

HOTEL RIVIERA

THE ESPLANADE SIDMOUTH
DEVON
AA ★★★★★ AA

A La Carte Menu

To Start

Chicken Liver Parfait

Served with a Sweet Red Onion Marmalade and Toasted Brioche

£13.50

Confit Duck Leg and Blueberry Terrine

Served with Spiced Pears, Mixed Leaf Salad and Walnut and Raisin Toast

£13.50

Warm Lobster and Crab Mousse

Served with Saffron and Pepper Couscous, Marinated Artichokes and a Tomato and Chive Dressing

£17.50

Loch Fyne Oak Smoked Salmon

Served with Chive Crème Fraîche, Watercress Salad and Lemon

£17.50

For your Main Course

Roast Rack of Devonshire Lamb

Served with Herb Mash, Ratatouille and a Thyme Jus

£37.00

Roast Duck Breast with Braised Duck Leg

Served with Rosti Potato, Savoy Cabbage, Roasted Shallots and Foie Gras

£35.00

Steamed Paupiette of Lemon Sole Fillet

Filled with a Salmon Mousse and served with Lemon Couscous and a Fish Cream

£35.00

Seared King Scallops

Served with Apple Compote, Celeriac, Diced Vegetables and a Shell Fish Reduction

£35.00

Grilled Whole Dover Sole

Served with Fresh Lemon and Chive Butter Sauce

£49.00

Lobster Thermidor

A Native Lobster Served in its own shell with a Mustard, Shallot and Brandy Cream, Glazed with Gruyere Cheese

£58.00

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From the Grill

Thick Cut or Frencooh Fried Potatoes

£5.50

Whipped Potatoes with Butter and Chives

£5.50

Baby Boiled Potatoes with a Mint Hollandaise Sauce

£5.50

A Selection of Market Vegetables and Potatoes

£6.50

Creamed Spinach

£6.00

Green Salad

£6.00

Mixed Salad

£6.00

Vegetarian Menu

To Start

Grilled Goats Cheese Tartlet

Served with Chicory, Red Onion and an Apple and Chive Oil

£12.50

Trio of Baby Pears

Served with a Mixed Berry Compote, Raspberry Sorbet and a Vanilla Syrup

£12.50

For your Main Course

Sun Blushed Tomato and Pesto Risotto

Served with a Parmesan Crisp

£20.00

Wild Mushroom, Spinach and Ricotta Cheese Parcel

Served with Rocket Salad and a Balsamic Reduction

£35.00

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A La Carte Menu

The Finale

Belgian Hot Chocolate Fondant

Served with Cherries in Kirsch and Devon Clotted Cream
(please allow 15 minutes)

£13.75

Baked Egg Custard Tart

Served with Nutmeg Ice cream and a Blackcurrant Coulis

£11.50

Assiette of Lemon Curd

Consisting of Mousse, Parfait, Fool and Ice Cream

£11.50

A Selection of Homemade Ice Creams and Sorbet

Served on Tuile Biscuits

£9.25

A Selection of West Country Cheeses

Served with Biscuits, Grapes, Celery and Chutney

£13.75

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Freshly Ground Rich Roast Coffee, Tea or Herbal Infusion

All served with Petit Fours

£ 5.95

Residents who may wish to dine exclusively from the a la carte menu and whose terms already include dinner will receive an allowance of £24.00 per person.

All Prices are inclusive of Value Added Tax.