



Small Dishes and Sides:

Split Pea Dal	7.50
British peas and pulses in a dal made with fresh spices and garlic, served with a gluten free roti Vg Gf	
Parsnip, Apple & Ginger Soup	7.00
Served with warm bread and vegan butter Ve GfO	
Carrot Panna Cotta	7.00
A set vegetable mousse with a hint of paprika, served with gluten free crostini, romesco sauce Ve Gf	
Salsify Goujons	8.50
Also known as the 'Oyster plant', sticks of salsify in a crisp gluten free crumb, served with a vegan tartare dip Ve Gf	
Cauliflower Manchurian	8.00
Spiced, beer battered cauliflower coated in a homemade sweet and sour sauce and drizzled with curry sauce Ve Gf	
Chips & Dip	4.95
Chunky chips, Skin-on Fries, or our homemade potato wedges. Served with a choice of homemade vegan dip, including: Sweet chilli, Soured cream, Sriracha Mayo, Smoked Mayo, Tartare, Spicy tomato, Aioli Ve Gf	
Yellow Pea Panelle	6.00
Sicilian 'Chips'; Fritters made with East Anglian pea flour, flavoured with parsley, served with garlic aioli Vg Gf	

Ve Vegan, Gf/GfO Gluten free/**Gluten free option**
Please inform us of any allergies or dietary requirements

www.rivergreenrestaurant.com
01603 622448
bookings@rivergreenrestaurant.com



Silver medal, International Salon Culinaire 2021 and 2022,
Salon Culinaire 2023

Mains:

Haggis with Clapshot	16.00
Our vegan haggis recipe, made with split peas, mushrooms and fava beans, served with clapshot potatoes and a whisky cream sauce Ve Gf	
Glazed Okonomiyaki, Rice	16.50
Slices of Okonomiyaki (Japanese pancake) made with tofu, seasonal vegetables and noodles, glazed with a home made Okonomi sauce and drizzled with a special mayo. Served with black rice, gomaae kale 'seaweed', tempura, homemade kimchi, celeriac remoulade, pickles Ve Gf (International Salon Culinaire 2021 Silver Medal)	
Chestnut & Shallot Mushroom Wellington	17.00
A roasted Portobello mushroom with a <u>chestnut</u> , shallot and herb stuffing in puff pastry. Served with roast potatoes, mash, Brussels and seasonal veg, port wine gravy Ve GfO	
Winter Vegetable Pilaff	15.50
Saffron rice stir fried with seasonal greens and roots, almonds and cranberries, served with a split pea dal, poppadom, and a raita Ve Gf	
River Green Roast	16.50
Nut free; Quinoa, mushroom and smoked tofu roast with herbs, beetroot and hemp seeds. Served with Brussels & seasonal veg, roast potatoes, mash, Port wine gravy. (Kids Half Roast available for £8) Ve Gf	
Slow Roasted Celeriac, Hazelnuts	16.50
A thick slice of celeriac, with a Hazelnut and herb crust, Hemp seed and kale pesto, carrot and hemp seed Romesco sauce, seasonal greens, celeriac remoulade Ve Gf	

Desserts:

Apple, Date & Ginger Crumble 8.00
Apple, date & ginger crumble, with a gluten free granola topping, served with custard or ice cream
Ve Gf

Christmas Pudding Sundae 7.50
RonalDOS' dairy free toffee ice cream, vegan and gluten free Christmas pudding sauce, vegan cream, brandy, Almonds, meringues Ve Gf

Figgy Pudding 8.50
Our homemade traditional pudding, gluten and nut free, served with brandy sauce, custard or ice cream Ve Gf

Vegan Yule Log 7.50
Gluten free Almond & chocolate sponge, chocolate and chestnut icing, chocolate sauce, chocolate ice cream (enough chocolate?) Ve Gf

Espresso Affogato 7.50
Our Amazonas blend espresso, paired with vegan vanilla ice cream. Drink alongside or pour over
Ve Gf
Add a shot of Amaretto for just £4
Or try our 'Dirty Cow' vegan cream liqueur for £4.50

Ice Creams and Sorbets Per Scoop 1.95
A selection of vegan ice creams and sorbet from RonaldOS of Norwich: Vanilla ice cream, chocolate ice cream, toffee ice cream, blood orange sorbet, raspberry sorbet, elderflower sorbet, lemon sorbet, blackcurrant sorbet, strawberry & passionfruit sorbet. Ve Gf

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As usual we will be supporting a charity with a donation from each main meal served over Christmas instead of Christmas Crackers.

The menu on the day may vary with availability of produce and ingredients.