



Party Menu Special

2010

Sunday – Thursday 23.00 per person
Friday Saturday 25.00 per person

Starters

Calamari

Lightly battered calamari rings with selection of sauces

Soup of the day & crusty bread

Brie

Wedge of finest French Brie rolled in corn flake crumbs, deep fried with black cherry jam

Prawn cocktail

Succulent cold water prawns served on a bed of fresh iceberg lettuce topped with Marie Rose dressing

Pate of the day

Served with garnish of salad, balsamic onion chutney and toast

Denise Mezzi

Crispy squid, lemon & pepper scallops, lightly battered king prawns

Spicy Meatballs

Meatballs in spicy tomato sauce

Main Course

Chicken Contadina

Pan seared breast of chicken in creamy mushroom sauce with rice and peas

Chicken Provencal

Pan seared breast of chicken in a garlic tomato sauce with mashed potato and peas

Crispy Duck

Crispy roasted boneless half duckling with port and plum sauce and rice, topped with crispy rice noodles

Meditereaen Mix (v)

Large Portobello mushroom filled with spicy tomato sauce topped with mozzarella and parmesan cheese and half of a oven roasted aubergine filled with tomato, onion and mix pepper, topped with Mozzarella and parmesan cheese served with Meditereaen grilled vegetables, creamy yoghurt with garlic, mint & cucumber and Basmati rice

King Prawns Provencial

Succulent King Prawns in a garlic and tomato sauce served on a bed of fluffy Basmati rice

Pacha

Leg of lamb cooked in rosemary & mint sauce, served with rice and peas

Sirloin steak

First class Aberdeen Angus sirloin steak with classic peppered sauce, chips and vegetable of the day
Cooked medium unless stated otherwise on pre-order form

Dessert

Chocolate fudge gateaux

Baklava

Layers of filo pastry with pistachio nuts and syrup

Profiteroles filled with cream topped with Belgian chocolate sauce

Cheesecake

La Crème Brulée

Lemon Sorbet

Vanilla Ice Cream

A non – refundable deposit of £10 per person is required on the booking

**Please ask your guests for their meal choices and return the Booking Form
to us as soon as possible**

This menu is available for a limited period only and is subject to availability. We may occasionally sell out of some of the more popular dishes. If we do, we'll do our very best to offer you the nearest alternative. Menu descriptions may not list every individual ingredient. Please discuss your dietary requirements with our manager.

No party poppers or confetti / Dress code is no jeans or trainers

The Riviera

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PARTY MEAL PRE-ORDER FORM

Date:

Dinning Time:

Please note that dinning time is the time you would like to sit at the table. You are more than welcome to use the bar facilities prior to being seated

Group name:

Name of the organizer: Tel. No:
(person responsible)

No of Guests:

Sunday–Thursday 23.00 per person
Friday 25.00 per person
Saturday 28.00 per person
+ 10% discretional service charge

Starter	Quant ity	Main Course	Quantity	Dessert	Quantity
Calamari		Chicken Contadina		Profiteroles	
Soup of the day		Chicken provencial		Cheesecake	
Brie		Duck		La Crème Brulée	
Prawn Cocktail		Meditereaen Mix		Baklava	
Pate		King Prawns Provencial		Chocolate gateaux	
Denise Mezzi		Pacha		Lemon Sorbet	
Spicy Meatballs		Sirloin Steak Cooking preference		Vanilla Ice Cream	

PLEASE NOTE THAT THE ORGANISER IS RESPONSIBLE FOR ORGANISING SEATING CARDS, CLEARLY STATING NAME AND FOOD ORDER FOR EACH INDIVIDUAL

We deliver meals to the table as written on this order and cannot accept responsibility when guests do not know which meal they've ordered. Any changes to the food order, once meals are cooked or cooking extra meals will be charged for.

Other requirements:

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Thank you for your time and now please forward this form to us: