Rocket & parmesan
Extensive range of pasta salads
Rustic bread & butter
Focaccia bread with Balsamic & olive oil
French stick baguette
Bags Real crisps

FRENCH PICNIC £16.95
Platters of continental cured meats
Pan Bagnat—filled layered loaf - red peppers, red onion, basil, olives, mozzarella, tomatoes, ham
Ardennes pate & red onion chutney
Roasted red pepper tapenade
French cheeseboard
Quiche Lorraine
Tuna niçoise salad
French stick baguette
Cornichons
Tart Tatin & madeleines

LOCAL PLOUGHMANS PICNIC £16.95
Platters of cold sliced local meats
—rare beef, turkey & honey roast ham
Bath soft cheese co' cheeseboard
Rustic bread & butter
Mini home baked pork pies
Pickled onions, pickled beetroot
Grapes & celery
Chefs crunchy coleslaw
Pork, apple & sage sausage rolls
Green leaf salad
Pickles & chutneys

SWEET

Desserts served in Kilner jars—Summer fruit jellies, Strawberry trifle, chocolate & malteaser mousse
Traditional tarts—Bakewell tart, fruit tarts, treacle tarts
Cakes— Triple chocolate brownie, lemon cheesecake, passion cake, lemon drizzle, rocky road, millionaires shortbread, flapjack
Scones with clotted cream & jam
Chocolate chip cookies
White chocolate & lemon muffin

Gingham tablecloths £4 each to hire

Homemade iced tea £1.50ph Homemade cloudy lemonade £2.50ph

THE JUNIOR PICNIC £7.50
Soft roll & butter
Cheddar Cheese & Ham slice
Baby tomatoes, cucumber & carrot sticks
Strawberry & grape pot
Fruit yogurt
Flapjack
Juice carton

BBQ Options

Smoking hot, succulent dishes, perfect for a hot summers day

A relaxed informal BBQ is available on the terrace. This is not the easiest option as it is dependant on the great British weather but contingency plans will be in place.

TRADITIONAL BBQ 1 - £16ph

Hand-pressed British beef burger

West country Pork & apple sausage

Build your own station with lettuce, tomato, gherkins, fried onions, burger relishes, coleslaw

Lemon & thyme chicken pieces Or piri-piri chicken pieces

Glazed brioche baps

New potato mayonnaise, sour cream & onion potato salad (v)

Dressed crunchy cabbage slaw

(v) - Portobello Mushroom stuffed with spinach, red onion & goats cheese

BBQ 2 - £22.95ph

Hand-pressed British beef burger

West country Pork & apple sausage

Build your own station with lettuce, tomato, gherkins, fried onions, burger relishes, coleslaw

Marinated Chicken & Vegetable Kebab

Honey BBQ chicken wings

Corn on the cob with chilli butter

Seasonal Green Salad & Greek style salad with dressings

New potato , mayonnaise, sour cream & onion potato salad (v)

Roasted plum tomato & sweet red pepper pasta (v)

Roast garlic & rosemary potatoes (v)

(v) - Portobello Mushroom stuffed with spinach, red onion & goats cheese

(ve)- Mediterranean vegetable skewers with salsa verde (ve)

Gourmet BBQ 3 - £27.50

Handmade beef burger : Lamb & mint burger : locally sourced pork sausage —build your own station with lettuce, tomato, gherkins, fried onions, burger relishes, coleslaw

50/50 Jerk chicken Legs with chargrilled pineapple :Marinated Chicken & Vegetable Kebab

Honey BBQ chicken wings

Corn on the cob with chilli butter

Smoked salmon platter

Bourbon bbq pulled pork

Seasonal Green Salad & Greek style salad with dressings (V)

New potato , mayonnaise, sour cream & onion potato salad (v)

Roasted plum tomato & sweet red pepper pasta (ve)

Roast garlic & rosemary potatoes (ve)

(v) - Portobello Mushroom stuffed with spinach, red onion & goats cheese (v)-

(ve)- Mediterranean vegetable skewers with salsa verde (ve)

All served with a selection of freshly baked breads including floured baps, ciabattas and Mediterranean flat breads (ve)

If you would like to create your own BBQ menu the Chef will be happy to discuss options with you

Our barbecues are available for a minimum of 40, up to 100 guests.

