

It's Never Too Early To Book!



Shared Parties

Book online today

www.rivieracentre.co.uk

Our shared party nights run throughout December

Friday 7th

Saturday 8th

Friday 14th

Saturday 15th

Friday 21st

Bar open from 7pm to 12:30am

Disco until 1am

Carvery served from 7:30pm to 9pm

Dinner served from 8:15pm

Private Parties

Check availability today

christmas@ricc.co.uk

01803 206 311

Our private dinners, lunches and buffets are available throughout

December 2018

January 2019

Festive Wine List

White

Rye Mill Signature Chardonnay (Australia)

Ripe fruits combined with a soft gentle style and a smooth finish

Boar's Kloof Chenin Blanc (South Africa)

Packed with upfront tropical fruit with guava and gooseberries

La Riva Garganega Pinot Grigio (Italy)

Light and leafy with a hint of pear and blossom

Riviera Sauvignon Blanc (France)

A fruity flavour with notes of white flowers and tropical fruits

El Volquete Verdejo Viura (Spain)

An attractive dry wine with soft fruits, floral aromas and a crisp finish



Red

Rye Mill Signature Shiraz (Australia)

Rich and youthful with deep and concentrated spicy Shiraz flavours

Les Ambassadeurs Merlot (France)

Lots of flavour and colour with an aroma of spices and ripe red fruit

Sol Del Oro Cabernet Sauvignon (Chile)

A vibrant wine, full of up-front blackcurrant fruit flavours

Alto de Mayo Malbec (Argentina)

A smooth wine crammed with damson, blackberry and plum flavours

El Volquete Tempranillo (Spain)

Lively red fruit, complemented by a touch of vanilla and spice

Rosé

Buffalo Ridge Zinfandel Rosé (California)

Refreshing with a slight sweetness and hint of ripe red fruits

Les Vignerons Grenache Merlot Rosé (France)

Enjoyable rosé with good fruit, medium body and a dryish finish

Sparkling & Champagne

Prosecco La Pieve Spumante DOC (Sparkling Wine)

Vibrant and elegant aromas lead to an enjoyable aperitif

Champagne Gruet Brut Selection (Champagne) NV

A light, fresh, vigorously youthful Champagne with a fine elegant, slightly lemony nose, lively mousse and long, crisp palate

Laurent-Perrier Demi-Sec (Champagne) NV

Ample and creamy with a rich texture and sumptuous mouthfeel

**Parties, Dinners,
Buffets & Lunches**

**Merry
Christmas
2018**

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Christmas Parties

Our shared party nights offer one of the most fun, exciting and memorable nights out in Torquay.

The Carvery and Dinner events include a disco until 1am and parking until 10am the following morning.

Alternatively we offer private dinners, lunches and buffets for those who have a large enough party to create their own festive atmosphere!



Carvery & Disco

Shared Parties

Minimum party size is 4

Help yourself from Chef's delicious carvery:

roast turkey, sirloin of beef, pork and crackling with all the trimmings

butternut squash and roasted vegetable strudel (v) with a turmeric and chervil sauce

spinach, pine nut and savoury crumb filled mushrooms (v) with fresh herb and tomato coulis

all served with Chef's selection of seasonal vegetables and potatoes

Help yourself from the dessert table:

traditional Christmas pudding (v) with brandy cream sauce

pear and almond custard pot (v) with honey and shortbread fingers

festive chocolate log (v) with warm cherry compote

a selection of cheese and biscuits (v) served with grapes and celery sticks

tea, coffee and mints

£20.95 per person

Dinner & Disco

Shared Parties

Minimum party size is 8

cream of butternut squash and celeriac soup (v) finished with thyme oil and served with croutons

brandied chicken liver parfait with toasted brioche and cranberry, port and red onion chutney

button mushroom provincial (v) with toasted ciabatta

smoked and kiln roasted salmon platter (gf) with sweet mustard and dill sauce, rocket and cucumber salad

char-grilled trimmed cutlet of pork with stuffed apples and a creamy white onion sauce

tornado of turkey filled with cranberry and orange stuffing, wrapped in bacon with a cinnamon jus

butternut squash and roasted vegetable strudel (v) served with a turmeric and chervil sauce

baked fillet of cod set on potato and pea mash, with prawns and citrus butter
spinach, pine nut and savoury crumb filled mushrooms (v) with fresh herb and tomato coulis

all served with Chef's selection of seasonal vegetables and potatoes

traditional Christmas pudding (v) with brandy cream sauce

pear and almond custard pot (v) with honey and shortbread fingers

rich dark chocolate yule log (v) with warm cherry compote

a selection of cheese and biscuits (v) served with grapes and celery sticks

tea, coffee and mints

£27.50 per person



Carvery or Dinner & Disco

Private Parties

Minimum party size is 40

Please see Shared Parties menus

£20.95 - £27.50 per person

Festive Lunch

Private Parties

Minimum party size is 20

Please see 'Dinner & Disco' Shared Parties menu

two courses £16.50 per person

three courses £19 per person

Festive Buffet

Private Parties

Minimum party size is 40

a selection of sandwiches

on white and wholemeal bread including meat, fish and vegetarian fillings

turkey and cranberry sausages wrapped in bacon

sage marinated chicken and onion skewers (gf)

goats cheese and redcurrant tartlets (v)

mini bruschettas (v) cheese and tomato spinach and feta

herb roasted potatoes (v)

shortbread fingers (v) cranberry and orange scented

tea, coffee and mints

£13.95 per person



We are able to make all of our dishes gluten free with advance notice. Dishes may contain nuts or nut derivatives. If you have any special dietary requirements or allergies please let us know.