

THE  
RIVER INN



# Finger Buffet

4 Choices @ £14.50 per person

5 Choices @ £16.50 per person

6 Choices @ £18.00 per person

**Add additional Item at £2.50 per item per person**

Pakora – Choose one of the following: Chicken or Vegetable (3)

Individual Caramelized Onion & Cheddar Quiche (1)

Yorkshire Pudding filled with Roast Beef & Horseradish Cream (1)

Breaded Butterfly King Prawns (4)

Spicy Potato Wedges

Sausage Rolls (1)

Chicken Goujons (2)

BBQ Chicken Wings (3)

Skewers – Choose one of the following: Chicken, Beef or Vegetable (1)

Haggis Spring Roll (1)

Vegetable Samosas (2)

Assorted Sandwiches (1 Round)

Assorted Wraps (1)

All of the above items are accompanied Dips

& Sauces where appropriate

Selection of Homemade Cake: Carrot/Brownie/Lemon Drizzle

Selection Homemade Sweet Muffins

Homemade Cookies

Tea & Coffee



# Hot Buffet

Any Two Main Courses - £16.95 per person

Any Two Main Courses & Two Desserts - £23.95 per person

## **Steak Pie**

Chef's Homemade Steak & Ale Pie served with Creamed Potatoes and Seasonal Vegetables

## **Chicken Curry**

Free Range Chicken with a Choice of Chinese style or Thai Curry Sauce

## **Stir Fry**

Beef, Chicken or Vegetable Stir Fry with Soy, Chilli, Ginger and Egg Noodles

## **Smoked Haddock**

Smoked Finnan Haddock, Mashed Potatoes & Seasonal Vegetables

## **Lasagne**

Choice of Beef or Vegetable Lasagne served with Garlic Bread

## **Stroganoff**

Chicken or Vegetable Stroganoff with Steamed Rice & Flatbreads

## **Penne**

Classic Penne Arrabiata: Garlic, Chilli, Peppers & Tomato Sauce with Parmesan Crust

Add Chicken & Chorizo £3.00 Supp

## **Macaroni & Cheese**

Chef's Macaroni & Cheese served with Garlic Bread

Add Smoked Haddock or King Prawn £3.00 Supp

Add Bacon or Black Pudding £2.00 Supp

---

## **Pavlova**

Home-made Meringue with Chantilly Cream, Fresh Fruits & Berries & choice of Pouring Cream or Coulis

## **Profiteroles**

Fresh Cream Filled Profiteroles smothered in Rich Belgian Chocolate Sauce

## **Cheesecake**

Chef's Cheesecake of your liking with Pouring Cream & Coulis Crumble

## **Apple Crumble**

served with Custard or Pouring Cream

## **Sticky Toffee Pudding**

Sticky Toffee Pudding served with Custard or Pouring Cream

# Package One

**Package Includes 3 Course Dinner with Tea & Coffee.**

## **Soup of the Day**

Served with Bloomer Bread & Butter

## **River Inn Steak & Ale Pie**

**Chicken Pie or Vegetarian Pie**

Served with Seasonal Vegetables and Mashed Potatoes

## **Strawberry Cheesecake**

Served on a light Raspberry Coulis garnished  
with Fresh Strawberries and Raspberries

# Package Two

**Includes Canapes & 3 Course Dinner with Tea & Coffee**

**Soup of the Day**

Served with Bloomer Bread & Butter

**Smooth Chicken Liver & Brandy Pate**

Served with Oatcakes, accompanied by Plum Chutney



**Golden Supreme of Chicken**

With a Honey & Almond Crust, set on a Vermouth,  
Chive and Grape Cream Sauce

**Roast Rib Prime of Scotch Beef**

Served with a Red Wine & Tarragon Jus,  
accompanied by Crisp Yorkshire Pudding



**Strawberry Cheesecake**

Served on a Light Raspberry Coulis garnished  
with Fresh Strawberries & Raspberries

**Apple & Cinnamon Crumble**

Served with Complementing Ice Cream



# Package Three

**Includes Canapes & 3 Course Dinner with Tea & Coffee**

## **Fanned Seasonal Melon**

Filled with Fresh Exotic Fruits & Berries,  
Served with Fruit Sorbet

## **Chicken & Herb Terrine**

Wrapped in Bacon carved over goat cheese,  
Walnut & beetroot salad

## **Steamed Breast of Free Range Chicken**

Stuffed with Haggis & wrapped with Ayrshire Bacon,  
Served with a Pepper Sauce

## **Roast of Lanarkshire Lamb**

Traced with a Sweet Sherry Essence crowned  
with a Garlic & Rosemary Crust

## **Strawberry Romanoff**

Served in a crisp Brandy Basket, topped with Meringue,  
resting in a light Strawberry Sauce