**CHOOSE 3 STREET
STALLS FROM ONLY
£24.95PH**

Street Food

Looking for a relaxed festival-like vibe at your event?

Our food court could be right up your street

We offer a unique style of wedding event catering which offers your guests a variety of foods in a relaxing atmosphere.

In our food court individual stations are setup to create a food festival vibe, allowing your guests to choose from multiple cuisines or sample them all.

International stalls are decorated to reflect the culture behind it.

Pricing is based on how many stalls you would like to have available, let us know which you like the sound of and we will quote accordingly.

For a main meal we would suggest 3 of the following food 'stalls' with a selection of items available on each 'stall'.

Each guest can then have one item from each 'stall'. *Choices will then reflect accordingly within your quote*

For evening food we would recommend choosing one 'stall' with a selection of items .

. Your street food is served on bamboo plates & banana leaves—wooden cutlery or cones/buckets and high quality disposable coasters/boxes.



WKD DOGS Choose 2

Sea Dog—Beer battered fish goujons, tartare sauce & pickled cucumber

Greek Dog—Lamb & mint sausage, tzatziki, crumbled feta & sun blushed tomato

All-American Dog—All beef franks, yellow mustard, onion, tomato & golden pepperoncini

Mexi Dog—All beef franks, pinto bean sweet pepper salsa and avocado chipotle crema

LA Street Dog—Bacon wrapped franks, garlic mayo, peppers & onions, nacho cheese, ketchup & mustard

Cider Dog—Pork & Apple sausage with cider cheese sauce

Spanish Dog—Semi cured grilled chorizo sausages, riquito peppers, rocket & citrus aioli.

Vegan Corn Dog—(Mexican street corn) Meat free dog topped with, roasted corn, chilli, coriander, vegan lime mayo



WKD BUNS Choose 2

Shredded Jamaican Jerk Chicken with pineapple & coriander slaw & jerk mayo

Slow cooked and pulled Texan BBQ pork with apple & fennel slaw

16hr smoked rare breed pork shoulder, home made dill pickles

Handmade 6oz Angus steak burger, Emmental cheese, gem lettuce, tomato & house dill pickle

Korean fried chicken thigh with kimchi slaw & gochujang mayo

Falafel, Tzatziki & sweet chilli

Soft Shell Crab, pickled cucumber, Thai sweet chilli

Offered with local mixed leaves, tomatoes, onions & house dill pickle



A WORLD OF SAUSAGE ROLL Choose 3

ENGLISH—Pork and leek sausage roll with either apple sauce, ketchup & brown sauce

INDIAN—Masala sausage rolls with mint & cucumber raita

GERMAN—Bratwurst bite—Bavarian bratwurst sausage rolls with curry ketchup & honey mustard

ITALIAN—Italian sausage flavoured with sun dried tomatoes, with marinara sauce & basil pesto

FRENCH—Andouille sausage with Dijon honey mustard or Dijon & caper mayonnaise

MEXICAN—Chorizo sausage, with salsa verde & jalapeno beer cheese dip

GREEK—Lamb sausage with spinach & feta with Tzatziki dip



WING IT

Your choice of chicken wings, drizzled & dropped with a range of delicious toppings & garnishes

The Original dry rub bone in chicken wing OR Super crispy battered

Vegan Cauli-flower wing

CHOOSE 2/3 TOPPINGS:

Ranch style: Texan Bourbon BBQ / cheese/ crispy bacon & crispy onions

Oriental style: Teriyaki, siracha, smoked chilli mayo, sesame seeds, pickles & scallions

