

# Bingham

## CHRISTMAS GATHERINGS

*At The Riverhouse*

*As frost settled along the Thames, Bingham Riverhouse glowed with the warmth and wonder of a Dickens Christmas tale. Gather for a festive celebration filled with candlelight, laughter, and timeless cheer...*

*It's never too early to start planning a festive gathering to acknowledge & celebrate your team or loved ones!*



### ALL BOOKINGS INCLUDE

- *Private room hire:  
(12pm - 5pm OR 7pm - 12am)*
- *Festive cocktail on arrival*
  - *3 course meal*
- *OR 4 bowl food items plus dessert station*
- *Tea, coffee & mini mince pies*
- *Half a bottle of sommelier selected wine per person*
- *Festive décor for the tables*

£140 PER PERSON  
£126 FOR MEMBERS  
*Inclusive of service charge*

### CONTACT

*meet@binghamriverhouse.com  
or 02089400902 for further details*

*\*Thursday & Friday, minimum spend applies.*

*\*minimum of 30 guests for bowl food menu.*

*\*minimum of 15 guests for a private garden room.*

*\*minimum spend of £1500 for a private dome.*



Riverhouse  
RESTAURANT

Christmas Gatherings Menu

STARTERS

CHAI SPICED SWEET POTATO SOUP VE/GF/DF

*Root vegetable crisps*

BEETROOT GRAVADLAX GF

*Watercress, cucumber & shallot salad, crème fraîche & caviar*

SMOKY HAM HOCK TERRINE

*Wholegrain mustard, red onion marmalade, brioche toast*

MAINS

FREE RANGE SURREY BRONZE TURKEY GF

*Red wine jus, cranberry orange stuffing, maple roasted root vegetables*

ROASTED STONE BASS GF

*Citrus butter sauce, spiced fennel & red cabbage*

WILD MUSHROOM & CELERIAC WELLINGTON VE/DF/N

*Truffled cashew cream sauce, wilted winter greens*

ALL SERVED WITH

*Roast potatoes, garlic & rosemary VE*

DESSERT

ORANGE & DARK CHOCOLATE MOUSSE DF/GF

*Vegan option available*

BRANDY STICKY TOFFEE PUDDING

PECAN MAPLE TART N

*All served with vanilla pod cream*

*Dessert course can be served as a sharing table or per person plated*

Riverhouse  
RESTAURANT

Christmas Bowl Menu

**BOWLS**

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CHAI SPICED SWEET POTATO SOUP VE/GF/DF

*Root vegetable crisps*

WILD MUSHROOM RISOTTO V

*Parmesan & truffle*

SMOKY HAM HOCK TERRINE

*Wholegrain mustard, red onion marmalade, brioche toast*

FREE RANGE SURREY BRONZE TURKEY GF

*Red wine jus, cranberry orange stuffing, maple roasted root vegetables*

SCOTTISH DAUBE OF BEEF GF

*Mash & caramelised onion*

ROASTED STONE BASS GF

*Citrus butter sauce, spiced fennel & red cabbage*

BEETROOT GRAVADLAX GF

*Watercress, cucumber & shallot salad, creme fraiche & caviar*

**DESSERT**

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ORANGE & DARK CHOCOLATE MOUSSE DF/GF

*Vegan option available*

BRANDY STICKY TOFFEE PUDDING

PECAN MAPLE TART N

*All served with vanilla pod cream*

*Dessert course can be served as a sharing table or per person plated*

Riverhouse  
RESTAURANT

Sides and Extras

ADDITIONAL SIDES

*Roast potatoes, garlic & rosemary (ve)*

*Pigs in blankets*

*Cranberry & orange stuffing*

*Brussel sprouts, chestnuts & bacon*

*Maple glazed root vegetables (ve)*

*Spiced red cabbage (ve)*

£5PP PER SIDE

FESTIVE EXTRAS

CANAPÉS | £19PP

*Marinated beetroot & goats cheese tartlet*

*Truffle arancini, parmesan & chives*

*Crispy crab cakes, citrus aioli & dill*

*Lamb bootie spring roll & fruit chutney*

CHEESEBOARD | £13.50PP

*Crackers, quince, homemade chutney*

MULLED WINE | £9PP

HOT CHOCOLATE STATION | £6PP

*Whipped cream & marshmallows*

*add Baileys for an additional £6pp*

FIRE PIT WITH MARSHMALLOWS | £3.75PP

GARDEN IGLOO HIRE | £500 EACH

*Subject to availability*

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