## **Fresh Fruit Pavlova**

With Chantilly Cream & Fruit Coulis

# Package Four

**Includes Canapés on Arrival & 4 Course Dinner with Tea, Coffee & Truffles**

## **Beggars Purse of Haggis, Neeps & Tatties**

Served with Pepper Sauce

## **Trio of Smoked Fish**

Including Salmon, Trout & Mackerel, Served on a  
Light lemon Horseradish Dressing



## **Your Choice of Soup**



## **Steamed Breast of Free Range Chicken**

Stuffed with Haggis & wrapped with Ayrshire Bacon,  
Served with a Pepper Sauce

## **Roast of Lanarkshire Lamb**

Traced with a SweetSherry Essence crowned with a  
Garlic & Rosemary Crust



## **Strawberry Romanoff**

Served in a crisp Brandy Basket, topped with Meringue,  
resting in a light Strawberry Sauce

## **Fresh Fruit Pavlova**

With Chantilly Cream & Fruit Coulis

# Bespoke Package

Create Your Package with this Bespoke Menu

## Starters

**Fanned Seasonal Melon | £7.50**

Filled with Fresh Exotic Fruits & Berries,  
Served with A Fruit Sorbet

**Timbale of Smoked Salmon & Prawns | £10.50**

Accompanied by Brown Bread Lemon  
and Crispy Salad

**Smooth Chicken Liver & Brandy Pate | £8.95**

Served with Oateakes Accompanied by  
Plum & Pineapple Chutney

**Soup Of The Day | £6.50**

Served with Bloomer Bread

**Chicken & Herb Terrine | £8.95**

Wrapped in Bacon carved over Goats Cheese,  
Walnut & Beetroot Salad

**Trio of Smoked Fish | £11.95**

Salmon, Trout & Mackerel, Served on a  
light Horseradish Dressing

## Mains

**Roast Saddle of Venison | £23.00**

Topped with Woodland Mushroom, Port and Redcurrant  
Essence marbled with Kirsch and Cherry Cream

**Roast Loin of Borders Pork | £18.50**

Served with Sage & Onion Stuffing, Apple Sauce  
& a light Calvados Essence

**42 Dry Aged Fillet of Beef | £40.00**

with Haggis Truffles served  
with a Perigoux Sauce

**River Inn Steak & Ale Pie | £16.95**

Served with Hand- Cut Chips  
and Tartare Sauce

**Steamed Breast of Chicken | £18.95**

Stuffed with Haggis & wrapped with Ayrshire Bacon,  
Served with a Pepper Sauce

**Roast Rib of Prime Scotch Beef | £22.00**

Served with Red Wine and Tarragon Jus  
accompanied by Crisp Yorkshire Pudding

**Roast of Lanarkshire Lamb | £25.00**

Traced with a sweet Sherry Essence crowned  
with a Garlic & Rosemary Crust

**Golden Supreme of Chicken | £18.95**

With a Honey & Almond Crust set on a Vermouth,  
Chive & Grape Cream Sauce

**Fillet of Salmon | £18.95**

Sauteed Green Beans, New Boiled Potatoes, Chablis Grape  
& Chive Cream Sauce

**Vegan Sizzler | £14.95**

Leek, Broccoli & Cheddar Bangers, Sauteed Potatoes, Onions,  
Mushrooms, Grilled Tomato & Vegetables

