



Bronze Dinner Menu

smooth brandied duck liver parfait

with a gooseberry and coriander chutney

roasted sweet potato and carrot soup

finished with crème fraîche and chives (v)

goats cheese salad

with baby beetroot, hazelnuts and rye bread croutons (v)

mackerel fillet two ways, smoked and peppered

on a bed of mixed leaves with chives and sour cream dressing

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tenderised turkey steak

with parma ham and marsala wine

breast of chicken

with sautéed mushrooms and a mornay cheddar cream sauce with a crunchy crumb and herb topping

oven roasted pork loin

with mustard, paprika and mild horseradish cream sauce, garnished with chopped chives

portobello mushrooms with parmesan herb stuffing

with spiced couscous and a tomato coulis (v)

chickpea enchiladas

with onions and sweet peppers topped with melted cheese (v)

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

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strawberry and white chocolate torte

garnished with elderflower jelly and raspberry sauce

St. Clements meringue roulade

with a bitter dark chocolate sauce

lime and ginger custard pot with a praline crust

served with a ginger sable biscuit

£29 per person

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

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.

2019/20 prices include VAT.

(v) = vegetarian (gf) = gluten free

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Silver Dinner Menu

ham hock and whole grain mustard terrine
with homemade piccalilli and toasted granary bread

Tuscan white bean soup
with crispy shallots and croutons (v)

local crab and pickled ginger tart
with salad garnish and citrus dressing

buffalo mozzarella with honeyed figs
with a rocket salad and salsa turque (v)

all served with a roll and butter

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Mediterranean pan fried chicken breast
with herb mash and sweet pepper and tomato sauce

trimmed cutlet of pork
with Dauphinoise potatoes and a white wine cream sauce

poached fillet of salmon
set on spring onion mash with white wine, prawn and dill sauce

Provençale vegetable Wellington
with watercress sauce (v)

baked aubergine and vegetable stack
with a spicy tomato and coriander salsa (v)

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

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rich dark chocolate pot
with a shortbread finger and raspberry jelly (v)

mango and lime torte
with passion fruit sauce (v)

toffee apple flan
with butterscotch sauce and clotted cream

£34 per person

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

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Gold Dinner Menu

marinated artichoke and Parma ham on a rocket salad
with honey, orange and balsamic dressing

gravadlax of salmon
with caper and dill dressing and beetroot chutney

smoked duck breast
with aubergine purée, red pepper and basil compote

buffalo mozzarella with lemon, mint, chilli and shaved fennel
with oven dried tomatoes (v)

all served with a roll and butter

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chargrilled noisettes of lamb
set on rosemary roasted vegetables with red wine and mixed herb jus

corn fed free range chicken
with grilled polenta & butternut puree, roasted Portobello mushroom and glazed aubergine

poached roulade of lemon sole with prawn and salmon mousse
set on citrus mash with a fresh dill and Vermouth sauce

potato, courgette and brie gratin
topped with walnut, herb and parmesan crust (v)

Mediterranean vegetable and goats` cheese filo parcel
with a smoked paprika and sour cream sauce (v)

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

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raspberry and white chocolate cheesecake
with a basil caramel crisp and Framboise sauce

Baileys parfait
with caramel sauce and toasted macadamia nuts

cinnamon cream custard pot
with bramley apple compote and apple crisps with almond cream, vanilla jelly and rum truffle

£39 per person

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

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Platinum Dinner Menu

crispy confit of duck leg

with a salad of watermelon, rocket and goats cheese

platter of local crab, lobster and smoked salmon

with horseradish cream

local Game charcuterie

with olives and anti pasti

spiced pear and Beenleigh blue cheese patè

with cider vinegar and Dijon mustard cream dressing, served with walnut sourdough bread (v)

all served with a roll and butter

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chargrilled fillet of Devon beef medallions

set on celeriac mash with a creamy soft green peppercorn and oyster mushroom sauce

roasted rack of lamb

on minted pea mash with juniper and rosemary sauce

pan fried sea bass fillet

with mangetout, confit of fennel and white wine sauce

fresh asparagus spears

served on a medley of chargrilled vegetables with wild rice and a watercress sauce (v)

wild mushroom tortelloni

served with garlic, spinach and cream sauce, topped with truffle oil and parmesan shavings (v)

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

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chocolate three ways

white chocolate mousse, rich dark chocolate torte and a milk chocolate macaroon sandwiched with pistachio ganache

trio of lemon

tarte au citron, lemon posset and lemon sorbet set on raspberry puree (v)

classic tiramisu

with praline ice cream and an iced espresso shooter (v)

£44 per person

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

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Carvery Menu

Silver

roast turkey and beef
carvery with all the trimmings

Provençale vegetable Wellington
with watercress sauce (v)

Baked aubergine and vegetable stack
with a spicy tomato and coriander salsa (v)

Gold

roast turkey, beef and pork
carvery with all the trimmings

Potato, courgette and brie crumble
topped with walnut, herb and parmesan crust (v)

Mediterranean vegetable and goats` cheese filo parcel
with a smoked paprika and sour cream sauce (v)

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

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rich dark chocolate pot
with a shortbread finger and raspberry jelly

mango and lime torte
with passion fruit sauce

toffee apple flan
with butterscotch sauce and clotted cream

fresh tropical fruit salad
double cream

£22 per person

£23 per person

Select one vegetarian dish and two desserts, followed by tea, coffee and mints

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Barbeque Buffet Menu

Silver

local 5oz burgers

burger rolls

Westaway sausages

hot dog rolls

vegetable skewers

olive oil, basil, oregano, salt and black pepper (v)

salads

mixed leaf and garden salad

coleslaw

homemade

potato

spicy wedges

Gold

local 5oz burgers

burger rolls

Westaway sausages

hot dog rolls

vegetable skewers

olive oil, basil, oregano, salt and black pepper (v)

chicken

sticky barbeque pieces

salads

mixed leaf and garden salad

potato salad

homemade

coleslaw

homemade

potato

spicy wedges

corn on the cob

all served with a selection of condiments

£19 per person

sirloin steak £3.75 supplement per person

£21.50 per person

sirloin steak £3.75 supplement per person

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Desserts available from £4.75 per person

Vegetarian burgers and sausages available on request.

