

Wedding Menu: Riverside

Kindly select one starter, one main course and one dessert from the choices below

find out more

020 8940 2247 or emailing
meetingsandevents@richmondhill.co.uk

Starters

- Creamy Jerusalem Artichoke soup, truffled mushrooms, watercress oil (vg, gf)
- Dill- cured Salmon, heritage beetroot, pickled cucumber, lemon curd, caviar (gf)
- Ham hock & Duck Terrine, fig and apple chutney, toasted brioche
- Buffalo Mozzarella, olive tapenade, fresh tomatoes, basil essence (v, gf)
- King prawn salad, chilli-compressed pineapple, baby gem, avocado mousse (gf)

Please note:

Menu is subject to seasonal availability and may change.

(v) vegetarian (vg) vegan (gf) Gluten-free

Main Courses

- Garlic Cornfed chicken, sweet potato millefeuille, spinach purée thyme jus (gf)
- Surrey farm Beef fillet, crispy ox cheek, pommes anna, maple-glazed carrots, savoy cabbage, whisky reduction
- Pan-Roasted Stone bass, grilled vegetables, aubergine purée, lobster sauce (gf)
- Confit duck leg, potato gratin, sesame & honey green beans (gf)
- Spiced Jackfruit Arancini, minted pea purée, parsnip crisp (vg, gf)

Desserts

- Dark Chocolate marquise, sweet, pickled kumquats, honeycomb (v)
- Pineapple & Mango Tart, coconut mousse (v)
- Limoncello tiramisu, crushed pistachio, lime zest (v)
- Red berry cheesecake, basil meringue, lemon sorbet (v)
- RHH Sticky Toffee Pudding, butterscotch sauce, clotted cream ice-cream sorbet (v)

To Finish

- Tea and coffee served with salted caramel fudge

Optional additional course

- British Cheese Selection - £12 per person
A curated board of farmhouse cheeses with biscuits, grapes & seasonal chutney (v)