



The River House

Restaurant ■ Bar ■ Conference Centre



Christmas 2009



September 2009

We are now taking reservations for Christmas 2009.

Please find included copies of our Christmas lunch, Early Evening, and Dinner menus.*

Our opening times during the festive season are as follows:

Tuesday 1 st – Wednesday 23 rd	– Lunch service 12pm – 4pm – Dinner service as normal 5pm – 9.30pm
Christmas Eve	– Lunch service 12pm – 4pm – Dinner service as normal, last reservations at 8.30pm
Christmas Day	– Closed
Boxing Day	– Closed
Sunday 27 th – Wednesday 30 th	– Lunch service 12pm – 4pm – Dinner service as normal
Hogmanay	– Lunch service 12pm – 4pm – Dinner service as normal last reservations at 8.30pm
New Years' Day	– Closed
Saturday 2 nd January	– Business as usual

A deposit of £5 per person is required to guarantee a luncheon reservation and a deposit of £10 per person is required to secure a dinner reservation *for parties of EIGHT or over*. Please complete the included reservation form and return it to The River House in an envelope marked Christmas '2009'. We strongly recommend a gratuity of 10% for tables over 8 people.

Please do not hesitate to contact us should you have any further questions. Our telephone number is 01786465577 or visit our website www.houserestaurants.com

With best regards,
Greg McKenzie
General Manager

NB. Please note that for parties of 16 or more, we cannot guarantee the party to be seated at 1 table. However, where 2 tables are used for your party we guarantee that they will be adjacent to each other.

* All menus are subject to seasonal availability of ingredients and may be subject to change

Festive Lunch Menu

3 Courses £15.95

Tuesday 1st December 2009 – Monday 4th January 2010

* Freshly made soup of the day

* Terrine of chicken & chorizo sausage with a Bramley apple & paprika chutney

* Salad of Romaine lettuce, toasted walnuts, capers, roasted pimento and a balsamic & olive oil dressing

(V)* Chilled fan of honeydew melon with a fruit compote and a mango coulis

* Chunky vegetable, diced lamb & rosemary broth

* Roll mop herring & peppered mackerel salad with dressed rocket and a dill & mustard dressing

* Grilled trout fillet dusted in Cajun spices, topped with dressed leaves and enrobed in a tomato & basil coulis

* Steamed Shetland salmon served with warmed potatoes & carrots and a watercress cream

* Griddled Angus rump steak covered in a button onion, chilli, garlic, smoked cheese & red wine sauce.

* Roast breast of chicken smothered in a wild mushroom, thyme & Cognac sauce

(V) * Mediterranean vegetable & potato bake topped with a cheese crumble and a herb crème fraîche

* Traditional Turkey with stuffing, bacon wrapped chipolata and a rich turkey gravy

(V) * Roasted vegetable & goats cheese Wellington with a creamy mushroom sauce

All served with fresh vegetables & potatoes

* Warm sticky toffee pudding with caramel sauce

* Praline panna cotta with an apple & ginger compote

*Lemon scented crème Brulee with Chantilly cream & sweet berries

* Traditional Christmas pudding with brandy custard

* Brandy snap basket with mint chocolate ice cream

Festive Early Evening Menu

Two courses plus complimentary drink £16.95

5.00pm – 6.30pm strictly on Monday to Saturday
(5.00pm–8.00pm on Sunday)

Tuesday 1st – Wednesday 30th December 2009 & Saturday 2nd – Monday 4th January 2010

* Freshly made soup of the day

* Terrine of chicken & chorizo sausage with a Bramley apple & paprika chutney

* Salad of Romaine lettuce, toasted walnuts, capers, roasted pimento and a balsamic & olive oil dressing

* Chilled fan of honeydew melon with a fruit compote and a mango coulis

* Chunky vegetable, diced lamb & rosemary broth

* Roll mop herring & peppered mackerel salad with dressed rocket and a dill & mustard dressing

* Traditional turkey with hazelnut and sage stuffing, bread sauce, chipolata sausages and a red wine & cranberry jus

(V) * Tagliatelle pasta tossed with roasted mixed vegetables and a cracked black pepper sauce topped with parmesan shavings

* Steamed Shetland salmon with warm herb buttered new potatoes topped with a lemon & Chardonnay sauce

* Griddled Angus sirloin steak masked in a button onion, mushroom, Dijon mustard & Madeira sauce

* Grilled seabass fillets layered with salmon gravadlax topped with fennel, rocket & lime dressing

