

DECEMBER AT THE RIVIERA

CHRISTMAS FESTIVE LUNCHEON

FRIDAY 3RD DECEMBER TO WEDNESDAY 22ND DECEMBER 2021 INC.

Oak Smoked Salmon and Prawn Roulade

Served with a Lemon Dressing

Seasonal Poached Fruit

Served with a White Wine Sabayon

Ham Hock and Chive Terrine

With Pineapple Compote and Ciabatta Crisps

Pea Panna Cotta

With Watercress Bavarois and Horseradish Honeycomb

Lemon Thyme Soup

Or

Melon Sorbet

Grilled Whole Lemon Sole

Served with New Potatoes, Cherry Tomatoes, Vegetable Ribbons and Parsley Butter Sauce

Traditional Roast Devonshire Turkey

Served with Chestnut Stuffing, Bread Sauce, Chipolata Sausage,

Cranberry Sauce and Roasting Jus

Char Grilled Ribeye Steak

Served with Homemade Chips, Roasted Vine Tomatoes and a Shallot Cream Sauce

Roast Rump of Lamb with Crispy Ham

Accompanied by Boulangère Potatoes, Baby Spinach and Honey Glazed Carrots

and Served with a Rosemary Jus

**An additional course is served on each Sunday:*

*Roast Sirloin of Devonshire Beef

Served with Yorkshire Pudding, Fresh Watercress and Roasting Jus

Vegetarian Alternative:

Vegetarian Kiev

With Moroccan Red Cabbage and Garnished with Toasted Almonds

Or

Spinach and Ricotta Lasagne

Served with Roasted Vine Tomatoes

A Selection of Fresh Vegetables and Potatoes in Season

are served with all main courses

Steamed Christmas Pudding

With a Brandy Cream Sauce

Individual Chocolate and Chestnut Meringues

Served with Seasonal Fruit and Pouring Cream

Warm Apple and Cinnamon Crumble

Served with Crème Anglaise

Fresh Fruit Salad with Double Cream or Clotted Cream

Homemade Ice Creams or Sorbets

Or

A Selection of West Country Cheeses

Served with Biscuits, Grapes, Celery and Chutney

2 Course Luncheon ~ £30.00 4 Course Luncheon ~ £34.00

Your Choice of Coffee or Speciality Teas

Served with Petit Fours..... £5.95



The Hotel Riviera provides the perfect setting for your Pre-Christmas Meal. Treat your family or colleagues to an unforgettable celebration at either lunchtime or on selected evenings during December.

We are also open to non-residents for luncheon and dinner on Christmas Eve and Boxing Day, or why not join us to celebrate the New Year at our popular Gala Dinner and Dance.



HOTEL RIVIERA

AA ★★★★★ AA

THE ESPLANADE SIDMOUTH DEVON
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CHRISTMAS FESTIVE DINNER

SATURDAY 11TH & SATURDAY 18TH
DECEMBER 2021 - DINNER & PIANIST

Loch Fyne Smoked Salmon and Prawn Roulade

Served with Spring Onion Crème Fraiche and Lemon Dressing with a Petit Salad

Deep Fried Lemon Sole Fillet in a Crispy Beer Batter

Served with Rocket Leaves

Refreshing Tomato and Mozzarella Salad

Drizzled with Basil Infused Oil and Tomato Croutons

Parmesan Shortbread Stack

With Wild Mushrooms and Asparagus Spears, served with a Blue Cheese Dressing

Curried Parsnip and Apple Soup

Or

Passion Fruit Sorbet

Seared Fillet of Brill

Served with Spinach, Mashed Potatoes, Crispy Leeks and a Creamed Fish Sauce

Traditional Roast Devonshire Turkey

Served with Chestnut Stuffing, Bread Sauce, Chipolata Sausage,

Cranberry Sauce and Roasting Jus

Char Grilled Devonshire Sirloin Steak

Served with Cocotte Potato, Fresh Watercress and a Rich Red Wine Sauce

Roast Rack of Lamb

Served with Ratatouille, Herb Mash, Red Wine Shallot, Braised Leeks and a Rosemary Sauce

Vegetarian Alternative:

Vegetarian Wellington ~ Filled with Mushrooms,

Basmati Rice and Cranberries

Served with a Herb Cream

Or

Root Vegetable Tatin

Topped With Candied Nuts and Blue Cheese

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

Warm Chocolate Hazelnut and Raspberry Brownie

Served with a Warm Bitter Chocolate Sauce and Vanilla Bean Ice Cream

Lemon and Lime Posset

Served with a Shortbread Biscuit

Steamed Christmas Pudding

With a Brandy Cream Sauce

Apple and Calvados Crème Brûlée

Seasonal Fresh Fruit Salad in a Brandy Basket

Served with Devon Clotted Cream, Double Cream or Vanilla Ice Cream

Homemade Ice Creams or Sorbets

Or

A Selection of West Country Cheeses

Served with Biscuits, Grapes, Celery and Chutney

Four Course Dinner £47.00

Your Choice of Coffee or Speciality Teas

Served with Petit Fours£5.95