Tequila & lime: Intense lime juice with a rounded tequila finish, mild chilli & brown sugar served with pico de gallo

Buffalo: Hot sauce with vinegar-aged cayenne peppers, herbs & spices

Mango habanero: Intense heat with ghost chillies, habanero and cayenne peppers, mango & papaya, lime crema

Jerk it: Jamaican jerk chicken wings with mango habanero dip or coriander lime crema



LOADED FRIES

Skin on fries seasoned with our spice rub and served with your choice of toppings

ORIGINAL -cheese sauce, crispy bacon & garlic mayo

CUBAN—Cheese sauce, chipotle mayo, pico de gallo, jalapeños (v)

PORKIES -Texan BBQ pulled pork, house slaw & spring onion scallions

CHILLI BEEF FRIES—Slow cooked beef, cheese sauce, sour cream, fresh chilli & scallions

ORIENTAL—teriyaki, sweet chilli, smoked chilli mayo, pickles, scallions (v)

POUTINE - Bath soft cheese curds, chicken & beef mix gravy topped with garlic, jalapeño & bacon





BRITISH

INDIVIDUAL PIES choose 2 or 3

Steak & Ale : Beef & red wine: Chicken, Ham & Leek: Chicken & mushroom : Turkey , cranberry & stuffing: Cheesy Leek & Potato (v): Roasted red pepper & stilton (v) Spiced cauliflower, spinach & lentil Pie (Ve) Other fillings available on request.

SERVED WITH:

creamy mash, minted mushy peas & homemade gravy/onion gravy

A variety of locally sourced butchers sausages & faggots could also be provided



GERMAN—THE BAVARIAN

Curry wurst—chunky beef sausage with our signature curry sauce
Bratwurst sausage—traditional Bavarian sausage s

SERVED WITH:

Bratkartofflen –Bavarian Hot potato salad—seasonal new potatoes with onions, mushrooms & crispy bacon, topped with sour cream & crispy onions

Brioche/tiger roll

Sauerkraut Curried ketchup Fried onions Gherkins German mustard



MEXICAN TACO OR BURRITO

Choose Tacos:

Soft corn tortillas, with your choice of 2 fillings:

(Ve) Sweet potato black bean chilli

Beef Barbocoa —

Carne asada—citrus splashed skirt steak,

Chicken Fresca—honey lime brined chicken

TOPPINGS: Fresh coriander, lime wedges,

SAUCES: Avocado crema, sweet mango chilli sauce , tomatillo- jalapeño salsa, chipotle chilli sauce



Choose Burritos:

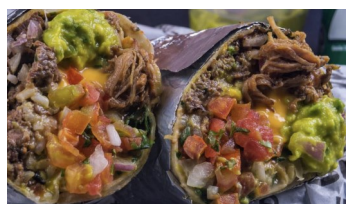
All burritos come in a warm tortilla wrap with steamed rice, refried beans, fresh guacamole, lime crema and your choice of filling:

Chicken tinga,

Chorizo—Grilled chorizo with green peppers

Cochinita Pibil - Yucatan style BBQ pork

Fire roasted vegetables—wood fired smoky vegetables with mixed peppers & herbs (Ve)



MIDDLE EASTERN

KHOBEZ—LEBANESE FLATBREAD

-Slow cooked Lamb or Chicken Shawarma, lemon mint & yogurt dressing, pickled red onions & Aleppo chilli salsa, mixed leaves & pomegranate

Halloumi cheese lemon mint & yogurt dressing, mixed leaves & pomegranate (V)

Courgette, lentil and feta falafel with hummus & tzatziki (V)

Fried aubergine with spicy chickpeas with Zhoug (spicy herb condiment), Amba (sweet mango pickle), tahini, hummus & Israeli salad (Ve)

Roasted carrots, carrot hummus & pistou, za'atar , crumbled feta



SOUTH AFRICAN—DURBAN BUNNY CHOW

A fusion of Indian & African flavours originating from Durban a coastal town in eastern south Africa. The bunny chow remains one of south Africa s most loved traditional meals.

