



The
RIVER
HOUSE

SEASONS
GREETINGS

GIFT CARDS



CHRISTMAS
GIFTS ...
MADE EASY

You can purchase a variety of festive gift experiences & gift cards for The River House in venue & online at giftideasscotland.co.uk



BOOK NOW
FOR SOME
FESTIVE
FOLLY!

visit theriverhousestirling.co.uk/festive
to view our brochure online,
call 01786 465 577 or visit us
in venue and pick up a copy

The
RIVER
HOUSE

BOOKING TERMS
& CONDITIONS

- A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking.
- Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable.
- Only one block method payment will be accepted for each booking
- The River House will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met.
- Please refer to our website for full terms and conditions and our severe weather policy.

The Castle Business Park Craigforth Stirling FK9 4TW
01786 465 577 | events@riverhousestirling.co.uk

riverhousestirling.co.uk  

FESTIVE LUNCH

£19.95 per person

Baked Ricotta Tart *v*
with a tomato, red pepper and basil chutney

Chicken Liver Parfait
bacon jam & toasted brioche

Hot Smoked Salmon
capers, shallots & sweet mustard yoghurt dressing

Roast Tomato & Mascarpone Soup *v*
basil pesto & ciabatta

Turkey, Date & Apple Stuffing
pork chipolatas, roast potatoes,
festive vegetables & cranberry jus

Butternut Squash & Feta Pithivier *v*
roast potatoes, seasonal vegetables

Sea Trout
with crushed olives & sunblushed tomato sauce vierge

Slow Braised Feather Blade of Beef
with mashed potato & trimmings

Chocolate Delice *v*
with blackberry & Chambord compote

Winterberry & Cassis Eton Mess *v*

Christmas Pudding *v*
brandy sauce

Mull Cheddar, Colston Basset Stilton *v*
stout chutney, celery and grapes



FESTIVE DINNER

£22.95 per person

Baked Ricotta Tart *v*
with a tomato, red pepper and basil chutney

Chicken Liver Parfait
bacon jam & toasted brioche

Hot Smoked Salmon
with mango, coriander salsa

Roast Tomato & Mascarpone Soup *v*
basil pesto & ciabatta

Turkey, Date & Apple Stuffing
pork chipolatas, roast potatoes,
festive vegetables & cranberry jus

Butternut Squash & Feta Pithivier *v*
roast potatoes, seasonal vegetables

Sea Trout with Clams
crushed olives & sunblush tomato sauce vierge

Roast Shoulder of Pork Stuffed with Apricots
walnuts & sage, roast potatoes, seasonal vegetables
with whisky & Isle of Arran mustard jus

Slow Braised Feather Blade of Beef
with mashed potato & festive vegetables

Chocolate Delice *v*
with blackberry & Chambord compote

Winterberry & Cassis Eton Mess *v*

Christmas Pudding *v*
brandy sauce

Mull Cheddar, Colston Basset Stilton *v*
stout chutney, celery and grapes

CHRISTMAS DAY

£39.95 per person



Cumin And Roast Pumpkin Soup
Mascarpone, Warm Ciabatta

Salmon Pastrami
Pickled Red Cabbage, Sour Cream & Rye Bread

Mulled Pears In Roquefort Dressing *v*
Walnut & Chicory Salad

Christmas Pork Terrine
With Cranberries And Pistachios, Burnt Apple Puree,
Toasted Brioche

Roast Turkey
Cranberry Stuffing Wrapped In Bacon, Pigs In Blankets

Grilled Fillets Of Sea Bass
With A Clam And Mussel Chowder

Roast Striploin Of Beef
Yorkshire Pudding, Red Wine Gravy

Wild Mushroom & Artichoke Strudel *v*
Kale Pesto

*All Dishes Come With Buttered Carrots,
Maple Glazed Parsnips, Sprouts & Roast Potatoes*

Christmas Pudding
Served With Brandy Custard

Chocolate Truffle Cake
With Vanilla Ice Cream & Cherry Compote

Sticky Toffee Pudding
Salted Caramel Ice Cream

Selection Of Scottish Cheeses
Celery, Grapes, Oatcakes, Onion Jam



HOGMANAY

£39.95 per person

Wild Mushroom Soup *v*
Parmesan Cream, Crisp Basil
Haggis, Neeps & Tatties
Bowmore Sauce (Vegetarian Option Available)

Cold Smoked Salmon
Crème Fraiche, Diced Shallot, Capers & Lemon Oil
Confit Duck And Pistachio Terrine
Plum And Ginger Jam, Toasted Brioche

10oz Ribeye Steak
Bearnaise, Chunky Fries, Slow Roasted Tomato,
Mushroom Ragout

Pancetta Wrapped Pork Fillet
Black Pudding Mash, Caramelised Apple
& Grain Mustard Jus

Caramelised Onion & Mull Cheddar Tart *v*
Carrot And Cumin Puree, Creamed Savoy & Almonds

Grilled Shetland Salmon
Cullen Skink, Kale & Fresh Clams

Pan Fried Chicken Breast
Creamed Leeks, Crisp Pancetta, Rosti Potato, Madeira Sauce

Chocolate Fondant
Banana Ice Cream & Salted Caramel
Strawberry, Basil & Chambord Eton Mess

Sticky Toffee Pudding
Caramel Sauce & Tablet Ice Cream

Selection of Scottish Cheeses
Oaties, Damson Jelly