All served with fresh vegetables and potatoes

Festive Dinner Menu

Tuesday 1st – Wednesday 30th December 2009 & Saturday 2nd – Monday 4th
January 2010
3 courses £25.95

* Freshly made soup of the day

(V)* Chilled duet of melon with marinated berries, lemon sorbet & sweet vanilla yoghurt

(V)* Sweet potato and butternut squash soup with brussel sprout leaves & crème fraiche

(V)* Creamy mushroom gratin topped with melted cheddar and served with a herb & garlic bread

* Smoked salmon and crayfish roulade with dressed leaves & a spiced aioli dressing

* Pesto marinated chicken breast salad with roasted pimento, romaine lettuce, cherry tomatoes and a lemon dressing

* Traditional turkey with hazelnut and sage stuffing, bread sauce, chipolata sausages and a red wine & cranberry jus

(V) * Tagliatelle pasta tossed with roasted mixed vegetables and a cracked black pepper sauce topped with parmesan shavings

* Steamed Shetland salmon with warm herb buttered new potatoes topped with a lemon & Chardonnay sauce

* Griddled Angus sirloin steak masked in a button onion, mushroom, Dijon mustard & Madeira sauce

(V) * Sun blushed tomato, roasted yellow pepper and basil risotto with Thai style buttered bread

* Grilled seabass fillets layered with salmon gravadlax topped with fennel, rocket & lime dressing

* Roast breast of chicken with black-pudding croutons and a whisky & thyme jus

All served with fresh vegetables & potatoes

* Warm sticky toffee pudding with caramel sauce

* Praline panna cotta with an apple & ginger compote

* Lemon scented crème Brulee with Chantilly cream & sweet berries

* Rich chocolate torte with raspberry coulis & whipped cream

* Traditional Christmas pudding with brandy custard

Hogmanay Menu

3 Courses £26.95

Thursday 31st December 2009

*Haggis and clapshot with an ale and onion jus.

*Crayfish, romaine lettuce & apple cocktail smothered in a rich tomato & Tabasco mayonnaise

*Chicken, asparagus and Parma ham terrine with an orange, cranberry and spice marmalade with a small salad and oatcakes.

*Chunky beef and winter vegetable soup.

(V)*Chilled watermelon with a berry compote and raspberry sorbet.

*Roast sirloin of beef with a tomato, red onion, mushroom, tarragon & red wine jus.

*Grilled trout layered with smoked bacon and drizzled with a lime, ginger and chilli butter.

*Baked breast of chicken stuffed with haggis and topped with a arran mustard and whisky cream.

(V)*Spiced vegetable ragout with a herb & blue cheese potato cake.

*Steamed Orkney salmon served on a garlic mash with dressed rocket and lemon veloute.

*Drambuie Crème Brulee with a plum, apple, mixed berry & vanilla compote and chantilly cream.

*Cranachan (raspberries, honey, whiskey, toasted oatmeal & whipped cream).

*Rich Chocolate Torte with chocolate sauce, raspberry coulis and cinnamon cream.

*Banoffee Pie with mango coulis and a fresh fruit garnish.

*Warm Carrot Cake with vanilla ice cream & Maple syrup.

Christmas 2009 reservation form at The River House Restaurant

Return to: "Christmas 2009"
The River House Restaurant,
Castle Business Park,
Craigforth,
STIRLING
FK9 4TW

Company Name:.....

Contact Name:.....

Contact
Address:.....
(For receipt of deposit)

Contact No:.....

Day of reservation:.....

Date of reservation:.....

Time of reservation:.....

Total number in party:.....

Special requirements:.....

Amount of deposit required (lunch £5pp/dinner £10pp):.....

I enclose a cheque to the value of:.....
(all cheques should be made payable to The Riverhouse Restaurant)

TERMS AND CONDITIONS:

1. A non-refundable deposit of £5 per person is required to confirm a lunch booking and a deposit of £10 per person is required to confirm a dinner reservation and final numbers must be confirmed 24hrs prior to the booking. For example, if a party of eight persons having paid a total dinner deposit of £80 were to turn up as a party of six without prior notice only £60 would be redeemed from the bill.
2. A booked table will be held for twenty minutes only. After this time the reservation will be considered null and void.
3. All deposits must be received by Friday 20th November.
4. All menus are subject to change and availability.
5. We strongly recommend a gratuity of 10% for tables over 8 people.