Its South Africa in a hollowed out loaf of bread!

CHOICE OF FILLINGS

Kaku Paka –Coconut chicken curry

Lekker chicken curry bunny

Cape Malay beef bunny

Braised mutton bunny

Pork bunny chow

Butternut squash, chickpea & potato masala (ve)

SERVED WITH:

Hollowed out artisan bread

Crème fraiche, fresh coriander, Peach chutney & sambals





GREEK SOUVLAKI 'Eat like a Greek'
 Grilled pieces of succulent chicken or lamb marinated in Aegean spices
 Grilled Halloumi (v) or falafel with Tahini (ve)
 SERVED WITH :
 Mediterranean Khobez flatbread OR rustic Greek salad
 Homemade Tzatziki, Greek lime pickles



INDIAN

CHARGRILLED CHICKEN TIKKA SKEWERS - Chunks of Barbequed chicken thigh marinated in homemade Tikka sauce

SERVED WITH:

Chapatti flatbread Mint yogurt raita Kachumber chutneys

(V) FRANKIES — (often called Mumbai / Bombay Burrito)

Whole wheat chapatti filled with curried potatoes, roasted cauliflower & chickpeas, spinach & coriander mint chutney, & pickled onions



SWEET TOOTH

American— Waffles, mini brownie pieces, peanuts, sprinkles, mini marshmallows, Nutella, strawberries, raspberries & sauces,
 French—Crepes

Fun at the fair—Mini sugared doughnuts, Soft serve ice cream, sweet shop toppings, Popcorn & candied nuts, alcoholic jelly shots



Jamaican Outback

£17ph

Our newest edition to our repertoire:

- Jamaican jerk chicken
- Curried mutton
- Bourbon BBQ pulled pork
- Rice 'n peas
- Mac 'n cheese
- House coleslaw
- Caribbean jerk gravy



Wood Fired Pizzas

From £14ph

Experience the real taste of Italy with our wood fired roman thin crust pizzas cooked in our Bushman wood fired oven
 Cooked and sliced for your guests to share and enjoy

Choose 3 from the following toppings:

- Mozzarella fior di latte, tomato & fresh basil (v)
- Double Pepperoni
- Parma Ham, mozzarella fior di latte, olive oil & rocket
- Peking duck, hoisin, Mozzarella, red & yellow peppers, spring onions
- Texan Bourbon bbq pulled pork with red and yellow peppers
- Ham hock & mushroom
- Roasted Mediterranean vegetables finished with pesto (v)
- Courgette, Brie & caramelized red onion (v)
- Bath soft quattro cheeses, pink pickled ginger (v)
- Buxton's braised beef short rib & smoked rapeseed oil
- Jamaican jerk chicken, coconut yogurt & mango sauce
- Roasted beetroot, feta & edamame pea crush (v) (ve—vegan feta)
- Blue cheese, pear & walnut (v)

Your favourite topping missing? Just ask



Add—Choice of salads £2.50ph

Add—Dessert table from £3.50ph

Cold Fork Buffets

Below you will find some cold fork buffet menus from our repertoire, and also a build your own option but we are always happy to quote your specific requirements

BUILD YOUR OWN : from £18.50

Choose any four of the following:

- Roasted lemon & thyme turkey breast
- Cured Mediterranean meats & salami
- Roasted pork loin with caramelised apple compote & red onion marmalade
- West country 28day hung roasted beef sirloin—cooked rare with horseradish cream
- Dressed Scottish salmon with dill mayonnaise
- Coronation chicken—chicken breast in a light curried mayonnaise with apricots & sultanas
- Sliced chicken breast with Parma ham
- Honey roasted Wiltshire ham with wholegrain mustard
- Home cooked maple glazed ham with pineapple
- Bay scented prawns with basil mayonnaise
- Italian chicken skewers with coriander & lime
- Chilli, lemon & thyme or jerk chicken breast, drumsticks or thighs
- Chicken Yakatori in a smoked maple sauce
- Poached salmon, watercress & lime mayonnaise
- Smoked salmon roulade, with sour cream & chives
- Beetroot cured salmon gravlax, sweet mustard dressing
- Smoked mackerel, pickled cucumber, potato & dill salad
- Chicken & bacon parfait, red onion chutney & melba toast
- Prawn dill & cucumber pasta
- Spinach, roasted red pepper & goats cheese quiche (V)
- Asparagus & Bath blue cheese tart (V)
- Sausage, onion & sage plait with wholegrain mustard sauce