## Desserts

**Apple & Cinnamon Crumble | £7.95**

Served with Complementing Ice Cream

**Lemon Tart | £7.95**

Set on a warm maple syrup sauce served  
with Flavoured Ice Cream

**Fresh Fruit Pavlova | £7.95**

With Chantilly Cream & Fruit Coulis

**Mint Aero Cheesecake | £7.95**

With a Chocolate Sauce  
and Complementing Ice Cream

**Classic Crème Brulee | £7.95**

Vanilla Egg Custard served Chilled with a light sugar crust

**Chocolate Gateaux | £7.95**

Accompanied by Chantilly Cream  
& Fresh Strawberries

**Selection of European Cheeses | £12.50**

Biscuits, Grapes & Chutney

**Strawberry Romanoff | £7.95**

Crisp Brandy basket topped with Meringue resting  
in a light Strawberry Sauce



# Childrens Menu

Please select one Starter, Main and Dessert

## Starters

Freshly Prepared Soup of the Day

Heinz Tomato Soup

Garlic Bread or Cheesy Garlic Bread

Carved Seasonal Melon with raspberry sauce

## Mains

Cheesy Pasta and Chips

Breaded Fish Strips & Chips

Crispy Chicken Strips & Chips

Cheese & Tomato Pizza & Chips

Bangers & Mash with Gravy

## Desserts

Fresh Fruit Salad

Selection of Dairy Ice Creams

Sticky Toffee Pudding with Ice Cream

Chocolate Fudge Cake with IceCream

# Canapés

3 Canapés £6.95 pp

6 Canapés £11.95 pp

Goats Cheese & Marmalade Crostini



Fresh Smoked Salmon & Cream Cheese Tartlets



Haggis Balls accompanied by a Whisky Cream Chaser



Pate Maison served on a Mini Oatcake



Melon Balls with Balsamic Strawberry



Tempura King Prawn with Sweet Chilli Dip



Fillet of Beef Rossini



Strawberries dipped in White Chocolate



Parma Ham & Sunblushed Tomato Bruschetta



Avocado, Red Onion & Sunblushed Tomato Bruschetta



# Package Costs

	2025	2026	2027
<b>Crosslee Suite Room Hire</b>	0-50 Guests £190 50-100 Guests £300 100-150 Guests £350 150-200 Guests £390	0-50 Guests £190 50-100 Guests £300 100-150 Guests £350 150-200 Guests £390	0-50 Guests £190 50-100 Guests £300 100-150 Guests £350 150-200 Guests £390
<b>Package One</b>	£29.50 pp	£29.50 pp	£29.50 pp
<b>Package Two</b>	£45.00 pp £40.00 pp (Pre order)	£45.00 pp £40.00 pp (Pre order)	£45.00 pp £40.00 pp (Pre order)
<b>Package Three</b>	£45.00 pp £40.00 pp (Pre order)	£45.00 pp £40.00 pp (Pre order)	£45.00 pp £40.00 pp (Pre order)
<b>Package Four</b>	£60.00 pp £55.00 pp (pre order)	£60.00 pp £55.00 pp (pre order)	£60.00 pp £55.00 pp (pre order)
<b>Kids Menu</b>	£15.00 Free under 5	£15.00 Free under 5	£15.00 Free under 5

We cater for all special dietary requirements and allergies.

Prices are subject to change in line with inflation.



# booking process



**01**

## **EXPLORE THE VENUE**

Schedule a personalised visit to experience the ambience and layout of our venue firsthand.

**02**

## **CHECK AVAILABILITY**

Contact us to confirm date availability and discuss potential time slots for your celebration.

**03**

## **REVIEW PACKAGES**

Explore our transparent pricing and various packages tailored to your needs.

**04**

## **RESERVATION**

Secure your date by completing the reservation process, including a signed contract and a reservation fee.

**05**

## **FINALISE DETAILS**

Collaborate with our team to finalise details such as layout, room decoration, and any additional services.

**06**

## **EVENT DAY**

Relax and enjoy your event while our experienced staff takes care of the details.

# frequently asked questions





# frequently asked questions

## **What is the capacity of the venue for events?**

Our Crosslee Suite can accommodate up to 160 guests seated, with a dancefloor or 200 guests with no dancefloor and our Gryffe Suite can hold up to 50 Guests for a more intimate wedding.

## **How do I check the availability of the venue for my preferred date?**

Please contact our events manager Christy at [christy@riverinn.co.uk](mailto:christy@riverinn.co.uk) to enquire about date availability and to discuss potential time slots.

## **Is a venue visit possible, and is there a fee for it?**

Yes, we encourage you to visit the venue firsthand. Contact our team to schedule a complimentary tour of our venue.

## **Can I bring in my own catering, or do you have preferred catering partners?**

We do not allow the use of external caterers as we have a dedicated team of chefs who can offer several packages to accommodate all budgets.

## **Is parking available, and what are the options for guests?**

Ample parking is available on-site. Parking details will be provided upon booking.

## **What is the booking process, and what is required to secure a date?**

To book a date, a signed contract and a reservation fee are required. Our team will guide you through the process.

## **Is the venue wheelchair accessible?**

Yes, our venue is wheelchair accessible, with ramps and lifts in place for convenience.

## **What are the cancellation and refund policies?**

Our cancellation and refund policies are outlined in the booking contract. Please review the terms carefully.

## **Is Wi-Fi available for guests?**

Yes, complimentary Wi-Fi is available for guests.