

CELEBRATE *Christmas*

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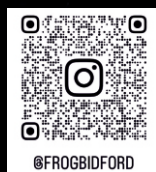


THE FROG
RIVERSIDE BAR & RESTAURANT

Step into the festive season with us and enjoy a menu crafted To bring warmth, joy, and indulgence to your table. From Comforting classics to seasonal creations, every dish is designed To capture the spirit of christmas and make your celebrations Truly unforgettable

Share the Christmas cheer!

Tag us @frogbidford



and spread the festive vibes

PRIVATE PARTIES : EVENTS : CATERING - ASK A MEMBER OF STAFF

Festive Menu

2 course for £25.99 | 3 course for £30.99

Vegetarian Sharing Board £20.95

a seasonal celebration of flavour: halloumi bites, golden potato pops, grilled pineapple & cinnamon skewers, rich Sicilian caponata, and delicate vegetable gyozas.

Sea Food Sharing Board £22.95

a luxurious catch of whitebait, crispy squid, king prawns, prawn lollipops, and prawn gyozas, perfectly paired with tartare sauce and pepper mayo.

Starters

Shrimp Ceviche Bao Bun (GF) £9.95

a pillowy bao bun filled with shrimp ceviche

Gin-Cured Beetroot Salmon £9.95

served on toasted focaccia with silky prawn cream, saffron mayo, and basil oil.

Chicken Liver, Red Currant & Brandy pâté £8.45

served with a hazelnut & chive brioche bun

Pear, Blue Cheese & Candied Walnut Salad (GF, V) £8.45

mixed leaves, poached pears, candied walnuts, and blue cheese, dressed in honey mustard vinaigrette.

Mains

Prosciutto & Emmental Stuffed Turkey Crown (GFO) £18.95

served with creamy Parmesan mash, honey-glazed carrots & parsnips, Brussels sprouts, gorgonzola broccoli gratin, gravy.

Whiskey-Glazed Butternut Squash & Pearl Onion Tart (VE) £16.95

with roasted carrot & parsnip, Brussels sprouts, and broccoli gratin.

Crab & Lobster Risotto (GF) £18.95

creamy risotto with white crab & marinated lobster meat and boiled fennel, confit tomato, and pickled fennel.

Grilled Rib-Eye Steak 8oz (GF) £23.95

succulent rib-eye, flame-grilled to perfection, served with wasabi mash, tender pak choi, and confit cherry tomato.

Slow-Cooked Lamb Shank £19.45

six-hour braised lamb shank in a rich red wine, tomato, and herb sauce, paired with gnocchi in the same indulgent jus and crispy cavolo nero

Wagyu Festive Burger £15.95

juicy wagyu beef layered with caramelised onion, melted brie, crisp bacon, romaine lettuce, and gherkin in a brioche bun.

Black Battered Cod & Chips £17.95

charcoal-black battered cod, golden chips, mushy peas, lemon wedge, and tartare sauce.

Deserts

Homemade Chocolate Cookie Dough (V) £7.45

Served warm with caramel ice cream.

Apple & Toffee Rice Pudding" (GF) £7.45

Creamy rice pudding drizzled with apple & toffee sauce.

Cheesecake Of The Day (V) £7.45

Ask your server for today's festive flavour.

Treacle Tart (V) £7.95

served with vanilla ice cream and hot custard cream

Panettone Pudding with Custard Cream (V) £7.95

Infused with Disaronno, set on a white chocolate base, and topped with vanilla ice cream.

V - vegetarian, VE - vegan, GF - gluten free, GFO - gluten free option

There is a optional 10% gratuity on all festive menus which is automatically added to your bill. Gratuities are appreciated and fully passed to the team.

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change.

We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free