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Hot Fork Buffet Menu

beef bourguignon

button onions, lardons and baby mushrooms

sautéed beef

spring onions and black bean sauce

traditional beef cobbler

root vegetables

Moroccan lamb tagine

authentic blend of spices

blanquette of lamb

mushrooms and vegetables in cream sauce

minted lamb casserole

root vegetables

pork cider casserole

sage and mustard sauce

pork stroganoff

paprika cream sauce

pork Szechuan

Chinese vegetables and prawn crackers

chicken balti

mini naan breads

sauté chicken

button mushrooms and tarragon sauce

chicken and chorizo

basil and plum tomato sauce

Italian bean casserole

fresh tomatoes and herbs (v)

Thai green vegetable curry

creamy coconut milk and spices (v)

mushroom and courgette stroganoff

coarse grain mustard (v)

Accompaniments

Braised rice

Fucilli pasta

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

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strawberry and white chocolate tarte

garnished with elderflower jelly and raspberry sauce

St. Clements meringue roulade

with a bitter dark chocolate sauce

lime and ginger custard pot with a praline crust

served with a ginger sable biscuit

fresh tropical fruit salad

with double cream

£19.50 per person

Cold meats and salads £4.00 supplement per person

Select two mains, one vegetarian, one accompaniment and two desserts, followed by tea, coffee and mints

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Finger Buffet Menu

chicken skewers

honey, soy and sesame

or

Thai lemon

beef skewers

teriyaki and sesame

vol-au-vents

roasted Mediterranean vegetable with basil (v)

pizzas

cherry tomato, feta and basil (v)

quiche

buffalo mozzarella, basil and sun blush tomato (v)

Indian snack selection

bhajis, pakoras and samosas with mango chutney (v)

Devonshire cocktail sausages

honey, grain mustard and sesame seed

breaded goujons

Salmon, lime and coriander with tartare sauce

or

Chicken breast with a garlic mayo dip

savoury muffins
ham and cheese

or

spring onion and cheese (v)

satay chicken kebab

tarts

Crab, spring onion and red chilli

or

Pancetta, caramelised red onion and mature cheddar cheese

or

goats cheese, red onion and cranberry (v)

skewered tempura battered prawns

sweet chilli dip

filo parcels

baked fig and goats cheese (v)

parmesan and mustard scones

prosciutto and basil mayonnaise

freshly prepared ...Choose from:

sandwiches, wraps, ciabatta or mini brioche rolls

chicken and bacon

pulled pork and coleslaw

cheese and red onion (v)

egg mayonnaise and cress (v)

chick pea and mint falafel (v)

Burt's crisps, salted nuts and mixed olives (v)

vegetable crudités

hummus (v)

£14 per person

Desserts available from £4.75 per person

Select six dishes to create your own tailored finger buffet. Extra items £1.85 per person

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Canapé Menu

Savoury

- Devon oak cheddar and thyme crostini (v)
- spiced Moroccan lamb and mint koftas
- cocktail vegetable dim sum (v)
- filo coated king prawns
with a sweet chilli dip
- hoi-sin duck and spring onion rolls
- beef and horseradish mini Yorkshire puddings
- mini caramelised onion, gruyere cheese and sage
quiche (v)

Savoury

- Bratwurst and sauerkraut
on pumpernickel bread
- Spanish roasted chorizo tortilla
with chilli jam
- mini smoked haddock, chive and caper tarts
- Beenleigh blue cheese and fig chutney profiteroles (v)
- gravadlax of salmon and lime mayo blinis
- tandoori chicken with mint yogurt
- char-grilled artichokes with olives (v)

Sweet

- mini lemon meringue pie
- mini summer berry tart
- mini triple chocolate brownies
- white chocolate and raspberry flapjack squares

£14.00 per person

Select four items to create your own tailored canapés. Extra items £1.75 per person.

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RIVIERA
INTERNATIONAL
CENTRE
TORQUAY



Devon High Tea

freshly prepared sandwiches

ham salad

smoked salmon, cream cheese and cucumber

local cheddar and red onion (v)

egg mayonnaise and cress (v)

cheese and cucumber (v)

Burts crisps

various flavours

homemade scones

fruit and plain with strawberry jam and Devon clotted cream

cupcakes and pastries

tea or coffee

£14.95 per person

make it extra special and add a glass of Prosecco £4.00 per person

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RIVIERA
INTERNATIONAL
CENTRE
TORQUAY



Dessert Menu

Silver

strawberry and white chocolate torte
garnished with elderflower jelly and raspberry sauce

St. Clements meringue roulade
with a bitter dark chocolate sauce

lime and ginger custard pot with a praline crust
served with a ginger sable biscuit

fresh tropical fruit salad
with double cream

£4.75 per person

Gold

rich dark chocolate pot
with a shortbread finger and raspberry jelly (v)

mango and lime torte
with passion fruit sauce (v)

toffee apple flan
with butterscotch sauce and clotted cream

raspberry and white chocolate cheesecake
With a basil caramel crisp and Framboise sauce

£5.75 per person

Select two desserts from either silver or gold to accompany your chosen main menu

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