

Dinner & Disco

Shared Parties 2019

Minimum party size is 8

spiced parsnip & apple soup (v)

with a double cream swirl & garlic croutons

smoked ham hock terrine

with toasted walnut & raisin bread, tomato & roasted onion chutney and a rocket salad

savoury pannacotta (v)

with honey roasted fig salad & balsamic dressing

local crab & prawn tart

with beansprout & spring onion salad with sweet chilli jam

turkey breast roulade

with pistachio & truffle sage stuffing and apple cider gravy

West Country medallions of pork

with cider cream & mustard sauce and bubble & leek cakes

mushroom, cranberry & brie Wellington (v)

served with a savory jus

fillet of sea bream

with brown shrimp & almond butter, wilted spinach & creamed potato

aubergine stack (v)

with tofu, roasted vegetables & Romesco sauce

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

festive trio (v)

Christmas pudding, mince tart & spiced wine fruit ice cream

textures of Belgium chocolate (v)

dark chocolate brûlée white chocolate & hazelnut fudge and chocolate & orange cookie finger

gin & tonic (v)

Crystallized cucumber jelly, lemon & gin curd with a lime mousse torte & elderflower sorbet

local cheese platter (v)

served with celery, grapes, chutneys & crackers

Tea or coffee and mints

£28.50 per person

Bar is open from 7.00pm - 12:30pm

Dinner is served from 8:15pm

Disco until 1am

If you have any special dietary requirements or allergies please let us know.

Dishes may contain nuts or nut derivatives.

vegetarian (v)

gluten free and vegan alternatives available on request



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