



# Party Menu Special

Sunday – Thursday 23.00 per person

Friday 25.00 per person

Saturday 28.00 per person

A discretionary 10% service charge will be added to your bill which will be shared between waiting staff

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

## **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

#### **Melon**

Fan of melon served with refreshing fruit of the english forrest

#### **Garlic prawns**

Tiger prawns cooked in garlic butter

#### **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

#### **Stuffed Mushroom**

Large Portobello mushroom filled with spicy tomato sauce topped with mozzarella and parmesan cheese served on a bed of rocket

## **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

### **Imam Bayjaldi** (v)

Two halves of a oven roasted aubergine filled with tomato, onion and mix pepper, topped with Mozzarella cheese, served with Meditereaen grilled vegetables, creamy yoghurt with garlic, mint & cucumber and Basmati rice

### **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

### **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

### **Tilapia**

Pan seared fillet of north pacific tilapia served with green beans, new potatoes and homemade tartar sauce

**Please be helpful to The Riviera & supply your guests with name cards stating their food order ready for the night**

## **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**

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**Please ask your quests 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**

**Watermead, Aylesbury, Bucks, HP19 0FU**

**Tel: 01296 399 699**

**Fax: 01296 43 22 88**

**e-mail: [reservation@thervierarestaurant.co.uk](mailto:reservation@thervierarestaurant.co.uk)**

## 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% discretionary service charge

<b>Starter</b>	<b>Quantity</b>	<b>Main Course</b>	<b>Quantity</b>	<b>Dessert</b>	<b>Quantity</b>
Melon		Chicken Contadina		Profiteroles	
Calamari		Chicken provincial		Cheesecake	
Brie		Duck		La Crème Brulée	
Prawn Cocktail		Tilapia (fish)		Baklava	
Mushroom		Imam Bayjaldi		Chocolate gateaux	
Denise Mezzi		Meditereaeen Mix		Lemon Sorbet	
Pate		Lamb		Vanilla Ice Cream	
Soup of the day		Sirloin Steak			
		Cooking preference			
Garlic Prawns					

**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: .....

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