



PRIVATE EVENT MENUS

AT THE BINGHAM RIVERHOUSE

Bingham
RIVERHOUSE

PRIVATE EVENTS

CANAPÉS

SELECTION OF 4

VEGETARIAN

TOMATO BRUSCHETTA

olive oil & balsamic

COURGETTE, CHICKPEA & FETA FRITTER

mint yoghurt

TEMPURA AVOCADO

yuzu, wasabi mayo

MARINATED BEETROOT & GOAT'S CHEESE TARTLET

TRUFFLE ARANCINI

parmesan & chives

FISH

TUNA CEVICHE TOSTADA

coriander & lime

SEARED SALMON BELLY TERIYAKI

daikon & sesame

CRISPY CRAB CAKES

citrus aioli & dill

COCONUT PRAWNS

pineapple & ginger

MEAT

SEARED BEEF CROSTINI

béarnaise sauce

LAMB BOBOTIE SPRING ROLL

fruit chutney

NDUJA & CHEESE CROQUETA

PEA CRÈME & PANCETTA WAFER

on toasted brioche

MALAY CHICKEN SKEWERS

mango chutney

For prices, please contact our events team directly who can put a proposal together for you.

A discretionary 13.5% service charge is added to all food & drink.

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

PRIVATE EVENTS

GRAZING TABLE

BREADS

—
sourdough
grissini
flatbread

DIPS

—
hummus
babaganoush
tapenade

CHARCUTERIE

—
salami
chorizo
parma ham

CHEESE

—
cheddar
blue
brie

BITES

—
olives
smoked almonds
crisps

fruits
crudités

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PRIVATE EVENTS

SPRING & SUMMER

PLEASE SELECT ONE STARTER, ONE MAIN & ONE DESSERT FROM THE MENU FOR THE ENTIRE PARTY TO HAVE THE SAME. ALLERGIES WILL BE CATERED FOR SEPARATELY.

Menu includes tea, coffee & petit fours.

STARTERS

BURRATA (V)

honey roasted spring or summer fruits, purple basil, pickled pink onion, buckwheat

HERITAGE TOMATO TART

feta, olives, artichokes, basil pesto

SCALLOP MOUSSE

seared scallops, white wine cream, parsley & plum tomato salsa, chilli oil

SALMON RILLETTES

cucumber & gooseberry, sourdough crisp

SEARED BEEF

grana Padano, walnut gremolata, crispy capers, wild rocket, shallots, horseradish cream

PARMA HAM

melon salad, summer herbs, toasted pine nuts, Moscato vinaigrette

MAINS

LAMB

orzo, black olives, roasted garlic, green beans, rosemary jus & salsa verde

BEEF

charred spring greens, heritage carrots, minted broad beans, potato terrine, red wine jus

CHICKEN

sweetcorn cream, grilled corn, asparagus, baby carrots, smoky mash, nasturtium

RISOTTO

summer truffle, pickled vegetables, crispy onion, parmesan

GLOBE ARTICHOKE

caponata, roasted sunflower seeds, crispy kale, quinoa

LOCH DUART SALMON

black rice, crushed peas, lemon beurre blanc, sea vegetables

DESSERTS

COCONUT PANNA COTTA (GF, DF)

strawberry sorbet, raspberries & white chocolate crumble

ALMOND TORTE (GF)

lemon posset, caramelised grapefruit

MILK & HONEY

salted honey tart, vanilla pod ice cream

DARK CHOCOLATE WALNUT BROWNIE

malted white chocolate, milk chocolate ice cream

BAKED CHEESECAKE

pecan praline, salted caramel

SUMMER BLUEBERRY TART (VE)

rhubarb ice cream

AVAILABLE APRIL - SEPTEMBER

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PRIVATE EVENTS

AUTUMN & WINTER

PLEASE SELECT ONE STARTER, ONE MAIN & ONE DESSERT FROM THE MENU FOR THE ENTIRE PARTY TO HAVE THE SAME. ALLERGIES WILL BE CATERED FOR SEPARATELY.

Menu includes tea, coffee & petit fours.