Choose any 5 of the following:

- New potato, mayonnaise, sour cream & onion potato salad (v)
- Green bean, wood fired tomato, leaf salad & balsamic
- Pesto, pine nut & spinach pasta with shaved parmesan
- Traditional Egg Mayonnaise
- Balsamic Tomato—plum tomatoes, beef tomatoes, vin cherry tomatoes with balsamic dressing
- Moroccan cous cous & chick pea salad with citrus, lime & coriander
- Chefs homemade crunchy coleslaw
- Peppadew stuffed with ricotta & herbs
- French beans, shallots & parmesan shavings
- Caribbean rice—pineapple, yellow & red peppers, coconut & Tabasco
- Spiced mango coleslaw
- Vine tomato, mozzarella & basil
- Escarole, broad beans, asparagus & cherry tomato, fresh basil & parmesan shavings
- Garden salad—Tossed mixed leaf salad, cherry tomatoes, red onions, cucumber, green beans with a garlic & honey dressing
- 5 bean salad in an onion tomato & garlic dressing, tomato pasta salad
- Warm/cold new potatoes minted or buttered
- Thai potato salad with ginger & lime dressing
- Warm roasted rosemary & garlic potatoes
- Roasted plum tomato & sweet red pepper pasta (v)
- Roasted Mediterranean vegetables with pasta, basil & parmesan shavings
- Thai salad—mangout, red peppers, pak choi, radishes, spring onions & coriander
- Watermelon, feta & olive salad with fresh mint
- Crumbled goats cheese and roasted red pepper salad with couscous
- Greek salad—cucumber, cherry tomatoes, red onions, kalamata olives & crumbled feta
- Beetroot, goats cheese & walnut salad with Greek yogurt & fresh mint
- Classic Caesar salad—crisp lettuce leaves, anchovies, croutons, grated parmesan & Caesar dressing
- Mixed olives, sun dried tomatoes & apollo borettane (baby onions in balsamic)
- Waldorf salad—green leaves, celery, apples and walnuts dressed with mayonnaise
- Roasted butternut squash with spring onions, sour cream, paprika, coriander & feta

All served with baskets of assorted locally made breads & butter and/or ciabatta & focaccia

Fork Buffet Desserts

Add a dessert from £4 per person

LOCAL PLOUGHMANS £16.95

- Platters of cold sliced local meats
- rare beef, turkey & honey roast ham
- Bath soft cheese co' cheeseboard
- Baskets of local breads
- Mini home baked pork pies
- Pickled onions, pickled beetroot
- Grapes & celery
- Chefs crunchy coleslaw
- Pork, apple & sage sausage rolls
- Green leaf salad
- Pickles & chutneys
- New potato, mayonnaise, sour cream
- & onion potato salad (v)
- Locally baked breads & butter

MEDITERRANEAN BUFFET £17.50

- Cured Mediterranean meats & salami
- Lemon & oregano Chicken with tzatziki
- Escarole, broad beans, asparagus & cherry
- tomato, fresh basil & parmesan shavings
- Greek Salad
- Artichoke hearts in olive oil
- Spinach, red pepper & goats cheese frittata (V)
- Peppadew stuffed with ricotta & herbs
- Mixed olives, sun dried tomatoes & apollo
- borettane (baby onions in balsamic)
- Vine tomato, mozzarella & basil
- Hummus & crudities
- Fresh pesto & extra virgin olive oil
- A selection of various ciabatta & focaccia

