



Dear Guest:

I have pleasure in enclosing our Christmas menus for Lunches & Evening meals at La Riviera Restaurant for the Festive Season of 2008 (Available from 24th November 2008):

((Please note on Fridays 12<sup>th</sup> and 19<sup>th</sup> December we are open all day through to the evening (12.00noon till late))

- Deposit of £10.00 per person for the confirmation of the booking (None refundable from 14 days prior to the date of the event).
- Service Charge of 10% will apply (at your discretion)
- We offer complimentary VIP Q-Jumpers for some of the local night clubs (When available).
- Food Pre order required for all parties over 8 guests received by 14 days prior to the date of the reservation.
- Festive party accessories throughout December.
- Your table will be arranged on the ground floor or the first floor, according to the table plan of the evening.
- Bookings of over 12 to 14 are likely to be accommodated on two tables.
- During December, There will be a new limited A la Carte menu available, preferably for parties of 6 or less, consisting of the individually priced dishes of the Christmas packages, plus a few additional choices (enclosed).
- Once again we have planned an exquisite "New Year's Eve" party package for £85 per guest. Details enclosed.

Ali (Managing Director)

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### Order Reply Form (Post, Fax, Email Back)

Please accept this payment as confirmation of my booking on:

Day: ..... Date:...../...../08 Time: ..... MENU NUMBER SELECTED: .....

No. of guests attending: .....@ £10.00 p.p. deposit, totalling £ .....

Organiser's Name: .....Company: .....

Address: .....

.....Post code: .....

Your Tel: .....Fax: .....

Mobile: .....Email: .....

I enclose: \* Cheque for £ .....Make cheques payable to: LA RIVIERA Restaurant

\* Charge my credit card for a total of: £ .....

Visa ..... MasterCard ..... Amex ..... Switch .....

Card number: .....Start date: .....

Expiry Date: ..... Issue No: .....

Card name: ..... Security Number..... (The last 3 digits on the back of the card)

The house number and the Post Code of the bank statement address: No:..... PC.....

**Our Address: Pipewellgate House, Pipewellgate, Gateshead Quayside, Tyne & Wear, NE8 2BJ**

## **LaRiviera's 2008 Festive MENU 1 (Available LUNCH Only)**

**£15.95 per quest**

(Serving from 12.00 till 2.00)

### **Starter**

Winter Vegetable & barley broth (V)

Bruschetta toasted Ciabatta Bread topped with diced Tomatoes,  
rocket, Basil, Garlic & Olive oil

Crispy potato skins with sweet chilli and garlic mayo dips (V)

### **Main course**

Escalope of turkey, Sage stuffing, chipolata sausages & cranberry garnish

Puff pastry nest filled with mixed meat Casserole and chunky winter root vegetables

Aubergine bake with Melted cheese & Napoli sauce (V)

### **Desserts**

Christmas pudding & rum sauce

Creamy Lemon Cheese cake

Vanilla ICE CREAMS



**All main courses are served with a selection of seasonal vegetables**

10% service charge will apply (at your discretion)

## LaRiviera's 2008 Festive MENU 2 (Available LUNCH & EVENING)

£20.95 per guest

(Serving from 12.00 till 2.00 & 6.00 till Late)

### Starter

Winter Vegetable & barley broth (V)

Sweet Galia Melon & exotic Fruits served with a fig & ginger syrup (V)

Chicken liver pate on Herb toast & cranberry compote

Melon & prawn cocktail with Marie rosé sauce

### Main course

Sirloin of beef (6oz) in a tarragon, wild mushrooms & red wine sauce

Escalope of turkey, Sage stuffing, chipolata sausages & cranberry garnish

Salmon & sole in a prawn, chive, white wine, Velouté sauce

Aubergine bake with Melted cheese & Napoli sauce (V)

### Desserts

Christmas pudding & rum sauce

Sticky toffee pudding with Caramel sauce

Chocolate profiteroles

Lemon sorbet



All main courses are served with a selection of seasonal vegetables

10% service charge will apply (at your discretion)

# LaRiviera's 2008 Festive MENU 3 (Available LUNCH & EVENING)

£28.95 per quest

(Serving from 12.00 till 2.00 & 6.00 till Late)

## Starter

Winter Vegetable & barley broth (V)

A cocktail of apple, celery, Avocado & Greenland prawns bound in a Marie rosé sauce

Breaded deep fried Falanta Cheese on sun dried tomato & basil sauce  
With Red Onion & Endive salad (V)

Lemon sole with asparagus Tips, baby leaf spinach & a prawn  
white wine, Cream sauce

## Main Course

Minted lamb cutlets, winter greens & herb scented red wine sauce

Escalope of turkey, Sage stuffing, chipolata sausages & cranberry garnish

Roulade of salmon & monkfish, with a white wine tarragon cream sauce

Mixed Tempura Vegetable Salad served on tomato salad

## Dessert

Christmas pudding & rum sauce

Chocolate mousse & Cherry Syrup

Sticky Toffee Pudding

Lemon Mousse Torte Glazed with Lemon Cello



All main courses are served with a selection of seasonal vegetables

10% service charge will apply (at your discretion)