STARTERS

RED ONION TART

wild rocket, parmesan creme, balsamic & toasted pumpkin seeds

ROASTED CAULIFLOWER CHOWDER

gruyère crostini, nutmeg butter

PRAWN & CRAB RAVIOLI

bisque, confit fennel, chive oil

RISOTTO NERO

mussels, salsa rosa, dill

PROSCIUTTO & FIG SALAD

whipped goats cheese, Riverhouse fig leaf syrup, walnuts

VANILLA MAPLE GLAZED QUAIL

chicory salad, chestnut, shallot, sherry vinegar

MAINS

LAMB

imam bayildi, roasted garlic mash, pomegranate jus, dukkah

BEEF

bourguignon sauce, pancetta, pearl onion, mushroom, potato dauphinoise

VENISON

sweet potato terrine, green beans, winter berries, mulled wine jus

CHICKEN

truffled wild mushroom ragout, celeriac puree, fine beans & crushed potatoes

IMAM BAYILDI (VE)

stuffed aubergine, mash, pomegranate, dukkah

SALMON

black rice, crushed peas, sautéed winter greens, lemon beurre blanc

DESSERTS

BAKED CHEESECAKE

hazelnut praline, caramelised figs

MALVA PUDDING

toffee sauce, vanilla pod ice cream

ROSEMARY CHOCOLATE FONDANT

citrus ganache, white chocolate ice cream

HEDGEROW CRUMBLE (VE)

almond custard

BAKLAVA BAKED PEAR

poached pear wrapped in crispy phyllo, honey, nuts, greek yoghurt

AVAILABLE OCTOBER - MARCH

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PRIVATE EVENTS

BBQ MENU

VEGETARIAN

HALLOUMI & VEGETABLE SKEWERS

sun-dried tomato pesto

STUFFED MUSHROOMS

spinach, ricotta & pine nuts

GRILLED AUBERGINE

walnut gremolata

SWEET POTATO & CHICKPEA FELAFEL

coconut raita

SEAFOOD

TIGER PRAWN SKEWERS

garlic butter sauce

TERIYAKE SALMON

toasted sesame, lime & ginger

SEA BREAM STEAKS

parsley & red onion salsa

MEAT

PORK BELLY KEBABS

Indonesian soy & pineapple

BEEF BURGERS

onion relish, pickles, cheese, brioche bun

BOEREWORS ROLLS

homemade relish, brioche bun

FREE-RANGE CHICKEN THIGHS

marinated in lemon, chilli & thyme

LAMB CUTLETS

spiced tandoori style, coriander sambal

RUMP STEAK

garlic & rosemary

SIDES

SUMMER GREENS

asparagus, long stem broccoli & baby leeks

CORN ON THE COB

smoked paprika & lime butter

ROASTED BABY POTATOES

garlic & oregano

PENNE PASTA

basil pesto, rocket & parmesan

CAESAR SALAD

anchovy, parmesan, croutons, boiled egg

BROCCOLI & FETA SALAD

caramelised red onion, capers & chilli

SUMMER HERB & HERITAGE TOMATO SALAD

mozzarella, balsamic, olives

ROCKET SALAD

toasted seeds & mustard vinaigrette

AVAILABLE APRIL - OCTOBER

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PRIVATE EVENTS

DESSERT BUFFET

SELECTION OF 3

DESSERT TABLE

BAKED CHEESECAKE, SALTED CARAMEL

MINI ETON MESS

DARK CHOCOLATE BROWNIES

WHITE CHOCOLATE BLONDIES

MINI TARTLETS

*pecan / apple / berry / lemon meringue
(select 1)*

MACAROONS

CHOCOLATE TRUFFLES

MINI DOUGHNUTS

OPTIONAL EXTRAS

HOT CHOCOLATE STATION - £5.00 PER PERSON

*whipped cream, mini marshmallows
Add Baileys - £5.00 supplement*

IRISH COFFEE - £8.50 PER PERSON

whisky, black coffee, whipped cream

STRAWBERRIES & CREAM - £5.00 PER PERSON

S'MORES - £7.50 PER PERSON

crackers, chocolate, marshmallows

TOASTED MARSHMALLOWS - £3.50 PER PERSON

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PRIVATE EVENTS

CHILDREN

SELECTION OF 2 OR 3 COURSES

STARTERS

SELECTION OF CRUDITIES & HUMMUS

MAINS

CHICKEN GOUJONS

chips

PORK & LEEK SAUSAGES

mash

PENNE PASTA

tomato sauce, parmesan

DESSERTS

BANANA SPLIT

vanilla ice cream, chantilly cream

ICE CREAM

selection of homemade ice creams

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PRIVATE EVENTS

EVENING LIGHT BITES

PLATTERS

SELECTION OF BRITISH ARTISAN CHEESE
*fruit compote, homemade bread & biscuits,
served as a platter*