Hot Fork Buffet £16.50ph

Please choose a maximum of 2 dishes from the following:

Braised beef Bourguignon with roasted root vegetables
Moroccan spiced lamb tagine, flatbread & jewelled couscous
Spiced beef Chilli Con carne with peppers & kidney beans, Lime crema
Westcountry beef & root vegetable stew with herb pepper dumpling
Smokey beef goulash with capsicum, smoked paprika & sour cream
Wadworth 6x Steak, Ale & mushroom pie
Luxury fish pie -Cod, smoked haddock, salmon & prawn -creamed mashed potato, cheese & parmesan crust
Thai green chicken & vegetable curry with coconut & coriander
Coq au vin rose
Tuscan cod, prawn & salmon stew with butterbeans & chorizo
Chicken, bacon & leek casserole
Chicken chasseur
Jerk Chicken legs & thighs
Jamaican jerk peppered stew
Curried Mutton
Caribbean chicken curry
Mushroom & tarragon stroganoff (V)
Chick pea, tomato & spinach curry (Ve)
Black bean bolognese with spiced rice (Ve)
Sweet potato & cauliflower curry cooked with bananas & chickpeas
Vegetable & mixed bean chilli
Mushroom Stroganoff (v)

Accompanied by a suited range of potatoes, rice and vegetables or salads

Add a starter £3ph

Chefs soup of the day with freshly backed bread

Add a dessert £5 ph

Evening Catering Options

WOOD FIRED GOURMET PIZZA -please see street food pages.

SLOW ROASTED HOG BAP - basted with fresh lemon & sea salt (served from Baines Marie) **£9 per head**

Tender Pork & crispy Crackling, sage & onion stuffing with homemade apple sauce or sweet mustard sauce in a fresh roll

ADD fries £2.50ph ADD chips £3ph ADD garlic & rosemary roast potatoes £3ph

ROASTED & CARVED BAPS/ PITTA £11.50

Low & slow roasted meats Chose 2/3 of the following

Topside of beef with horseradish or English mustard—cooked to your liking as rare or as well done as you like ! We would recommend Medium Rare

Pulled Jamaican jerk chicken with mango salsa/ jerk mayo

Garlic & rosemary leg of lamb with mint sauce/ Tzatziki

Pulled lamb shoulder with sticky pomegranate glaze, Tzatziki

Honey Roasted Gammon with piccalilli

Asian pulled pork with ginger & five spice with soy & spicy slaw

Turkey breast with sage & onion stuffing & cranberry relish

Pulled pork basted in Thatcher's cider with sage & onion stuffing & homemade apple sauce

Portobello mushroom topped with chargrilled peppers & a crispy beer battered onion ring (Ve)

Portobello mushroom topped with halloumi with spicy tomato chutney (V)

Chickpea & spinach falafel , mixed leaves, Tzatziki , (V)

GOURMET BURGER BAR £12.50 per head

Our 6oz Aberdeen angus beef burger with cheese & streaky bacon OR Veggie burger in a brioche bun—with skinny fries

Build your own station, lettuce, gherkins, tomatoes, mustards, relishes, onions, chillies & coleslaw

ITALIAN PASTA BAR—comes with garlic bread slice £12 per head

Penne pasta served in individual bowls ready for guests to create their own pasta dish with 3 of the following delicious sauces:

Marinara

Pesto alfredo

primavera vegetable—white wine/ lemon /herbs

Bolognese

Spicy sausage & mixed peppers

Bride & grooms 'signature pasta '

TACO BAR from £12 per head

Chicken tinga, limed onions, chipotle lime crema

Baja grilled fish, mango red cabbage slaw, coriander

Blackened shrimp, black bean corn salsa, shaved cabbage & coriander

Pork carnitas, limed onion, coriander

Beef barbacoa, smoked cheddar cheese, charred serrano slaw

Caribbean confetti rice & seasoned black beans OR Mexican elote corn salad (V)

SPUD BAR £6 per head

All things potato:

Stocked with skinny fries, curly fries , roasted pots, potato skins, wedges, Hassel back potatoes served with sauces & accompaniments.

