

Our Sample Menu

Bronze Menu

(£8.50pp)

Selection of sandwich (to suit all dietary requirements)
Pork pie
Sausage roll
Cocktail sausage
Chicken bites - Scotch eggs
Mini Cornish pasties
Indian savoury
Oriental savoury
Assorted mini cakes and selection of salad

* Disposable Plate and Napkin provided at no extra cost or crockery can be provided at an extra cost

Silver Menu

(£10.50pp)

- Selection of sandwich to suit all dietary requirements)
- Selection of canapés
- Mini quiche
- Pork pie
- Sausage roll
- Vol-au-vent
- Sausage cocktail
- Chicken wings
- Savoury eggs
- Indian bites
- Oriental savoury
- Assorted salad
- Assorted mini cakes

* Disposable Plate and Napkin provided at no extra cost or crockery can be provided at an extra cost

Gold Menu

(£12.50pp)

Our gold menu offer you a choice of a hot buffet or a sit down meal, You can choose from a two course meal to a three course or five course, we will work with you to tailor you menu to suit your needs. You may want a hot buffet selection which can give your guest a variety of options. Whatever you decide Richvive aim to work with you.

Sample menu

Main

- Mediterranean chicken

Grill Mediterranean chicken in a white wine tomato sauce with mix vegetable

- Beef lasagne

Homemade beef lasagna with classic Lasagna sauce and ragu cheese sauce with mix vegetable

Dessert

- Strawberry Gateaux
- Chocolate Fudge cake

Served with fresh strawberry and cream

* Disposable Plate and Napkin provided at no extra cost or crockery can be provided at an extra cost

Christmas Menu

(£ price on application)

We create tailor made menus for the festive period. Contact us to discuss your requirements.

Starter:

- Wild duck terrine with cranberry chutney and rustic bread
- Cream tomato soup
- Goat cheese caramelized onion salad

Main:

- *Free range turkey with homemade sage and stuffing with pot of cranberry* *Roast beef with seasonal vegetable and gravy*
- Wild mushroom cream cheese strudel

Dessert:

- *Traditional Christmas pudding*
- Selection of cheese and chutney
- Coffee and mince pie

A sample of our African menu three course sit down menu which can also be turned into a buffet set menu.

Our African menu is based on our West African influence from Gabon which we get our taste from but we are not shy to try something new and we all always exploring and discovering new flavours



Option 1

Starter:

- Fritters Trio served with salsa dip

A selection of crispy appetisers beef fitter, spicy prawn and veggie fritter

Main:

- Creamy peanut butter stew served with aromatic basmati rice

A traditional universal African dish, cooked in tender chicken pieces

- Eggplant Okra stew served with rice (V)

Eggplant fried in palm oil mixed with spinach

Dessert:

- Passion fruit cake

All meals served with side dishes



Menu 2

Starter:

- Harissa spiced chicken wing

A delicious spiced chicken wings dish bursting with flavours grilled and served with a side crunchy salsa dip

- Tomato and avocado salad (v)

Juicy ripe tomato served with buttery cubes of hass avocado and lemon vinaigrette flavoured with shallots and fresh chive

Main:

- Poulet yassa served with rice

A traditional chicken stew of mixed spices cooked in roasted flavoured onions.

- Cassava leaves served with yam (v)

An African traditional greens dish full of aromatic flavours served with boiled yam.

Dessert:

- Fresh fruits Skewer with honey yogurt dip

All meals served with side dishes