SELECTION OF COLD MEATS
*hummus, a la Greque vegetables, homemade
bread, served as a platter*

SERVES 10

LATE NIGHT MUNCHIES

CRISP BUTTIES

SELECTION OF SANDWICHES

SAUSAGE ROLLS

NACHOS TRAY

**MAXIMUM 2 ITEMS PER PERSON
SERVED BETWEEN 11PM AND 11:30PM**

*To be ordered for a minimum of 30 guests.
Can only be ordered as an optional extra for late night
and not be in replacement of evening food.*

LIGHT BITES

DEEP FRIED MAC & CHEESE

BBQ PULLED PORK BUNS
slaw

BEEF BURGERS
homemade relish

BOEREWORS ROLLS
homemade relish

SOFT TORTILLA TACOS
*grilled chicken OR aubergine,
tomato salsa, cheese*

BACON BUTTIES

MINI FISH & CHIPS
tartare sauce

HALOUMI & VEGETABLE SKEWERS

SELECTION OF 1, 2 OR 3

PIZZA

MARGHERITA
*tomato, mozzarella, fior di latte,
basil*

PEPPERONI
homemade relish

EXTRAS

CHIPS
Option to add parmesan & truffle

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PRIVATE EVENTS

BOWL FOOD

COLD

BURRATA

heritage tomatoes, basil pesto, buckwheat

GRILLED HALOUMI

roasted vegetable quinoa, pomegranate

SALMON RILLETTES

sourdough crisp, crème fraîche

COCONUT PRAWNS

cucumber, pineapple & ginger dressing

PROSCIUTTO SALAD

seasonal fruit, mustard vinaigrette

SEARED BEEF SALAD

gremolata, wild rocket & red onion

HOT

IMAM BAYILDI

yoghurt & Pomegranate

TRUFFLE RISOTTO

pickled mushrooms, parmesan

ROASTED HAKE

black rice, crushed peas. Lemon butter

CRAB BISQUE

prawn & crab ravioli, confit fennel

ROASTED PORK

mustard mash, honey glazed apples

SLOW COOKED BEEF

polenta, caramelised onion, jus

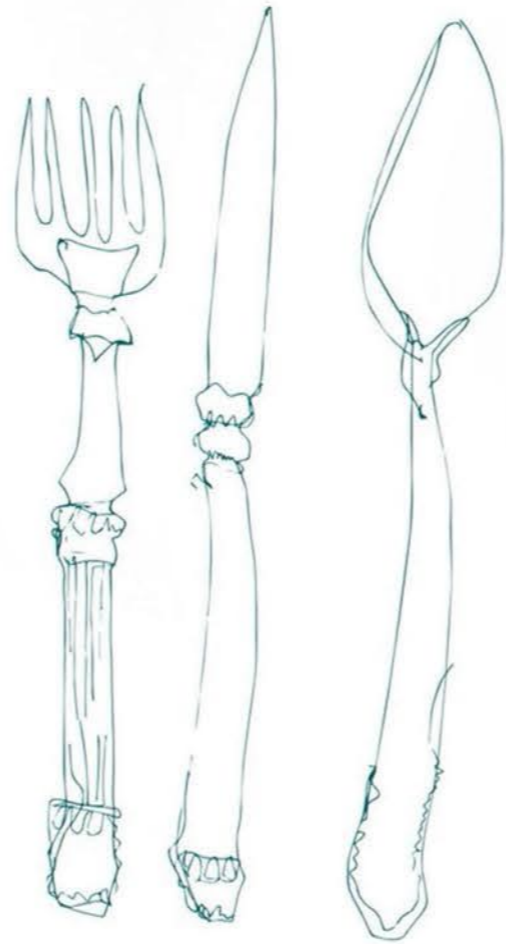
CHICKEN

crushed potatoes, asparagus, sweetcorn, jus

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