## LaRiviera's 2008 Festive MENU 4 (Available EVENINGS only)

£34.95 per quest

(Serving from 6.00 till Late)

### Starter

Lobster & Foie gras terrine with Lemon bread & balsamic reduction

Oriental shredded duck on a leek & cucumber salad served with piquant hoi sin dressing

Vegetable wrapped in crispy Filo Pastry with cucumber & leek salad  
Sweet chilli dressing (V)

Creamy chicken & mushroom risotto

### Main Course

Braised breast of winter pheasant, buttered cabbage, red current & brandy sauce

Prime fillet of Angus beef, welsh lamb cutlet, golden potato rosti & red wine sauce

Escalope of turkey, Sage stuffing, chipolata sausages & cranberry garnish

Fillets of sea bass, Atlantic king scallops, baby leaf spinach with carrot & ginger sauce

A goulash of spiced Mediterranean Vegetables with Arborio Rice (V)

### Dessert

Christmas pudding with rum sauce

Warm chocolate orange sponge cake

Sticky Toffee Pudding

Chocolate Mousse Torte with a black Cherry Syrup

Lemon Mousse Torte Glazed with Lemon Cello



All main courses are served with a selection of seasonal vegetables

10% service charge will apply (at your discretion)



## **LaRiviera's New Year's Eve Party 2008**

**Specially tailored for guests & Families of all ages**

**£85 Per Guest (Children 10 years & below £40,00)**

**Let us help you enjoy the most special evening of the year.....**

- The evening will commence at 7.00pm or upon your arrival & continue till approximately 2.00am.
- Glass of Champaign on arrival, to begin the celebrations followed by Canapés & a selection of Bruschettas.
- An exquisite hot buffet for the duration of the evening with unlimited access from 8.00 o'clock onwards.
- Breakfast will be served from 12.30am till 1.30am.
- A glass of champagne at midnight, on our riverside terraces to welcome the New Year in.
- Party atmosphere all night long.
- In house disco to dance the night away.
- Weather permitting you may opt for a walk around the quayside to sample the festivities and return back to your table.

**Deposit of £20.00 per person will secure your reservation**

**The full payment, "less the deposit" to be settled by Monday 15th December 2008.**

**The evening caters for all age groups & children are more than welcome.**

Please arrange your taxis for drop-off and collection in advance. There may be traffic restrictions around the Quayside. Our recommendation will be outside the restaurant front entrance.





## And Now the Menu of the New Year's Evening

A Glass of Champagne on arrival, followed by Canapés and a selection of Continental style of canapés

### Cold Selection

Three delicious choices of chicken  
(sweet & sour- yogurt & Cajun - garlic & rosemary)

Hand carved home cooked honey & mustard glazed ham

Rare roasted sirloin of beef raked on the bone

Mortadella, salami, parma ham, coppa, & speck

Whole dressed wild salmon  
displayed on a blue & green crystal glaze accompanied with shellfish, prawns & mussels

Dressed lobsters & crabs and other shell fish  
displayed among a selection of exotic sea food, on a bed of pickled samphire salad

### Hot Selection

butterfly king prawns  
sautéed in Butter, Garlic, Olive oil & Parsley

Wild Mushroom & Leek Ragout

Lamb Cutlets  
scented in Rosemary & Thyme

Salads, Mediterranean Breads  
& Continental Cheese selection

Shredded Oriental Duck Salad





**Tuna & Sweetcorn Salad with Red Onion**

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**Mixed Leaf & Watercress Salad**

-  
**Pasta Salad**

-  
**Rice Salad**  
with Cold Water Prawns, Peppers & Lemon

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**Potato Mayonnaise & Chive Salad**

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**Bread Basket with a choice of Mediterranean flavours**

### **Desserts**

**Exotic Fruit Cocktail**  
lashed with Tropical Liqueurs (33% proof)

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**A selection of miniature Sweets all displayed on mirrors for the guests to enjoy at leisure**  
(eg. Lemon Tart, Chocolate Mousse)

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**Chocolate Fountain**  
(dips include fresh Fruit diced and Marshmallows)

**A large selection of Cheeses from around the world**

**Have a fantastic night, where-ever you are!!!!**

*Please Note: All Reservations are on the basis of "First Come,  
First Served" and only secured by receipt of full Deposits.*



## La Riviera Festive A La Carte Menu (Recommended for parties of 6 & below only)

### Cold Starters

Smoked Salmon & Prawns with Marie Rose sauce & rocket salad

£8.95

Lobster & Foie Gras Terrine served with Lemon Bread & balsamic reduction

£12.95

A cocktail of apple, Celery, Avocado & Greenland Prawns bound in a Marie Rose Sauce

£7.95

Sweet Galia Melon & Exotic Fruits served with a fig & ginger Syrup (V)

