

Booking Form

| | |
|----------------|--|
| Name | |
| Address | |
| Postcode | |
| Telephone | |
| Preferred Date | |
| Preferred Time | |

| Menu Selection | |
|---------------------|----------|
| Starter Choices | Quantity |
| | |
| | |
| | |
| Main Course Choices | Quantity |
| | |
| | |
| | |
| Dessert Choices | Quantity |
| | |
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|--------------------------------------------------------|---|
| I enclose a cheque payable to The Riverside Inn for | £ |
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Please debit my credit/debit card as follows:

| | |
|-----------------|---------------|
| Cardholder Name | |
| Card Number | |
| Card Type | |
| Expiry Date | Issue Number: |

I authorise The Riverside Inn to debit the above with the sum of £

I accept the terms & conditions of booking as detailed

Signature

Date

Bookings

£27.00 per person

£25.00 per person

if seated before 4pm on Mondays to Thursdays.

£17.00 for children (under 12)

This menu is only available from Monday 2nd to Friday 20th December inclusive.

To make your booking fill in your details overleaf and select the menu you require.

Then hand your booking form to a member of staff at the bar with a £10.00 per person non-refundable deposit. This will secure your booking on the agreed date.

Any special requirements should be discussed at this time. The balance is to be paid in full 10 days prior to your reservation.

We are unable to offer the Main Menu in conjunction with the Christmas Menu.

The Riverside Inn
Torrington Road, Ashford, Kent, TN23 7TG
www.riversideinnashford.co.uk

Christmas Menu

The Riverside Inn
01233 633404

Starters

Chunky Minestrone Soup

Served with white crusty bread

Luxury Farmhouse Pâté

With crisp melba toast

Baked Brie

With honey, garlic and hazelnuts.

Served with toasted brushetta

Garlic Crevettes

Served In The Shell

With a fresh assorted salad
and a sweet mango salsa

Main Courses

Succulent Turkey, Slow Roasted & Basted with Basil

Served with traditional trimmings

Roasted Topside Beef

Accompanied by a parsnip and
horseradish puree, topped with
a traditional Yorkshire pudding

Braised Rump of Lamb

With a red wine and rosemary gravy

Traditional Homemade

Fish & Seafood Pie

Topped with creamy mashed potato,
a generous sprinkle of cheddar cheese
and a spinach, pea and shallot puree

Brie, Feta & Spinach Parcel

Served with a flavoursome
vegetarian gravy

All dishes are complemented with
the chef's seasonal vegetables and
delicious golden potatoes

Desserts

Christmas Pudding

Served with a generous
helping of brandy custard

Pink Champagne & Strawberry Cheesecake

Served with delicious
rich clotted cream

Cherry Brandy Brownie

Served with an indulgent
vanilla ice cream

Tarte au Citron

Served with a lavish
helping of single cream