



Platinum Dinner Menu

sesame coated seared tuna

on Asian coleslaw with a fresh lime and ginger dressing

smoked venison

with mulled pears, Beenleigh blue cheese, watercress and pecan nut salad

Ticklemore goats cheese, roasted beetroot and baby spinach salad

with balsamic dressing (v)

roasted root vegetable tart

with a spiced nutty crust, micro herbs and chilli and citrus dressing (v)

all served with a roll and butter

~

fillet of beef medallions

set on sweet peppers and onions with a tarragon and brandy cream sauce

seared cannon of lamb

with rosemary roasted fennel and a Madeira and shallot jus

salmon fillet

with crab and dill mash, baby leeks, spinach and shellfish cream

ricotta and spinach tortellini

with niçoise vegetables and sun blushed tomato sauce (v)

stacked aubergine parmigiana

with herb grilled polenta with black truffle oil (v)

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

~

chocolate and orange marquise

with honeycomb and candied orange peel

mojito layered opera cake

with lime jelly, green tea and gold leaf chocolate shard

raspberry parfait

with lemon posset, lemon sorbet and raspberry coulis

Select one dish from each of the courses to create your own tailored three course dinner, followed by tea, coffee and fudge

You will be advised of any variations in availability or price should circumstances dictate.

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

Dishes may contain nuts or nut derivatives.

2018/19 prices include VAT.

(v) = vegetarian (gf) = gluten free

www.rivieracentre.co.uk

wedding@ricc.co.uk



01803 206 329