£7.50

Chicken Liver Pâté served with herb toast & cranberry compote

£6.95

Melon & Prawn Cocktail with Marie Rose Sauce

£7.50

### Hot Starters

Winter Vegetable & Barley Broth (V)

£5.95

Bruschetta Ciabatta Bread topped with diced Tomatoes, rocket, Basil, Garlic & Olive oil

£4.50

Crispy potato skins with sweet chilli and garlic mayo dips (V)

£4.50

Creamy Chicken & chestnut Mushroom Risotto with truffle oil

£8.50

Atlantic king scallops & King Prawns in a Garlic, Lemon, Parsley Butter sauce

£14.95

Vegetable wrapped in Crispy Filo Pastry with cucumber & leek salad

Sweet chilli dressing

£6.95

Rolled Lemon Sole with Asparagus tips, baby leaf spinach & a Prawn

White wine cream sauce

£7.95

King Prawns in Garlic, Lemon, & Parsley, butter Sauce

£10.95

Breaded deep fried Falanta Cheese on sun dried tomato & basil sauce  
with Red Onion & Endive salad (V)

£7.25

Aubergine bake with melted cheese & napolli sauce (V)

£6.95

### Vegetarian

Mixed Tempura Vegetable Salad served on tomato salad

£17.95

A goulash of spiced Mediterranean Vegetables with Arborio Rice(V)

£16.50

Aubergine bake with melted cheese & napolli sauce (V)

£14.95

Penne Toscana, mushrooms, oven roasted vegetables in a Tomato, chilli & Cream sauce

£9.95

## Pasta Dishes

**Penne with smoked Bacon, onion, Tomato & Chilli**

£8.95

**Penne with grilled Chicken, Asparagus tips, onion, Tomato & Mushrooms**

£10.95

**Penne with Smoked Salmon, onion, Prawns & Cream sauce**

£9.95

**Penne with Cream, Parmesan Cheese & smoked Bacon**

£8.95

## Pizza

**Pizza with Honey roast Ham & Pineapple**

£8.50

**Pizza with Pepperoni & Salami**

£8.50

**Pizza with Chicken, onion, Mushrooms & Garlic**

£9.95

**Pizza with Mediterranean vegetables, parmesan cheese, herbs & rocket leaves**

£8.95

## Fish

**Fillets of Sea-bass, Atlantic King Scallops, baby leaf spinach with Carrot & Ginger Sauce**

£22.95

**King Prawns, Spring Onion, Ginger & Saffron Rice**

£20.50

**King Prawns in garlic, lemon & parsley butter sauce with Saffron Rice**

£20.50

**A roulade of Salmon & Monkfish, with a White Wine Tarragon Cream sauce**

£19.50

**Salmon & Sole in a Prawn, Chive, White Wine valoute sauce**

£17.50

## Poultry

**Braised Breast of Winter Pheasant, buttered cabbage & a Red Currant & Brandy sauce**

£16.95

**Escallops of Turkey, sage stuffing, Chipolata Sausages & Cranberry garnish**

£15.50

**Chicken Breast, Tarragon, Wild Mushrooms in a Red Wine sauce**

£14.95

**Baked Chicken with Ham, Mozzarella Cheese & Tomato sauce**

£14.50

## Meat

**Fillet of Beef, with King Prawns & a Garlic Butter sauce**

£25.95

**Fillet Steak in a Tarragon, Wild Mushrooms & Red Wine sauce**

£21.50

**Prime Fillet of Angus Beef, Welsh Lamb cutlet, golden Potato Rosti & Red Wine sauce**

£26.95

**Fillet of Beef in Cream, brandy & black Peppercorn sauce**

£21.00

**Puff pastry nest filled with mixed meat Casserole and chunky winter root vegetables**

£15.95

**Char-grilled Fillet Steak with Tomato, Onions & Mushroom Garnish**

**£19.50**

**Sirloin of Beef in a Tarragon, Wild Mushrooms & Red Wine sauce**

**£18.50**

**Minted Lamb cutlets, Winter Greens & herb scented Red Wine sauce**

**£18.95**

**After Thoughts £5.95**

**LEMON CHEESE CAKE**

Mascarpone Cheese & Cream served with Sorbet

**CHRISTMAS PUDDING**

Served in a Waffle Basket topped with Brandy Sauce

**CHOCOLATE PROFITEROLES**

Filled with Cream, coated in Chocolate

**PANACOTTA**

A chilled Vanilla Cream dessert in a Caramel Sauce

**STICKY TOFFEE PUDDING**

In a warm Caramel Sauce

**LEMON MOUSSE TORTE**

Glazed with Lemon Cello

**CHOCOLATE ORANGE CAKE**

Orange sponge laced with a Grand Marnier Chocolate Sauce

**CHOCOLATE MOUSSE TORTE**

Dark Chocolate Mousse, sponge base glazed with a Black Cherry Syrup

**LEMON SORBETS £4.25**

**VANILLA ICE CREAMS £4.25**

**CHEESE BOARD WITH CRACKERS & CHUTNEY £6.50**

*10% service charge will apply (at your discretion)*