MAC N'CHEESE BAR £8 per head

Pasta tossed in our own special recipe 3 cheese blend with cider & mustard sauce with various toppings sea salt, cracked black pepper , garlic salt, breadcrumbs, crispy onions, caramelised onion, bacon pieces, sauteed mushrooms, spring onions, jalapeños, fried shallots, sweetcorn, sun blushed tomatoes, jalapeños selection of herbs and sauces

Quack n'mac - upgrade and offer crispy duck £2

Texan'mac— upgrade and offer bbq pulled pork £1.50

Fancy something else just ask....

CHINESE VEGETABLE CHOW MEIN £10 per head

Served in our take away boxes with chop sticks/fork ,

Egg noodles , pak choi, crunchy mange tout, mixed peppers and carrot tossed in a sticky soy & oyster sauce and finished with spring onions, chilli & sesame oil.

ADD CHICKEN, BEEF OR PRAWN

BATH SOFT CHEESE CO LOCAL CHEESEBOARD £8.50 per head

If you look out the restaurant window you will see the field the cows graze in to produce these fabulous cheeses..... You cant get much more local than that !

A selection of organic cheese : Bath soft cheese, Bath blue cheese, Merry Wyfe & Wyfe of Bath with a selection of breads and biscuits, apples, grapes, cherry tomatoes, celery, mixed onions and chutneys. ADD Homemade soft centre scotch eggs (£2) Somerset ham (£1.50) Gala pie (+£2.00) Terrines & pate (+£3.00)

Why not add a glass of port for £3.50 per glass

INDIAN MEZZE BUFFET BAR £6per head

Vegetable pakora, onion bhaji, chicken pakora, chicken tikka skewers

On the side : mint yogurt raita, coriander, mango chutney, kachumber, lime pickle & poppadom's

BREAKFAST ROLLS £6per head

Morning rolls filled with bacon/sausage/vegan sausage—2 rolls per person

ARGENTINE CHORIPAN £6p/guest

Chorizo hotdog with chimichurri sauce

FISH N'CHIP CONES £8.50 per head

Mini Beer battered Fish goujons & chips

PULLED BEEF CHILLI £8 p/guest

Flavoursome chilli con carne with fluffy white rice , Monterey jack cheese & sour cream

BURRITO BOXES £14 p/h

Choose 1or 2 mains, 3 sides & 1rice

Mains—

Chicken tinga,

Chorizo—Grilled chorizo with green peppers

Cochinita Pibil - Yucatan style BBQ pork

Sweet potato black bean chilli (Ve)

Beef Barbocoa —

Chicken Fresca—honey lime brined chicken

Mushroom bean & chocolate chilli (Ve)

Sides-

Mexican slaw,

Refried beans

Texan cowboy caviar

Runny cheese sauce

Pomegranate salsa with coriander, feta & onion

White bean hash with tequila & tomato

Elote -corn on cob, grated-parmesan, paprika, salt & butter

Black bean hash

Rice— Chipotle , lime & chilli or plain rice

All served with tortillas, fresh chilli's, jalapenos, lime crema, limes onions, chipotle aioli

Finger Buffet Options

Basic Finger Buffet - Buffet 1 £9.50

Selection of freshly cut sandwiches with assorted fillings including vegetarian option
Freshly home baked assorted quiches/ frittata
Pork cocktail sausages
Traditional mini pork pies
West country cheddar cheese board served with crackers, grapes, pickles
Corn tortilla chips & tomato salsa (v)
Crispy roast potato platter (v)

Build your own finger Buffet

Please select your items:

Savoury

Homemade soup with freshly baked bread
Chicken wings—jerk / piri-piri / Vietnamese/ Texan BBQ / sticky
Cocktail sausages—honey & mustard / BBQ/ plain
Chicken goujons with mango mayo
Chicken tikka skewers with cucumber & mint raita
Antipasti skewers with pesto
Japanese breaded prawns with wasabi mayo
Veggie samosas with cucumber & mint raita
Mac 'n' cheese bites
Homemade sausage rolls (see street food for flavours)
Freshly home baked assorted quiches/frittata
Falafel with hummus (v)
Traditional mini pork pies
Oriental platter with satay, hoi sin & sweet chilli dips (+£1)
West country cheddar cheese board served with crackers, grapes, pickles (v)
Vegetable crudities with hummus & dips (v)
Vegetable spring rolls with thai sweet chilli sauce (v)
Duck & hoi sin spring rolls

Fresh tropical fruit skewers / Fresh fruit platter
Rocky road
Mini chocolate fudge cakes
Chocolate brownie bites (gf)
Oat & honey flapjacks
Victoria sponge
Coffee & walnut cake
Lemon drizzle
Chocolate brownie

All buffets include a variety of assorted sandwiches & wraps

4 items £11.95

5 items £14.25

6 items £17.50

7 items £19.95

Accommodation

After the excitement of the day guests will be ready to kick off their shoes & fall into bed.

We can reserve all our rooms for you, your family & friends attending

7 individually styled rooms (5 en-suite)
Recently Refurbished
Easy reach of the M5 & M4
Excellent Breakfast using local produce
Ample Free Car Parking
Free Wifi
Flat Screen Tv & Freeview
Tea & Coffee Facilities
Fully Licensed Bars & Restaurant
Separate external access

Room Tariff

1x Single shared bathroom from £70
3x Double/Twin en-suite from £135
1x Double/Twin en-suite (dogs permitted) from £140
1x Triple en-suite from £165
1x Twin shared bathroom from £120

Breakfast for guests is served 8-9am

Check-in is strictly permitted after 2pm



Hire Charges

At the Riverside we offer a very simple pricing structure with everything priced individually to allow for flexibility with no hidden costs. Please see below for charges applicable to your wedding day

Room Hire Top Floor from £250 -£500 daytime (pre 6pm) / £250-£500 evening (post 6pm)
Subject to minimum numbers/spend. Sometimes room hire is free.

This also gives you exclusive use of the top floor and the top patio if required. (unless otherwise stated).

If you just wish to hire a room only—This can be priced on request and can sometimes be free

Charity fundraisers & wakes do not incur a hire fee

Outside Food Court area Hire - TO BE PRICED DEPENDANT ON TRADE/ NUMBERS

Exclusive hire of entire venue and grounds (2 bars, 2 patios, food court, play area)
From £2500 access from 7am, sole usage from 10am. Hotel rooms are additional to price.

Events may continue until 1am however for events continuing past midnight a surcharge of £125 will be added to these rates.

Chair Covers @ £3.75 including coloured sash per chair

Linen classic white from £200 per room

Music & Lights package £125

Sweet Cart Hire £50 (bring your own sweets)

5ft Love Letters £250

HOW TO FIND US:

From Bath (6 miles). Follow the A4 toward Bristol, and then take the 3rd exit off the first roundabout (by the Globe Inn). Continue past the car sales garage. Take the turning on the right. Continue under the railway bridge. We are on the left.

From Bristol (10 miles). Follow the A4 toward Bath. (From M4 Junction 19 onto M32. Exit on Junction 1. Follow A4174 Ring Road for Bath, and join A4 towards Bath. Carry on through the village of Saltford and as you are coming down the hill, there is a speed camera on your left. Take the second left after the camera (it's a tight left swing out). Continue under the railway bridge. We are on the left.

Planning an event needn't be stressful, please contact us

on :

01225 873600

or

riversideinn@yahoo.com

to discuss your ideas and find out how we can help you.