

OCTOBER BISTRO NIGHTS

[View this email in your browser](#)*Riley's*

at

**OCTOBER BISTRO NIGHT****FRIDAY 11TH & SATURDAY 26TH**

7.00pm or 7.30pm

£37.50pp (£10pp deposit)

**Starter**

Woodland mushroom veloute, goat's cheese bon bon, sauteed mushrooms, chive and truffle

Crisp confit of duck leg, plum sauce, cucumber and spring onion, coriander, toasted cashew nuts

Cheddar and caramelised onion tart, tomato jam, rocket salad

Tiger prawn bruschetta, Asian slaw, lime and sweet chilli

**Main Course**

Braised beef brisket served with a beef suet pudding, buttered mash, slow roast onions, thyme infused carrots, red wine sauce

Fillet of salmon, sun blushed tomato and basil gnocchi, creamed pesto, watercress and fresh lemon

Lamb "hotpot", braised savoy cabbage, lamb spring roll, rosemary gravy

Baked goat's cheese, spinach, leek and mushroom lasagne, sweet potato fries, rocket and parmesan salad

**Dessert**

Apple and blackberry frangipane tart, salted caramel ripple cream

White chocolate crème brulee, raspberry ripple gelato, granola biscuit

Chocolate cheesecake, hazelnut praline, pouring cream

Sticky toffee parkin pudding, custard and toffee sauce