

Christmas Party 2009 Booking Form

(Not To Be Used For Christmas Day & New Years Eve)

Organisers Name: _____

Company/Booking Name: _____

Address: _____

Tel: _____

Fax/Email: _____

Number Of People In Party: _____

Date Of Booking: _____

Time Of Arrival: _____

Time Of Sit Down: _____

- | | | | |
|--------------------------|--------------|--------------------------|---------|
| <input type="checkbox"/> | Soup | <input type="checkbox"/> | Turkey |
| <input type="checkbox"/> | Chicken | <input type="checkbox"/> | Steak |
| <input type="checkbox"/> | Goats Cheese | <input type="checkbox"/> | Salmon |
| <input type="checkbox"/> | Salmon | <input type="checkbox"/> | Venison |
| <input type="checkbox"/> | Bruschetta | <input type="checkbox"/> | Peppers |

- | | |
|--------------------------|----------------------|
| <input type="checkbox"/> | Christmas Pudding |
| <input type="checkbox"/> | Chocolate Fudge Cake |
| <input type="checkbox"/> | Meringue |
| <input type="checkbox"/> | Cheese & Biscuits |

Wine

To Pre-order your wine please ask at time of booking

Method of Payment: Cash / Cheque / Card.

Card No: _____

I Enclose a Deposit of £10 Per Person. Total £ _____

I Understand Any deposit Paid Is Non-Refundable.

Signed: _____

Terms and Conditions

Christmas Party Bookings

Bookings must be confirmed within 2 weeks of provisional reservation.

Bookings are only confirmed upon receipt of a non-refundable £10 deposit per person for the number of guests at the time of booking, for which a receipt will be issued.

Final numbers must be confirmed within 7 days prior to the booking, this being the number charged for in full.

Meal choices must be received no later than 2 days prior to the party.

In order to ensure the quality of the food and service to yourself and fellow diners, it is essential that your party is punctual to the time confirmed with the restaurant.

The organiser is responsible for the good standard of conduct of attending guests.

*We can meet any special dietary needs.
Please discuss when you make your booking.*

To reserve a table for Christmas Day Lunch or New Years Eve dinner please contact us to obtain a booking pack.

Riverside Bar & Restaurant
206 Caversham Road Reading RG1 8AZ
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E: info@riversidereading.com
www.riversidereading.com



Christmas 2009

Christmas 2009 Party Menu

*Cream of Sweet Potato and Roast Red Pepper Soup.
With Creme Fraiche and Croutons(v)*

*Grilled Goats Cheese with A Walnut, Apple and Grape Mixed Leaf Salad.
Served with A Honey and Mustard Dressing*

*Warm Oriental Style Chinese Spiced Chicken Fillets.
With Bean Sprouts, Red Pepper, and Pineapple Mixed Leaf Salad
and A Hoi-Sin Dressing*

*Peppered Smoked Salmon
with Pickled Vegetables, Mixed Leaves and a Wasabi Dressing*

*Bruschetta With Roast Mediterranean Vegetables, Tomatoes, Mozzarella,
Rocket, Parmesan and a Basil Oil Dressing*



*Traditional Roast Turkey
with Chestnut Stuffing, Pork Sausage, Roast Potatoes,
Roast Pan Gravy and Cranberry Sauce*

*Grilled Rib-Eye Steak
with Saute Potatoes and a Brandy and Green Peppercorn Pan Gravy*

*Cajun Spiced Roast Salmon Fillet
With New Potatoes, Spinach and a Lemon and Butter Sauce*

*Pan-Fried Venison with Herb Mash,
Roasted Root Vegetables and a Rosemary and Honey Sauce*

*Roast Red Pepper Stuffed With Rice, Tomatoes,
Mediterranean Vegetables, Spinach, Herbs and a hint of Garlic.
Served With Potato Wedges, Mixed Salad and Tomato Salsa*

(All main courses served with a selection fresh vegetables and potatoes)



*Traditional Christmas Pudding With Brandy Sauce
with Whipped Cream*

Rich Chocolate Fudge Cake With Vanilla Ice Cream and Chocolate Sauce

*Meringue with Vanilla Ice Cream,
Poached Pear, Passionfruit and an Orange Sauce*

Selection Of Cheese And Biscuits

£24.95 Per Person

Christmas Day Lunch Menu

Arrival Time: 12 noon. Sit Down: 12.30

*Wafers of Smoked Salmon
on a New Potato and Green Bean Salad
with a Beetroot Vinaigrette and Relish.*

*Tarte Tatin Of Red Onion with Pan-fried Chicken Livers
and Bacon. Served with Mixed Leaves and A Balsamic Reduction.*

*Baked Goats Cheese
wrapped in Filo Pastry on a salad of Apple, Walnuts, Grapes and
Mixed Leaves. Served with a Honey, Mustard and Olive Oil Dressing (v).*



*Grilled Fillet of Red Mullet
on a Mediterranean Vegetable Risotto
with Yellow Peppers and a Rosemary Cream Sauce.*

*Sweet Potato and Leek Soup
with a hint of Curry Spices and served with Croutons and Minted Yoghurt (v)*



*Roast Turkey
with Chipolata, Bacon Roll, Chestnut Stuffing,
Bread Sauce and Roast Pan Gravy.*

*Roast Rump of Lamb
served with a Pea and Mint Potato Cake
and Wild Mushroom and Maderia Pan Gravy.*

*Butternut Squash and Mushroom Risotto
with Chargrilled Vegetables and Fresh Parmesan Shavings.*

(all main courses served with a selection of seasonal vegetables)



Traditional Christmas Pudding with Brandy Sauce.

*Chocolate Truffle Tart
with Raspberry Sorbet and a Warm Toffee Sauce.*

*English and Continental Cheese Selection
with Fruit, Celery and Biscuits.*

Coffee and Mince Pies.

£49.95 Per Person

New Years Eve Dinner Menu

Arrival Time: 7pm. Sit Down: 7.30pm

*Honey Glazed Duck
with Bacon and Chinese Spices on a Mixed Oriental
Pineapple Salad. Served with a Plum Hoi-Sin Dressing.*

*Pumpkin, Coconut and Lemongrass Soup
with Sesame Toasted Croutons and Corriander Cream (v).*



*Herb and Pepper Crusted Salmon
with a Prawn Broth and Ginger Noodles.*



*Pan-Fried Fillet Steak
with Dauphinoise Potatoes, Greens, Shallots and
a Five Onion Sauce.*

*Herb Roasted Breast of Chicken
served with Caramelised Root Vegetables, Melted Onions,
Dauphinoise Potatoes and a Cranberry & Port Pan Gravy.*

*Pepperpot of Honey Cajun-Spiced Vegetables
in a Filo Basket with Savoury Rice and a Lemongrass sauce (v).*



*Mango and Passion Fruit Creme Brulee
with Creme Chantilly.*

*Chocolate Terrine and Red Wine Poached Pear
with Bushmills and Butterscotch Sauce.*

*English and Continental Cheese Selection
with Fruit, Celery and Biscuits.*



Coffee and Mints

£44.95 Per Person

**Please Note:
There may be a trace of nut in all our dishes.**

**An optional 10% service charge is added to
the final bill of parties of 7 persons and over.**