

DECEMBER AT THE RIVIERA

VERY FESTIVE - VERY SPECIAL (AND VERY GOOD VALUE)

CHRISTMAS FESTIVE LUNCHEON

FRIDAY 11 DECEMBER TO TUESDAY 22 DECEMBER 2009 INCL.

Oak Smoked Salmon, Prawn and Crab Roulade served with Chive and Spring Onion Crème Fraîche

Poached Seasonal Fruit served with a Mint Reduction and Raspberry Sorbet

Grilled Capricorn Goats Cheese with Marinated Beetroot, Pepper Couscous and an Apple Reduction

Ham Hock and Pepper Terrine with Chunky Pineapple Chutney and Ciabatta Crisps

Chilled Fruit or Tomato Juice

Asparagus Soup OR Lemon Sorbet

Seared John Dory with Crushed New Potatoes, Herb Crust and a Mussel Cream

Roast Devonshire Turkey served with Chestnut Stuffing, Chipolata, Cranberry Sauce and Roasting Jus

Chargrilled Sirloin Steak with Flat Cap Mushrooms, Stuffed Plum Tomato, Watercress and a Madeira Sauce

Pan Fried Duck Breast with Savoy Cabbage, Honey Roast Parsnips, Rosti Potatoes and a Blueberry Sauce

Vegetarian Alternative: Mushroom Stroganoff with Wild Rice and Deep Fried Wild Mushrooms

A Selection of Fresh Vegetables and Potatoes in Season are served with all main courses

Steamed Christmas Pudding with a Brandy Cream Sauce

Tropical Fresh Fruit Salad with Double or Clotted Cream

Steamed Chocolate Sponge served with Chocolate Sauce

Raspberry Mousse with Fresh Raspberries

Homemade Ice Creams or Sorbets

OR

A Selection of West Country Cheeses served with Biscuits, Grapes, Celery and Chutney

Coffee and Mints

£27.00 (inc. VAT)

Five Course Luncheon



Always a very special place, there's no better time to savour the unique atmosphere of the Hotel Riviera than during the Festive season.

Through December our selected Luncheon and Dinner menus reflect the Riviera's ability to combine tradition with flair... and good value with excellence.

Renowned for its hospitality, comfort and delicious fayre, the Hotel Riviera provides the perfect setting for your Christmas party. And as the old year draws to a close why not join us for a memorable finale to 2009 and the best possible beginning to 2010 at our Gala New Year's Eve Dinner and Dance.



HOTEL RIVIERA

AA ★★★★★ AA

THE ESPLANADE SIDMOUTH DEVON

TELEPHONE (01395) 515201

CHRISTMAS FESTIVE DINNER & DANCE

FRIDAY 11 & 18 AND SATURDAY 12 & 19 DECEMBER 2009

Pan Fried Crab and Spring Onion Cake served with a Homemade Sweet Chilli Mayonnaise and Crispy Leeks

Duck Liver Parfait with Red Onion Marmalade and Toasted Brioche
Trio of Baby Pears with a Winter Berry Compote and Raspberry Sorbet
Bubble and Squeak with Poached Hen's Egg and Hollandaise Sauce
Chilled Fruit or Tomato Juice

Tomato and Basil Soup OR Passion Fruit Sorbet

Pan Fried Lemon Sole with Braised Vegetables, Chive Mash and an Avocado Butter

Chargrilled Sirloin Steak with Sun Blushed Tomato Chutney, Wild Mushroom Duxelle and a Madeira Sauce

Roast Devonshire Turkey served with Chestnut Stuffing, Chipolata, Cranberry Sauce and Roasting Jus

Roast Rack of Lamb with a Herb Crust, Served with Red Wine Shallots and a Rosemary Jus

Vegetarian Alternative: Deep Fried Risotto Balls served with Pepper Lyonnaise and a Chive Oil

OR

Caramelised Roast Red Onion Tartlet served with Creamed Potatoes, Deep Fried Beans and a Balsamic Reduction

A Selection of Fresh Vegetables and Potatoes in Season are served with all main courses

Steamed Christmas Pudding with a Brandy Cream Sauce
Lemon Possit served with a Shortbread Biscuit

White Chocolate Mousse served with Pistachio Praline and Bitter Chocolate Sauce

Fresh Strawberries in a Cinnamon Brandy Basket served with Clotted Cream

Homemade Ice Creams or Sorbets

OR

A Selection of West Country Cheeses served with Biscuits, Grapes, Celery and Chutney

Coffee and Mints

£38.50 (inc. VAT)

Five Course Dinner